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THE ULTIMATE BURGUNDY REFERENCE

In This Issue – 152 Producers & 1,280 Wines Reviewed

2017 and 2016 Côte de Beaune Reds 3 - 162

Brettanomyces Primer 9 - 11

En Plus – More Current Release Burgundy 162 - 168

Current Release California and Oregon Pinot Noirs 168 - 179

Progress Report: Vertical of Gros Family Richebourg 180 - 184

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 prominent 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 Burgundy or Pinot Noir 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. Burgundies 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, or only minor, 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 best estimate as to when any given wine will likely be at its best. This is of course simply an educated guess about how the wine will evolve and assumes that the wine will have been responsibly shipped and stored, which as long-time collectors know is not always the case. Just as importantly, the time suggested windows are based on how I personally prefer my Burgundies and pinots. This effectively means that for reds, there is still obvious freshness and vibrancy remaining to both the fruit and the flavors and while the tannic structure will be largely resolved, it by no means suggests that a completely smooth palate will exist devoid of any firmness. Especially tannic and or concentrated wines will necessarily have 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 capable of providing some enjoyment as many Burgundies are capable of remarkably long periods of graceful decline even in less successful vintages; however, beyond a certain point they will have passed their peaks and should be drunk, no matter how intellectually interesting they may be. As with anything this subjective, there is no substitute for your own experience and I offer these estimated maturities as a general guideline, not gospel and as the saying goes, your mileage may vary according to your personal preferences.

Issue 74 Producer Index

Côte de Beaune:

Amiot et Fils, Guy
Angerville, Marquis d'
Armand, Comte/Clos des Epeneaux
Bachelet, Jean-Claude
Ballot-Millot & Fils
Belland, Roger/Joseph
Bellene, de
Bellene, Roche de
Billard-Gonnet
Bitouzet-Prieur
Bize & Fils, Simon
Blain-Gagnard
Boillot, Henri – Domaine
Boillot, Henri – Maison
Bonneau du Martray
Bouchard Père & Fils
Bouley, Jean-Marc
Bouley, Pascal
Bouzereau, Michel
Buisson-Charles
Camus-Bruchon & Fils
Capitain-Gagnerot
Carillon, François
Champy
Chandon de Briailles
Chanson Père et Fils
Chenu Père & Filles, Louis
Chevalier Père et Fils
Clerget, Y.
Clos de la Chapelle
Coche-Dury
Colin, Bruno
Colin, Joseph
Colin, Marc
Colin, Philippe
Cornu, Edmond
Courcel, de
Croix, des
Cytrot-Buthiau
Dancer, Vincent
Darviot-Perrin
Drouhin, Joseph
Dublère
Dubreuil-Fontaine
Ente, Arnaud
Ente, Benoît
Fichet, Jean-Philippe
Follin-Arbelet
Fontaine-Gagnard
Gagnard, Jean-Noël
Gambal, Alex
Gaunoux, Michel
Germain et Fils, Henri
Girard, Jean-Jacques
Girardin, Vincent
Giroud, Camille
Glantenay, Georges
Gros, A.-F.

Guyon, Antonin
Harbour
Heitz, Armand
Heitz-Lochardet
Henry-Boillot
Huber-Verdereau
Jadot, Louis
Javillier, Patrick
Jobard, Rémi
Labet, François
Labet, Pierre et François
Laborde, Château de
Labruyère-Prieur Sélection
Lafarge, Michel
Lafon, des Comtes
Lamy, Hubert et Olivier
Lamy-Pillot
Latour, Louis
Latour, Vincent
Latour-Giraud
Launay-Horiot
Leflaive, Olivier
Leroux, Benjamin
Mallard, Michel
Maltroye, Château de la
Martelet de Chérisey
Matrot, Thierry et Pascale/
Pierre Matrot
Meursault, Château de
Mikulski, François
Moine, Lucien Le
Montille, Hubert de
Moreau, Bernard
Morey, Caroline
Morey, Marc
Morey, Pierre
Morey, Sylvain
Morey, Vincent et Sophie
Morey-Blanc
Morey-Coffinet
Morot, Albert
Niellon, Michel
Nudant
Pacalet, Philippe
Parent
Parent, François/Mathias
Pavelot, Hugues
Pavelot, Jean-Marc & Hugues
Pavillon, du
Pernot, Paul
Picard
Pillot, Fernand et Laurent
Pillot, Jean et Jean-Marc
Pillot, Paul
Poisot Père & Fils
Pousse d'Or
Prieur, Jacques

Prieur-Brunet
Prieuré, du
Prudhon et Fils, Henri
Prunier-Bonheur, Pascal
Puligny-Montrachet, Château
Rapet Père et Fils
Remoissenet Père et Fils
Rollin Père et Fils
Rossignol, Nicolas
Roux Père & Fils
Senard, Comte
Tollot-Beaut
Violot-Guillemard, Thierry
Voillot, Joseph

En Plus:

Adélie
Chanzy
Davenay, Château de
Jacques, Château des
Lafarge-Vial
Lievert-Barrault
Marsannay, Château de
Poncié, Château de
Rocheigrès, de

California Pinot Noir:

Alesia Vineyards
Brooks Note Winery
Byron Estate Winery
Emeritus Vineyards
Kendric Vineyards
Merry Edwards
Rhys Vineyards
Sarah's Vineyard
Ten Acre Winery

Oregon Pinot Noir:

Chapter 24 Vineyards
Fullerton Wines
L'Envoyé, Maison
Open Claim Vineyards
Trisaetum Winery

En Plus – New Zealand:

Mt. Beautiful
Prophet's Rock

Progress Report:

Gros Family Richebourg Vertical – 26 Vintages from 1969-2013

The CÔTE DE BEAUNE REDS – The 2017 and 2016 Vintages

2017 – A Good to Very Good if Variable Vintage of Quality and Quantity:

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 largely 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 2016-like 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 either Côte. 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 much 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 occasionally 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 the slimmest of margins. That said though, when taken as a whole, 2017 clearly 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 (though 2016 is much denser). The same cannot be said though of 2015 which is a vintage of sunshine, higher ripeness levels and opulence.

From a wine quality perspective within the *appellation* hierarchy, in contrast to the Côte de Nuits that seemed to favor the regional wines and the *grands crus*, in the Côte de Beaune there didn’t seem to be any particular standout category. Obviously there are many fewer *grands crus* in the Côte de Beaune but even adjusting for that, there was no direct correlation between quality and where a wine was located in the appellation hierarchy. In sum, there are good wines and mediocre wines in each category. Again, I believe that this is confirmation of my basic tenet that the one central truth to wine quality (technical defects aside) in 2017 is much more driven by grower rigor than the vagaries of weather as was the case say in 2012, 2013, 2014 and 2016. 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. 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.

Notwithstanding my general observation that quality is pretty good everywhere in the Côte de Beaune, I was most impressed by Pommard and Beaune with Volnay, Savigny and the Hill of Corton being more variable. But with that said, it’s also true that I found good to very good, and mediocre to downright poor wines in every commune.

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

Somewhat unusually, because the growing season was quite similar in the Côte de Beaune to that of the Côte de Nuits, I excerpt the relevant sections from Issue 73 and include them below. I would add that some growers suggested that the southern Côte was drier than the Côte de Nuits and thus suffered more heat stress but my analyses of the amount of rainfall and average temperature levels do not bear this out.

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 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.

The 2017 Côte de Beaune 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 (though some are) because they're generally 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 largely 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 though some offer 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 and/or drying tannins. Lastly, I found an increased incidence of *Brettanomyces* that is clearly not a good trend. Please see my article below that discusses the whys and wherefores of the problem.

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 Beaune, 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. Or if we go back in time somewhat, 2017 reminds me of a fresher version of 1992.

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 Beaune though perhaps slightly less consistent than in the Côte de Nuits. It strikes me that wine quality in this vintage is less about the luck, or lack thereof, of a particular commune than about the grower's rigor and willingness to control yields. While this is often the case, it was especially true in 2017. You will see this reflected in the Burghound Selection because even though there are a reasonable number of fine Sweet Spot Selections, there are clearly fewer Don't Miss choices.

Notwithstanding my general observation that quality is good everywhere in the Côte de Beaune, I was most impressed by Pommard and Beaune with Volnay, Savigny and the Hill of Corton being more variable. Once again though, I take pains to point out that if a particular grower was rigorous, excellent wines could be made in all 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 vintages, 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 will 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 Beaune largely validated what I found from the Côte de Nuits, which is to say that they generally impressed me as much or more than they did last year at this time. 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. 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 Beaune 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. 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 with relatively few exceptions, quantities are pitifully small so finding them may be the first challenge and then affording them will be the second.

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!

Burgundy Vintages – A History from 1845 is now available:

ABOUT BURGUNDY VINTAGES – A HISTORY FROM 1845: World-acknowledged Burgundy expert Allen Meadows, together with longtime Burgundy collector and aficionado Douglas Barzelay, have released an essential reference book for Burgundy enthusiasts: *Burgundy Vintages – A History from 1845*. Each vintage from 1845 is not only rated and discussed in depth, but also carefully examined in the context of its era, creating a revealing narrative of the forces that created modern Burgundy and those that are likely to shape its future. The ~600-page book is full of insights on the cultural, economic and technological developments that have made Burgundies among the most sought-after wines in the world. *Burgundy Vintages* is at once a wonderfully accessible Burgundian masterclass and a must-have reference for every wine lover, from novice to expert. To find out more information or to purchase a copy, visit www.Burghoundbooks.com.

Pearl of the Côte – The Great Wines of Vosne-Romanée is now available as an ebook:

Please excuse the marketing plug but many subscribers have written over the years to let us know that they wished that an ebook version of Pearl was available. It required a considerable effort to redesign and convert the hardcopy version to an electronic one but we are happy to announce that an ebook version is finally available; moreover, it includes certain updates primarily with respect to the various vineyard holdings. If you would like to know more, please visit: www.burghoundbooks.com

Database Enhancements:

Also at the request of subscribers, we have added a link on our website (under Member Login/Info where you will find lots of useful info such as Issue release dates, etc.), where you can obtain detailed instructions on how to maximize the various search features of the searchable Database. I have included the link here for your convenience as it's worth checking out: www.burghound.com/wordpress/wp-content/uploads/database-ExtendedInstructions.pdf

A Brettanomyces Primer - A Serious and Growing Problem

We need to talk dear readers. There is a growing problem that you need to be aware of; indeed if not addressed, it risks becoming the red wine version of the much reviled premature oxidation (“premoX”) travesty for whites. And, just like premoX, it’s also true that many on the production and distribution sectors would prefer that you remain in the dark about it. I am referring to the quandary of Brettanomyces, which for simplicity sake I will refer to as simply Brett. As of 2019 I have been visiting Burgundy for 40 years and I have never before encountered so many red Burgundies evidencing some degree of Brett-like contamination. There are many reasons for this, some technical in nature, some related to climate change and some related to changing practices in the cellar. This is not the place for an in-depth treatise but so that readers can better understand Brett and its manifestations, I have prepared this short primer on the subject. Let’s start the discussion with why Brett-induced aromas and flavors are so problematic and then examine why the incidence of Brett-affected Burgundies (actually red wines from around the world) has spiked in recent years. So first things first:

Why is Brett a problem: most wines that have not been sterile filtered, both reds and whites, tend to have some level of Brett yeast in them but the aromatic or flavor compounds that they produce usually remains at subthreshold levels. However, when they are above threshold levels, Brett-generated characters can manifest themselves in a number of ways but typical descriptors include barnyard, sweaty horse blanket, band-aid, stable-like odors, wet dog and used saddle leather; as an aside, in case you’re visiting Burgundy, you should know that the Burgundians collectively refer to these odors as *les phénols volatile* (literally volatile phenols) and a wine that has them as *phénolé* or sometimes as *animale*. These characters can also appear on the palate and worse, higher levels can render a wine’s finish either drying or metallic or both to the obvious detriment of the balance and overall appeal.

Compounding the problem for winemakers is that Brett is not only a very hardy and difficult-to-kill microorganism but also one about which much remains unknown. Adding to this conundrum for the Burgundians is an attribute intrinsic to pinot noir. As enologist Lisa Van de Water once humorously advised, “Never trust a microbe.” She explains that pinot noir is more susceptible to Brett-induced problems than most red varieties with higher tannin levels because a low tannin environment allows Brett to grow more rapidly, and because Pinot is higher in micro-nutrients than other red varieties. Just to be completely fair to the Burgundians, Brett is a serious problem in Bordeaux and the Rhone Valley as well so the problem is certainly not unique to Burgundy.

What is Brett: it is a yeast that is commonly considered to be a spoilage organism except perhaps to some beer producers who actually produce and market Brett beers. There are currently 5 known species of Brettanomyces but the only one that concerns us here is known as *B. bruxellensis*, which was first discovered by a Danish microbiologist working for the Carlsberg Brewery in 1904. As I noted above, *B. bruxellensis* is a very hardy yeast that can feed on a number of nutrients in wine and in particular sugars, both fermentable and unfermentable. Complicating matters about identifying, and controlling Brett, is the fact that as of 2015 more than 200 different strains of *B. bruxellensis* have been identified and few have been catalogued with respect to the specific effects they can produce.

A key point to understand: readers should be aware that the off odors and flavors do not derive from the Brett yeasts themselves but rather the compounds that they produce. Specifically these compounds are known as 4EP (4-ethylphenol) and 4EG (4-ethylguaiacol). This can lead to some potential confusion because even among professionals, someone will say that “I smell Brett,” and while it may seem like splitting hairs, the more accurate term would be that “this wine smells Brett”.

Where does Brett come from: the short answer it seems is everywhere. It’s present on grape skins, inside wineries and even the oak from which barrels are made (though some researchers reject raw oak as a source). A particularly rich source of Brett is dirty or poorly maintained barrels, which is one reason why many domaines which do not use 100% new wood each year are loathe to buy in barrels from the used market. There is an active trade in used barrels but extreme caution is warranted.

Why Brett is a growing problem: there are a variety of reasons of which the most important stems from climate change. Those readers with sharp eyes may recall reading that in my discussions of premoX I have pointed out that the efficacy of any given dose of the wine preservative SO₂ (sulfur-dioxide) is related to the pH of the wine. In essence, the lower the pH the more effective the dosage of SO₂ and vice-versa. Rising global temperatures leads to riper fruit and with riper fruit comes higher pHs, which is richer in polyphenols (a potential food source for Brett), which can create the ideal milieu for Brett to thrive. For a good example of this, consider what has happened to wines from the Rhone Valley over the last 30+ years.

Increasing pHs and polyphenol levels are not the only problem with increasing ripeness levels as another contributing factor is the rising alcohol levels. This is because there is more sugar in the fermenting must and increasingly the “good” yeasts (*Saccharomyces cerevisiae*) have trouble consuming all of it. When this occurs, the residual sugar offers a particularly rich medium for Brett to thrive with predictable consequences.

Add to this the fact that it has become increasingly fashionable in more than a few domaines to use very little sulfur during the vinification and among the more avant-garde producers, to even use very little during the *élevage*. This of course encourages the proliferation of Brett as well as generally higher levels of volatile acidity.

The so-called 'Burgundian method' is also implicated in the rise of Brett because it prescribes small doses of SO₂ at various points in the *élevage* cycle. Some of the more forward thinkers in Burgundy quietly believe that this is precisely the wrong thing to be doing because the small doses kill some of the Brett yeasts but preserves the most resistant among them, leaving them to survive into bottle. Some theorize that the better approach would be that once the malolactic fermentation has finished to hit the wine with the equivalent with a nuclear SO₂ bomb (meaning a very heavy dose) to effectively reduce the Brett population to such a low level that it cannot recover in time to present a threat before the wine is bottled.

And speaking of bottling, perhaps the most pernicious aspect of all of this is that even a wine that is tested, and bottled, with subthreshold levels of Brett doesn't mean that the wine will remain that way before it is consumed precisely because of the residual Brett population that survives into bottle. They can then repopulate if poor shipping or poor storage subject a wine to warmer temperatures which once again encourage the growth of the abominable yeast along with what they produce. This is also why it's possible to have the seemingly incongruous result of one bottle that is clean (meaning with subthreshold levels of 4EP and 4EG) whereas another that was poorly shipped or stored is riddled with Brett-related aromas and flavors.

These are hardly the only technical aspects to consider, which is again why controlling the problem is becoming ever more difficult to regulate.

What can be done about Brett once it's detected in a wine before bottling: while there are certain tools available to non-European Union producers (a product known by the acronym of DMDC though this is banned in Europe), there are relatively few of them helpful to the Burgundians. There is of course the alternative of sterile filtration but that option risks removing important flavor compounds. Moreover, simply removing Brett yeast cells doesn't necessarily mean that the associated 4EP and 4EG volatile phenols will also be eliminated in the process. In short, once an above threshold level of these undesirable phenols is present, they are very difficult to eradicate. One promising but still new remedy is a derivative product obtained from the shells of crustaceans known as Chitosan. I should note however that opinions vary as to whether it simply helps to eliminate the yeast cells themselves or whether it is also helpful in removing Brett-inflected aromas and flavors.

Are Brett-induced characters necessarily a bad thing: this is in a way a loaded question because there are some consumers, as well as producers, who believe that low levels of 4EP and 4EG are a desirable attribute because they add complexity. For some people this may in fact be true but the problem for those of us who search for transparency in our Burgundies, the presence of Brett-related nuances standardizes the aromas and flavors, thus rendering the underlying *terroir* partially, or even completely, moot. This is arguably the worst aspect of Brett because even those who enjoy a low level of adulteration cannot reasonably defend the loss of individuality and originality for which the wines of Burgundy are so justly famous.

What prevents Brett-taint (or other wine flaws) from being such a seemingly simple problem to condemn is that our individual sensitivities to various sensorial compounds vary enormously. Some of us are exceptionally sensitive and others are almost oblivious and this can be true for one fault but not another. For example, I know several producers who appear to be exceptionally acute to volatile acidity or reduction but cannot detect TCA (cork taint). So some wines can that offend certain consumers are perfectly acceptable to others. Part of this sensitivity is of course based on training but part of it is simply genetic in nature and there's no amount of training that will help that. In sum, if someone doesn't perceive there to be a problem, is there really a problem? My sense of things is that yes, there is a problem but it's necessary to acknowledge that some may be much less bothered by it than others.

How should readers interpret my reviews containing references to Brett-like characters: as I have commented before with respect to volatile acidity, which was a problem for example with some 2014 reds, it's impossible to know how much any given individual will be distracted (if at all) by the presence of various technical flaws such as Brett-induced odors or flavors. And when I encounter a Brett-tainted wine from barrel, it's also impossible to know in advance what remedial steps, if any, that a producer may take before a wine is bottled and to predict how successful those remedial steps might be. As such, all that it's possible to do is to note the presence of these odors and flavors and describe how subtle or prominent they are. Another important aspect I take pains to describe for readers is whether these characters appear on the palate or finish, or both, and whether they engender dryness or worst of all, a metallic impression. I often use the term "barnyard" to convey this mélange of aromas.

The other bedeviling factor in all of this is that even if the perceived level of Brett-induced elements suggests a low level contamination, I cannot predict (no one can) whether these elements will become more prominent with time. As noted, some people find low levels of Brett-related odors (less so on the palate) to be attractive or interesting but few find high levels to be enticing. There are many, often interrelated, factors involved both before and after a wine is bottled and eventually opened that can work to render a low level problem much worse. Two of these aspects that readers should become increasingly exigent

about are the conditions under which wines they purchase are shipped and especially how they are stored as elevated temperatures can radically increase a given wine's propensity to suffer what is known as an "in-bottle bloom". This is to say a case where previously dormant Brett cells become active, multiply and eventually produce Brett-related characters.

To conclude on a brighter note, there is so much that is not understood about *Brettanomyces* that it is possible that new methods or solutions to this contamination may well be developed. Moreover, of all the technical faults that a wine can have, it seems that most people would prefer to have a low level of Brett-taint than any of the others. But as I have already pointed out, the danger that is particularly pertinent for the wines of Burgundy is that there is an overshadowing of the underlying *terroir* by aromas and flavors that have nothing to do with it. Consumers need to become more aware of the problem as the sooner that a discussion about Brett moves into the mainstream consciousness, the sooner that producers and the supply chain will realize that it needs to be better addressed. Premox has not been solved but there is no one in Burgundy that isn't aware of the seriousness of the problem and are doing what they can to at least ameliorate matters. Next up for the red wine producers in my view will be Brett.

A Word about the Tasting Notes:

99% of the following Burgundy notes are based on tastings conducted January and February 2019 in Burgundy; the other 1% were tasted from bottle in the last several months in the home office. Note: finished, bottled 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 reviews or the database, it means that it was either not made or not presented for review but it does **NOT** mean that it received an exceptionally poor score. If it is not in the database, it has not been reviewed. If you do not see any wines for a particular producer in a given year in the database, 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 receive no further distinction.

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 \$200 "Don't Miss Wines"; note that I have tried to layer these selections to portray a representative range between the two price points. The "Don't Miss" wines are chosen based on absolute 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

The "Top Value" Wines from the 2017 vintage in this Issue

| | | | |
|------|----------------------------------|-----------------------------|---------|
| 2017 | Aloxe-Corton | Girard, Jean-Jacques | 89 |
| 2017 | Aloxe-Corton | Tollot-Beaut | 89 |
| 2017 | Aloxe-Corton "Maréchaudes" 1er | Mallard, Michel | (90-92) |
| 2017 | Aloxe-Corton "Le Suchot" | Bize, Simon | (89-91) |
| 2017 | Auxey-Duresses "1er" 1er | Comte Armand | 90 |
| 2017 | Beaune "Les Bressandes" 1er | Pavelot, Jean-Marc & Hugues | 91 |
| 2017 | Beaune "Les Bressandes" 1er | Rapet Père et Fils | 92 |
| 2017 | Beaune "Aux Cras" 1er | Jadot, Louis | (91-93) |
| 2017 | Beaune "Au Dessus de Marconnets" | Morot, Albert | 89 |

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|------|--|-----------------------------|---------|
| 2017 | Beaune "Clos de Dessus de Marconnets" | Labet, Pierre et François | (88-91) |
| 2017 | Beaune "Grèves" 1er | Tollot-Beaut | 91 |
| 2017 | Beaune "Les Grèves" 1er | Rapet Père et Fils | 92 |
| 2017 | Beaune "Fèves" 1er | Meursault, Château de | (90-93) |
| 2017 | Bourgogne | d'Angerville, Marquis | (87-89) |
| 2017 | Bourgogne | Boillot, Henri | 87 |
| 2017 | Bourgogne | Pavelot, Jean-Marc & Hugues | 87 |
| 2017 | Bourgogne | Remoissenet Père et Fils | 87 |
| 2017 | Bourgogne | Tollot-Beaut | 87 |
| 2017 | Bourgogne du Château | Meursault, Château de | (87-89) |
| 2017 | Bourgogne "Le Chapitre" | Jadot, Louis | (86-89) |
| 2017 | Bourgogne "Clos Bardot Vieilles Vignes" | Bellene, Domaine de | 87 |
| 2017 | Bourgogne – Côte d'Or | Bouley, Pascal | 87 |
| 2017 | Bourgogne "La Grande Terre" | Dublère | (86-89) |
| 2017 | Bourgogne "Lamarosse" | Henry-Boillot | 87 |
| 2017 | Bourgogne "En Montrecul" | Marsannay, Château de | 87 |
| 2017 | Bourgogne – Passe Tout Grains | Blain-Gagnard | 87 |
| 2017 | Bourgogne Passe-tout-grains l'Exception | Lafarge, Michel | (87-89) |
| 2017 | Bourgogne "Les Perrières" | Bize, Simon | (86-89) |
| 2017 | Bourgogne Pinot Noir | Lafarge, Michel | (86-89) |
| 2017 | Bourgogne Pinot Noir | Senard, Comte | (86-89) |
| 2017 | Bourgogne Pinot Noir Vieilles Vignes | Voillot, Joseph | 87 |
| 2017 | Bourgogne Pinot Noir Vieilles Vignes | Bellene, Maison de | 87 |
| 2017 | Bourgogne Pinot Noir Côte d'Or | Morey-Coffinet | 87 |
| 2017 | Bourgogne Vieilles Vignes | Labet, François | 87 |
| 2017 | Bourgogne Vieilles Vignes | Labet, Pierre et François | (86-89) |
| 2017 | Bourgogne-Hautes Côtes de Beaune "Au Crêtot" | Giroud, Camille | (86-89) |
| 2017 | Bourgogne "Hautes Coutures" | Buisson-Charles | 87 |
| 2017 | Bourgogne – Maison Dieu Vieilles Vignes | Bellene Domaine de | 87 |
| 2017 | Chambolle-Musigny | Bouchard Père et Fils | 89 |
| 2017 | Chambolle-Musigny | Gambal, Alex | (89-91) |
| 2017 | Chambolle-Musigny | Glantenay, Georges | (89-91) |
| 2017 | Chambolle-Musigny "Les Cras" | Guyon, Antonin | (89-91) |
| 2017 | Chassagne-Montrachet | Blain-Gagnard | 89 |
| 2017 | Chassagne-Montrachet | Morey, Sylvain | 89 |
| 2017 | Chassagne-Montrachet Vieilles Vignes | Pillot, Paul | 89 |
| 2017 | Chassagne-Montrachet "Clos St. Jean" 1er | Pillot, Paul | 91 |
| 2017 | Chassagne-Montrachet "La Goujonne Vieilles Vignes" | Lamy, Hubert et Olivier | (89-91) |
| 2017 | Chorey-lès-Beaune – Bio | Champy | 89 |
| 2017 | Chorey-lès-Beaune "Le Grand Saussy" | Camus-Bruchon & Fils | 88 |
| 2017 | Chorey-lès-Beaune "La Pièce du Chapitre" | Tollot-Beaut | 89 |
| 2017 | Gevrey-Chambertin | Drouhin, Joseph | (89-91) |
| 2017 | Gevrey-Chambertin | Parent, François/Mathias | (89-91) |
| 2017 | Gevrey-Chambertin "La Justice" | Guyon, Antonin | (89-91) |
| 2017 | Gevrey-Chambertin "La Justice" | Harbour | (89-91) |
| 2017 | Gevrey-Chambertin "Pressonnier" | Harbour | (89-91) |
| 2017 | Givry | Chanson Père et Fils | 88 |
| 2017 | Ladoix | Pacalet, Philippe | 89 |
| 2017 | Maranges "Le Croix Moines" | Giroud, Camille | (89-91) |
| 2017 | Marsannay "Le Boivin" | Marsannay, Château de | (90-92) |
| 2017 | Marsannay "Clos de Roy" | Marsannay, Château de | (90-93) |
| 2017 | Marsannay "Les Echezots" | Marsannay, Château de | (90-92) |
| 2017 | Marsannay "Longeroies" | Jadot, Louis | (90-92) |
| 2017 | Marsannay "Les Longeroies" | Giroud, Camille | (89-92) |
| 2017 | Monthélie "Les Dureses" 1er | Lafon, Comtes | 90 |
| 2017 | Morey St. Denis | Parent, François/Mathias | (89-91) |
| 2017 | Moulin-à-Vent | Pacalet, Philippe | 89 |
| 2017 | Nuits St. Georges "Aux Allots" | Leroux, Benjamin | (89-91) |
| 2017 | Nuits St. Georges "Aux Saints Juliens" | Montille, Hubert de | 89 |
| 2017 | Pernand-Vergelesses "Les Vergelesses" 1er | Remoissenet Père et Fils | 91 |
| 2017 | Pommard | Blain-Gagnard | (89-91) |
| 2017 | Pommard | Bouley, Pascal | 89 |

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|------|--|-----------------------------|---------|
| 2017 | Pommard | Cyrot-Buthiau | 89 |
| 2017 | Pommard | Jadot, Louis | (89-91) |
| 2017 | Pommard Vieilles Vignes | Girard, Jean-Jacques | 90 |
| 2017 | Pommard "En Brescul" | Violot-Guillemard, Thierry | 89 |
| 2017 | Pommard "Les Cras" | Montille, Hubert de | (89-91) |
| 2017 | Pommard "En Mareau" | Buisson-Charles | 89 |
| 2017 | Pommard "Les Perrières" | Launay-Horiot | 89 |
| 2017 | St. Aubin "Derrière Chez Edouard Vieilles Vignes" 1er | Lamy, Hubert et Olivier | (89-92) |
| 2017 | Santenay "Clos des Gravières" 1er | Lamy, Hubert et Olivier | (90-92) |
| 2017 | Savigny-lès-Beaune "La Bataillère aux Vergelesses" 1er | Morot, Albert | 91 |
| 2017 | Savigny-lès-Beaune "Clos des Godeaux" | Drouhin, Joseph | 89 |
| 2017 | Savigny-lès-Beaune "Clos des Guettes" 1er | Gros, A.-F. | (90-92) |
| 2017 | Savigny-lès-Beaune "La Dominode" 1er | Pavelot, Jean-Marc & Hugues | 92 |
| 2017 | Savigny-lès-Beaune "Aux Fourneaux" 1er | Rapet Père et Fils | 90 |
| 2017 | Savigny-lès-Beaune "Aux Grands Liards Vieilles Vignes" | Camus-Bruchon & Fils | 90 |
| 2017 | Savigny-lès-Beaune "Aux Gravains" 1er | Camus-Bruchon & Fils | 91 |
| 2017 | Savigny-lès-Beaune "Aux Gravains" 1er | Pavelot, Jean-Marc & Hugues | 91 |
| 2017 | Savigny-lès-Beaune "Les Hauts Jarrons" 1er | Chenu Père & Filles, Louis | 90 |
| 2017 | Savigny-lès-Beaune "Les Lavières" 1er | Bouchard Père et Fils | (90-92) |
| 2017 | Savigny-lès-Beaune "Les Lavières" 1er | Camus-Bruchon & Fils | 91 |
| 2017 | Savigny-lès-Beaune "Les Lavières" 1er | Tollot-Beaut | 91 |
| 2017 | Savigny-lès-Beaune "Les Marconnets" 1er | Bize, Simon | (90-92) |
| 2017 | Savigny-lès-Beaune "Les Peuillets" 1er | Girard, Jean-Jacques | 91 |
| 2017 | Savigny-lès-Beaune "Les Pimentiers Vieilles Vignes" | Camus-Bruchon & Fils | 89 |
| 2017 | Savigny-lès-Beaune "Les Narbantons" 1er | Girard, Jean-Jacques | 91 |
| 2017 | Savigny-lès-Beaune "Les Serpentières" 1er | Remoissenet Père et Fils | 91 |
| 2017 | Volnay | Boillot, Henri | 89 |
| 2017 | Volnay | Clerget, Y. | 89 |
| 2017 | Volnay | Cyrot-Buthiau | 89 |
| 2017 | Volnay | Dubreuil-Fontaine | 89 |
| 2017 | Volnay | Lafon, Comtes | 92 |
| 2017 | Volnay | Leroux, Benjamin | 89 |
| 2017 | Volnay Vieilles Vignes | Girard, Jean-Jacques | 89 |
| 2017 | Volnay "Le Cros Martin" | Violot-Guillemard, Thierry | 89 |
| 2017 | Volnay "Les Pluchots" | Bouley, Pascal | 89 |
| 2017 | Volnay – Vendange Sélectionnées | Lafarge, Michel | (89-92) |

The "Sweet Spot" Wines from the 2017 vintage in this Issue

| | | | |
|------|--|--------------------------|---------|
| 2017 | Aloxe-Corton "Les Fournières" 1er | Tollot-Beaut | 92 |
| 2017 | Beaune "Clos de la Mouches" 1er | Drouhin, Joseph | 92 |
| 2017 | Beaune "Cras" 1er | Drouhin, Joseph | 92 |
| 2017 | Volnay "Taillepieds" 1er | Croix | (90-93) |
| 2017 | Beaune "Grèves – Les Trois Journaux" 1er | Meursault, Château de | (91-93) |
| 2017 | Chambolle-Musigny "1er" 1er | Drouhin, Joseph | (91-93) |
| 2017 | Chambolle-Musigny "Les Amoureuses" 1er | Jadot, Louis | (91-94) |
| 2017 | Charmes-Chambertin Grand Cru | Remoissenet Père et Fils | (92-94) |
| 2017 | Corton-Bressandes Grand Cru | Buisson-Charles | 93 |
| 2017 | Corton-Bressandes Grand Cru | Chapelle, Clos de la | 93 |
| 2017 | Corton-Bressandes Grand Cru | Dubreuil-Fontaine | 93 |
| 2017 | Corton-Bressandes Grand Cru | Tollot-Beaut | 93 |
| 2017 | Corton-Clos du Roi Grand Cru | Buisson-Charles | 93 |
| 2017 | Corton-Pougets Grand Cru | Rapet Père et Fils | 93 |
| 2017 | Clos de Vougeot Grand Cru | Remoissenet Père et Fils | (91-94) |
| 2017 | Gevrey-Chambertin "Les Cazetiers" 1er | Remoissenet Père et Fils | (91-93) |
| 2017 | Gevrey-Chambertin "Clos St. Jacques" 1er | Jadot, Louis | (91-94) |
| 2017 | Gevrey-Chambertin "Estournelles St. Jacques" 1er | Jadot, Louis | (91-93) |
| 2017 | Morey St. Denis "Les Chaffots" 1er | Leroux, Benjamin | (91-93) |
| 2017 | Nuits St. Georges "Les Vaucrains" 1er | Jadot, Louis | (91-93) |
| 2017 | Pernand-Vergelesses "Ile de Vergelesses" 1er | Rapet Père et Fils | 91 |

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|------|---|----------------------------|---------|
| 2017 | Pommard "Epenots" 1er | Morey, Pierre | 92 |
| 2017 | Pommard "Les Epenots" 1er | Parent | (91-93) |
| 2017 | Pommard "Les Epenots" 1er | Violot-Guillemard, Thierry | 93 |
| 2017 | Pommard "Les Epenots" 1er | Voillot, Joseph | 92 |
| 2017 | Pommard "Les Fremiers" 1er | Violot-Guillemard, Thierry | 92 |
| 2017 | Pommard "Les Grands Epenots" 1er | Chapelle, Clos de la | 93 |
| 2017 | Pommard "La Platière" 1er | Violot-Guillemard, Thierry | 92 |
| 2017 | Pommard "Les Rugiens" 1er | Boillot, Henri | 93 |
| 2017 | Pommard "Les Rugiens" 1er | Clerget, Y. | 93 |
| 2017 | Pommard "Les Rugiens" 1er | Heitz-Lochardet | 92 |
| 2017 | Pommard "Les Rugiens" 1er | Jadot, Louis | (91-93) |
| 2017 | Pommard "Les Rugiens" 1er | Violot-Guillemard, Thierry | 93 |
| 2017 | Pommard "Les Rugiens" 1er | Voillot, Joseph | 93 |
| 2017 | Pommard "Les Rugiens-Bas" 1er | Launay-Horiot | 92 |
| 2017 | Pommard "Les Rugiens-Bas – Hubert" 1er | Montille, Hubert de | (91-94) |
| 2017 | Pommard "Les Rugiens Hauts" 1er | Glantenay, Georges | (91-93) |
| 2017 | Volnay "Caillerets" 1er | Boillot, Henri | 93 |
| 2017 | Volnay "Caillerets" 1er | Lafarge, Michel | (92-94) |
| 2017 | Volnay "Caillerets – Clos des 60 Ouvrées – Amphore" | Pousse d'Or | (91-93) |
| 2017 | Volnay "Les Caillerets" 1er | Clerget, Y. | 93 |
| 2017 | Volnay "Champans" 1er | d'Angerville, Marquis | (91-94) |
| 2017 | Volnay "Champans" 1er | Lafon, Comtes | (91-94) |
| 2017 | Volnay "En Champans" 1er | Clerget, Y. | 92 |
| 2017 | Volnay "Clos de la Bousse d'Or – Amphore" 1er | Pousse d'Or | (91-93) |
| 2017 | Volnay "Clos des Chênes" 1er | Lafon, Comtes | (91-94) |
| 2017 | Volnay "Clos des Chênes" 1er | Latour-Giraud | 92 |
| 2017 | Volnay "Clos du Verseauil" 1er | Clerget, Y. | 92 |
| 2017 | Volnay "Mitans" 1er | Lafarge, Michel | (91-94) |
| 2017 | Volnay "Les Mitans" 1er | Clerget, Y. | 92 |
| 2017 | Volnay "Les Mitans" 1er | Montille, Hubert de | (91-93) |
| 2017 | Volnay "Les Pitures" 1er | Lafarge, Michel | (91-94) |
| 2017 | Volnay "Santenots du Milieu" 1er | Lafon, Comtes | (92-94) |
| 2017 | Volnay "Les Santenots" 1er | Glantenay, Georges | (91-93) |
| 2017 | Volnay "Les Santenots" 1er | Morey, Pierre | 92 |
| 2017 | Volnay "Taillepieds" 1er | d'Angerville, Marquis | (92-94) |
| 2017 | Volnay "Taillepieds" 1er | Chapelle, Clos de la | 93 |
| 2017 | Volnay "Taillepieds" 1er | Montille, Hubert de | (91-94) |
| 2017 | Vosne-Romanée "Les Malconsorts" 1er | Le Moine, Lucien | (91-94) |
| 2017 | Vosne-Romanée "Les Petits-Monts" 1er | Drouhin, Joseph | 93 |

The "Don't Miss" Wines from the 2017 vintage in this Issue

| | | | |
|------|--|-----------------------|---------|
| 2017 | Bonnes Mares Grand Cru | Boillot, Henri | 95 |
| 2017 | Bonnes Mares Grand Cru | Drouhin, Joseph | 94 |
| 2017 | Chambertin Grand Cru | Boillot, Henri | 96 |
| 2017 | Chambertin-Clos de Bèze Grand Cru | Boillot, Henri | 95 |
| 2017 | Chambertin-Clos de Bèze Grand Cru | Bouchard Père et Fils | (92-95) |
| 2017 | Chambolle-Musigny "Les Amoureuses" 1er | Drouhin, Joseph | 95 |
| 2017 | Clos de la Roche Grand Cru | Pousse d'Or | (92-95) |
| 2017 | Grands Echézeaux Grand Cru | Drouhin, Joseph | (92-95) |
| 2017 | Musigny Grand Cru | Drouhin, Joseph | 96 |
| 2017 | Volnay "Clos des Chênes" 1er | Lafarge, Michel | (92-95) |
| 2017 | Volnay "Clos des Ducs" 1er | d'Angerville, Marquis | (92-95) |
| 2017 | Volnay "Clos du Château des Ducs" 1er | Lafarge, Michel | (92-95) |

CÔTE DE BEAUNE REDS – The 2017 and 2016 VINTAGES

Domaine Guy Amiot et Fils (Chassagne-Montrachet)

| | | | |
|------|--|-----|---------|
| 2017 | Beaune “Long Bois” | red | (86-89) |
| 2017 | Bourgogne – Pinot Noir Cuvée Simone | red | (85-87) |
| 2017 | Chassagne-Montrachet Vieilles Vignes | red | (86-89) |
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | (88-90) |
| 2017 | Chassagne-Montrachet “La Maltroie” 1er | red | (88-91) |
| 2017 | Santenay “La Combe Dessus” | red | (86-88) |

Fabrice Amiot noted that 2017 was “initially a scary vintage for us as it looked as though we might suffer the same terrible April 2016 frost damage that cost us 70% in total losses. But in an amazingly well-coordinated effort, all the vigneronns in the area banded together to burn wet hay to create a smoke screen that helped to avoid any material frost losses. After that the growing season was largely stress-free. We chose to begin picking on the 7th of September and brought in clean and ripe fruit that had good levels of potential alcohols and acidities. Moreover, yields were very good without being high so this helped considerably in filling in the deficit created by the losses in 2016. As to the wines, I find them to be notably more expressive than usual as well as highly aromatic while offering excellent tension and *terroir* transparency. I think that they should drink well young as there is a tenderness to them and this is true for both reds and whites.” My sense of the quality of the Amiot 2017 reds is that it is consistent with what I generally found elsewhere in the Côte de Beaune. With that said, I was impressed with the Bourgogne and it’s worth a look. (Michael Corso Selections, www.corsowines.com, USA; Domaine et Saveurs, www.ds-collection.com, France; H & H Bancroft Wines, www.bancroftwines.com, House of Townend, www.houseoftownend.com, Wine Source, www.wine-source.com, all UK; Mayfair Fine Wines Company Limited, www.mayfairfinewines.com.hk, and Fine Vintage, www.finevintage.com.hk, both Hong Kong; Authentic Wine Explorers, www.awexplorers.com, Legacy Fine Wines, romanee@legacyfinewine.com, both Singapore; Euan McKay Wine Merchant, www.euanmckay.com.au, Australia).

2017 Bourgogne – Pinot Noir Cuvée Simone: A pretty and attractively fresh nose is comprised mostly by notes of red pinot fruit along with background nuances of spice and earth. The lighter weight flavors are delicious and offer good precision that carries over to the lingering if not particularly complex finish. This is certainly pretty but not very deep. (85-87)/2020+

2017 Beaune “Long Bois”: There is just enough reduction to suppress the fruit though it does not appear on the palate of the lighter weight flavors that possess an appealing texture while offering just a bit more overall depth and persistence. I would make the same observation here that this is pretty and delicious but a wine that could use more complexity. (86-89)/2021+

2017 Chassagne-Montrachet Vieilles Vignes: There is a light but noticeable barnyard character to the nose that offers up various red berries, pepper and earth scents. The juicy, energetic and seductively textured flavors possess better mid-palate density before culminating in a moderately rustic finish suffered by a touch of bitter cherry pit character. (86-89)/2022+

2017 Santenay “La Combe Dessus”: Firm reduction dominates the nose though there is an attractive freshness to the relatively light weight flavors that possess good underlying tension though the mildly austere finish is drying and a bit short. This may harmonize with a few years of bottle age though that is not a certainty. (86-88)/2021+

2017 Chassagne-Montrachet “La Maltroie”: Here there is no reductive funk compromising the appeal of the pretty array of plum, dark currant, violet and copious earth nuances. There is once again good vibrancy to the well-detailed lighter weight flavors that deliver much better length on the nicely balanced finish. This should drink well early on if desired. (88-91)/2023+

2017 Chassagne-Montrachet “Clos St. Jean”: There is a similar fruit profile to the La Maltroie though with more evident spice wisps that carry over to the sleek and refined lighter weight flavors that possess a subtle minerality on the lingering finish that presently displays just a hint of dryness. This is certainly pretty but especially deep. (88-90)/2022+

Domaine Marquis d'Angerville (Volnay)

| | | | |
|------|------------------------------|-----|---------|
| 2017 | ➔ Bourgogne | red | (87-89) |
| 2017 | Pommard "Combes Dessus" 1er | red | (89-92) |
| 2017 | Volnay | red | (88-91) |
| 2017 | Volnay "1er" 1er | red | (90-92) |
| 2017 | ➔ Volnay "Caillerets" 1er | red | (91-93) |
| 2017 | ➔ Volnay "Champans" 1er | red | (91-94) |
| 2017 | Volnay "Clos des Angles" 1er | red | (90-92) |
| 2017 | ➔ Volnay "Clos des Ducs" 1er | red | (92-95) |
| 2017 | ➔ Volnay "Frémiets" 1er | red | (91-93) |
| 2017 | ➔ Volnay "Taillepieds" 1er | red | (92-94) |
| 2016 | ➔ Volnay "Clos des Ducs" 1er | red | 93 |

Guillaume d'Angerville described 2017 as a "vintage where we again narrowly avoided a potentially disastrous brush with frost. The growing season began exceptionally early and when temperatures began to fall in the last week of April, everyone had the bad memories of 2016 in their heads. Thankfully we managed to mostly avoid any real damage and the rest of the season was really pretty tranquil. We chose to begin picking on the 4th of September and the fruit really couldn't have been much cleaner. There was a bit of sorting for a few under ripe berries but otherwise, the sorting crew had an easy time of it. As to the wines, I would describe them as a harmonious blend of finesse and energy with excellent *terroir* transparency. There is an attractive fluidity about them that I very much like and adding to their appeal is a lovely freshness that makes them almost irresistible. As is often the case, I was particularly taken with the quality I found here and I would agree with M. d'Angerville that there is a highly appealing blend of refinement and purity to his 2017s. Note that the 2016 Clos des Ducs revisited below was bottled in April, 2018. (John Armit Wines, www.armit.co.uk, Lay & Wheeler, www.laywheeler.com, Corney & Barrow, www.corneyandbarrow.com, O.W. Loeb, www.owloeb.com, Charles Taylor Wines, www.charlestaylorwines.com and Justerini & Brooks, www.justerinis.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Bourgogne: An attractively fresh nose is composed primarily by notes of both red and dark berries along with plenty of earth characters. The sleek and solidly intense flavors possess unusually good depth and persistence for what this is and in particular I like the texture. (87-89)/2021+

2017 Volnay: (exclusively from Les Grands Champs as Les Pluchots was recently replanted). This too is quite fresh with a more elegant array of plum, violet, spice and soft earth nuances. There is both lovely delineation and underlying tension to the middle weight flavors that exude a fine bead of minerality on the more firmly constituted finish. This is very Volnay and should drink reasonably well on the younger side but age well too. (88-91)/2023+

2017 Volnay "1er": (from Pitures, Mitans and l'Ormeau). A perfumed and borderline exotic nose speaks of elegant and very pretty aromas of red currant, plum and dark cherry. The seductively textured medium-bodied flavors also exude evident minerality on the focused, intense and moderately austere finale that makes clear that this is going to need a few years to become more pliant and user-friendly. (90-92)/2025+

2017 Pommard "Combes Dessus": (this is actually a *premier cru* but was not declared as such until recently). A more deeply pitched nose combines notes of plum, dark currant, earth and a whiff of the *sauvage*. Once again there is excellent intensity to the racy but muscular and robust flavors that deliver fine length on the more firmly structured and mildly rustic finish. This too is going to need at least a few years of cellaring to become more civilized as it's tightly wound today. (89-92)/2027+

2017 Volnay "Clos des Angles": (from a 1.05 holding located in the Pointes des Angles). There is a touch of herbal tea character to the spice and ultra-fresh red and dark currant scents that include a pretty floral wisp. The mouth feel of the middle weight flavors is completely different as it can be accurately described as one of lace and grace, all wrapped in a nicely complex and lingering finish that flashes just a bit of youthful austerity. (90-92)/2027+

2017 Volnay "Frémiets": (from a 1.57 ha parcel). A slightly more deeply pitched nose displays an evident spiciness to the plum, dark raspberry and violet-scented aromas. The highly energetic and intense medium weight flavors offer even more minerality on the well-detailed flavors that possess more depth and a bit more length as well on the firmer finish. This is very Frémiets in character and a wine that should amply reward extended keeping. (91-93)/2029+

2017 Volnay “Caillerets”: (from two parcels measuring .65 ha). A softly spiced nose grudgingly reveals wafting and perfumed aromas of plum liqueur, violet and a hint of sandalwood. The medium weight flavors are not quite as dense as those of the Frémiets but they're finer still with plenty of the hallmark minerality suffusing the classy and impeccably well-balanced finale. This Zen-like effort should be approachable after only 5 to 7 years of cellaring if that's your preference. (91-93)/2027+

2017 Volnay “Champans”: (from a huge 3.98 ha parcel). Once again there is a highly appealing freshness to the essence of red cherry, raspberry and floral elements, the latter of which is reflected by the sleek and relatively refined medium-bodied flavors that possess excellent punch on the beautifully persistent though markedly structured finish. This isn't as refined as the Caillerets but there is slightly better mid-palate density. (91-94)/2029+

2017 Volnay “Taillepieds”: (from a 1.07 ha parcel of 35+ year old vines). Here the reticent nose is at once ripe yet cool with a lovely layered quality to the mix of violet, spice, dark berry liqueur and Asian-style tea aromas. The super-sleek, intense, mineral-driven and refined medium weight flavors that culminate in a very serious, youthfully austere and built-to-age finish that just goes on and on. A classic Taillepieds that will require extended patience. (92-94)/2032+

2017 Volnay “Clos des Ducs”: (a *monopole* that measures 2.15 ha). There is an overt spiciness to the even more restrained nose that blends notes of red cherry, plum, violet, lavender and a whiff of warm earth. The sleek, intense and chiseled middle weight flavors flash ample minerality before terminating in a youthfully austere and wonderfully persistent finish that, like the Caillerets, is impeccably well-balanced. This tautly muscular effort is also youthfully austere and very much built-to-age. In a word, lovely. (92-95)/2032+

2016 Volnay “Clos des Ducs”: (a *monopole* that measures 2.15 ha). An ultra-elegant nose exhibits a broad range of spice and floral elements on the black cherry and plum-suffused aromas. There is almost painful intensity to the chiseled, focused and stony medium weight flavors that coat the palate with dry extract on the youthfully austere, powerful and very serious finish. This is very firmly constituted and a wine that should really not be touched for at least a decade. In a word, terrific. 93/2031+

Domaine Comte Armand/Clos des Epeneaux (Pommard)

| | | | |
|------|-----------------------------------|-----|---------|
| 2017 | Auxey-Duresses | red | 88 |
| 2017 | ➔ Auxey-Duresses “1er” 1er | red | 90 |
| 2017 | ➔ Pommard “Clos des Epeneaux” 1er | red | (90-93) |
| 2017 | Volnay | red | (88-91) |
| 2017 | Volnay “Frémiets” 1er | red | (89-91) |

Régisseur Paul Zinetti commented that the 2017 vintage “turned out to be a pleasant surprise though it was far from a sure thing at the beginning as we narrowly averted another catastrophe like we suffered in 2016 due to another April frost threat. After that bit of excitement though, the growing season was really pretty tranquil. We chose to begin picking on the 3rd of September and brought in clean and ripe fruit that required very little sorting. Yields were generous without being excessive while potential alcohols were really quite good at between 13.3 and 13.8% with good but not high acidities. I used no whole cluster in the vinifications which were straightforward though I was frankly skeptical about the quality of the wines as they seemed a bit light and without real interest yet as soon as the malos completely it's like they completely transformed to become much, much more nuanced. While they're not monsters of concentration, to my sensibilities they're entirely classic in style and should have no trouble aging well.” Zinetti noted that he will probably bottle the upper level wines a little earlier than usual though with no fining or filtration. I found the quality of the Armand 2017s to be good to very good but perhaps not as exceptional as they often are. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, Martin Scott Wines, www.martinscottwines.com, NY, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, C'est Vin, LLC, 703.243.3559, VA, Wines Unlimited, www.winesunlimited.com, LA, Little Guy Wine, www.littleguywine.com, MI, Fine Vines, www.finevines.com, IL, Augustan Wine, www.augustanwine.com, FL, M.S. Walker, www.mswalker.com, MA/RI/NH and Small Potatoes Wine, www.smallpotatoeswine.com, ID, all USA; Howard Ripley, www.howardripley.com, Thorman Hunt & Co., www.thormanhunt.co.uk, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Goedhuis & Co., www.goedhuis.com, Lay & Wheeler, www.laywheeler.com, Lea & Sandeman, www.leaandsandeman.co.uk, and The Wine Society, www.thewinesociety.com, all UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong; Berry Brothers & Rudd, www.bbr.co.jp, Japan).

2017 Auxey-Duresses: (from Largillas). A pungent nose consists primarily of plum, violet and earth where the latter element also suffuses the reasonably dense flavors that possess excellent punch that carries over to the mildly rustic and youthfully austere finish where the only nit is a touch of warmth. 88/2023+

2017 Auxey-Duresses “1er”: (a blend of two 1ers, Les Bréterins and Bas de Duresses – the vines run from 35 to 75 years of age). This deftly wooded effort is aromatically similar to the Auxey *villages* though with a bit more earth influence that can also be found on the slightly finer medium-bodied flavors that evidence more evident minerality on the austere, serious and structured finale. Provided that you have the patience to cellar it, this should deliver fine quality in time. 90/2028+

2017 Volnay: In contrast to the first two wines, here the nose is sufficiently reduced to render an evaluation difficult. By contrast there is good freshness and verve to the more precisely detailed middle weight flavors where the supporting tannins are notably finer even though the finish is also ever-so-slightly rustic. A quality Volnay *villages*. (88-91)/2025+

2017 Volnay “Frémiets”: (from yields of ~45 hl/ha). This is also deftly wooded with an appealingly fresh nose that consists mostly of various red berry elements along with a pretty spice whiff. The lighter weight (though not dilute) flavors possess a liting mouth feel while delivering sneaky good length on the firm, youthfully austere and balanced finish. This is lighter than it usually is but the balance saves the overall sense of quality. (89-91)/2027+

2017 Pommard “Clos des Epeneaux”: (the 5+ ha Clos is composed of approximately 80% Petits Epenots and 20% Grands Epenots; the vine ages run from 18 to 75+ years of age). Once again there is just enough wood present to merit mentioning as it frames the much earthier blend of both red and dark currant scents that are cut with leather and underbrush nuances. The supple medium-bodied flavors possess reasonable though not excellent mid-palate concentration before terminating in a velvety and lingering finish. The supporting tannins are sufficiently firm that this will need a decade plus of cellar time before it arrives at its full apogee. (90-93)/2029+

Domaine Jean-Claude Bachelet (Gamay)

| | | | |
|-------------|---|------------|----------------|
| 2017 | Bourgogne Pinot Noir | red | (85-88) |
| 2017 | Chassagne-Montrachet Vieilles Vignes | red | (87-89) |
| 2017 | Chassagne-Montrachet “La Boudriotte” 1er | red | (88-90) |
| 2017 | St. Aubin “Derrière la Tour Vieilles Vignes” 1er | red | (86-89) |

Brothers Benoit and Jean-Baptiste Bachelet called 2017 “a vintage where we had much better yields though they were still far from high as the chardonnay came in at 45 hl/ha on average though the pinot was no more than 30 hl/ha. We picked a few parcels on the 30th of August but then began seriously on the 2nd of September. Harvest conditions were favorable and because the fruit was so clean we were able to harvest everything by the 7th. Sugar levels were also good as they equated to a range of 13 to 13.5%. As to the wines, both colors are classic burgundies with good transparencies and freshness though perhaps their best attribute is the balance which should enable them to age gracefully.” I found the quality of the Bachelet reds to be basically in-line with what I found generally in the Côte de Beaune in 2017. (David Bowler Wine, www.bowlerwine.com, NY, Scott Levy Selections, 770.730.0361, GA, Elite Wines Imports, 703.339.8150, VA, all USA; Berry Brothers & Rudd, www.bbr.com, UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne Pinot Noir: There is enough wood to remark upon framing the earthy plum liqueur aromas that introduce nicely rich if somewhat fruity flavors that conclude in a plump and succulent finish. This mildly rustic bitter cherry-inflected effort has the stuffing to reward a few years of keeping if that’s your preference for Bourgogne. (85-88)/2020+

2017 St. Aubin “Derrière la Tour Vieilles Vignes”: (a 1er that is rarely seen as it’s quite small). This too evidences moderate wood influence along with touches of menthol violet and poached plum. The mouth feel of the equally succulent middle weight flavors is both finer and bit stonier though a touch of rusticity emerges on the somewhat short finish. (86-89)/2021+

2017 Chassagne-Montrachet Vieilles Vignes: (from Les Concis du Champs, Les Encégnières and Les Beutttes). A distinctly different nose is comprised by hints of pepper and the *sauvage* on the humus-tinged dark berry fruit aromas. There is a bit more distinction to the nicely energetic bigger bodied flavors that possess at textured mouth feel that carries over to the mildly warm and rustic finale. (87-89)/2023+

2017 Chassagne-Montrachet “La Boudriotte”: A moderately toasty nose speaks of menthol, cassis, white pepper and earth. The caressing, rich and supple flavors possess a velvet-textured mid-palate that contrasts somewhat with the powerful and overtly rustic finish that offers a bit more overall depth. Note that at least some patience is advised. (88-90)/2024+

Domaine Ballot-Millot & Fils (Meursault)

| | | | |
|------|----------------------------|-----|---------|
| 2017 | ➔ Pommard “Pézerolles” 1er | red | (90-93) |
| 2017 | Pommard “La Refène” 1er | red | (89-92) |
| 2017 | Volnay “Santenots” 1er | red | (88-91) |
| 2017 | Volnay “Taillepieds” 1er | red | (90-92) |

The young Charles Ballot now directs this old line domaine of 11.5 ha, of which 75% of the production is white. He arrived at the domaine full time in 2000 after having spent half of 1999 working in California and the other half in New Zealand. Ballot describes the viticultural philosophy as one of *lutte raisonnée*, or supervised control where treatments are made only when a verified threat has been perceived as opposed to the more traditional approach of treating simply in anticipation of a problem. Pruning is done on elongated branches so as to promote better aeration of the fruit. The harvest is done manually and the fruit is sorted in the vineyards rather than at the *cuverie*. The reds are 100% destemmed and no artificial yeasts or enzymes are used. On days 1 and 2 there is some punching down but during the rest of the 15 day *cuvaison*, only pump overs are employed. He specifically notes that he's not especially interested in color and simply says that “if it comes, it comes but I do nothing to promote a deeper color. I want to make *terroir*-driven wines that are refined and elegant. If there is one word to describe my reds, it's finesse.” As to the wood program, the reds see between 10 and 25% new oak that has been naturally air dried for 36 months. However, after the malos are finished, the wines are racked into older wood. Ballot has recently moved to an 18 to 20 months *élevage* period. He also notes that he usually filters but so lightly that it's not unusual for his wines to throw a soft deposit after only a few years in bottle. Both reds and whites are bottled using only natural cork. I will have a description of Ballot's views on the 2017 vintage in Issue 75. (Atherton Wine Imports, www.awiwine.com, CA, Margate Wine & Spirit Co., www.margatewine.com, NJ, both USA; Lay & Wheeler, www.laywheeler.com, Thorman Hunt & Co., e-mail: Camille@thormanhunt.co.uk and Georges Barbier, all UK).

2017 Volnay “Santenots”: (from young vines situated in Les Plures). Light ruby color. Reduction presently overshadows the underlying fruit. There is otherwise good freshness to the lighter weight but utterly delicious flavors that offer fine complexity on the bitter cherry-inflected finish that is firm enough to suggest an aging curve of 7 to 10 years. (88-91)/2024+

2017 Volnay “Taillepieds”: (vinified with 100% whole clusters). A notably floral nose offers up plenty of spice character that adds interest to the essence of red cherry scents that are trimmed in a pretty herbal tea nuance. There is more obvious energy to the markedly more mineral-driven flavors that deliver excellent persistence and delineation on the youthfully austere finish. This is also slightly firmer and should also reward up to a decade of cellaring. (90-92)/2025+

2017 Pommard “La Refène”: A discreet but not invisible application of wood sets off earthier red currant aromas that flash a more subtle spiciness that also suffuses the detailed, sleek and solidly intense medium weight flavors that deliver good persistence. This will need a few years to develop more depth but that should occur with a few years of aging. (89-92)/2024+

2017 Pommard “Pézerolles”: (vinified with 50% whole clusters). A cool, airy and elegant nose of red pinot fruit, violet, lavender and earth is pretty but reticent today. The medium weight flavors are not quite as concentrated or powerful but they're markedly finer, all wrapped in a minerally, sweet and sneaky long finish. A classic Péz. (90-93)/2025+

Domaine Roger/Joseph Belland (Santenay)

| | | | |
|------|--|-----|----|
| 2017 | Chassagne-Montrachet “Clos Pitois” 1er | red | 90 |
| 2017 | Les Maranges “La Fussièrè” 1er | red | 86 |
| 2017 | Pommard “Les Cras” | red | 88 |
| 2017 | Santenay “Beauregard” 1er | red | 88 |
| 2017 | Santenay “Les Charmes” | red | 87 |
| 2017 | Santenay “La Comme” 1er | red | 89 |
| 2017 | Santenay “Les Gravières” 1er | red | 89 |
| 2017 | ➔ Volnay “Santenots” 1er | red | 91 |

Roger Belland told me that 2017 is a “vintage where the warm and sunny growing season produced fairly ripe wines and this is particularly true for the whites. We waited to begin picking until the 11th of September and brought in good but not high yields that averaged about 38 hl/ha for the reds and 42 hl/ha for the whites. We used between 20 and 95% whole clusters to vinify the reds as the stems were clean and the fruit ripe so we had no worries about using them. One of the aspects that I

particularly like about the wines is that they've only been in bottle a short while yet they're already approachable." Belland said that the reds were bottled in August 2018. I found the quality of these 2017s to be essentially in-line with what I found elsewhere in the Côte de Beaune. (T. Edwards Wines, www.tedwardwines.com, NY, USA; Berkman Wine Cellars, www.berkman.co.uk, Berry Brothers & Rudd, www.bbr.com, Lay & Wheeler, www.laywheeler.com, Liberty Wines, www.libertywine.co.uk all UK - Note that the exact same wines are sold under the Joseph Belland label, which is represented by Cellar Door Selections, www.cellardoorselections.com, MD, USA).

2017 Les Maranges "La Fussière": An attractively floral-scented nose combines very ripe notes of earth, dark currant and plum. The rich and nicely vibrant flavors possess an appealing texture yet the finish lacks freshness and is presently somewhat flat. I would be hesitant to age this for very long. 86/now

2017 Santenay "Les Charmes": There is slightly better freshness to the nose of red cherry, raspberry and soft violet nuances. The improved freshness carries over to the palate as well with good detail being displayed by the medium weight flavors that are rustic and delicious if not particularly complex, at least not today. 87/2021+

2017 Santenay "La Comme": This too isn't super-fresh though it stops short of being dull with its otherwise pretty array of red and dark raspberry aromas that are cut with hints of earth and black pepper. There is both good volume and vibrancy to the more evidently mineral-inflected flavors that offer reasonably good depth and persistence on the clean and dry-in-the-best sense finish. 89/2022+

2017 Santenay "Beauregard": A very ripe nose reflects notes of cherry jam, poached plum and a hint of anise. The medium-bodied flavors possess a highly seductive texture while offering a subtle touch of minerality on the acceptably long and complex finish. This needs a few years in the hopes that better depth will develop. 88/2022+

2017 Santenay "Les Gravières": There is a very mild hint of volatile acidity present on the ripe array of red raspberry, cherry and once again poached plum. There is a bit more minerality to the finer and more vibrant flavors that are shaped by slightly firmer tannins on the balanced finale. This too needs a few years of cellaring to more fully develop depth. 89/2024+

2017 Chassagne-Montrachet "Clos Pitois": (a 3 ha *monopole* of the Domaine, planted 50% each to pinot and chardonnay; the pinot vines are approximately 60+ years of age). This too reflects a very subtle note of volatile acidity on the fresh and ripe nose of relatively cool aromas of peppery and spicy red and dark currant scents. The rich, suave and seductively textured medium weight flavors possess better depth on the bitter cherry-inflected finish. 90/2023+

2017 Pommard "Les Cras": Once again there is a hint of volatile acidity to the rose petal, spice, dark cherry and softly earthy nose. The rich and vibrant medium-bodied flavors are shaped by relatively fine-grained tannins on the muscular and concentrated finish. Some patience will be required though this is not a particularly austere Pommard *villages*. 88/2023+

2017 Volnay "Santenots": (vinified with 95% whole clusters). An overtly floral array is composed primarily of violet nuances though there are hints of rose petal and lavender present to add breadth to the markedly spicy and fresh nose. The mouth feel of the attractively sleek middle weight flavors is the finest in the range while displaying fine length on the dusty if ever-so-mildly edgy finish. However, because the edginess does not cut the persistence short, my rating offers the benefit of the doubt. 91/2025+

Domaine de Bellene (Beaune)

| | | | |
|------|---|-----|---------|
| 2017 | Beaune Cuvée Cinquantaire 1er | red | (87-90) |
| 2017 | Beaune "Les Grèves" 1er | red | (87-89) |
| 2017 | ➔ Bourgogne "Clos Bardot Vieilles Vignes" | red | 87 |
| 2017 | ➔ Bourgogne Maison Dieu Vieilles Vignes | red | 87 |
| 2017 | Côte de Nuits-Villages Vieilles Vignes | red | 88 |
| 2017 | Nuits St. Georges Vieilles Vignes | red | (87-89) |
| 2017 | Nuits St. Georges "Aux Chaignots" 1er | red | (88-90) |
| 2017 | St. Romain Vieilles Vignes | red | (86-89) |
| 2017 | Savigny-lès-Beaune Vieilles Vignes | red | (86-88) |
| 2017 | Savigny-lès-Beaune 1er – Homage à Bartolo Macorello 1er | red | (87-90) |
| 2017 | Volnay "Les Grands Poisots" | red | (86-89) |
| 2017 | Vosne-Romanée "Les Quartiers de Nuits" | red | (87-89) |
| 2017 | Vosne-Romanée "Les Suchots" 1er | red | (89-91) |
| 2016 | Nuits St. Georges Vieilles Vignes | red | 87 |

| | | | |
|-------------|---|------------|-----------|
| 2016 | Savigny-lès-Beaune Vieilles Vignes | red | 87 |
| 2016 | Vosne-Romanée “Les Suchots” 1er | red | 88 |

Nicolas Potel described the 2017 vintage as one where “we thankfully had much more comfortable volumes than we realized in 2016 thanks to having dodged a bullet in the early season frost. Otherwise the growing season was really quite straightforward and ultimately we chose to begin picking on the 6th of September. The fruit is some of the cleanest that I have ever seen with good sugar and phenolic maturities plus acidities were adequate. Yields were around 38 hl/ha and because the fruit was so clean it was possible to use a high percentage of whole clusters, in fact in some cases it was fully 100%. We chose to do a longer *cuvaison* than normal, which is to say about one month but with almost no punching down. I would describe it as long but soft as a vinification approach. As to the style of the 2017s, they strike me as plump and refreshing which should enable them to be quite enjoyable in their youth.” As a general comment, I found the two regional wines to be very good for their category and the upper level wines to be somewhat variable in quality and this is true for the both the domaine wines as well as the *négociant* offerings reviewed below under the Roche de Bellene label. Note three in bottle ‘16s were also reviewed below. (Loosen Bros. USA, www.loosenbrosusa.com, OR, USA; Berry Brothers & Rudd, www.bbr.com and Graham Gardner through Folly Wines, www.follywines.co.uk, both UK; L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China).

2017 Bourgogne Maison Dieu Vieilles Vignes: A distinctly earthy nose features notes of various red and dark berry aromas that slide into the sleek, delicious and nicely dense flavors for this level, all wrapped in a rustic, serious and mildly austere but balanced finish. This is not a typical “drink me now” Bourgogne so some patience suggested. 87/2022+

2017 Bourgogne “Clos Bardot Vieilles Vignes”: (from vines in Comblanchien; bottled exclusively for the Wine Society in the UK). This is aromatically similar to the Maison Dieu but with the additional of more noticeable wood treatment. The delicious middle weight flavors aren’t quite as concentrated but the texture is slightly finer while offering similar depth and length on the equally structured finish. Some patience also suggested here. 87/2022+

2017 Côte de Nuits-Villages Vieilles Vignes: A more discreet application of wood sets off the more elegant aromas of various red berries, spice and a pretty floral nuance. The cool, pure and delicious medium-bodied flavors possess an attractive texture before concluding in a mildly rustic but solidly persistent finish. Good stuff for its level. 88/2023+

2017 St. Romain Vieilles Vignes: Here too there is just enough wood to warrant remarking upon with its ripe but cool nose of overtly floral, plum and kirsch. The racy, intense and minerally lighter weight flavors possess acceptable length on the firm finish that flirts with dryness and in this case it’s hard to say whether this will balance out or not. (86-89)/2024+

2017 Savigny-lès-Beaune Vieilles Vignes: (from Vermots, Champs des Pruniers and Planchots). Slightly more obvious wood influence includes notes of menthol and toast to the humus and markedly earthy nose of mostly red and dark currant. Somewhat curiously given the usual concentration of Santenay reds, the mid-palate is less dense though I do like the texture. With that said, the dryness is more pronounced and I have concerns about the balance. (86-88)/2022+

2017 Volnay “Les Grands Poisots”: A pretty and airy nose reflects notes of red currant, cherry and lavender, all of which is trimmed in subtle wood toast. The lilting but punchy lighter weight flavors possess reasonably good depth on the grippy if slightly short finish. (86-89)/2022+

2017 Vosne-Romanée “Les Quartiers de Nuits”: Wood and menthol aromas stop short of overpowering the spicy and decidedly floral-suffused nose that is composed mostly by red currant scents. The medium weight flavors are slightly finer and while the mid-palate is seductive, it contrasts with the ever-so-mildly drying finish that may in this case age out. (87-89)/2023+

2017 Nuits St. Georges Vieilles Vignes: (from vineyards on the Vosne-side that include La Charmotte, Au Chouillet, Aux St. Juliens and Argillats). A more deeply pitched array is composed mostly of plum liqueur, dark cherry and notably more earth influence that can also be found on the acceptably concentrated flavors that culminate in a lingering, rustic and serious finish where the supporting tannins are notably grippy. This is perfectly good but it won’t win any awards for refinement or elegance. (87-89)/2024+

2017 Savigny-lès-Beaune 1er – Homage à Bartolo Macorello: (from Hauts Jarrons and Les Peuillets). A pretty and attractively layered nose displays plenty of earth and humus nuances suffusing the red and dark currant scents. There is fine richness and solid mid-palate density to the middle weight flavors though there is a touch of asperity if not really dryness to the finish. (87-90)/2024+

2017 Beaune Cuvée Cinquantaire: (from 6 different 1ers that include Pertuisots, Reversées, Montée Rouge, Bressandes and Clos du Roi plus an unspecified 6th). Generous wood and menthol notes stop short of masking the airy essence of red cherry and violet scents. The sleek, delicious and vibrant medium-bodied flavors possess solid mid-palate density though the finish is again mildly edgy with a hint of asperity that may eventually dissipate. (87-90)/2023+

2017 Beaune “Les Grèves”: The oak influence is more pronounced though it stops short of dominating the underlying fruit and earth nuances. Otherwise there is fine density and intensity to the mineral-driven and relatively powerful flavors that culminate in a bitter cherry pit-inflected and mildly grippy finish that is on the short side. (87-89)/2024+

2017 Nuits St. Georges “Aux Chaignots”: There is a subtle spiciness to the restrained nose that blends notes of both red and dark cherry, plum, violet, lavender and a whiff of warm earth that is again trimmed in enough wood to notice. The sleek, intense and chiseled middle weight flavors flash good minerality before terminating in a youthfully austere and grippy finish that is once again ever-so-mildly drying and it’s hard to predict whether the balance will improve with age. (88-90)/2025+

2017 Vosne-Romanée “Les Suchots”: A restrained, and appealingly layered nose blends note of smoke, anise, spice, earth, red cherry, all of which is also trimmed in toast and menthol elements. Here too there is a seductive succulence to the juicy middle weight flavors that possess slightly better refinement if less minerality on the better balanced and more structured finale. (89-91)/2027+

2016 Savigny-lès-Beaune Vieilles Vignes: (from Vermots, Champs des Pruniers and Planchots). A touch of herbal tea sets off the relatively deeply pitched and somber aromas of dark currant, earth, humus and soft wood nuances. There is reasonable concentration to the suave and round flavors that possess a lovely sense of energy and particularly so on the mouth coating if rustic, austere and mildly tough finish. This isn’t especially refined and it’s not clear that it’s ever going to be particularly seductive. 87/2022+

2016 Nuits St. Georges Vieilles Vignes: (from vineyards on the Vosne-side that include La Charmotte, Au Chouillet, Aux St. Juliens and Argillats). A discreet application of wood sets off equally somber aromas of herbal tea, spice, earth and plum liqueur. The succulent, round and impressively voluminous flavors exude a subtle minerality that adds a sense of lift to the mildly tough and austere if complex and lingering finish that flashes evident rusticity. 87/2024+

2016 Vosne-Romanée “Les Suchots”: Like it was from barrel, this is sufficiently reduced at present that only a wisp of spice sneaks out of the funk so I would suggest decanting it. Otherwise the velvety, seductive and caressing medium-bodied flavors possess an abundance of dry extract while offering fine length but surprisingly little depth on the moderately firmly structured and markedly austere finale. If the depth eventually develops this could be quite good but today this is somewhat one-dimensional and even a bit tough. 88/2026+

Maison Roche de Bellene (Beaune)

| | | | |
|------|--|-----|---------|
| 2017 | ➔ Bourgogne Pinot Noir Vieilles Vignes | red | 87 |
| 2017 | Chambolle-Musigny | red | (88-91) |
| 2017 | Charmes-Chambertin Grand Cru | red | (88-91) |
| 2017 | Clos de la Roche Grand Cru | red | (90-92) |
| 2017 | Clos St. Denis Grand Cru | red | (89-91) |
| 2017 | Corton-Le Rognet Grand Cru | red | (89-92) |
| 2017 | Gevrey-Chambertin | red | 88 |
| 2017 | Gevrey-Chambertin “Clos Prieur” | red | (88-90) |
| 2017 | Gevrey-Chambertin “Lavaut St. Jacques” 1er | red | (89-92) |
| 2017 | Griotte-Chambertin Grand Cru | red | (90-93) |
| 2017 | Marsannay | red | (86-89) |
| 2017 | Pommard “Les Vignots” | red | 88 |
| 2017 | Volnay “Clos des Chênes” 1er | red | 90 |
| 2017 | Vosne-Romanée Vieilles Vignes | red | (88-90) |
| 2017 | Vosne-Romanée “Les Beaux Monts” 1er | red | (88-91) |
| 2016 | Chambolle-Musigny Vieilles Vignes | red | NR |
| 2016 | Gevrey-Chambertin Vieilles Vignes | red | 87 |
| 2016 | Nuits St. Georges Vieilles Vignes | red | 87 |
| 2016 | Nuits St. Georges “Aux Boudots” 1er | red | 89? |
| 2016 | Volnay Vieilles Vignes | red | 86 |

| | | | |
|------|-------------------------------|-----|----|
| 2016 | Volnay "Clos des Chênes" 1er | red | 86 |
| 2016 | Volnay "Mitans" 1er | red | 86 |
| 2016 | Vosne-Romanée Vieilles Vignes | red | 85 |

Please see the introduction to Domaine de Bellene above for further information. I should point out that one difference between the domaine reds and those of Roche de Bellene is that the latter were vinified with only 20 to 25% whole clusters whereas the domaine wines, in general, utilized considerably more. Note that all of the wines are bottled under Diam corks that are stamped with the relevant information that includes producer, vintage and *appellation*. Note several '16s were reviewed below in bottle. (Loosen Bros. USA, www.loosenbrosusa.com, OR, USA; Berry Brothers & Rudd, www.bbr.com, and Graham Gardner through Folly Wines, www.follywines.co.uk, both UK).

2017 Bourgogne Pinot Noir Vieilles Vignes: A deft application of wood easily allows the pretty red pinot fruit aromas to shine. The super-fresh and highly energetic flavors possess excellent cut and a lovely mouth feel while delivering solid depth and length. This is very good for its level and a wine that should drink well almost immediately if desired. 87/2020+

2017 Marsannay: An airy, cool and pretty nose speaks of essence of red cherry, currant and a whiff of earth character. The light weight (though not dilute) flavors also possess good energy and delineation, all wrapped in a mildly rustic and only moderately complex finish. (86-89)/2022+

2017 Pommard "Les Vignots": There is a bit more obvious wood on the more deeply pitched nose of poached plum, spice and newly turned earth. There is both good volume and excellent punch to the attractively stony middle weight flavors that possess solid depth on the mildly austere if slightly short finish. Still, this may well round into form with a few years of bottle age. 88/2024+

2017 Vosne-Romanée Vieilles Vignes: A notably ripe nose that is composed by liqueur-like aromas of black cherry, cassis, spice and violet while retaining good freshness. There is a really lovely texture to the caressing medium weight flavors that possess slightly better depth and persistence even with a hint of backend asperity. (88-90)/2024+

2017 Chambolle-Musigny: Background wisps of wood and menthol don't interfere with the appreciation of the high-toned aromas of red cherry, raspberry, cranberry, spice and a pretty floral hint. The sleek, liting and refined lighter weight flavors exude a subtle minerality while displaying a touch of acid tang that presently brings the finish up somewhat short. Even so, there is enough positive here that this may well come together with a few years of cellaring. (88-91)/2023+

2017 Gevrey-Chambertin: Cool and fresh aromas consist mostly of various red berries, forest floor and earth wisps. The delicious and punchy middle weight flavors possess solid depth though the finish is mildly edgy. Still this is attractive in its fashion even though the balance isn't quite properly dialed in. 88/2023+

2017 Gevrey-Chambertin "Clos Prieur": (from the *villages* portion of the vineyard). Here the generously wooded and menthol-inflected nose doesn't completely mask the floral-scented nose of dark berries and earth, it does render it less expressive. The rich and slightly denser medium-bodied flavors flash a lovely minerality that adds a sense of lift to the slightly firmer and better balanced finish though the wood does reemerge. My range offers the benefit of the doubt that the wood will ultimately be successfully integrated. (88-90)/2024+

2017 Volnay "Clos des Chênes": More subtle wood influence more easily allows the spicy and overtly floral-inflected essence of red cherry and currant aromas to be appreciated. There is fine punch and evident minerality to the delicious, detailed and tautly muscular middle weight flavors that possess better balance on the nicely persistent if slightly rustic finish. 90/2027+

2017 Vosne-Romanée "Les Beaux Monts": A moderately toasty application of wood frames the liqueur-like aromas of plum, Asian-style tea and exotic spice nuances. The sleek, intense and equally mineral-inflected medium weight flavors possess less size and weight but actually a bit more refinement as the tannins are slightly finer on the youthfully austere finish where the wood telegraphed by the nose reemerges. This needs a few years of cellar time to develop better depth. (88-91)/2024+

2017 Gevrey-Chambertin "Lavaut St. Jacques": Generous wood isn't quite enough to completely overshadow the ripe wild dark currant aromas of spice, earth and underbrush but it does reduce their expressiveness. The mouth feel of the medium weight flavors is unusually refined in the context of what is typical for Lavaut, all wrapped in a more complex, energetic and sneaky long finish where the only nit is a touch of warmth. (89-92)/2025+

2017 Corton-Le Rognet: A more subtle touch of oak sets off red and dark berry fruit, warm earth, humus and gamy scents that are trimmed in a background touch of forest floor character. The sleek if not particularly dense medium weight flavors possess an appealing vibrancy that carries over to the firm and youthfully austere finale. (89-92)/2027+

2017 Griotte-Chambertin: Admirably discreet wood influence suffuses the elegant, pure and layered nose of various wild red berries and spice nuances. The attractively vibrant medium weight flavors possess a more sophisticated mouth feel while the lingering finale possesses better depth and solid balance. This should be lovely with 12 to 15 years of cellaring. (90-93)/2029+

2017 Charmes-Chambertin: (from Charmes proper). This too is discreetly oaked with a mix of red, black and blue pinot fruit aromas. The appealingly energetic middle weight flavors possess good depth but the finish is mildly edgy and a bit drying as well though this may be due to the abundant gas and how this will age is tough to assess. Note that my predicted range offers the benefit of the doubt that this will at least be good. (88-91)/2027+

2017 Clos St. Denis: This is presently much like the Charmes in the sense that the oak treatment is discreet and there is good freshness to the pretty and spicy red currant and plum scents. There is once again good energy and nicely textured medium-bodied flavors that possess a velvety mid-palate that contrasts with the complex if mildly edgy finish. (89-91)/2027+

2017 Clos de la Roche: This is one of the few wines in the range to display more than a trace of reduction and here it's enough to mute the fruit. Otherwise there is good power and punch to the sleek and intense middle weight plus flavors that are shaped by markedly firm tannins on the grippy finish that will need at least a few years to round out. (90-92)/2029+

2016 Chambolle-Musigny Vieilles Vignes: This did not show well but in fairness to the wine, it had a leaky cork so I suspect that it's less a function of the wine itself than it being betrayed by a faulty cork. Not Rated.

2016 Gevrey-Chambertin Vieilles Vignes: Deep ruby color. There is a whiff of pomegranate to the dark cherry, plum liqueur and earth-infused nose. The round, supple and velvet-textured middle weight flavors possess a mildly bitter finish that reflects noticeable warmth and a touch of asperity. I like the complexity but the balance isn't quite completely dialed in. 87/2022+

2016 Nuits St. Georges "Aux Boudots": A brooding but not particularly fresh nose displays mostly dark berry and poached plum nose with background notes of earth and game. There is slightly better verve and freshness to the attractively textured and muscular medium weight flavors that display noticeable warmth on the moderately structured finish that is enough to detract from the overall sense of balance. This is somewhat one-dimensional at present and while more depth will undoubtedly develop, this is a bit clumsy at present and it's an open question as to whether it will eventually better harmonize. 89?/2023+

2016 Nuits St. Georges Vieilles Vignes: There is reasonably good freshness to the spicy cassis, earth and softly wooded nose. There is acceptable richness to the lighter weight but vibrant flavors that exhibit acceptable depth on the slightly dry and mildly warm and rustic finish. This is very Nuits in basic character and while the balance isn't perfect, there are aspects to enjoy – note that this would best be served with food. 87/2022+

2016 Volnay Vieilles Vignes: (30% whole clusters). A brooding nose that flirts with reduction is composed by aromas of ripe plum, violet and a background hint of earth. There is fine volume to the supple, round and delicious flavors that also culminate in a mildly tough finish where there is enough dryness to shorten the length. 86/2020+

2016 Volnay "Clos des Chênes": There is a slightly prune aspect to the dark berry and stewed plum nose that is not particularly fresh. On the plus side there is good richness and concentration to the medium weight flavors that terminate in a firmly structured, mildly tough and warm finish that displays a touch of bitter cherry pit. This is awkward and even though the tannins are prominent, I would be inclined to drink this young as I don't see it aging out gracefully. 86/now

2016 Volnay "Mitans": As it did from barrel, there is a note of prune and not surprisingly the nose lacks freshness. Consistent with the nose, the medium weight flavors lack a bit of energy though to be fair the palate impression is not flat though there is a touch of warmth on the slightly dry finish. While drinkable, it's hard to be very optimistic as to where this is going. 86/now

2016 Vosne-Romanée Vieilles Vignes: A ripe and spicy if not especially fresh nose offers reasonably good breadth with its black cherry, raspberry, violet and softly menthol-inflected aromas. The lighter weight (though not dilute) flavors possess acceptable verve though the finish is short and dry enough to compromise the sense of balance. This is hard to like though it should be better with food. 85/2020+

Domaine Billard-Gonnet (Pommard)

| | | | |
|------|--|-----|----|
| 2016 | ➔ Pommard | red | 89 |
| 2016 | ➔ Pommard "Chaponnières Vieilles Vignes" 1er | red | 93 |
| 2016 | ➔ Pommard "Clos de Verger" 1er | red | 91 |
| 2016 | ➔ Pommard "Pézerolles" 1er | red | 91 |
| 2016 | ➔ Pommard "Rugiens-Bas" 1er | red | 94 |
| 2015 | ➔ Pommard "1er" 1er | red | 91 |
| 2015 | ➔ Pommard "Rugiens-Bas" 1er | red | 94 |
| 2014 | Pommard "Pézerolles" 1er | red | 89 |
| 2014 | Pommard "Rugiens-Bas" 1er | red | 90 |

Philippe Billard is slowly easing into retirement as he has leased the majority of his vines to two other domaines. With that said, he has kept a few parcels and will continue to make small amounts of wine going forward. This year he preferred to present his now in-bottle 2016s along with a few others from prior vintages. For the ease of consultation, I repeat here what Billard told me last year about his 2016s, which was that it was "tough to navigate the early part of the growing season between the frost and the mildew. After the 14th of July though good weather returned and given the relatively low yields, the fruit was able to achieve good levels of both phenolic and sugar maturity. I was also very happy with the cleanliness of the fruit which made it easy to vinify. As to the wines, I really love the style as its classic, pure and transparent. But they're also seductive with elegant and refined tannins. In fact, they remind me a great deal of the 1982s, or even the 2000s, but with far better concentration than either." As the scores and comments confirm, I was very impressed with the quality of Billard's 2016s. Note two '15s and '14s were also reviewed below in bottle. (Margate Wine & Spirit Co., www.margatewine.com, NJ, Vintage Trading, e-mail vintagetrading@aol.com, NY and Scott Levy Selections, 770.730.0361, GA, all USA; Vignoble & Millésime, vignoble.millesime@wanadoo.fr, Beaune, France).

2016 Pommard: (from Noizons, La Vache and La Croix Planet). A nicely complex nose speaks of red cherry, dark currant, earth and a whisper of game. As one would expect given the low yields, there is both good volume and concentration to the medium-bodied flavors that deliver fine length and depth on the moderately firm saline-infused finish that evidences a touch of youthful austerity. 89/2024+

2016 Pommard "Pézerolles": (from 60+ year old vines). A more elegant if more deeply pitched nose offers up notes of plum, dark cherry and soft nuances of earth and violet. The rich, succulent and rounded flavors possess more minerality on the relatively powerful and decidedly firm but not really austere finish. Classic Pézerolles. 91/2028+

2016 Pommard "Clos de Verger": (from a 1.5 ha parcel of 30+ year old vines). A discreet touch of wood frames the liqueur-like aromas of plum, black raspberry and tea. Somewhat curiously, the succulent medium-bodied flavors are almost soft and while the finish tightens up somewhat, it lacks the same structure as the best in the range. Note that this could easily be enjoyed after 5ish years of cellaring. 91/2026+

2016 Pommard "Chaponnières Vieilles Vignes": (from 65+ year old vines). A fresher though still notably ripe and brooding nose is composed of notes of cassis, black cherry and plenty of warm earth character. There is excellent volume to the concentrated, delicious and round flavors that possess fine punch and a tautly muscularity while delivering excellent depth and length on the balanced and notably firm finish. In a word, lovely. 93/2031+

2016 Pommard "Rugiens-Bas": (from 3 separate parcels totaling .75 ha which were planted in 1950). Here too there is just enough wood present to mention though not so much as to intrude on the appeal of the red and dark currant aromas that are liberally laced with violet, earth and *sauvage* nuances. There is excellent size, weight and density to the broad-shouldered flavors that brim with both dry extract and minerality, all wrapped in a firm, long and very serious youthfully austere finish. This is definitely built-to-age and a wine that is going to need at least a decade first. 94/2036+

2015 Pommard "1er": (from Les Bertins and Poutures). Distinctly ripe aromas include notes of poached plum, dark cherry and plenty of earth character. The rich medium-bodied flavors possess both excellent intensity and tension before concluding in a muscular and slightly grippy but well-balanced finish. Some patience advised. 91/2027+

2015 Pommard “Rugiens-Bas”: (from 3 separate parcels totaling .75 ha which were planted in 1950). A layered nose consists of ripe but fresh and brooding dark currant, violet and spice scents. There is excellent volume and power to the broad-shouldered and overtly mineral-tinged flavors that culminate in a highly persistent bitter cherry-tinged finish. This is not quite as chiseled as it usually is but the finish makes it abundantly clear that this is going to age for a very long time and as is virtually always the case *chez* Billard, patience, and plenty of it, will be required. Excellent and highly recommended if you have that patience. 94/2035+

2014 Pommard “Pézerolles”: (from 60+ year old vines). As is almost always the case, this is quite aromatically elegant with its airy and broad-ranging nose of red and black cherry, violet, spice and tea hints. There is a highly refined mouth feel to the delineated and stony middle weight flavors that possess really lovely precision before concluding in a liting yet entirely serious and slightly grippy finish. While there is noticeable backend edginess, this is really quite good considering how badly it was hit by the hail. 89/2022+

2014 Pommard “Rugiens-Bas”: (from 3 separate parcels totaling .75 ha which were planted in 1950). A reserved nose only grudgingly flashes its cool and admirably pure mélange of dark currants, red cherry floral, spice and discreet leather hints. There is fine richness but also excellent delineation to the stony, focused and powerful flavors that are very firmly structured by somewhat raspy tannins on the ever-so-mildly edgy finish. This is absolutely old school in style and will require at least some forbearance. 90/2026+

Domaine Bitouzet-Prieur (Volnay)

| | | | |
|------|--|-----|----------|
| 2017 | Beaune “Cents Vignes” 1er | red | 89 |
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Bourgogne Passe-Tout-Grains “La Grange du Duc” | red | 86 |
| 2017 | Volnay | red | 88 |
| 2017 | Volnay “Les Aussy” 1er | red | (88-90) |
| 2017 | Volnay “Les Caillerets” 1er | red | (89-92) |
| 2017 | Volnay “Clos des Chênes” 1er | red | (86-89?) |
| 2017 | Volnay “Les Mitans” 1er | red | (88-91) |
| 2017 | Volnay “Les Pitures” 1er | red | (88-91) |
| 2017 | Volnay “Les Taillepieds” 1er | red | (89-92) |

François Bitouzet said that 2017 was “a vintage that made us smile even with the knowledge that we narrowly avoided another potential catastrophe due to the frost. Once that big drama was behind us, the growing season was largely a piece of cake. I chose to begin picking on the 30th of August and while yields were reasonable, they certainly weren’t high. Interestingly, the malos were precocious in white yet they were relatively long for the reds. Overall 2017 is a vintage that I like for its transparency and refreshing vibrancy plus the wines should be approachable on the younger side.” I would agree with Bitouzet’s take on his 2017s as they are certainly vibrant and transparent though several examples displayed brett-like nuances. As I have discussed in these pages many times, barnyard or brett-like characters can be a positive for some consumers but for me as a critic, it’s impossible to predict who will enjoy a touch of it and who will not. Moreover, it is also impossible to predict whether these characters will become more pronounced with age. As such, I note the presence of it where I notice it and after that, it’s up to each consumer to purchase a given wine or not according to their preferences. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Berry Brothers & Rudd, www.bbr.com, UK; SAQ, www.saq.com, Canada; Jebesen Beverage Co., www.jebesen.com, China/Hong Kong, Grand Millésime Wine, www.grandmillesime.com.au, Australia).

2017 Bourgogne Passe-Tout-Grains “La Grange du Duc”: (a blend of 35% gamay and the rest in pinot). A distinctly peppery and earthy nose offers up various dark berry notes that lead to round, supple and delicious flavors that culminate in a succulent if slightly rustic finale. 86/2020+

2017 Bourgogne Pinot Noir: A high-toned nose speaks of notes of cherry, raspberry and a whiff of cranberry. The racy, detailed and delicious lighter weight flavors terminate in a slightly skinny and lean finish that is ever-so-mildly dry. My guess is that this will flesh out at least somewhat with a year or two of bottle age. 86/2020+

2017 Volnay: (from several parcels that include Ez Echards, Les Aussy and Les Petits Gamets). There is a hint of barnyard character to the more deeply pitched nose of plum, dark cherry and spice, all of which is trimmed in a touch of wood. The middle weight flavors possess a more refined mid-palate texture along with good detail and a subtle minerality on the slightly rustic finale. 88/2023+

2017 Beaune “Cents Vignes”: Here too there is a whiff of barnyard character on the fresh aromas of red and black cherry, earth and soft *sauvage* nuances. The sleek, energetic and succulent flavors possess an appealing generosity that comes through on the moderately structured and persistent finale. This could use a bit more depth but the underlying material is such that my sense is that more will develop with time in bottle. 89/2024+

2017 Volnay “Les Aussy”: Once again there is a touch of barnyard to the more deeply pitched nose that slides into attractively energetic, detail and much more mineral-inflected flavors that terminate in a firm and youthfully austere finale. This is sufficiently firm that it will require at least a few years of cellaring first. (88-90)/2025+

2017 Volnay “Les Mitans”: (from Mitans proper). A background whiff of brett can be found on the otherwise fresh and airy red and dark cherry-scented nose. The slightly finer medium-bodied flavors exude evident minerality that carries over to the well-detailed and firm yet seductively rich finish. (88-91)/2025+

2017 Volnay “Les Taillepieds”: More restrained aromas feature primarily notes of poached plum and violet along with a hint of barnyard. The sleeker if not finer middle weight flavors are even more mineral-driven and agreeably energetic, all wrapped in a youthfully austere, firm and balanced finale. (89-92)/2027+

2017 Volnay “Les Caillerets”: Very subtle traces of wood and barnyard can be found on the engagingly spicy aromas of dark currant and wild cherry. The supple and delicious if slightly less mineral-driven medium-bodied flavors possess a sleek mouth feel before concluding in a dusty, sappy and youthfully austere finale. (89-92)/2027+

2017 Volnay “Clos des Chênes”: A spicy nose combines notes of violet, raspberry and cherry with those of earth and a hint of barnyard. There is a sophisticated mid-palate mouth feel to the medium-bodied flavors though the finish is mildly dry and a bit clipped as well. This will probably round out somewhat with a few years of bottle age but I’m concerned that the dryness may not. (86-89?)/2022+

2017 Volnay “Les Pitures”: (from 35+ year old vines). A relatively high-toned nose flashes notes of various red berries, rose petal and barnyard hints. The mouth feel of the medium-bodied and muscular flavors is again nicely sleek with good detail and power both present on the stony, long and better balanced finale though there is a slight edginess. (88-91)/2027+

Domaine Simon Bize & Fils (Savigny-lès-Beaune)

| | | | |
|------|---|-----|---------|
| 2017 | ➔ Aloxe-Corton “Le Suchot” | red | (89-91) |
| 2017 | ➔ Bourgogne “Les Perrières” | red | (86-89) |
| 2017 | Latricières-Chambertin Grand Cru | red | (91-94) |
| 2017 | Savigny-lès-Beaune | red | (87-89) |
| 2017 | Savigny-lès-Beaune “Les Fournaux” 1er | red | (89-91) |
| 2017 | Savigny-lès-Beaune “Aux Grands Liards” | red | (87-90) |
| 2017 | Savigny-lès-Beaune “Aux Guettes” 1er | red | (89-91) |
| 2017 | ➔ Savigny-lès-Beaune “Les Marconnets” 1er | red | (90-92) |
| 2017 | Savigny-lès-Beaune “Les Serpentières” 1er | red | (88-91) |
| 2017 | Savigny-lès-Beaune “Les Talmettes” 1er | red | (89-92) |

Chisa Bize was away at the time of my February visit and thus I do not have the benefit of her insights on the 2017 vintage. Bize has once again fashioned some lovely wines in 2017 and I would observe that overall, the domaine moderately outperformed in the context of the vintage. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Martin Scott Wines, www.martinscottwines.com, NY/NJ/CT, C'est Vin, LLC, 703.243.3559, VA, AOC Imports, email holly@aocimports.com, CA, Magnolia Spirits, gatkins@atkinsmachinery.com, SC, PDX, pdxwines@gmail.com, OR, M.S. Walker, www.mswalker.com, MA/RI/NH, Vineyard Brands, www.vineyardbrands.com, AL and Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, all USA; Davy & Co., www.davywine.co.uk, Laytons, www.laytons.co.uk, From Vineyards Direct, www.fromvineyardsdirect.com, Harrods Limited, www.harrods.com/food-and-wine, John Armit Wines, www.armit.co.uk, Howard Ripley, www.howardripley.com, Bibendum Wine Ltd., www.bibendum-wine.co.uk, Ball Brothers, www.merchant.ballsbrothers.co.uk, O.W. Loeb, www.owloeb.com, and S. H. Jones Ltd., www.shjoneswines.com, all UK).

2017 Bourgogne “Les Perrières”: A fresh, cool and pretty nose consists mostly of various red berries and plenty of earth influence that can also be found on the delicious if rustic flavors that culminate in a youthfully austere and solidly complex finale for a wine at this level. Worth checking out if you don’t mind cellaring this for a few years first. (86-89)/2022+

2017 Savigny-lès-Beaune: A more complex if not prettier nose combines notes of raspberry, cherry, earth and humus. The succulent yet nicely precise middle weight flavors possess good depth and persistence on the balanced finish. (87-89)/2023+

2017 Savigny-lès-Beaune “Aux Grands Liards”: A slightly riper and more deeply pitched nose features notes of cassis, dark cherry, pepper and an interesting floral hint. The sleek, vibrant and nicely intense flavors aren’t especially concentrated but do offer a bit more depth and persistence on the slightly firmer finish. (87-90)/2024+

2017 Savigny-lès-Beaune “Les Serpentières”: A cool and restrained nose grudgingly offers up notes of forest floor, humus, earth and fresh red pinot fruit aromas. The supple and relatively light weight flavors are utterly delicious and attractively energetic, all wrapped in a lingering finish that quickly firms up. This is lighter but attractive in its fashion. (88-91)/2025+

2017 Savigny-lès-Beaune “Aux Guettes”: Layered aromas consist primarily of forest floor, dark cherry and a whisper of violet. The more serious, mineral-suffused and concentrated flavors deliver solid persistence and complexity on mildly austere finale. While this should drink well after 4 to 5 years, it should also reward a decade of cellaring. (89-91)/2027+

2017 Savigny-lès-Beaune “Les Fournaux”: This is the first wine to display much reduction and it’s enough to suppress the underlying fruit at present. There is more size, weight and richness if less minerality to the muscular medium-bodied flavors that terminate in a rustic, serious and sneaky long finish. Patience definitely advised. (89-91)/2029+

2017 Savigny-lès-Beaune “Les Talmettes”: A high-toned, admirably pure and airy nose speaks of cherry, raspberry and soft floral notes and in particular lavender. There is really lovely detail and a fine minerality to the tautly muscular, textured and attractively layered medium weight flavors that possess good depth and persistence on the mildly rustic and grippy finish. This too is going to need at least some patience as it’s quite firm today. (89-92)/2029+

2017 Aloxe-Corton “Le Suchot”: (from vines planted in 1985). Bize always seems to do quite well with this wine and 2017 is no exception with its overtly earthy and *sauvage* aromas of wild dark berries and forest floor. The rustic and muscular flavors are built in a ‘take no prisoners’ style while offering very fine depth and persistence for an Aloxe *villages*. (89-91)/2027+

2017 Savigny-lès-Beaune “Les Marconnets”: Soft wood frames the exceptionally spicy and fresh liqueur-like aromas of violet, cassis, plum and earth wisps. The lush, round and seductive medium-bodied flavors exude a subtle minerality on the sappy, solidly complex and balanced finale that is youthfully austere and quite firm. Patience advised. (90-92)/2029+

2017 Latricières-Chambertin: (from a leased .3 ha parcel of 35+ year old vines). Here the wood treatment is much more prominent with menthol and toast nuances on the cool and airy aromas of violet, lavender, dark raspberry and the *sauvage*. There is evident power and minerality to the focused, intense and muscular medium weight flavors that deliver excellent length on the moderately austere and built-to-age finish. This is not a particularly big Latricières but I like the balance. (91-94)/2032+

Domaine Blain-Gagnard (Chassagne-Montrachet)

| | | | |
|------|--|-----|---------|
| 2017 | ➔ Bourgogne Passe Tout Grains | red | 87 |
| 2017 | ➔ Chassagne-Montrachet | red | 89 |
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | 90 |
| 2017 | Chassagne-Montrachet “Morgeot” 1er | red | (89-91) |
| 2017 | ➔ Pommard | red | (89-91) |
| 2017 | ➔ Volnay “Champans” 1er | red | (90-93) |
| 2017 | Volnay “Pitures” 1er | red | (90-92) |

The shy and modest Jean-Marc Blain was much more upbeat about the 2017 vintage after plaintively declaring that 2016 was “quite simply one of the most painful growing seasons I have ever had to endure. By contrast, we avoided the frost damage, if only narrowly, in 2017 by burning wet hay in order to block the early morning sun. While the vines did escape harm, it wasn’t without secondary consequences as the smoke penetrated inside many buildings and even to the point that it was setting off smoke alarms and you could smell it in the cellars! After that scare the growing season was pretty tranquil with good yields, which was important after the tiny 2016 crop; in fact 2017 is the first vintage since 2009 where the reds have been so abundant. We chose to begin picking on the 3rd of September and brought in super-clean fruit with good sugars and acidities. We did a relatively soft vinification for the reds, which further contributes to what should be an early drinking appeal.” Blain noted that a few of the 2017 reds were bottled in January and February 2018 without fining or filtration. When a domaine has three *grands crus* in white and none in red, it’s understandable that it would be better known for its whites. Even so, don’t overlook the reds as the domaine definitely out-performed in 2017. (Craft + Estate/Winebow, www.thewinebowgroup.com,

Glen Allen, VA USA; Majestic Wine Warehouse, www.majestic.co.uk, Laytons, www.laytons.co.uk, John Armit Wines, www.armit.co.uk and Haynes, Domaine Direct, www.domainedirect.co.uk, Hanson & Clark, www.hhandc.co.uk, all UK).

2017 Bourgogne Passe Tout Grains: (from a blend of 2/3 pinot and 1/3 gamay). A discreetly earthy and pepper nose speaks of dark cherry and plum aromas. The delicious and relatively concentrated flavors possess excellent vibrancy that continues onto the rustic and persistent finish. This is unusually firm for the *appellation* and offers fine quality for its level. 87/2021+

2017 Chassagne-Montrachet: (from Les Chaumes, Champs de Morjot, La Goujonne and La Canière). Here too a wisp of pepper can be found on the earthier aromas of plum and dark raspberry. There is excellent punch and detail to the slightly bigger and richer flavors that possess good depth on the youthfully austere, balanced and lengthy finish. While mildly rustic, overall this delivers fine quality for what it is. 89/2022+

2017 Chassagne-Montrachet “Clos St. Jean”: A brooding nose reluctantly reveals a spicy array of red and dark currants along with a hint of wood. The markedly finer middle weight flavors exude a subtle minerality while displaying good persistence on the balanced and focused finish. This should be approachable young if desired. 90/2024+

2017 Chassagne-Montrachet “Morgeot”: (from Champ Jendreau and Les Boirettes). This too is quite restrained aromatically with its mélange of pepper, earth and various dark pinot nuances. The rich and not especially dense medium-bodied flavors possess a velvety mid-palate, all wrapped in a slightly rustic if persistent finish. Solid quality here. (89-91)/2024+

2017 Pommard: (from Les Combes Dessous and La Croix Planet). Elegant and airy high-toned aromas of essence of red berries and traces of earth and lavender lead to precise, delicious and energetic middle weight flavors that are shaped by relatively-fine grained tannins on the balanced, mildly austere and lingering finish. Blain consistently does well with this wine and even though it's not especially dense, 2017 is still no exception. (89-91)/2025+

2017 Volnay “Pitures”: (from Chanlins). Here too the nose is cool, elegant, airy and high-toned with its pretty array of red cherry, spice and rose petal-suffused aromas. The intense and well-detailed bigger-bodied flavors possess a lovely sense of underlying tension before culminating in a stony, youthfully austere and balanced finale. Like the Pommard *villages*, this is not particularly concentrated yet the overall sense of harmony makes this quite attractive. (90-92)/2025+

2017 Volnay “Champans”: There is a whiff of reduction that is enough to push the underlying fruit to the background but not the floral and earth nuances. The vibrant, well-detailed and tautly muscular flavors display a refreshing salinity on the equally youthfully austere and moderately firm finale. I very much like the sense of inner mouth perfume that adds to the overall appeal. Note that at least some patience will be necessary. (90-93)/2027+

Domaine Henri Boillot (Volnay)

| | | | |
|------|-------------------------------|-----|----|
| 2017 | ➔ Bourgogne | red | 87 |
| 2017 | ➔ Pommard “Les Rugiens” 1er | red | 93 |
| 2017 | ➔ Volnay | red | 89 |
| 2017 | ➔ Volnay “Les Caillerets” 1er | red | 93 |
| 2017 | ➔ Volnay “Les Chevrets” 1er | red | 91 |
| 2017 | ➔ Volnay “Les Frémets” 1er | red | 91 |

Henri Boillot described 2017 as an “excellent vintage and potentially even a great one in white and a very good one in red provided that yields were kept reasonable, something not everyone respected. We chose to begin picking on the 25th of August and the fruit really could not have been much cleaner. Ripeness levels were good but not really high and as such we chose not to use any whole clusters during the vinifications. Stylistically, the 2017 reds make me think of a combination of 2014 and 2016.” As the comments and ratings confirm, I was very impressed with the Boillot 2017s. Boillot noted that the reds were bottled in November and December 2018. See also the Maison Henri Boillot wines directly below. (Chelsea Ventures, LLC, www.chelseaventures.us, IL, Milton Road Trading Corp, LLC, www.miltonroadtrading.com, CA, Cynthia Hurley, www.cynthiahurley.com, MA and Massanois Imports, www.massanois.com, NY, all USA; Enotria Winecellars Ltd., www.enotria.co.uk, Lea & Sandeman, www.leaandsandeman.co.uk, and Georges Barbier of London, www.georgesbarbier.co.uk, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Bourgogne: (from vineyards in Santenay, Marsannay and the lower portions of Volnay). A pretty and expressive nose offers up notes of various red berries, earth and a whiff of the *sauvage*. The succulent, rich and juicy middle weight flavors possess a beguiling texture before concluding in a moderately rustic finish. This isn't elegant but it's both complex and delicious – worth checking out. 87/2020+

2017 Volnay: A perfumed and airy nose features essence of raspberry and soft spice elements, the latter of which can be found on the pure and energetic lighter weight flavors that possess a seductive texture, all wrapped in a sneaky long bitter cherry pit-inflected finish. A quality Volnay *villages*. 89/2022+

2017 Volnay “Les Chevrets”: (from 25+ year old vines). An elegant, airy and cool nose is also attractively perfumed and is composed of essence of red cherry, lavender and soft spice aromas. The elegant, even lilting middle weight flavors evidence notably more minerality on the wonderfully textured, refined and well-balanced finale. This is a lovely Chevrets fashioned in a style that should permit reasonably early accessibility. 91/2023+

2017 Volnay “Les Frémiets”: A more deeply pitched nose reveals notes of dark cherry, plum and raspberry along with pretty spice and violet wisps. The supple and quite round medium-bodied flavors possess a bit more volume if less finesse on the impressively persistent and slightly firmer finish where a trace of wood appears. 91/2025+

2017 Volnay “Les Caillerets”: (from a .60 ha parcel). A whiff of spiced herbal tea sits atop the array of naturally exotic red and dark pinot fruit where an interesting hint of tangerine skin lurks in the background. The round, rich and very seductively textured medium weight flavors brim with minerality on the complex and beautifully persistent finish. This moderately firm effort possesses unusually good density for the vintage and is a wine to consider. 93/2027+

2017 Pommard “Les Rugiens”: (from equally sized parcels in both Rugiens Hauts and Bas that measure ~1 ha). A super-fresh if restrained nose speaks of ripe aromas of poached plum, violet and black cherry. The highly energetic and intensely mineral-driven middle weight plus flavors are at once tautly muscular and precise while the youthfully austere finish is shaped by quite fine-grained tannins. Like all examples of Rugiens worth of their name, this is built-to-age and will need it. 93/2029+

Maison Henri Boillot (Meursault)

| | | | | |
|------|-------------------------|-----------|-----|----|
| 2017 | Bonnes Mares | Grand Cru | red | 95 |
| 2017 | Chambertin | Grand Cru | red | 96 |
| 2017 | Chambertin-Clos de Bèze | Grand Cru | red | 95 |
| 2017 | Clos de Vougeot | Grand Cru | red | 94 |
| 2017 | Echézeaux | Grand Cru | red | 93 |
| 2017 | Latricières-Chambertin | Grand Cru | red | 94 |

See Domaine Henri Boillot for the associated 2017 vintage comments. Note that except for the Clos de Bèze, Boillot has been responsible for all of the vineyard work as well as the harvest for the Bonnes Mares, Chambertin and Clos de Vougeot since 2007. Note that the Echézeaux and Latricières are new additions to the portfolio for the 2017 vintage. (Chelsea Ventures, LLC, www.chelseaventures.us, IL and Milton Road Trading Corp, LLC, www.miltonroadtrading.com, CA, Cynthia Hurley, www.cynthiahurley.com, MA and Massanois Imports, www.massanois.com, NY, all USA; Enotria Winecellars Ltd., www.enotria.co.uk, Lea & Sandeman, www.leaandsandeman.co.uk and Georges Barbier of London, www.georgesbarbier.co.uk, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Clos de Vougeot: (from a ~.34 ha parcel in Grand Maupertuis). A brooding deeply pitched and softly spicy nose reflects plenty of earth and *sauvage* characters to the dark berry aromas that are trimmed in soft wood nuances. There is excellent size, weight and power to the muscular flavors that exude a subtle minerality on the imposingly structured and youthfully austere finish that is sneaky long. This is a big 2017 that is supported by chewy but not really rustic tannins that make clear that at least some patience is advisable. 94/2032+

2017 Echézeaux: (from En Orveaux). Cool yet ripe aromas of spicy deeply pitched fruit, earth, game and a background touch of wood precede the impressively rich, sleek and tautly muscular flavors that brim with minerality on the firm, detailed and lingering finish that is also youthfully austere. There is a touch of wood evident but I suspect that it will be rapidly integrated with a few years of bottle age. 93/2029+

2017 Latricières-Chambertin: There is a whiff of post-bottling reduction that is just enough to push what appears to be ripe and clean fruit to the background. The finer and almost delicate middle weight flavors possess even more minerality on the lingering, balanced and ultra-pure finale. This is a Latricières of lace and grace yet the supporting tannins are fine but dense and should have no trouble seeing this through an extended aging curve. 94/2032+

2017 Chambertin-Clos de Bèze: A gorgeously spicy nose features elegant red berry, Asian-style tea and a hint of violet aromas. The succulent and seductively textured medium weight plus flavors coat the palate with plenty of sap while delivering excellent length on the strikingly long finish where the only nit is a hint of warmth. This will need a few years to develop more overall depth but this should be seriously good when it finally reaches its apogee. 95/2033+

2017 Chambertin: (near the very top of the vineyard and atypically, the rows are planted North-South). A spicy if decidedly inexpressive, pure and cool nose blends highly complex aromas of cassis, violet, lavender, earth and game. There is an overt muscularity and obvious power to the big-bodied and concentrated flavors that terminate in an austere, palate staining and wonderfully persistent finish that is very clearly structured for mid-term plus cellaring. In a word, terrific. 96/2034+

2017 Bonnes Mares: (from Chambolle fruit). Here too the nose is quite restrained with its admirably pure aromas of red cherry, dark currant, spice and earth along with notes of violet and lavender. I very much like the sense of underlying tension to the succulent, indeed even juicy, medium weight plus flavors that exude a subtle salinity on the tautly muscular and firm finish that flashes just a hint of youthful austerity. This isn't quite as complex as the Chambertin but it's close and it may well close the gap over time as this is also very clearly structured for mid to even longer-term keeping. 95/2035+

Domaine Bonneau du Martray (Pernand-Vergelesses)

| | | | |
|-------------|-------------------------|------------|----------------|
| 2017 | Corton Grand Cru | red | (89-92) |
|-------------|-------------------------|------------|----------------|

Managing Director Armand de Maigret was away at the time of my visit but to my discredit, I failed to note the name of the current cellar master who received me. He noted that the growing season “threw a few curve balls at us but unlike 2016, we avoided damage to the vines. Thereafter we did have a bit of hydric stress but nothing really serious. The harvest for us began on the 31st of August with the pinot and we then picked the chardonnay between the 1st and the 6th of September. The fruit was really quite spotless and thus easy to vinify. As to the style of our 2017s, I would describe them as less concentrated but more elegant than our 2016s.” (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France is the US Agent; Martin Scott Wines www.martinscottwines.com, NY, Chambers & Chambers Wine Merchants www.chamberswines.com, CA, Vines, www.finevines.com, IL, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Wines Unlimited, www.winesunlimited.com, LA, Atlanta Wholesale Wines, www.ndcweb.com, GA, Augustan Wine, www.augustanwine.com, FL, C'est Vin, LLC, 703.243.3559, VA, Veritas Imports, www.veritaswine.com, NV/AZ/NM, M.S. Walker, www.mswalker.com, MA, all USA; Corney & Barrow, www.corneyandbarrow.com, UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Corton: (from a 1.5 ha parcel in Le Charlemagne; 30% new wood). Bright ruby. The softly spicy nose combines notes of black raspberry, red cherry and ample earth influences. There is a relatively refined mouth feel to the focused and powerful medium-bodied flavors that terminate in a slightly rustic and mildly lean finish. My sense is that this should flesh out with a few years of bottle age and my predicted range offers that benefit of the doubt. (89-92)/2027+

Maison Bouchard Père & Fils (Beaune)

| | | | |
|-------------|--|------------|----------------|
| 2017 | Beaune du Château “1er” 1er | red | (88-91) |
| 2017 | ➔ Beaune “Grèves – Vigne de l’Enfant Jésus” 1er | red | (90-93) |
| 2017 | Beaune “Clos de la Mousse” 1er | red | (88-90) |
| 2017 | Bonnes Mares Grand Cru | red | (92-94) |
| 2017 | Bourgogne Pinot Noir Réserve | red | (86-88) |
| 2017 | Chambertin-Clos de Bèze Grand Cru | red | (92-95) |
| 2017 | ➔ Chambolle-Musigny | red | 89 |
| 2017 | Chapelle-Chambertin Grand Cru | red | (91-93) |
| 2017 | Clos de Vougeot Grand Cru | red | (91-94) |
| 2017 | Le Corton Grand Cru | red | (89-92) |
| 2017 | Echézeaux Grand Cru | red | (90-92) |
| 2017 | Gevrey-Chambertin | red | (88-91) |

| | | | |
|------|---|-----|----------|
| 2017 | ➔ Gevrey-Chambertin “Les Cazetiers” 1er | red | (90-93) |
| 2017 | Monthélie | red | (87-89) |
| 2017 | Monthélie “Champs Fulliot” 1er | red | (88-91) |
| 2017 | Nuits St. Georges “Les Cailles” 1er | red | (88-90) |
| 2017 | Nuits St. Georges “Les Porrets-Saint-Georges” 1er | red | (90-92) |
| 2017 | Pommard | red | (87-90) |
| 2017 | Pommard “Rugiens” 1er | red | (90-92) |
| 2017 | ➔ Savigny-lès-Beaune “Les Lavières” 1er | red | (90-92) |
| 2017 | Volnay “Les Caillerets” 1er | red | (89-92) |
| 2017 | Volnay “Clos des Chênes” 1er | red | (89-92) |
| 2017 | Volnay “Les Taillepieds” 1er | red | (87-90?) |
| 2017 | Vosne-Romanée | red | 88 |
| 2017 | Vosne-Romanée “Les Beaux Monts” 1er | red | (89-92) |

Winemaker Frédéric Weber is always a wealth of detail regarding the intricacies of the growing season and regarding the 2017 vintage, he explained that “the winter was quite cold and did a better job than usual in cleansing the soil of various hibernating insects and other cryptogamic diseases. The clement early spring conditions engendered a precocious bud break that was even earlier than 2007. This engendered the same early season frost risk as 2016 except that there was a bit less humidity and this was the key to avoiding the terrible damage to the tender leaves suffered last year. The flowering was one of the fastest and most homogeneous that we enjoyed in a while and this contributed greatly to the largely even bunch maturities. As spring faded into summer, temperatures were rather hot and relatively dry and thus there was some hydric stress in parcels with young vines or planted on thin soils. The fruit set was huge and as a consequence we did drop some of the less mature bunches through a green harvest, which coincidentally is the first time we’ve done this since 2009. The last 10 days of August were very hot and acidities began to fall like a stone yet I didn’t feel like we had the ideal phenolic maturities that we wanted so hard as it was, we chose to wait for better ripeness levels. Thankfully we had a few small rainstorms that helped to plump out the berries and reestablish better sugar-acid equilibriums as the berries were beginning to dehydrate right before the harvest. In the end, we chose to attack the picking on the 4th of September in the Côte de Beaune followed by the whites on the 6th and the Côte de Nuits on the 10th. The fruit was not only clean but quite ripe with relatively thick skins and brown seeds while the stems were also reasonably yellow or brown. Yields were much better than in 2016 with around 45 hl/ha in pinot and around 40 hl/ha in chardonnay. Potential alcohols were in the 13.5% range for the reds and between 13.5 and 14% for the whites. I used between 10 and 20% whole bunches for the Côte de Beaune and between 20 and 40% for the Côte de Nuits. Despite the good ripeness levels and very clean fruit, the extractions weren’t easy as I felt that the skin tannins were delicate and thus I vinified softly with selected yeasts and no sulfur. I should point out that the no sulfur regimen isn’t dogma and if a harvest isn’t as clean as it was in 2017, I would not hesitate to use SO₂. With respect to the reds, they remind me quite a bit of the 2000s, which is to say they are relatively pliant and delicate and very much built on their fruit rather than imposing structure or density. In terms of sectors, there is a huge difference between the Côte de Beaune and the Côte de Nuits as the latter had much less hydric stress and thus the wines are more classically styled. With that significant difference duly noted, overall I would describe the 2017 reds as wines of pleasure that should drink well early on.” My take on the Bouchard 2017 reds is that qualitatively, they are basically in line with what I found generally in the Côte though I do agree with Weber’s take on the noticeable difference between the two Côtes. Please also see the associated review for the Château de Poncié in the En Plus section below. (Henriot, Inc., www.henriotinc.com, NY, USA; The Rare & Fine Wine Company Limited, www.thereareandfinewinecompany.com, and John E. Fells and Sons, www.fells.co.uk, both UK).

2017 Bourgogne Pinot Noir Réserve: (entirely from Côte d’Or fruit). A discreet but not invisible application of wood sets off the ripe plum, dark cherry and earth-suffused aromas. There is good energy and fine concentration to the middle weight flavors that are at once delicious and generous while the mildly austere finish is moderately rustic. (86-88)/2021+

2017 Monthélie: Here too there is just enough wood in evidence to mention framing the more elegant red and dark berry aromas that are laced with soft spice and earth nuances. I very much like the attractive texture of the medium weight flavors that possess solid mid-palate density while delivering good length if only average depth. This juicy and succulent effort will be hard to resist young. (87-89)/2022+

2017 Pommard: (vinified with 20% whole clusters). More elegant aromas of red currant, cherry and soft earth nuances are trimmed in a whisper of oak toast. The supple and relatively round medium weight flavors are not especially concentrated but do compensate with offering a lovely texture before concluding in a youthfully and mildly austere finale. (87-90)/2024+

2017 Chambolle-Musigny: (mostly from Aux Croix). A notably spicy nose features notes of black cherry, dark raspberry and a hint of violet. The sleek, vibrant and nicely voluminous medium-bodied flavors also possess a lovely texture while delivering fine length on the firm, moderately austere and sneaky long mineral-inflected finish. This is presently a bit backward but my sense is that it should be relatively approachable after only 5 years or so. 89/2025+

2017 Vosne-Romanée: (from a purchase of fruit in Les Ravioles that included a bit of pinot beurot and pinot gris; vinified with 20% whole clusters). Like the Chambolle, the red and dark currant aromas are overtly spicy with Asian-style tea nuances that include a hint of mandarin orange peel. The delicious, generous and caressing medium weight flavors are quite seductive if much less mineral-suffused on the somewhat monotone finish. In short, this is certainly pretty but it's not especially deep. 88/2024+

2017 Gevrey-Chambertin: (from 17 different parcels plus several fruit purchases). An admirably discreet oak influence is present on the relatively high-toned red berry fruit scents that express additional breadth in the form of earth, humus and underbrush. The mid-palate of the middle weight flavors isn't quite as dense as that of the Vosne though there is slightly better precision to the saline, youthfully austere and bitter cherry-inflected finish. (88-91)/2025+

2017 Savigny-lès-Beaune "Les Lavières": (from a huge 3.85 ha parcel purchased in 1909). Soft wood combines with cool and pure but decidedly ripe red and dark pinot fruit, spice and marked earth/*sauvage* nuances. The delicious and round medium weight flavors are quite generously proportioned with an opulent mid-palate and much better concentration, all wrapped in a lingering and nicely complex finale. I like this quite a bit though there is a nit which is noticeable warmth and while it's not enough to ruin the balance, neither is it invisible. (90-92)/2025+

2017 Monthélie "Champs Fulliot": This isn't as ripe aromatically as the Lavières with its cool mix of various red berries that are cut with discreet spice and freshly turned earth wisps. There is a lovely sense of energy to the caressing and delicious flavors that exhibit fine length on the lightly stony finish where a hint of wood slowly emerges. (88-91)/2024+

2017 Beaune du Château "1er": (the first vintage for this wine was in 1907 and the heart of it is composed by Les Aigrots though there are as many as 16 other 1ers included, that comprise a whopping 26 ha, depending on the vintage). Here too the wood treatment is discreet though not invisible as it surrounds the gently spicy nose of dark berries, plum and lavender. The nicely ripe, round and supple medium-bodied flavors also possess a caressing mouth feel before terminating in a succulent, plum and bitter cherry-inflected finish. This should be approachable young if that's your preference. (88-91)/2025+

2017 Beaune "Clos de la Mousse": (a 3.37 ha *monopole* of Bouchard that required 7 generations for the family to acquire all of it). This is the first wine to display any appreciable reduction to this point along with moderately prominent wood influence. Otherwise there is evident ripeness to the very rich and equally succulent medium weight flavors that deliver fine length if only moderate depth. This 2017 version of this wine surprised me a bit as it's not as delicate and refined as it usually is though perhaps with age it will develop more refinement. (88-90)/2024+

2017 Beaune "Grèves – Vigne de L'Enfant Jésus": (from a 4 ha parcel; in contrast to the other Beaune 1er). Strong wood and menthol elements all but dominate the earthy and spicy red dark pinot fruit scents. The sleek, intense and well-defined medium-bodied flavors exude evident minerality onto the much more complex and persistent finale where the wood telegraphed by the nose reemerges. This is really quite good though note that my predicted range offers the benefit of the doubt that the generous wood will ultimately be successfully integrated. (90-93)/2029+

2017 Volnay "Les Caillerets": A ripe and agreeably fresh nose offers up aromas of violet, red currant and earth, all of which is trimmed in whiffs of abundant spice as well as enough oak to point out. The mouth feel of the middle weight flavors is more elegant than the Grèves while delivering very good if not truly exceptional depth and persistence on the bitter cherry-inflected finish. This moderately firmly structured effort should drink well after 6 to 8 years of cellaring but reward 10+. (89-92)/2027+

2017 Volnay "Les Taillepieds": Very prominent wood completely dominates the very ripe underlying fruit, which appears to lack a bit of freshness though whether that is partially due to the wood is hard to discern. While there is fine intensity, the mouth feel of the middle weight flavors is a bit flat and while there is evident minerality on the firm finish, overall this is not especially harmonious plus it's notably less refined than usual. Now while this might come together in time, between the heavy-handed oak and absence of vibrancy, at present it would be fair to observe that this is pretty awkward. (87-90?)/2027+

2017 Volnay "Clos des Chênes": Here too the wood is very prominent though the underlying fruit appears to have been freshness and this is confirmed on the palate as there is much better vibrancy to the bigger-bodied flavors that exhibit fine power and drive on the very firm and robust finale. Note that my range assumes the wood will in time be eventually successfully absorbed. (89-92)/2029+

2017 Pommard “Rugiens”: (from Rugiens Haut). Once again the wood treatment is quite prominent though perhaps slightly less so than either the Caillerets or the Taillepieds as at least the mélange of red and dark berries can better be appreciated. More interesting are the sleek, intense and moderately concentrated middle weight flavors that brim with minerality before terminating in a delicious and balanced finish that is shaped by markedly firm tannins. This needs to develop more depth but if it does it should merit the top end of, or might even exceed, my projected range. (90-92)/2032+

2017 Le Corton: Like several of the wines in the range, this lacks a bit of aromatic freshness on the red currant, *sauvage* and wood-suffused nose. The rich, supple and round middle weight flavors are surprisingly forward compared to how this wine is typically structured, all wrapped in an acceptably lingering finish. While perfectly OK, I found this to be somewhat disappointing relative to its usual quality as it's often one of Bouchard's best wines. (89-92)/2027+

2017 Nuits St. Georges “Les Porrets-Saint-Georges”: (planted in 1956 and has some pinot beurot and pinot gris intermixed with the pinot). Very generous wood and menthol elements fight somewhat with the plum, cassis and violet scents. There is better vibrancy to the muscular medium weight plus flavors that offer better depth on the solidly persistent and markedly firm finish. This is a bit finer than it usually is though there is still a touch of backend rusticity. (90-92)/2029+

2017 Nuits St. Georges “Les Cailles”: This too lacks a bit of freshness on the overtly spiced and less obviously wood aromas of black cherry and violet. There is slightly better freshness on the palate thanks to the evident minerality on adds a touch of lift to the mildly woody finish where the supporting tannins are firm but not hard. Like the Le Corton, I found this to be somewhat disappointing as it's normally an excellent wine. (88-90)/2027+

2017 Gevrey-Chambertin “Les Cazetiers”: A very ripe yet agreeably fresher nose displays notes of poached plum, cassis and violet along with wisps of spice and warm earth, all of which is trimmed in moderate wood. While the medium-bodied and lightly stony flavors are not particularly dense, there is a lovely sense of vibrancy that carries over to the delineated, youthfully austere and nicely balanced finale. This well-made effort is sufficiently firm to require extended cellaring. (90-93)/2032+

2017 Vosne-Romanée “Les Beaux Monts”: (from a purchase of wine; 2 barrels produced). Moderate wood sets off slightly flat if attractively spicy aromas of floral and plum. There is better vibrancy on the palate of the stony and detailed middle weight flavors that terminate in a clean, bright and youthfully austere finish that is supported by dense but fine tannins. My projected range again offers the benefit of the doubt that the mild absence of freshness is a passing phase. (89-92)/2029+

2017 Clos de Vougeot: (from domaine-owned fruit in two similarly sized parcels – one at the top and the other at the bottom of the slope though the bottom was recently pulled up; note that there are normally two *cuvées*). This currently displays a similar wood-framed nose as the Beaux Monts as it lacks a bit of freshness; to be fair, it's not fatal but it does raise minor concerns that it may not recover. With that said, there is excellent concentration to the muscular and quite serious large-scaled flavors that display fine intensity and mid-palate vibrancy, all wrapped in a mouth coating and extract-rich if slightly warm finish. Again, my range assumes that the absence of aromatic freshness will not persist over time. (91-94)/2032+

2017 Echézeaux: (from domaine-owned vines in En Orveaux; like the Clos de Vougeot there are normally two *cuvées*, one domaine and one *négociant*). A markedly spicy nose is again not super-fresh but neither are the aromas of plum, violet and Asian-tea dull. The middle weight flavors possess slightly better freshness than the nose while displaying lovely delineation on the stony and lightly austere finish where a hint of bitter cherry arises. (90-92)/2029+

2017 Bonnes Mares: (from a .24 ha mix of *terres rouges* and *terres blanches* but with a bit more of the former). A generous application of wood and menthol can be found on the dark pinot fruit, spice, floral and newly turned earth aromas. The rich and muscular if rather supple big-bodied flavors possess a caressing mouth feel, indeed even velvety, before culminating in an impressively persistent finish where the only nit is a touch of warmth. (92-94)/2032+

2017 Chapelle-Chambertin: (from purchased grapes in Chapelle proper). A mildly flat nose speaks of plum liqueur, various dark berries, warm earth and a much more discreet hint of wood. The very rich and seductively textured medium weight plus flavors are also rich, velvety and quite seductive while the freshness picks up and particularly so on the vibrant, suave and sneaky long finish. Once again, my range implicitly assumes that the slightly flat nose will not be a future problem as the wine ages. (91-93)/2032+

2017 Chambertin-Clos de Bèze: (from purchased grapes). Reduction impairs an evaluation of the nose but there is good verve to the relatively finely detailed broad-shouldered flavors that exude noticeable minerality on the tension-filled and muscular yet highly seductive finish that is both beautifully balanced and long. I like both the concentration and power and in 2017 this is the best wine in the range. (92-95)/2034+

Domaine Jean-Marc Bouley (Volnay)

| | | | |
|------|----------------------------------|-----|---------|
| 2017 | Beaune “Reversées” 1er | red | (89-91) |
| 2017 | Bourgogne | red | (86-88) |
| 2017 | Bourgogne-Hautes Côtes de Beaune | red | (86-88) |
| 2017 | Pommard | red | (88-90) |
| 2017 | ➔ Pommard “Les Fremiers” 1er | red | (90-93) |
| 2017 | ➔ Pommard “Rugiens” 1er | red | (90-93) |
| 2017 | Volnay | red | (87-89) |
| 2017 | Volnay Vieilles Vignes | red | (88-91) |
| 2017 | Volnay “Les Caillerets” 1er | red | (89-92) |
| 2017 | Volnay “Les Carelles” 1er | red | (90-92) |
| 2017 | Volnay “Clos de la Cave” | red | (87-90) |
| 2017 | Volnay “Clos des Chênes” 1er | red | (89-92) |

The gifted Thomas Bouley described the 2017 vintage as one that “was precocious and started well as the spring was warm and clement though on the 28th of April the vines were threatened with frost damage as was the case in 2016. We all banded together to burn damp hay in the hopes of avoiding another huge loss of yield and whether it was the smoke we produced or the lower level of humidity, or perhaps both, I’m not sure, but what I do know is that we dodged a potentially fatal bullet. After that things were really pretty easy as there was no disease pressure to speak of though the summer was quite hot as temperatures climbed to as high as 38°C and by the time the harvest arrived some sectors were experiencing hydric stress. Then, just before the harvest, we received around 40 mm of rain and that allowed the vines to finish the ripening process as the skin taste went from mildly bitter to sweet. We began picking on the 4th of September with our parcel of Caillerets and brought in ripe and markedly ripe fruit as the stems were brown. Yields were excellent at around 45 hl/ha and that’s the most we have ever produced at the domaine as it was even larger than in 2009. I used between 0 and 50% whole clusters during the vinifications which were easy to manage. As to the wines, they remind me quite a bit of my 2002s as they’re very fresh, well-balanced and transparent.” Bouley indicated that, as usual, he will bottle without fining or filtration. My sense of the quality at this address is that it was largely better than average relative to what I found elsewhere in the Côte de Beaune. (Russell Herman/World Wine Source, NJ, Veritas Imports, www.veritaswine.com, CA, Terroir Imports, www.terroirimports.net, CO, Pas Mal Portfolio, www.selectionpasmal.wordpress.com, NY/NJ, Vineyard Road, www.vineyardroad.net, MA/RI, Wines Unlimited, www.winesunlimited.com, LA and Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, all USA; Berry Brothers & Rudd, www.bbr.com, UK and O.W. Loeb, www.owloeb.com, UK; Becky Wasserman & Co., www.beckywasserman.com, Beaune, France).

2017 Bourgogne: (mostly from Pommard vines). A pretty and attractively fresh nose combines notes of red and dark pinot fruit along with hints of earth. There is both good energy and detail to the rustic and serious middle weight flavors where the youthfully austere finish makes clear that this will require at least a bit of patience. (86-88)/2022+

2017 Bourgogne-Hautes Côtes de Beaune: Moderately firm reduction suppresses the underlying fruit at present. Otherwise there is a slightly finer mouth feel to the more evidently saline and mineral-driven flavors that are also supported by very firm tannins in the context of what is typical for the *appellation*. (86-88)/2023+

2017 Volnay: A subtle application of wood is present on the aromas of violet, plum and cassis. There is more volume if less minerality to the nicely vibrant flavors that possess better depth on the youthfully austere and rustic finale. (87-89)/2024+

2017 Volnay “Clos de la Cave”: (made with 50% whole bunches). A markedly floral nose combines notes of red and dark cherries along with hints of spice and earth. The finer and definitely stonier middle weight flavors possess excellent delineation before culminating on the youthfully austere and moderately grippy finish. (87-90)/2025+

2017 Volnay Vieilles Vignes: (from 40+ year old vines situated by order of importance in Les Pluchots, Les Famines and La Gigotte; made with 15% whole bunches). A ripe but brooding nose reflects notes of plum liqueur, black cherry and overt spice and tea nuances. The relatively dense and much more powerful medium-bodied flavors that are robust but not really rustic on the lingering and once again moderately austere finish. This is quite serious and will require patience. (88-91)/2027+

2017 Pommard: (from Vaumuriens-Haut and En Chiveau). Reduction presently dominates the nose though there is good freshness to the delicious and vibrant flavors that don’t enjoy quite the same mid-palate density where the robust finish is also quite grippy and as such, patience will also be required here. (88-90)/2027+

2017 Beaune “Reversées”: (made with 50% whole bunches). Here there is no reductive funk to the airy, cool and very fresh if distinctly restrained aromas of various dark berries, violet and warm earth. The supple, sleek and intense medium weight flavors that possess a lovely sense of underlying tension before concluding in a mildly austere finish that evidences an interesting suggestion of bitter chocolate. (89-91)/2027+

2017 Volnay “Les Caillerets”: (from young vines planted in 2002). This possesses the spiciest nose in the range with plenty of floral influence as well to the red and dark berry fruit aromas that are trimmed in a hint of sandalwood. The rich and relatively generously proportioned medium weight flavors coat the palate with dry extract where the lingering and firm finish also reflects a touch of bitter chocolate. (89-92)/2029+

2017 Volnay “Les Carelles”: Today there is enough reduction to push the underlying fruit to the background. Otherwise the middle weight flavors possess a similar mouth feel to the Caillerets with fine delineation and more subtle minerality on the mildly austere finish that is sneaky long. This is a classic Carelles of lace and grace. (90-92)/2025+

2017 Volnay “Clos des Chênes”: (made with 50% whole bunches). A brooding and almost surly nose reluctantly reveals notes of red currant, plum, earth and a hint of herbal tea that is trimmed in just enough wood to merit mentioning. As one would reasonably expect, the broad-shouldered flavors are bigger, richer and more powerful and possess evident muscularity on the austere, serious and lingering finish that is oddly somewhat simple though that of course may well change over time. (89-92)/2029+

2017 Pommard “Les Fremiers”: (made with 50% whole bunches). This too is sufficiently reduced to render an evaluation of the nose impossible. Otherwise there is both good volume and detail to the less prominently mineral-driven medium weight flavors that possess a raspy mouth feel, all wrapped in a delicious, balanced and nicely complex finale. This is definitely lovely stuff and already quite harmonious though the grippy tannins make it clear that patience will be required. (90-93)/2029+

2017 Pommard “Rugiens”: (from the very bottom of Rugiens-Haut). A restrained, cool and airy nose combines notes of very pure essence of dark cherry, raspberry, cassis and violet. The supple yet powerful and exceptionally serious big-bodied flavors brim with both minerality and dry extract, all wrapped in a focused, linear and youthfully austere finale. This is even more structured than the Fremiers and Clos des Chênes and should age accordingly. (90-93)/2032+

Domaine Pascal Bouley (Volnay)

| | | | |
|------|--------------------------------------|-----|----|
| 2017 | Aloxe-Corton | red | 86 |
| 2017 | Beaune “Clos du Bas des Teurons” 1er | red | 90 |
| 2017 | ➔ Bourgogne Côte d’Or | red | 87 |
| 2017 | Monthélie “Les Clous” 1er | red | 87 |
| 2017 | Monthélie “Aux Fournereaux” | red | 84 |
| 2017 | ➔ Pommard | red | 89 |
| 2017 | Volnay | red | 88 |
| 2017 | ➔ Volnay “Champans” 1er | red | 91 |
| 2017 | Volnay “Clos des Chênes” 1er | red | 90 |
| 2017 | Volnay “Les Grands Champs” 1er | red | 89 |
| 2017 | ➔ Volnay “Les Pluchots” | red | 89 |
| 2017 | Volnay “Robardelle” 1er | red | NR |
| 2017 | ➔ Volnay “Ronceret” 1er | red | 91 |
| 2017 | Volnay “Santenots” 1er | red | NR |

Pascal Bouley’s son Pierrick, who has taken over the responsibilities for the day-to-day operations of the domaine, told me that “I love the 2017 vintage because it gave us not only very good yields compared to what we realized in 2012, 2013, 2014 and 2016 but also made for really lovely wines. We picked from the 28th of August to the 8th of September and the fruit was so clean that it required very little sorting. The cleanliness of the fruit was important for another reason as well because it enabled me to use no sulfur during the 3 week long *cuvaison*. As to the wines, they’re fresh, exceptionally fine and transparent. I’m excited about them and I think my clients will be as well.” I would observe that with the exception of several wines that displayed a touch of brett, the overall quality here among those that didn’t display this character in 2017 is really very good. (Bertrand’s Wines, www.bertrandswines.com, Manhasset, NY, Baron François Ltd, www.baronfrancois.com, NY, Moonlight Wine Co., www.moonlightwineco.com, NY, all USA; Grand Millesime Wine, www.grandmillesime.com.au, Australia; Fine Wines, www.finewines.com.sg, Singapore; Peiko Wine, www.peikowine.com, Taiwan; Cork Culture, Hong Kong).

2017 Bourgogne Côte d'Or: A pretty nose offers up very fresh aromas of various red berries, violet and a subtle hint of earth character. There is a lovely energy present on the racy and well-detailed middle weight flavors that culminate in touches of rusticity and austerity but overall, this offers fine quality in the context of what is typical for the *appellation*. 87/2021+

2017 Monthélie “Aux Fournereaux”: A somewhat funky nose is composed of notes of reduction and barnyard. By contrast there is good freshness to the vibrant and solidly voluminous flavors that possess a velvety mid-palate before concluding in an equally funky and slightly gassy finish where the barnyard character reemerges. Note that this is not undrinkable but it's not what it should be either. 84/20221+

2017 Volnay: (from Ez Echards, Les Pluchots, Les Pasquiers and Les Grands Champs). Here the pretty nose is quite pure with its very cool and nicely elegant notes of various red berries, earth and an enticing spice whiff. Once again there is a lovely sense of energy to the well-detailed and attractively refined flavors that deliver fine length on the highly refreshing finish. If this adds more depth as it ages, it could surprise to the upside. 88/2022+

2017 Volnay “Les Pluchots”: A brooding and much darker fruited nose reflects more evident earth influence that continues onto the sleek, intense and serious medium-bodied flavors that pack fine punch on the lingering finish that offers a bit more depth. This is lovely and a wine that should drink well younger or with age. 89/2023+

2017 Aloxe-Corton: Like the Monthélie there is a touch of barnyard to the quite deeply pitched nose that reflects notes of wild dark currant, humus and forest floor nuances. The textured and intense medium weight flavors are also quite sleek though the reasonably complex finish is slightly drying and while this is not without a certain appeal, the balance isn't completely dialed in. 86/2021+

2017 Pommard: (from the *villages* level portion of Les Chanlins, Les Lambots and La Croix Planet). An ultra-fresh nose consists of moderately high-toned aromas of red cherry, plum and plenty of earth and humus characters. Once again there is terrific energy and fine cut to the solidly constituted and powerful medium-bodied flavors that terminate in a mildly rustic, persistent and appealingly complex finish. This is a quality Pommard *villages*. 89/2024+

2017 Beaune “Clos du Bas des Teurons”: A brooding and almost grumpy nose reluctantly reveals pungent aromas of freshly turned earth cut with notes of humus, plum, cassis and a whisper of the *sauvage*. There is both excellent intensity and energy to the sleek and focused middle weight flavors that don't possess quite the same density as the Pommard, all wrapped in a very mildly rustic finish that offers fine length. This is really quite good and should be approachable on the younger side but reward up to a decade of cellaring. 90/2025+

2017 Monthélie “Les Clous”: There is just enough reduction to trim the notes from the earthy plum, dark cherry and soft barnyard notes. There is once again excellent vibrancy to the detailed and much more obviously mineral-inflected flavors that deliver acceptable depth on the slightly rustic finish where a hint of dryness shortens the length somewhat. 87/2024+

2017 Volnay “Robardelle”: This is problematic as both the nose and the palate are affected by evident brett character that dries out the finish and renders it slightly metallic. While a touch of barnyard is one thing, it's another when the wine is dominated by it. Not Rated.

2017 Volnay “Ronceret”: (from Ronceret proper). A fresh, cool and restrained nose offers up pretty aromas of the essence of plum, black cherry and lovely spice elements. The velvet-textured middle weight flavors possess both excellent vibrancy as well as an appealing minerality that really comes up on the firm yet lacy finish that is very Volnay in character. 91/2027+

2017 Volnay “Les Grands Champs”: (a *monopole* of only .24 ha that is part of the *climat* Les Mitans). This too is quite aromatically restrained with its cool red cherry, currant and iron-inflected earth aromas where there is a hint of barnyard lurking in the background. The sleek, delicious and beautifully energetic flavors possess a very attractive texture that continues onto the less firmly structured finale. I would point out that the barnyard character is presently not intrusive though that is no guarantee that it might not be with age. 89/2024+

2017 Volnay “Santenots”: Relatively prominent barnyard notes push the fruit to the background and they appear on the palate as well while the finish is somewhat drying due to the presence of noticeable gas. This is hard to like. Not Rated.

2017 Volnay “Champans”: Once again a shy, indeed almost inexpressive, nose requires extensive swirling to liberate the layered aromas of red currant, cherry and spiced tea. The beautifully textured and vibrant medium weight flavors possess both good focus and solid minerality that continues onto the markedly firm but not really austere finish where the only nit is a whisper of warmth. This should age well and be approachable after 5ish years. 91/2029+

2017 Volnay “Clos des Chênes”: In the same fashion as the Grands Champs, there is a hint of barnyard that lurks in the background that isn’t really enough to detract materially from the freshness and overall appeal of the essence of plum, humus, spicy black raspberry and violet scents. Once again there is a really lovely texture to the bold and robust middle weight plus flavors that are supported by a very firm core of tannins while displaying excellent length on the built-to-age finale. I would make the same comment here that I made for the Grands Champs where the barnyard character is presently not intrusive though that is no guarantee that it might not be with age and as such my rating offers the benefit of the doubt. 90/2032+

Domaine Michel Bouzereau (Meursault)

| | | | |
|-------------|-------------------------------|------------|-----------|
| 2017 | Bourgogne | red | 86 |
| 2017 | Pommard “Les Cras” | red | 87 |
| 2017 | Volnay “Les Aussy” 1er | red | 89 |

I will have more detail on Jean-Baptiste Bouzereau’s view of the 2017 vintage in Issue 75. Bouzereau noted that his 2017 reds were bottled between December 2018 and January 2019. (Jeanne-Marie de Champs, www.ds-collection.com, NY, USA; Fields, Morris & Verdin, www.fmvwines.com, Charles Taylor Wines, www.charlestaylorwines.com, Lay & Wheeler, www.laywheeler.com and Laytons, www.laytons.co.uk, all UK; Watson and Kerry Wines, both HK; The Fine Wine Experience, www.finewineexperience.com, Hong Kong/China).

2017 Bourgogne: (from Les Durots and Belle Côtes). A distinctly earthy and rustic nose exhibits notes of both red and dark pinot that is cut with whiffs of humus character. The nicely vibrant lighter weight flavors possess solid complexity before concluding in a rustic if attractively complex finish. In sum, this is light but delicious. 86/2020+

2017 Pommard “Les Cras”: Gentle notes of wood and menthol surround the relatively high-toned nose of essence of red currant that is trimmed in plenty of freshly turned earth. The vibrant and well-detailed flavors are, like the Bourgogne, not particularly dense but once again they offer good depth and character on the moderately firm and rustic finale. 87/2023+

2017 Volnay “Les Aussy”: Here the airy nose offers a big step up in aromatic elegance with its pure red cherry, pinot and softly spiced scents that are also trimmed in just enough wood to warrant mentioning. There is fine richness and better volume to the more concentrated medium weight flavors that possess an attractive texture, all wrapped in a moderately angular and slightly edgy finish that my rating assumes will round out with a few years of bottle age. 89/2025+

Domaine Buisson-Charles (Meursault)

| | | | |
|-------------|--------------------------------------|------------|-----------|
| 2017 | ➔ Bourgogne “Hautes Coutures” | red | 87 |
| 2017 | Chapelle-Chambertin Grand Cru | red | 90 |
| 2017 | Corton-Bressandes Grand Cru | red | 93 |
| 2017 | Corton-Clos du Roi Grand Cru | red | 93 |
| 2017 | Corton-Perrières Grand Cru | red | 91 |
| 2017 | ➔ Pommard “En Mareau” | red | 89 |
| 2017 | ➔ Volnay “Champans” 1er | red | 91 |
| 2017 | ➔ Volnay “Santenots” 1er | red | 92 |

The domaine is directed by 4th generation Michel Buisson, his daughter Catherine and son-in-law Patrick Essa, who is now responsible for the winemaking and *élevage*. Essa noted that “we had an early start to the growing season, which of course always brings the risk of frost damage with it. In 2017 we narrowly avoided major damage though we did suffer some in our parcels of Aligoté, Bourgogne rouge and Meursault *villages*. The flowering passed reasonably well though not perfectly as we did have some shatter, particularly in chardonnay. The summer was warm but not really excessively hot with just enough rain to mostly avoid the effects of hydric stress. We arrived at the harvest without major incident and thus we started picking the chardonnay on the 5th of September and concluded with the pinot on the 17th which is not my usual pattern but you have to deal with what the growing season gives you. Yields were around 38 hl/ha for the chardonnay and slightly more for the pinot at 42 hl/ha. Potential alcohols were very good as absolutely nothing was chaptalized. I used around 30% whole clusters and vinified the pinot with less punch downs than usual but extended the total *cuvaison* by 5 to 7 days. As to the wines, I keep hearing that the 2017 reds are supposed to be plump, round and easy-going but that’s not the case here as our 2017s are concentrated, serious and built-to-age and stylistically, they’re definitely going to need at least some bottle age first before they begin to drink well.” Fans of the domaine will note the presence of several new wines, made in very limited quantities, as Essa

has gradually been expanding the *négociant* side of the operation. As to the reviews confirm, the quality of the Buisson '17s is excellent. Essa noted that the 2017s were bottled in January 2019. (Vintner Select, www.vintnerselect.com, OH, Milton Road Trading Corp, LLC, www.miltonroadtrading.com, CA, Caveau Selections, www.caveauselections.com, OR, Martine's Wines, www.martineswines.com, CA, Import Wines, WI, Old World Importing, Inc., www.oldworldimporting.com, CO, all USA; Flint Wines, www.flintwines.com, Latimer Vintners, www.latimervintners.com, Roberson Wine, www.roberson.co.uk, and Anthony Sarjeant, all UK).

2017 Bourgogne “Hautes Coutures”: A super-fresh nose speaks of cool dark berries, plus and a hint of violet. The sleek and intense flavors possess unusually good volume for the genre before terminating in a delicious and complex finish that flashes only a touch of backend rusticity. Note that this is not a Bourgogne built on its fruit and thus it will require at least a few years of patience. 87/2022+

2017 Pommard “En Mareau”: (note that the cork is printed with En Chiveau). This is also aromatically wonderfully fresh with its pretty nose that consists of red currant, maraschino cherry and a touch of earth. The exceptionally rich and palate coating medium weight flavors possess a lovely hint of minerality that really becomes more apparent on the serious, firm and youthfully austere finish. This offers very fine quality for a Pommard *villages* though note that some forbearance is suggested. 89/2025+

2017 Volnay “Champans”: A more elegant if distinctly restrained, indeed almost inexpressive nose requires aggressive swirling to coax aromas of various red berries, lavender and soft spice wisps to reveal themselves. The intense, caressing and naturally sweet medium-bodied flavors also display good minerality that adds a sense of lift to the mildly austere finale. While this is sufficiently structured to reward mid-term cellaring, it should be approachable after 5ish years or so. 91/2027+

2017 Volnay “Santenots”: (from vines situated in the upper part of the vineyard that is distinctly rockier and actually more like a Caillerets than a classically rich and generous Santenots). A beautifully fresh, airy and even perfumed nose speaks of various floral elements, dark berries, spice and a discreet hint of oak. The equally refined but intense and vibrant medium-bodied flavors possess a taut muscularity while displaying good minerality on the sappy, balanced and impressively complex finale. A quality example. 92/2029+

2017 Corton-Perrières: (900 bottles produced). Like the Champans this is notably restrained with its airy but reserved aromas of both red and dark currant, earth and a wisp of forest floor. There is once again good intensity to the more powerful and more broad-shouldered flavors that offer fine length but not quite the same overall depth. Even so, this is almost certainly capable of adding more complexity with time in bottle. 91/2029+

2017 Corton-Bressandes: (900 bottles produced). The fruit profile is slightly redder and there is a bit more spice character as well while the middle weight plus flavors possess a seductive mouth feel along with good power and mid-palate density, all wrapped in a firm serious and more complex finale. This too is built-to-age and is going to need it. 93/2032+

2017 Corton-Clos du Roi: (900 bottles produced). A wonderfully fresh and relatively elegant nose combines notes of both red and dark berries with those of newly turned earth, game, forest floor and discreet spice nuances. I very much like the sophisticated texture of the medium weight plus flavors that is largely due to the dense but fine-grained tannins shaping the focused and powerful mineral-driven finish. This is excellent though once again, patience strongly advised. 93/2032+

2017 Chapelle-Chambertin: (300 bottles produced). There is a whiff of barnyard character to the red and dark berry aromas that include hints of plum liqueur, earth and the *sauvage*. While there is good size and weight to the medium-bodied flavors, the dusty finish is not nearly as pure or persistent. To be sure, this is perfectly OK but it's not in the same qualitative league as the foregoing *grands crus*. 90/2029+

Domaine Camus-Bruchon & Fils (Savigny-lès-Beaune)

| | | | |
|------|--|-----|----|
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Beaune “Clos du Roi” 1er | red | 89 |
| 2017 | ➔ Choresy-lès-Beaune “Le Grand Saussy” | red | 88 |
| 2017 | Pommard “Clos des Arvelets” 1er | red | 88 |
| 2017 | Savigny-lès-Beaune – Cuvée Reine Joly | red | 88 |
| 2017 | ➔ Savigny-lès-Beaune “Aux Grands Liards Vieilles Vignes” | red | 90 |
| 2017 | ➔ Savigny-lès-Beaune “Aux Gravains” 1er | red | 91 |
| 2017 | ➔ Savigny-lès-Beaune “Les Lavières” 1er | red | 91 |
| 2017 | Savigny-lès-Beaune “Les Narbantons” 1er | red | 90 |
| 2017 | ➔ Savigny-lès-Beaune “Les Pimentiers Vieilles Vignes” | red | 89 |

Lucien Camus' son Guillaume is now in charge of this 9.5 ha domaine located on the outskirts of Savigny. He succinctly described the 2017 vintage as having a “relatively straightforward growing season because after the frost scare in late April, there really weren't any other problems. We did have some hydric stress as Savigny was particularly dry during the very hot summer so some of the vines shut down so I waited a few extra days before starting the harvest on the 7th of September. Thankfully we had about 30 mm of rainfall right at the end of August which did a lot of good in terms of allowing the vines to push the fruit toward full maturity. It was clear early on that yields were going to be abundant and despite having done a green harvest we still realized on average 48 hl/ha though I underscore that figure includes the regional wines. I used around 30% whole clusters while doing a relatively soft but long vinification, which was possible because the fruit was so clean. Overall, I like the wines in 2017 and while they won't make anyone forget the great vintages, I think the early accessibility will appeal to many of my clients.” I would evaluate the domaine's performance in 2017 as being in-line with, or perhaps just slightly better, than what I found elsewhere in the Côte de Beaune. Camus noted that the 2017 reds were bottled in November 2018. (Beaune Imports, www.beauneimports.com, CA and Polaner Selections, www.polanerselections.com, NY, both USA; Fields, Morris & Verdin, www.fmvwines.com, UK).

2017 Bourgogne Pinot Noir: A spicy and softly earthy red berry fruit-permeated nose leads to supple, round and attractively energetic flavors that terminate in a delicious if not especially complex finale. To enjoy young. 86/2020+

2017 Choresy-lès-Beaune “Le Grand Saussy”: A pretty blend of both red and dark currant along with black pinot fruit and earth is reasonably elegant thanks to a wisp of violet. The succulent and generously proportioned middle weight flavors possess a seductive sweetness that carries over to the lingering finish. This isn't especially complex either but it may well add depth with a few years of bottle age and overall, this is worth checking out for value. 88/2022+

2017 Savigny-lès-Beaune – Cuvée Reine Joly: (from 5 different *lieux-dits* though most of the blend is from Aux Pointes). A deft application of wood sets off bright aromas of red cherry, currant and the hallmark earthiness of Savigny. The nicely rich medium-bodied flavors possess a fleshy and caressing mouth feel, all wrapped in a lingering and sappy if mildly rustic finale. This too is really quite good because despite the trace of rusticity, it's actually relatively fine for a Savigny *villages*. 88/2023+

2017 Savigny-lès-Beaune “Les Pimentiers Vieilles Vignes”: (from 90+ year old vines). A slightly more elegant and cooler nose offers up notes of spiced plum and discreet floral nuances that are trimmed in subtle oak wisps. The succulent and velvet-textured middle weight flavors possess slightly better depth on the much less rustic finale that offers solid length on the balanced finish. Lovely stuff for what this is and worth checking out. 89/2023+

2017 Savigny-lès-Beaune “Aux Grands Liards Vieilles Vignes”: (also from 80+ year old vines). A very pretty nose is composed by notes of spicy red and dark cherry along with plenty of earth. The mouth feel of the medium weight flavors is once again quite succulent with good levels of dry extract that easily buffer the moderately firm supporting tannins on the dusty and saline finish where a hint of wood influence appears. In sum, this isn't finer but it's slightly more complex. This is an excellent Savigny *villages* and worth your attention though note that it will require at least a few years of patience. 90/2024+

2017 Savigny-lès-Beaune “Aux Gravains”: A whiff of wood toast and menthol are present on the more complex and restrained aromas of red currant, plum, earth and pretty floral nuances. There is both an attractive vibrancy and good volume to the lightly stony medium weight flavors that exhibit good focus on the bitter cherry-inflected and youthfully austere finish. This is textbook Gravains. 91/2027+

2017 Savigny-lès-Beaune “Les Lavières”: A moderately toasty nose reluctantly offers up notes of forest floor, earth and humus-inflected red and dark currant scents. The sleek, delicious and generously proportioned flavors possess a relatively refined mouth feel while the solidly persistent finish is a bit less youthfully austere and not quite as structured as well. This too is really quite good and worth considering. 91/2025+

2017 Savigny-lès-Beaune “Les Narbantons”: This too is restrained and it requires aggressive swirling to reveal a layered mix of plum, red cherry, raspberry and floral nuances trimmed in subtle wood influence. The delicious and equally vibrant medium weight flavors do not possess quite the same mid-palate density before concluding in a mildly austere and warm finish. This is delicious but not quite as complete as the Gravains and Lavières. 90/2025+

2017 Beaune “Clos du Roi”: A very fresh mélange features notes of mostly red berries and plum along with soft floral hints. The attractively energetic and well-detailed lighter weight flavors possess good focus but not the same density on the acceptably persistent and complex finish. The supporting tannins are also not quite as ripe though neither are they astringent. 89/2024+

2017 Pommard “Clos des Arvelets”: (from a .20 ha parcel). Once again moderate toast notes are present on the airy red and dark pinot fruit aromas that are cut with plenty of earth and spice wisps. The mouth feel of the middle weight flavors is relatively fine and much more mineral-driven though there is a trace of asperity to the slightly short finish. Here too the supporting tannins seem borderline under ripe and this negatively affects the overall sense of balance. 88/2025+

Domaine Capitain-Gagnerot (Ladoix-Serrigny)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2015 | Corton – Les Grandes Lolières Grand Cru | red | 92 |
| 2015 | Corton – Renardes Grand Cru | red | 87 |
| 2015 | Clos de Vougeot - Quartier de Marei Haut Grand Cru | red | 91 |
| 2015 | ➔ Ladoix “La Micaude” 1er | red | 90 |
| 2015 | Savigny-lès-Beaune “Les Charnières” 1er | red | 89 |

The Capitain style is one of understated purity and while the wines are wonderfully pretty, they can also be a bit too light to really compete with the very best in Burgundy. With that said, the naturally higher density levels of the 2015 vintage clearly help the wines possess better concentration levels and they are definitely more serious than usual. Note that all of the wines are bottled with a high-grade synthetic cork (Ardea Seal) like that of Domaines Comte Senard and Ponsot. (Chloe Wines, www.chloewine.com, Seattle, WA, Vintage Trading, e-mail vintagetrading@aol.com, NY, NY and Atherton Wine Imports, www.awiwine.com, Atherton, CA).

2017 Bourgogne Pinot Noir: Light ruby color. A fruity if fresh and pretty nose leads to light weight but delicious flavors that possess a light lashing of tannin that does more to provide focus than potential longevity. This would make for a good picnic wine or summer sipper. 86/now

2015 Ladoix “La Micaude”: (a *monopole* of the domaine). A notably ripe nose features notes of poached plum and dark cherry along with whiffs of spice and warm earth. There is very good richness and reasonably good concentration to the moderately robust medium-bodied flavors that aren’t especially complex at present but the density is sufficiently good that more should develop over the course of a few years of bottle aging. 90/2022+

2015 Savigny-lès-Beaune “Les Charnières”: There is a background suggestion of menthol to the expressive nose that mixes both upper and lower register aromas of poached plum, red and dark raspberry and soft earth notes that manage to retain good freshness despite the elevated ripeness levels intrinsic to the 2015 vintage. The plush, round and seductively textured middle weight flavors possess good power and focus while offering good length on the mildly rustic finale. While this could easily be enjoyed now, there is enough tannin waiting to be resolved to argue for a few years of patience. 89/2022+

2015 Corton – Les Grandes Lolières: An attractively spicy nose features notes of poached plum, dark cherry and soft earthy wisps. The delicious big-bodied flavors possess good if not exceptional mid-palate concentration as well as admirable power and muscle on the impressively complex if rustic and again noticeably warm finish. The balance isn’t perfect but there is very good underlying material along with firm supporting tannins that should ensure a long life. In sum, this won’t win any awards for elegance but overall this is certainly a solid effort. 92/2027+

2015 Corton – Renardes: Here too there are aromas of poached plum, spice and plenty of *sauvage* character. The supple, round and relatively forward medium-bodied flavors possess a mildly sweet, warm and tangy finish that I find somewhat cloying. What is hard to predict is whether this cloying aspect will progressively dissipate as the wine ages or whether it will become worse. For the short-term though, I find this difficult to like though I stress that there is nothing technically amiss. 87/2021+

2015 Clos de Vougeot – Quartier de Marei Haut: There is just enough reduction present to shave the top notes from the very ripe black pinot fruit, dark cherry and soft earth-suffused aromas. There is good richness to the delicious, velvety and round medium-bodied flavors that conclude in a mildly rustic and noticeably warm finish. I like the complexity and there is reasonably good verve as well but the warmth isn't subtle though to be fair, neither is it enough to really significantly compromise the overall sense of balance. 91/2027+

Domaine François Carillon (Puligny-Montrachet)

| | | | |
|------|---------------------------------|-----|----|
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | St. Aubin “Les Pitangerets” 1er | red | 88 |

I will have more information about François Carillon's view of the 2017 vintage in Issue 75. Note that he now farms 15 ha which are proportioned 1 ha in red and 14 ha in white. (Vineyard Brands, Inc., www.vineyardbrands.com, AL, USA; Corney & Barrow, www.corneyandbarrow.com, UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne Pinot Noir: A fresh and airy if somewhat simple nose features notes of various red and dark berries along with a whiff of earth. There is an appealing succulence to the juicy flavors that possess good punch as well as reasonably good detail on the mildly rustic finish. This straightforward effort should drink well after only one year of bottle age. 86/2020+

2017 St. Aubin “Les Pitangerets”: A notably more elegant nose is composed by notes of essence of red berries along with a hint of spice that carries over to the lighter weight if delicious flavors that offer just enough depth and persistence to be interesting. This too should drink well early on. 88/2021+

Maison Champy (Beaune)

| | | | |
|------|--|-----|----------|
| 2017 | Beaune Vieilles Vignes | red | 88 |
| 2017 | Beaune “Aux Cras” – Bio 1er | red | (89-91) |
| 2017 | Bourgogne Pinot Noir – Cuvée Edme | red | 86 |
| 2017 | ➔ Choresy-lès-Beaune – Bio | red | 89 |
| 2017 | Choresy-lès-Beaune “Les Champs Long” | red | 87 |
| 2017 | Corton-Rognets Grand Cru | red | (90-92) |
| 2017 | Gevrey-Chambertin Vieilles Vignes | red | (87-91) |
| 2017 | Pernand-Vergelesses “1er – Bio” 1er | red | 88 |
| 2017 | Pernand-Vergelesses “Clos du Bully” | red | 87 |
| 2017 | Pernand-Vergelesses “Les Vergelesses” 1er | red | 89 |
| 2017 | Pernand-Vergelesses “Ile de Vergelesses” 1er | red | (87-90?) |
| 2017 | Pommard – Bio | red | (87-90) |
| 2017 | Savigny-lès-Beaune | red | 87 |
| 2017 | Savigny-lès-Beaune – Bio | red | 86 |
| 2017 | Savigny-lès-Beaune “Aux Vergelesses” 1er | red | (89-91) |
| 2017 | Volnay – Bio | red | (87-90) |

Long-time winemaker and head enologist Dimitri Bazas commented that there have been additional organizational changes for Maison Champy. Most importantly, Laleure-Piot, which had heretofore been marketed under its own name, has now been fully integrated into Champy, which will raise the total amount of vines under management to 21 ha. As to the 2017 vintage, Bazas noted that the “growing season, other than another April frost scare, was really pretty easy and we were very agreeably surprised by the quantities after getting largely killed in 2016. We chose to begin picking on the 6th of September and brought in reasonably ripe fruit that averaged around 12.5% potential alcohol though I would describe the phenolic ripeness levels as only average. As such I chose to vinify very softly, indeed it could really be called an infusion approach. As to the wines, just

like the quantities we were agreeably surprised by the quality and particularly so after the malos finished as everything seemed to brighten and harmonize. They should drink well young but I see no particular reason why they shouldn't age well too." I found the quality of the Champy 2017s to be rather variable though this variability is consistent with what I found elsewhere generally speaking in the Côte de Beaune. Note as well that some of the wines display an amount of wood that isn't subtle. Lastly, the style chez Champy for its reds has changed somewhat and has moved towards a softer and more accessible one, and in particular, so that the wines will be more accessible in their youth. (Folio Fine Wine Partners, Napa, CA, rhopkins@foliowine.com and Classified Wine & Spirits, LLC, www.classifiedwine.net, TX; Haynes, Hanson & Clark, www.hhandc.co.uk, Savage Selections, www.savageselection.co.uk and Gerrard Seel, www.gerrardseel.co.uk, all UK).

2017 Bourgogne Pinot Noir – Cuvée Edme: (Edme was the founder of Maison Champy). A pretty and very pinot nose offers up notes of both red and blue fruit that is cut with soft earth and spice whiffs. The supple light weight flavors are easy-going and a bit simple while delivering acceptable depth and persistence on the mildly rustic finale. 86/now+

2017 Pernand-Vergelesses “Clos du Bully”: A pungent nose is comprised by wood and reduction at present so I would suggest decanting this. The sleek and vibrant if once again lighter weight flavors possess both good vibrancy and detail while exhibiting a bit more depth and persistence on the mildly rustic finish. This too should drink well early on. 87/2020+

2017 Chorey-lès-Beaune “Les Champs Long”: Relatively discreet notes of wood and menthol surround the dark berry fruit, plum and soft earth scents. There is once again a lovely vibrancy to the sappy middle weight flavors that possess a nicely refined mid-palate mouth feel that contrasts with the nicely detailed if mildly rustic and tangy finish. 87/2021+

2017 Chorey-lès-Beaune – Bio: (from a mix of 1/3 Le Grand Saussy and 2/3 Les Beaumonts). An airy and slightly riper nose combines notes of red raspberry, cherry, plum and plenty of earth character. The richer and more voluminous flavors also possess better mid-palate density while exhibiting much better depth and persistence on the once again mildly rustic finish. This won't win any awards for elegance but for its level, it's really quite good and worth checking out. 89/2022+

2017 Savigny-lès-Beaune: A brooding nose flirts with reduction and only grudgingly reveals earth and *sauvage*-suffused liqueur-like aromas of dark currant and violet. The light weight and decidedly supple flavors do possess good vibrancy and detail before concluding in a youthfully austere and rustic finish. In sum, this is delicious if somewhat simple. 87/2021+

2017 Savigny-lès-Beaune – Bio: Here there is enough wood and menthol characters to remark upon framing the denser and elegant aromas of red cherry, dark raspberry and forest floor nuances. The supple and round lightweight flavors are easy-going though they too terminate in a youthfully austere and rustic finish that is mildly drying. I would be inclined to drink this on the younger side as the dryness risks becoming more prominent with time. 86/2020+

2017 Beaune Vieilles Vignes: (from Les Pointes de Tuvilains, Les Prévoles and Les Levées et les Piroles). This is aromatically similar to the Savigny-Bio with perhaps just a bit more newly turned earth influence that can also be found on the denser medium weight flavors that also possess more volume thanks to the old vine sap. The rustic and sappy finish offers notably better depth and persistence on the more rustic finish that is moderately chewy. 88/2024+

2017 Pommard – Bio: (from Les Cras). More subtle though hardly invisible wood frames the pretty and very fresh aromas of violet, plum and earth. The relatively sleek medium-bodied flavors also possess solid volume and mid-palate density, all wrapped in a rustic, firm and lingering bitter cherry-inflected finish. This will need at least a few years of age. (87-90)/2025+

2017 Volnay – Bio: (a mix of 1/3 Les Famines and 2/3 Sur Roches). Moderate amounts of menthol and oak toast stop just short of fighting with the ripe aromas of plum liqueur, violet, lavender and soft spice wisps. The lightweight but vibrant flavors exude a subtle minerality on the attractively delineated if mildly rustic finish that offers very good depth and persistence. This will also need at least a few years of cellaring to better harmonize. (87-90)/2024+

2017 Gevrey-Chambertin Vieilles Vignes: (from Champs on the Brochon side). Here the expressive nose is very Gevrey in character with its *sauvage* and forest floor nuances on the earth wild dark currant aromas. There is both good energy and a sleek mouth feel to the detailed, serious and youthfully austere finale that flashes the barest hint of dryness. Patience advised as my sense is that the dryness will eventually age out. (87-91)/2027+

2017 Pernand-Vergelesses “1er – Bio”: (from Creux de la Net and Fichots; 50% whole cluster vinification). This is restrained to the point of being all but inexpressive as a cool nose half-heartedly offers up notes of various red berries, earth and a distinct floral element. The vibrant middle weight flavors are not particularly concentrated but I do like the detail on the raspy, rustic and mildly austere finish. 88/2025+

2017 Pernand-Vergelesses “Les Vergelesses”: (from a 1.69 ha parcel in Les Basses Vergelesses). There is enough reduction present to warrant decanting this if you’re going to try a bottle young. Otherwise the attractively rich and velvet-textured medium weight flavors exude a fine bead of minerality that adds a bit of lift to the mouth coating, dusty and sneaky long finale. This should benefit from a few years of bottle age to help develop more depth. 89/2025+

2017 Pernand-Vergelesses “Ile de Vergelesses”: (from a .49 ha parcel). An attractively layered mix features notes of red cherry, raspberry, plum, cassis and a hint of earth. The more refined and slightly more energetic medium weight flavors also exude a fine bead of minerality though the finish is, at present anyway, fairly short and a bit dry. This is an odd showing and it’s not entirely clear if this will ultimately harmonize. (87-90?)/2025+

2017 Savigny-lès-Beaune “Aux Vergelesses”: Background hints of wood toast and menthol can be found on the pretty red and blue pinot fruit, spice and humus scents. The sleek and delicious if not especially dense middle weight flavors possess an appealing texture, all wrapped in a clean, focused and lingering finish. If this can develop more depth with a few years of bottle age, it should merit the upper end of my projected range. (89-91)/2025+

2017 Beaune “Aux Cras” – Bio: Subtle but again not invisible wood frames the earthy dark berry fruit and spiced plum aromas that display plenty of floral influence. There is lovely intensity to the detailed and highly energetic medium-bodied flavors that like many wines in the range are not especially dense but do offer solid length despite the presence of a hint of acid tang. My sense is that the tanginess will gradually subside with time in bottle and my range offers the benefit of the doubt in this regard. (89-91)/2025+

2017 Corton-Rognets: Very generous wood and menthol influences fight with the otherwise fresh and spicy black cherry and cassis-scented nose. The velvety and very seductive medium-bodied flavors possess less power than usual though there is very good length on the dusty and palate coating finish. Note that this is sufficiently well-structured to require at least a decade to arrive at its full potential. (90-92)/2029+

Domaine Chandon de Briailles (Savigny-lès-Beaune)

| | | | |
|------|--|-----|---------|
| 2017 | ➔ Aloxe-Corton “Valozières” 1er | red | 90 |
| 2017 | Corton-Bressandes Grand Cru | red | 91 |
| 2017 | Corton-Maréchaudes Grand Cru | red | 88 |
| 2017 | Corton-Clos du Roi Grand Cru | red | 92 |
| 2017 | ➔ Pernand-Vergelesses “Ile de Vergelesses” 1er | red | 91 |
| 2017 | ➔ Pernand-Vergelesses “Les Vergelesses” 1er | red | 90 |
| 2017 | Savigny-lès-Beaune | red | 87 |
| 2017 | Savigny-lès-Beaune “Aux Fournaux” 1er | red | (89-91) |
| 2017 | Savigny-lès-Beaune “Les Lavières” 1er | red | 89 |

François de Nicolay enthusiastically commented about the 2017: “I love this vintage! It has everything that those who love classically-styled Burgundies want. Other than a serious frost scare in late April, the vintage was easy sailing for producers and we even obtained 20% more than a normal crop which was a godsend after producing next to nothing in 2016. However, because of the large yields and uneven flowering, maturities were not particularly homogenous so we picked over an unusually long time, which is to say from the 1st to the 26th of September. Thankfully the weather held during the entire month so what we harvested was both ripe and clean and as such, I used 100% whole clusters during the vinification with no sulfur added during a 15 to 21 day *cuvaison*. As to the wines, as I mentioned that they’re classically-styled wines if perhaps a bit more tender than that so one of the things that, I did to be sure they preserved their freshness was to bottle 2 to 3 months earlier than usual with the exception of the Fournaux.” My sense is that Chandon produced wines that are slightly better overall than the quality that I found elsewhere in Savigny, Pernand and the Hill of Corton. With that said, I did find hints of barnyard (brett) character on many of the wines that may well render the wines less attractive to some readers. (David Bowler Wine, www.bowlerwine.com, NY, Beaune Imports, www.beauneimports.com, CA, both USA; Lea & Sandeman, www.leaandsandeman.co.uk and Goedhuis & Co., www.goedhuis.com, and Lay & Wheeler, www.laywheeler.com, all UK).

2017 Savigny-lès-Beaune: (from the *villages* portion of Fournaux). There is a hint of volatile acidity present on the assorted red berry fruit and earth scents. I like both the energy and detail present on the lighter weight flavors that terminate in a mildly tangy but persistent finish. This is pretty if not perfectly balanced. 87/2021+

2017 Savigny-lès-Beaune “Aux Fournaux”: (from 60+ year old vines). Firm reduction suppresses the underlying fruit at present. As is typically the case there is both more volume and richness to the medium-bodied flavors that possess a caressing mouth feel while exhibiting fine length. This needs a bit more depth but the underlying material is there such that it should develop with a few years of bottle age. (89-91)/2024+

2017 Savigny-lès-Beaune “Les Lavières”: (from a parcel just under Talmettes). There is a hint of barnyard character to the earth and *sauvage*-inflected dark berry fruit aromas. The attractively intense medium weight flavors exude a subtle minerality on the sneaky long finish where the barnyard character does not reemerge so my rating offers the benefit of the doubt that it will not become more pronounced with time. 89/2024+

2017 Pernand-Vergelesses “Les Vergelesses”: (from vines planted in 1956). An earthy and distinctly gamy nose of forest floor, red pinot and cassis aromas gives way to delicious, vibrant and sleekly textured medium-bodied flavors that possess better mid-palate density, all wrapped in a focused, powerful and rustic finale. 90/2025+

2017 Pernand-Vergelesses “Ile de Vergelesses”: (a mix of vine ages though the oldest date from 1938). Here too there is a background vestige of barnyard to the cool and airy mix of both red and dark currant, spice and soft oak whiffs. The mouth feel of the middle weight flavors is conspicuously more sophisticated and more mineral-driven as well and particularly so on the focused, delineated and impressively long finish. Once again, my rating assumes that the barnyard element remains as subtle as it is now. 91/2025+

2017 Aloxe-Corton “Valozières”: A barely perceptible whiff of barnyard character can be found on the aromas of red currant, cherry and lavender. There is once again good energy to the muscular and intense medium weight plus flavors that much less minerality and refinement, all wrapped in a moderately rustic and robust finish where the supporting tannins make clear that this is not built for early drinking. I repeat that my rating assumes that the barnyard element remains subtle. 90/2027+

2017 Corton-Maréchaudes: (from 30+ year old vines). Here there is more than a whiff of barnyard character to the ripe aromas of plum, dark pinot fruit and plenty of game and earth. There is excellent volume to the succulent and velvet-textured big-bodied flavors that are at once caressing but powerful, all wrapped in a mildly austere but not rustic finale. This is a difficult wine to rate because the brett isn't subtle yet it's not on the palate today but that is no assurance that it will not be as this ages. 88/2029+

2017 Corton-Bressandes: (from three separate plantings that have an average vine age of ~35 years). Extremely subtle hints of brett are present on the cool but ripe aromas of red berries, smoke, sandalwood and spice. The mouth feel of the middle weight plus flavors are finer yet there is the classic Corton muscle that shows up on the notably firm, powerful and driving finish. Once again, my rating assumes that the barnyard element remains as subtle as it is now. 91/2032+

2017 Corton-Clos du Roi: (this has the highest average vine age of the three *grands crus* at 40+ years of age). Yet again there is just the barest hint of barnyard character sitting atop the overtly spicy and markedly floral-scented nose of red berries and newly turned earth, all of which is trimmed in a touch of wood. The sleek, intense and large-scaled flavors brim with minerality that carries over to the muscular finish. This is impressive and assuming that the barnyard character does not become more pronounced with age, it should prove to be a fine Clos du Roi. 92/2029+

Maison Chanson Père et Fils (Beaune)

| | | | |
|------|---|-----|---------|
| 2017 | Beaune – Bastion 1er | red | (88-90) |
| 2017 | Beaune “Clos des Fèves” 1er | red | (89-92) |
| 2017 | Beaune “Clos des Marconnets” 1er | red | (89-92) |
| 2017 | ➤➤ Beaune “Clos des Mouches” 1er | red | 91 |
| 2017 | Charmes-Chambertin Grand Cru | red | (91-93) |
| 2017 | Clos de Vougeot Grand Cru | red | (91-94) |
| 2017 | Gevrey-Chambertin | red | (88-91) |
| 2017 | Gevrey-Chambertin “La Perrière” 1er | red | (90-92) |
| 2017 | ➤➤ Givry | red | 88 |
| 2017 | Marsannay | red | 87 |
| 2017 | Nuits St. Georges | red | (88-90) |
| 2017 | Pernand-Vergelesses “Les Vergelesses” 1er | red | (89-92) |
| 2017 | ➤➤ Savigny-lès-Beaune “La Dominode” 1er | red | (90-92) |
| 2017 | Vosne-Romanée | red | 88 |

Maison Chanson is composed by 45 ha of vines and is now directed by Vincent Avenel and the technical director and winemaker is Jean-Pierre Confuron. On this visit I met with the always direct and no-nonsense Confuron who described 2017 as “about as easy as 2016 was difficult as it was one of the hardest growing seasons that I have ever suffered through and I’ve been doing this a long time. The weather was largely clement though it was around 35°C for all of July but with just enough rain when the vines needed it most and thus there was almost no disease pressure. These almost ideal conditions held throughout the harvest as well as we picked quite slowly for 17 days beginning on the 6th of September. Yields were generous but correct as the pinot averaged 40.5 hl/ha across all our *appellations*. The chardonnay was notably conspicuously lower though with an average volume of only 30 hl/ha, which is decidedly low. As usual I used a high percentage of whole clusters for the vinifications, in fact most wines saw fully 100%. One interesting aspect is how much the reds changed after the malos finished as I thought that they were a bit light at first but after the malos they really put on weight and became much more interesting. To my mind they’re harmonious and supple with a certain delicacy that should enable them to be enjoyed earlier than usual.” In general I found the quality of the Chanson 2017s to be good to very good though the range of Beaune 1ers and the Savigny La Dominode is excellent and worthy of your interest. Note well however that the Chanson style is definitely old school and it’s not one especially well-suited to early consumption even in a vintage like 2017. Note that all the 2017s will be bottled without fining or filtration. (Vintus, www.vintuswines.com, NY, USA; Mentzendorff, www.mentzendorff.co.uk, UK; Jebesen Beverage Co., www.jebesen.com, China/Hong Kong; Arcane Ltd., www.arcane-jp.com, Japan; Terroir Selections Pty Ltd, www.terroir-selections.com.au, Australia)

2017 Givry: A gentle application of wood sets off fresh and ripe aromas of plum, dark raspberry and a whiff of earth. The supple and delicious flavors possess a caressing mouth feel while delivering good length on the mildly rustic finish. This tasty effort should be immediately enjoyable and is one to consider for value. 88/2020+

2017 Marsannay: Here too there is just enough wood to point out framing the attractively fresh nose of red cherry, currant and forest floor. The mouth feel is slightly more tightly wound while displaying good detail and a hint of minerality though there is a hint of dryness to the mildly rustic and youthfully austere finish. There is more here but the balance isn’t quite as fine. 87/2020+

2017 Vosne-Romanée: (from Maizières-Basses and Champs Perdrix). Mild reduction is enough to knock down the fruit though spice elements poke through the funk. Otherwise the very supple and round flavors are not especially dense though I like the refined texture, all wrapped in an acceptably long finish that exhibits a touch of asperity due to the grippy tannins. This had just been bottled so my rating offers the benefit of the doubt that the finish will smooth out as the sulfur is integrated. 88/2023+

2017 Nuits St. Georges: (from the south side of Nuits near Prémieux and mostly from Longecourts). Moderate amounts of wood and menthol surround the very earthy and *sauvage*-inflected aromas of mostly plum liqueur. There is excellent detail and a lovely underlying tension to the relatively powerful medium-bodied flavors that are better balanced on the lingering and firm finish. This is very Nuits in character and should age well over the mid-term. (88-90)/2024+

2017 Gevrey-Chambertin: (mostly from Brochon). A distinctly earthy nose is composed of notes of plum and violet trimmed in much more subtle wood treatment. The delicious and attractively vibrant flavors possess a caressing mid-palate mouth feel while displaying solid length on the reasonably complex and firm finale. This isn’t especially dense but it is certainly delicious and, like the Nuits, should offer good results over the mid-term. (88-91)/2025+

2017 Savigny-lès-Beaune “La Dominode”: Subtle but not imperceptible wood can be found on the spicy aromas of dark currant, plum and lovely violet nuances. The rich and velvet-textured medium-bodied flavors are quite generously proportioned and culminating in a seductive and sappy yet quite serious finish. Very good quality here. (90-92)/2027+

2017 Pernand-Vergelesses “Les Vergelesses”: There is a smoky component to the mix of dark currant and black raspberry liqueur-like scents that are also trimmed in a bit of wood toast and menthol. The supple and nicely vibrant medium weight flavors possess a bit less richness but they’re more precise while flashing a subtle minerality on the moderately rustic and youthfully austere finish that also makes clear that this is entirely serious if not refined. (89-92)/2027+

2017 Beaune – Bastion: (from a mix of 1ers). There is a whisper of volatile acidity sitting atop the pungent mix of wood, menthol and red and blue pinot fruit. There is fine volume to the plump and delicious middle weight flavors that are decidedly round though the lingering finish tightens up enough to suggest that 5 to 8 years should see this at its best. (88-90)/2023+

2017 Beaune “Clos des Marconnets”: Moderate wood and menthol stop short of fighting with the notably ripe aromas of spiced cassis, dark cherry and a pretty floral wisp. The sleeker and more vibrant flavors possess more evident minerality as well as better precision before terminating in a focused, firmly structured and youthfully austere finish. This will need time as it's entirely serious and built-to-age. (89-92)/2027+

2017 Beaune “Clos des Mouches”: (just bottled). This too displays moderate wood and menthol character on the attractively spiced nose where the lilac-inflected fruit profile derives more from the red side of the spectrum. There is a lovely sense of energy to the racy and intense medium weight flavors that reflect fine detail on the lingering finish that is also youthfully austere. This too is quite serious and at least some patience is strongly advised. 91/2029+

2017 Beaune “Clos des Fèves”: (a *monopole* of Chanson). Once again the oak treatment isn't subtle though it stops short of overshadowing the spice and notably floral nose that consists primarily of red currant and raspberry. The caressing and appealingly textured medium weight flavors exhibit good minerality on the slightly austere but complex and sneaky long finish. This too is clearly going to require at least some restraint as the supporting tannins are quite firm. (89-92)/2029+

2017 Gevrey-Chambertin “La Perrière”: A more elegant nose of various red berries and a hint of underbrush is also markedly floral is trimmed in much more subtle oak treatment. The density of the middle weight flavors is only average but the mouth feel is sleek and there is good richness, indeed even a succulence to the dusty and naturally sweet finish. This nicely complex effort should be accessible on the earlier side if that's your preference. (90-92)/2027+

2017 Charmes-Chambertin: (from Charmes proper). Once again there are generous touches of wood and menthol setting off the spiced black cherry, herbal tea and overt floral scents. I like the vibrancy and delineation of the middle weight flavors that possess better mid-palate concentration while exuding a subtle minerality on the more complex finish that is focused, well-balanced and impressively persistent. (91-93)/2029+

2017 Clos de Vougeot: Generous wood and menthol elements all but dominate the spice red and dark currant aromas that also possess a background hint of herbal tea. There is both good punch and evident power to the reasonably dense larger-scaled flavors that are shaped by dense but fine tannins on the powerful and impressively long finish that is, not surprisingly, youthfully austere. Patience advised. (91-94)/2032+

Domaine Louis Chenu Père & Filles (Savigny-les-Beaune)

| | | | |
|------|--|-----|----|
| 2017 | Bourgogne | red | 86 |
| 2017 | Chorey-lès-Beaune “Les Beaumonts” | red | 87 |
| 2017 | Savigny-lès-Beaune Vieilles Vignes | red | 87 |
| 2017 | Savigny-lès-Beaune “Aux Clous” 1er | red | 89 |
| 2017 | ➔ Savigny-lès-Beaune “Les Hauts Jarrons” 1er | red | 90 |
| 2017 | Savigny-lès-Beaune “Les Lavières” 1er | red | 89 |
| 2017 | Savigny-lès-Beaune “Les Talmettes” 1er | red | 88 |

Juliette and Caroline Chenu work together at their 9.5 ha certified bio domaine where their father Louis still lends the occasional helping hand. Caroline Chenu, who is responsible for the vines and winemaking, described the 2017 growing season as one that “finally, which I repeat, finally gave us both quality and quantity as this is the best harvest in terms of volume that we have obtained since 2009. More specifically we averaged around 45 hl/ha in pinot but less in white. Potential alcohols were in the range of 11.8 to 12.5% with reasonable total acidities though the level of malic acidity was somewhat lower than average which explains why the malos finished quickly. As to the wines, they're classically styled and while they're not monsters of concentration, they should provide much pleasure both young and with a few years of cellaring.” I found the quality of the Chenu 2017s to be largely in-line with what I found generally in Savigny. Note that the reds had just been bottled without fining or filtration before my January visit. (Paul M. Young Fine Wines, www.pywine.com, CA, Chambers & Chambers Wine Merchants, www.chamberswines.com, CA, Sour Grapes, www.sourgrapeswine.com, NC, Bon Vivant Imports, www.bonvivantimports.com, OR, Bizou Wines, www.bizouwines.com, LA, all USA; Decorum Vintners, www.decvin.com, UK; SAQ, www.saq.com, Canada; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne: A super-fresh nose combines notes of both red and dark cherry along with earth hints that are picked up by the lush and forward flavors that are utterly delicious, all wrapped in a mildly rustic finish that comes up a bit short though that could be from the recent bottling. 86/now+

2017 Chorey-lès-Beaune “Les Beaumonts”: This is aromatically similar to the Bourgogne with a bit more earth influence and complexity. The juicy and succulent medium weight flavors are lightly structured with a refreshing if mildly rustic finish. To enjoy for its youthful fruit. 87/2020+

2017 Savigny-lès-Beaune Vieilles Vignes: (from six different *lieux-dits*). A ripe and fresh nose combines notes of plum, red and dark cherry, earth and a pretty floral hint. The agreeably punchy and detailed flavors also possess a juicy mouth feel before concluding in a mildly rustic finish. This isn't elegant but I really like the energy and the refreshing character though in contrast to the prior two wines, this will need at least 2 to 3 years to round into shape. 87/2022+

2017 Savigny-lès-Beaune “Les Talmettes”: There is a whiff of volatile acidity adding lift to the ultra-fresh essence of high-toned aromas of cranberry, raspberry and violet. The delicate and precise lighter weight flavors possess a subtle minerality that carries over to the delicious bitter cherry-inflected finish. This too should repay a few years of cellaring. 88/2022+

2017 Savigny-lès-Beaune “Aux Clous”: A gentle application of wood sets off the more deeply pitched aromas of plum, earth and forest floor. The caressing but punchy medium weight flavors possess better depth and more evident structure on the nicely complex and persistent finish. The tannins are presently somewhat raspy and this should benefit from a few years of aging. 89/2024+

2017 Savigny-lès-Beaune “Les Lavières”: Here too the nose is relatively high-toned with its array of essence of red cherry, raspberry and cranberry that is trimmed in pretty spice nuances. The mouth feel of the medium-bodied flavors is quite supple yet there is fine character on the mildly rustic, lingering and relatively forward finish. 89/2023+

2017 Savigny-lès-Beaune “Les Hauts Jarrons”: As is usually the case this is more aromatically elegant with its cooler and more restrained nose of ripe red and black cherry along with very subtle spice, floral and earth wisps. There is a more refined mouth feel to the supple and energetic flavors thanks to the fine-grained tannins shaping the still tightly wound finish. This is presently fairly firm but my sense is that it should unwind quickly and be approachable young if desired. Worth checking out. 90/2024+

Domaine Chevalier Père et Fils (Ladoix-Serrigny)

| | | | |
|------|-----------------------------------|-----|---------|
| 2017 | Aloxe-Corton | red | (88-91) |
| 2017 | Aloxe-Corton “Les Valozières” 1er | red | (89-92) |
| 2017 | Bourgogne | red | 86 |
| 2017 | Corton-Rognets Grand Cru | red | (90-92) |
| 2017 | Côte de Nuits-Villages | red | (87-89) |
| 2017 | Gevrey-Chambertin | red | (87-89) |
| 2017 | Ladoix | red | 88 |
| 2017 | Ladoix “Le Clou d'Orge” 1er | red | (87-90) |
| 2017 | Ladoix “La Corvée” 1er | red | (88-91) |

The young Chloé Chevalier described the 2017 growing season as “pretty easy after what we endured in 2016. There was no disease pressure and no frost damage so it's hard to complain. I waited until the 7th of September to begin picking as the yields were generous and I wanted to be sure that we had sufficient ripeness levels to be confident that my tannins wouldn't be green. This helped with potential alcohols as well as the pinot came in between 12.5 and 13.5% while the whites were slightly higher at between 13 and 14%. As to the wines, I like my 2017s just fine but honestly I prefer my 2016s for their better concentration.” Mme Chevalier if nothing if not honest and I agree that while her 2017s are perfectly good, they are not the best that she has made. (AP Wine Imports, www.apwineimports.com, NY, USA; Liberty Wines, www.libertywine.co.uk, and Majestic Wine Warehouses, www.majestic.co.uk, both UK; SAQ, www.saq.com, Canada).

2017 Bourgogne: A moderately high-toned nose includes various red berries, including a whiff of cranberry, on the distinctly earthy fragrances. The lightweight, supple and easy-going flavors possess just enough depth and persistence to be appealing. To enjoy young. 86/now+

2017 Ladoix: Here there is just enough reduction to suppress the underlying fruit so I would suggest a quick aeration first. Otherwise there is better richness and volume to the lighter weight flavors that possess a caressing mid-palate that contrasts mildly with the softly rustic and sneaky long finish. This is actually a quality Ladoix *villages* and worth checking out for value. 88/2021+

2017 Ladoix “Le Clou d’Orge”: (from vines of 60+ years of age). The color is notably deeper though the nose is firmly reduced at present. There is more volume on the palate to the medium weight flavors though the mouth feel remains quite supple, all wrapped in a nicely complex and lingering finish that also reflects soft rusticity. (87-90)/2022+

2017 Ladoix “La Corvée”: A pretty nose reflects notes of red currant, cherry, violet and a whiff of earth that is picked up by the supple, round and fluid flavors that aren’t especially dense (though they’re not dilute) while offers a bit better depth and persistent on the finish that is also mildly rustic. (88-91)/2023+

2017 Côte de Nuits-Villages: (from Corgoloin and Comblanchien vines). Discreet wood, reduction and a whiff of humus-inflected earth make for a pungent nose today. More interesting are the supple, round succulent flavors that possess acceptable density before concluding in a youthfully austere and relatively pliant finish. To enjoy young. (87-89)/2022+

2017 Gevrey-Chambertin: (from Les Crais and Etelois). This is quite aromatically restrained with an almost timid nose of black cherry, earth and sauvage nuances that are trimmed in just enough wood to merit touching on. The supple and caressing flavors lack a bit of mid-palate stuffing though again they’re not dilute. The finish is at once youthfully austere and rustic and this too is sufficiently forward that it could be enjoyed young. (87-89)/2023+

2017 Aloxe-Corton: (from Les Valozières, Les Morais and Les Caillettes). Bright ruby color. An ultra-fresh, cool and admirably pure if also very reserved nose reluctantly offers up notes of various dark berries, plum, violet and a hint of forest floor, all of which is trimmed in notes of oak and menthol. There is fine punch to the opulent and well-detailed middle weight flavors that exhibit good richness and drive on the overtly rustic, serious and once again youthfully austere finish. (88-91)/2025+

2017 Aloxe-Corton “Les Valozières”: Moderately generous wood sets off liqueur-like aromas of dark berries, earth, spice and plenty of game nuances. The powerful and quite punchy larger-scaled flavors also possess a succulent mid-palate that contrasts with the muscular and youthfully austere finish that is also quite firmly structured and rustic. (89-92)/2027+

2017 Corton-Rognets: (from a 1 ha parcel, half of which is planted to pinot and the rest to chardonnay). This too is generously oaked with a similar fruit profile though in this case there is a broader range of spice elements. There is once again more volume and richness to the larger-scaled flavors that are not as powerful as they usually are though this remains a Corton nonetheless, all wrapped in a bitter cherry-inflected finish that is shaped by decidedly firm tannins. (90-92)/2029+

Domaine Y. Clerget (Pommard)

| | | | | |
|------|-------------------------------------|-----------|-----|----|
| 2017 | Clos de Vougeot – Grand Maupertui | Grand Cru | red | 93 |
| 2017 | ➔ Pommard “Les Rugiens” | 1er | red | 93 |
| 2017 | ➔ Volnay | | red | 89 |
| 2017 | ➔ Volnay “Les Caillerets” | 1er | red | 93 |
| 2017 | ➔ Volnay “Carelle sous la Chapelle” | 1er | red | 91 |
| 2017 | ➔ Volnay “En Champans” | 1er | red | 92 |
| 2017 | ➔ Volnay “Clos du Verseauil” | 1er | red | 92 |
| 2017 | ➔ Volnay “Les Mitans” | 1er | red | 92 |
| 2017 | Volnay “Les Santenots” | 1er | red | 90 |

As I noted last year, Yvon Clerget has ceded the reins of this historic 6 ha domaine (founded in 1268) to his son Thibaud as of the 2015 vintage. Yvon’s last vintage was 2009 and in the interim the vines were managed by Henri Boillot (see herein). The young Thibault did internships for two years at Hudelot-Noëllat and for another 6 months in Oregon with Domaine Drouhin and a similar period with Giesen Wines in New Zealand. He also moved the domaine from Volnay to Pommard. The viticultural philosophy is what the Burgundians term *lutte raisonnée*, which is to say one where treatments are applied only in response to a clear threat rather than a systemic approach where they are applied in anticipation of one. The harvest is performed manually, the fruit is sorted via a sorting table and then 100% destemmed. It is then given a cold soak of about one week where the must is held at between 8 and 10° C while using only natural yeasts. The *cuvaison* typically lasts 3 weeks and then the new wine is allowed to settle for 48 to 72 hours. It is subsequently racked into barrel, of which about 30% is, on average, new, for 12 months and then racked into tank for another 5 to 6 months for a total *élevage* period of 17 to 18 months. The wines are sometimes given a polishing filtration and then bottled (though not in 2017). My take on the Clerget style is one that combines substance with elegance and excellent *terroir* transparency. There are domaines in the Côte today that achieve elegance and transparency but don’t deliver wines with substance and that’s why I am excited to present the domaine to readers. Moreover, the quality that I found here for the 2017 easily exceeded the norm that I found elsewhere. Clerget noted that his reds were bottled in January 2019 without fining or filtration. (Grand Cru Selections, LLC,

www.grandcruselectionswine.com, NY and Skurnik Wines, www.skurnik.com, NY, both USA; Haynes, Hanson & Clark, www.hhandc.co.uk, UK; Agence Lieux-Dits and Burgundy Direct, www.burgundydirect.ca, both Canada; Pearl of Burgundy, www.pearlofburgundy.com, (HK).

2017 Volnay: (from holdings of ~1 ha in Les Petits Gamets and Ez Echards). A fresh, cool and bright nose combines plenty of spice elements with a variety of red berry scents. The sleek and beautifully well-detailed middle weight flavors exude a subtle minerality on the tension-filled and focused finish that is moderately firm. This lacy effort is very Volnay in character and it just makes one feel like drinking it. 89/2023+

2017 Volnay “Carelle sous la Chapelle”: (from a .47 ha holding). A deft application of wood frames a similar array of aromas though there is notably better complexity. The vibrant if slightly less dense medium weight flavors possess a highly sophisticated texture of lace and grace, all wrapped in a softly mineral-inflected finish. Textbook Carelle. 91/2024+

2017 Volnay “Les Mitans”: (from a parcel in L’Ormeau that produced 3 barrels). A slightly more deeply pitched nose offers up notes of plum, dark raspberry, violet and a hint of wood influence. The sleek and delicious flavors are not quite as fine as those of the Carelle, but the mouth feel is still quite sophisticated before culminating in a slightly more concentrated and lingering finish. Lovely stuff that should repay up to a decade of cellaring. 92/2024+

2017 Volnay “Les Santenots”: (from a .66 ha holding in Santenots Dessous). This is also relatively deeply pitched though the fruit is not quite as fresh as there is a roasted plum and earth character to it. Otherwise there is better energy on the palate of the medium-bodied flavors that evidence a taut muscularity that also characterizes the sneaky long finish. While the nose may well recover, I prefer to remain conservative. 90/2025+

2017 Volnay “En Champans”: (from a tiny parcel of .07 ha that will be bottled only in magnum; 100% new wood). A more generous dollop of wood that does not unduly affect the sense of purity as the expressive and much fresher nose displays a pretty mix of liqueur-like red currant and plum aromas that are nuanced by lilac and lavender wisps. The lilting yet serious medium-bodied flavors possess both excellent detail and minerality and carry over to the ever-so-slightly warm finish. This is on the woody side at present but in magnum format this will have plenty of time to successfully integrate it. 92/2034+

2017 Volnay “Clos du Verseauil”: (a .68 ha *monopole*). While the nose isn’t quite as fresh as the best in the range, there is a lovely spiciness to the various dark berry fruit scents. The wonderfully refined, intense, stony and beautifully delineated middle weight flavors possess a lilting mouth feel while the balanced finish tightens up noticeably on the focused and relatively powerful finish. While this could be enjoyed after only 5 years or so, this will likely require 10 to 12 years to be at its best. 92/2027+

2017 Volnay “Les Caillerets”: (from a .38 ha holding). A markedly spicy nose speaks of poached plum, dark cherry and pretty violet and lilac wisps. Once again the mouth feel of the medium-bodied flavors is ultra-fine with a lovely minerality adding a bit of lift to the punchy and sneaky long finish. This needs to add a bit more overall depth but the requisite stuffing and tannic spine appears to be up to the task. In a word, lovely. 93/2029+

2017 Pommard “Les Rugiens”: (from a substantial holding of .90 ha that is situated in Rugiens Haut but touches Rugiens Bas). A subtle application of wood frames the brooding earthy and somber red and dark berry aromas that are laced with notes of spice and floral hints. There is excellent drive and delineation to the powerful and focused flavors that are not particularly concentrated but deliver impressively good length on the built-to-age and youthfully austere finale. While this won’t wow you with its density, the flavor authority is excellent and I very much like the balanced. 93/2029+

2017 Clos de Vougeot: (from a parcel of ~.34 ha in Grand Maupertuis; vinified with 50% whole clusters). A notably floral-inflected nose requires aggressive swirling to reveal its aromas of red currant, black cherry, plum and plenty of freshly turned earth character. The racy, intense and decidedly powerful large-scaled flavors possess excellent detail on the finish that firms up very fast. Like the Rugiens this youthfully austere effort is not blessed with outstanding mid-palate density but it’s well-balanced and harmonious and should age effortlessly yet be approachable after only 5 to 7 years if desired. 93/2032+

Domaine Clos de la Chapelle (Volnay)

| | | | |
|------|--|-----|----|
| 2017 | ➔ Beaune “Champs Pimont” 1er | red | 91 |
| 2017 | Beaune “Les Teurons” 1er | red | 89 |
| 2017 | Corton-Bressandes Grand Cru | red | 93 |
| 2017 | ➔ Pommard “Les Chanlins Vieilles Vignes” 1er | red | 91 |
| 2017 | ➔ Pommard “Les Grands Epenots” 1er | red | 93 |
| 2017 | ➔ Volnay “Clos de la Chapelle” 1er | red | 92 |

| | | | |
|------|--------------------------------|-----|----|
| 2017 | Volnay "En Carelle" 1er | red | 90 |
| 2017 | ➔ Volnay "Les Taillepieds" 1er | red | 93 |

As was reported last year, this 4 ha domaine continues its evolution as it has, amicably, cut all ties with Champy and that includes the winemaking as owner Mark O'Connell is now responsible for that. What is new though is that the domaine has moved to Bligny-lès-Beaune for its winemaking and *élevage* activities. O'Connell told me that "the new facilities give us so much more flexibility in our winemaking that it's a big step up for us. One problem though was that there were no used barrels so our 2017s will be carrying more wood than prior vintages have. What is important to point out though is that this will be a stylistic blip as my intention is certainly not to make overtly wooded wines. But I wasn't comfortable trying to buy in quality used barrels as you never know how clean they are so it was more of a better the devil you know than the one you don't kind of thing. As to the 2017 vintage, we knew almost from the beginning that absent hail or frost that we were probably going to have a large crop. This is explained by the very fast and homogenous flowering that mostly assured even ripening of the bunches. We chose to pick from the 2nd to the 8th of September and brought in super-clean fruit that required virtually no sorting. Potential alcohols were reasonable but not high at between 11.7 and 12.6%, which isn't really surprising given that yields for the reds were around 43 hl/ha and around 46 hl/ha for the whites. I chose to use between 15 and 25% whole clusters for the vinifications that unfolded with essentially no issues. With respect to the style of the 2017s, they remind me quite a bit of the 2000s in terms of their supple tannins and ease of drinkability though I should point out that the 2017 growing season did not at all resemble that of 2000." As the scores and reviews confirm, the domaine out-performed in 2017 relative to the average quality I found elsewhere. The 2017s were bottled in January and February 2019. Lastly, all of the vines here are certified organic. (Banville Wine Merchants www.banvillewine.com, NY, NJ, DC and VA, Pinnacle Imports www.pinnacleimports.com, MO, Veritas Imports, www.veritaswine.com, CA, Dionysus Imports, www.dionysusimports.com, TX, all USA; Vinorum Co Ltd, www.vinorum.jp, Japan; Lamarc Wines, www.lamarcwines.com, Norway; Vinrosen ApS www.vinrosen.com, Denmark; Diva Beaune, www.divawine.com, Australia and Singapore; and Acker Asia www.ackerasia.com, Hong Kong).

2017 Beaune "Les Teurons": (from a .27 ha holding). Moderate wood influence is present on the fresh aromas of various red berries, plum and whiffs of violet. There is both good richness and energy to the nicely detailed medium-bodied flavors that conclude in a refined and transparent finish that is refreshing and inviting. This is built on its fruit and should drink well young. 89/2023+

2017 Beaune "Champs Pimont": (from a .63 ha holding). Relatively prominent wood toast fights a bit with the more deeply pitched and notably ripe aromas of plum liqueur, cassis and discreet floral nuances. There is better mid-palate density to the seductively textured medium-bodied flavors that deliver fine depth and persistence on the mildly toasty finale. This velvety effort will need a few years to more completely integrate its oak. 91/2024+

2017 Volnay "En Carelle": Slightly more unobtrusive wood influence is present on the more elegant and spicier mix of both red and blue pinot fruit. The finer though not denser middle weight flavors that possess a sleek mouth feel where an underlying minerality helps to add lift on the bitter cherry-inflected finale where the oak reemerges. 90/2023+

2017 Volnay "Clos de la Chapelle": (a .55 ha *monopole*). Here the wood treatment is no longer subtle as the toast and menthol characters stop just short of dominating the otherwise fresh and pretty rose petal and lavender-suffused aromas of red cherry and raspberry. The lilting and ultra-refined flavors possess a lovely sense of underlying tension before concluding in a lacy, balanced and sneaky long finish where the tannins are firm but beautifully well-integrated. Note that my rating assumes that the wood will eventually integrate as it's not a background element at present. 92/2024+

2017 Volnay "Les Taillepieds": Relatively deeply colored. Once again there is plenty of wood influence to the aromas of menthol, spice, orange peel and tea scents. The slightly bigger and more powerful medium weight flavors exhibit even more minerality on the tautly muscular and beautifully persistent finish that reflects the typical youthful austerity of a classic Taillepieds. Excellent. 93/2027+

2017 Pommard "Les Chanlins Vieilles Vignes": (from a .25 ha parcel). Abundant oak frames the ripe and fresh aromas of red currant, rose petal and plum that are abundantly infused with spice and floral whiffs. I very much like the mouth feel of the velvet-textured medium weight flavors that exhibit fine length on the robust, powerful and impeccably well-balanced finale. This is quite serious and firmly structured so patience advised. 91/2029+

2017 Pommard "Les Grands Epenots": Here the wood influence is a bit more discreet though it must be said that it's far from a background element on the red and blue pinot fruit-scented nose that is trimmed in copious earth and spice characters. The delicious, supple and caressing yet powerful medium-bodied plus flavors coat the palate with good amounts of dry extract on the moderately austere and built-to-age finish. This offers excellent aging potential and is a wine that will need extended patience. 93/2032+

2017 Corton-Bressandes: A very toasty and menthol-suffused nose stops short, if only just, of masking the pretty essence of various red berries, spice, floral and earth scents. The broad-shouldered flavors are impressively rich while possessing excellent size, weight and volume along with fine power and driven on the highly persistent and very firm finish. This is presently not as complex as the Epenots but there is equally good underlying material and as such, more overall depth should develop in time. I would add that despite being quite firmly structured, this will probably be approachable after only 5 to 7 years if you don't have the patience to cellar it for the longer-term. 93/2032+

Domaine Coche-Dury (Meursault)

| | | | |
|------|------------------|-----|----|
| 2017 | ➔ Bourgogne | red | 87 |
| 2017 | Meursault | red | 87 |
| 2017 | Monthélie | red | 88 |
| 2017 | Volnay "1er" 1er | red | 89 |

Raphaël Coche noted that, as usual, they used some whole cluster in the vinifications, which is to say up to 40%. I will offer more vintage information in Issue 75. Coche noted that his 2017 reds were bottled in December 2018. (Kermit Lynch, www.kermitlynch.com, CA, USA; Justerini & Brooks, www.justerinis.com and Tanners Wine, www.tanners-wines.co.uk, both UK).

2017 Bourgogne: A super-fresh nose combines notes of red currant with those of earth and black cherry. The delicious, caressing and nicely voluminous flavors possess only average density but there is very good depth and persistence on the bitter cherry-inflected finish. A fine quality Bourgogne. 87/2021+

2017 Meursault: (from Les Malpoiriers and Les Durots). This is also aromatically exuberantly fresh with markedly earthier aromas of high-toned red pinot that includes strawberry and raspberry and is laced with plenty of floral characters. The supple, delicious and relatively lighter weight flavors possess an attractive energy if actually a bit less complexity than the Bourgogne. This should drink well young. 87/2022+

2017 Monthélie: A mildly toasty red berry fruit nose evidences hints of raspberry liqueur. The supple, pliant and very round middle weight flavors possess a caressing mid-palate that contrasts mildly with the sneaky long if mildly rustic finish. This too should drink well early on though be capable of rewarding 5ish years of cellaring. 88/2023+

2017 Volnay "1er": (a blend of Taillepièdes and Clos des Chênes). A discreet application of wood frames the ripe and restrained aromas of plum, red and black cherry and a whisper of earth influence. The notably finer medium-bodied flavors possess a sleekly muscular mouth feel and much more mineral-driven before concluding in a saline finish that oddly seems to tail off quickly. This may collect itself given that it was just bottled but for the moment, it seems less promising than it usually does at this time. 89/2025+

Domaine Bruno Colin (Chassagne-Montrachet)

| | | | |
|------|--|-----|----|
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Chassagne-Montrachet Vieilles Vignes | red | 88 |
| 2017 | Chassagne-Montrachet "La Maltroie" 1er | red | 89 |
| 2017 | Marranges "La Fussière" 1er | red | 88 |
| 2017 | Santenay "Les Gravières" 1er | red | 88 |
| 2017 | Santenay Vieilles Vignes | red | 87 |

Bruno Colin, who is now farming a slightly larger amount of vines thanks to his father Michel splitting the remaining amount of his holdings between Bruno and his brother Philippe (see below), commented that in 2017 "we barely avoided the April frost that hurt us so badly in Chassagne and St. Aubin in 2016. After that though the season cooperated and was really quite easy to manage. I chose to begin picking on the 1st of September and harvested really clean and ripe fruit that required almost no sorting. Yields were good in both pinot and chardonnay, which is to say between 35 and 40 hl/ha in red and between 50 and 55 in white. Potential alcohols were good without being high as they ranged from 12.5 to 13.1%. As to the wines, I really like them and in both colors because they're so fresh, transparent and you just feel like drinking them as one sip invites the next." While I found the quality of the Colin reds to be largely consistent with what I found elsewhere, the whites are excellent and those reviews will appear in Issue 75. With the exception of the Bourgogne, all of the reds were bottled in January 2019.

(Kermit Lynch Wine Merchant, www.kermitlynch.com, CA, USA; Goedhuis & Co., www.goedhuis.com, Domaine Direct, www.domainedirect.co.uk, Gunson Fine Wines, www.gfwl.co.uk, Nickolls and Perks, www.nickollsandperks.co.uk, all UK).

2017 Bourgogne Pinot Noir: (from vines in Chassagne). A moderately extracted nose speaks of a blend of red and blue pinot fruit along with plenty of earth and humus influences. The round, supple and pliant lighter weight flavors are rustic but delicious with just enough depth to be interesting. 86/now+

2017 Santenay Vieilles Vignes: (from vines in Prarons Dessous planted in 1963). A pretty if distinctly earthy nose reveals darker aromas of plum, dark currant, forest floor and a touch of violet. The rich, plump and fleshy flavors possess a bit more volume if not necessarily a lot more depth on the lightly structured finale. This straightforward effort should drink well almost immediately though offer a year or two of upside development potential. 87/2020+

2017 Chassagne-Montrachet Vieilles Vignes: (from 50+ year old vines). Here too there is a distinct earthiness to the pepper and humus-inflected dark berry and raspberry scents. The nicely rich and enveloping flavors possess a seductive mouth feel and solid energy while deliver fine persistence on the moderately rustic finale. This too should drink well on the younger side. 88/2022+

2017 Marranges “La Fussière”: While there is also evident pepper and earth characters present on the expressive nose, the fruit profile is more from the red side of the spectrum. The succulent, juicy and easy-going medium-bodied flavors that are delicious if not especially complex and given how forward this already is, I wouldn’t expect much more depth to develop with the short-term aging curve this is likely to follow. 88/2022+

2017 Santenay “La Gravières”: A slightly more elegant mix offers up notes of red and dark currant, forest floor and a meaty character. The softly spicy middle weight flavors are sleeker if not denser while displaying more evident minerality on the lingering if only moderately complex finale. 88/2022+

2017 Chassagne-Montrachet “La Maltroie”: The attractively fresh nose possesses plenty of floral influence along with ample earth, game and spice on the red currant scents. There is excellent punch to the rich and reasonably concentrated flavors that display moderate rusticity and austerity on the balanced finish that is easily the firmest in the range. 89/2024+

Domaine Joseph Colin (Gamay/St. Aubin)

| | | | |
|-------------|-----------------------------|------------|-----------|
| 2017 | Bourgogne Pinot Noir | red | 85 |
| 2017 | Chassagne-Montrachet | red | 87 |

I will have all the details in Issue 75 about this new domaine in Issue 75 that was formed out of 6.3 ha extracted from Marc Colin; see the intro section for Marc Colin below for a bit more information. Two important details however are that while the whites are bottled under the Diam brand composite cork, the reds are bottled with natural corks that have been individually checked against TCA. Moreover, Colin bottles with high levels of CO₂ so the wines would benefit from being decanted. (Bibendum Wine Ltd., www.bibendum-wine.co.uk, A&B Vintners, www.abvintners.co.uk, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com and Goedhuis & Co., www.goedhuis.com, all UK).

2017 Bourgogne Pinot Noir: Light ruby. The attractively fresh and fruity aromas slide into equally fruity flavors that possess good precision and offers a hint of the sauvage on the lingering if simple finish. To drink young. 85/now

2017 Chassagne-Montrachet: (from Les Pierres and Le Poirier du Clos). A more deeply pitched nose features more deeply pitched aromas that are laced with soft pepper and earth nuances. The delicious, energetic and nicely detailed middle weight flavors are attractively textured if not especially complex on the pliant and balanced finish. This could easily be enjoyed young. 87/2020+

Domaine Marc Colin (Gamay/St. Aubin)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Chassagne-Montrachet Vieilles Vignes | red | 87 |
| 2017 | St. Aubin “Frionnes” 1er | red | 88 |
| 2017 | Santenay “Les Champs Claude Vieilles Vignes” | red | 88 |

Once again there are big changes afoot with Domaine Marc Colin as brothers Damien and Joseph, and sister Caroline, have chosen to divide the vineyard holdings. A third brother, Pierre-Yves Colin, had already taken a portion of the vines when he departed in 2005. Effective with the 2017 vintage, Joseph Colin will farm 6.3 ha and issue wines under his own label (see immediately above). Damien and Caroline will work with about 12 ha while continuing to use the Marc Colin label. All of Marc's holdings have been divided up with the exception of the parcels of the Bâtard-Montrachet and the Montrachet. Some 2016s were issued under Joseph's name but they are the same wines released under the Marc Colin label. I will have Damien Colin's views on the 2017 vintage in Issue 75. I would note that the Colin reds are expressly made to enjoy young (for example, there are no punch downs) and in that context the quality of the domaine's 2017s are consistent with that goal. They were bottled in December 2018 without fining or filtration. (Bibendum Wine Ltd., www.bibendum-wine.co.uk, A&B Vintners, www.abvintners.co.uk, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com and Goedhuis & Co., www.goedhuis.com, all UK).

2017 Chassagne-Montrachet Vieilles Vignes: (from Les Perclos, Le Poirier du Clos and Les Pierres). A fruity nose consists mostly of various red berries, earth and a whiff of black pepper. The vibrant, delicious and intense middle weight flavors offer just enough depth and length on the mildly warm and rustic finish. This is built on its fruit and should drink well immediately. 87/2020+

2017 St. Aubin "Frionnes": This too is rather fruity with its nose of red cherry, raspberry and cranberry. The racy, intense and somewhat finer flavors exude much more minerality on the slightly firmer though still moderately rustic finale. This too should drink well shortly after release if that's your preference. 88/2021+

2017 Santenay "Les Champs Claude Vieilles Vignes": (from vines planted in 1901). A mild touch of reduction scrapes the top notes from the otherwise interesting nose of earth and *sauvage* hints that are trimmed in a background trace of wood. The succulent, round and delicious medium-bodied flavors exude a subtle minerality on the rustic and slightly more structured finale. This isn't elegant but it's a solid Santenay *villages*. 88/2022+

Domaine Philippe Colin (Chassagne-Montrachet)

| | | | |
|------|------------------------------------|-----|-----|
| 2017 | Bourgogne Pinot Noir | red | 84? |
| 2017 | Chassagne-Montrachet "Les Chênes" | red | 87 |
| 2017 | Chassagne-Montrachet "Morgeot" 1er | red | 89 |
| 2017 | Marranges "La Fussièrè" 1er | red | 88 |
| 2017 | Santenay | red | 87 |
| 2017 | Santenay "Les Gravières" 1er | red | 88 |

Philippe Colin, who is the brother of Bruno (see above), was away attending to the harvest at his domaine in South Africa at the time of my February visit. His assistant Emmanuel noted that the reds were bottled between in January 2019. With the exception of a funky Bourgogne, the 2017 Colin reds were qualitatively in-line with what I generally found in Chassagne. (Cape Classics www.capeclassics.com, NY, USA; Berry Brothers & Rudd, www.bbr.com, Flint Wines, www.flintwines.com, Lay & Wheeler, www.laywheeler.com and Berkmann Wine Cellars, www.berkmann.co.uk, all UK; Watson's Wines, 852.2606.8828, www.watsonswine.com, Hong Kong).

2017 Bourgogne Pinot Noir: Skunky reductive notes flirt with mercaptans (think burnt rubber odors) though they don't carry over to the palate of the round, succulent and plump flavors that offer acceptable depth and length. Even so, the nose is very difficult to get past. 84?/2020+

2017 Santenay: A brooding pepper-tinged nose consists primarily of both red and dark pinot fruit that is sprinkled with humus and underbrush nuances. The mouth feel of the medium-bodied flavors is also plump and succulent before culminating in a mildly rustic finish that is persistent but not especially complex. 87/2021+

2017 Chassagne-Montrachet "Les Chênes": A slightly more elegant nose combines notes of red and dark currant, forest floor and a whiff of black pepper. The round, delicious and easy-going middle weight flavors mirror those of the Santenay in that there is enough rusticity to remark upon and not much depth. To be sure, this is perfectly good and it is delicious but the complexity is limited. 87/2022+

2017 Marranges "La Fussièrè": A more *sauvage* and earthier nose offers up notes of black cherry and humus where the latter element can be found on the round, delicious and caressing flavors that possess a velvety texture on the softly rustic finish that displays just a bit more depth. The supporting tannins are also a bit more pronounced and while this should drink well early, it should also be capable of rewarding 5ish years of cellaring. 88/2023+

2017 Santenay “Les Gravières”: An even more deeply pitched nose speaks of dark currant, poached plum and cassis along with whiffs of pepper and the *sauvage*. The mouth feel of the medium weight flavors is once again quite succulent, indeed even seductive, while delivering solid if not distinguished depth and persistence on the moderately structured finale. 88/2024+

2017 Chassagne-Montrachet “Morgeot”: (from Les Brussonnes). A deft though not invisible application of wood frames the white pepper, red and dark raspberry and newly turned earth nuances. The juicy, round and delicious flavors possess a bit more depth on the mildly warm and rustic finish. While there are enough supporting tannins to envision this rewarding up to decade of cellaring, it could also easily be enjoyed in its youth. 89/2025+

Domaine Edmond Cornu (Ladoix-Serrigny)

| | | | |
|------|-----------------------------------|-----|---------|
| 2017 | ➔ Aloxe-Corton Vieilles Vignes | red | 88 |
| 2017 | Aloxe-Corton “Moutottes” 1er | red | (89-92) |
| 2017 | ➔ Aloxe-Corton “Valozières” 1er | red | (90-92) |
| 2017 | Bourgogne | red | 86 |
| 2017 | Chorey-lès-Beaune “Les Bons Ores” | red | 87 |
| 2017 | Corton-Bressandes Grand Cru | red | (90-93) |
| 2017 | ➔ Ladoix Vieilles Vignes | red | 88 |
| 2017 | Ladoix “Le Bois Roussot” 1er | red | 88 |
| 2017 | Ladoix “Les Carrières” | red | 88 |
| 2017 | Ladoix “La Corvée” 1er | red | (89-91) |
| 2017 | Savigny-lès-Beaune | red | 87 |

Pierre Cornu humorously described the 2017 growing season as “oof and finally!” He was making reference to the potentially fatal bullet dodged with the April frost scare and the relief with finally having a vintage that delivered good yields. He went on to say that “we burned wet hay on the 29th of April and while I’m sure that made us all feel better, it’s not clear whether it was the smoke we created or the lower levels of humidity that made the difference in the end. Either way, I’m more than relieved to say that we suffered no frost damage to speak of. After that the season was pretty straightforward as the vines had just enough of everything and not too much of anything. Moreover the relatively dry conditions prevented disease pressure from developing though it did engender a bit of hydric stress in certain parcels. It was clear that yields were going to be high and I was afraid that they might be too high so we dropped some fruit here and there. Even with the still relatively generous yields we obtained solid phenolic maturities and potential alcohols were good at between 12.5 and 13% for the pinot. The vinifications were easy and the malos finished quickly leaving the post-malo pHs at a perfectly acceptable level of 3.5 to 3.6. I like the 2017 vintage as it’s classically styled and should offer much pleasure including some wines that should drink very well young.” Cornu noted that for those wines that are bottled were put there in August 2018. I found the quality of the Cornu 2017s to be consistently good if not outstanding compared to what I generally found elsewhere in the Côte de Beaune. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; McKinley Vintners, www.mckinleyvintners.co.uk, UK).

2017 Bourgogne: (note that this *cuvée* will be labeled as Les Barrigards for the US market). A high-toned and attractively fresh nose reflects notes of essence of red pinot fruit along with plenty of earth influence. The lighter weight, delicious and vibrant flavors exude a refreshing salinity on the mildly rustic finale. To enjoy young. 86/2020+

2017 Chorey-lès-Beaune “Les Bons Ores”: A more deeply pitched nose exhibits notes of both red and dark currant that also reflect plenty of earth character. There is a bit more volume to the succulent and round flavors that are sufficiently firm to suggest that while this could be enjoyed young, it would be better to allow this a few years of cellaring first. 87/2021+

2017 Savigny-lès-Beaune: Whiffs of the *sauvage* and earth add breadth to the pretty and appealingly fresh red berry scents. The supple and round lightweight flavors offer good vibrancy though not much depth on the refreshing and easy-going finish. In sum this is pretty and well-made but a bit simple. 87/2021+

2017 Ladoix Vieilles Vignes: (from vines between 50 and 75 years of age that are mostly from Champ Pussuet with small amounts of Sur Les Forêts, La Butte and Hameau de Buisson). Bright ruby color. The fresh, ripe and airy nose speaks of raspberry, cherry and a hint of humus. The round, succulent and caressing medium weight flavors possess better mid-palate density while the mildly rustic finish tightens up enough to suggest that this will need at least a year or two of cellaring first. 88/2023+

2017 Ladoix “Le Bois Roussot”: A soft touch of reduction can probably be dissipated with a quick aeration as the underlying fruit seems quite fresh. Moreover there is excellent verve and freshness to the lighter weight flavors that are shaped by more refined tannins on the more evidently mineral-inflected finish. While I would not describe this as elegant, it’s certainly less rustic than the foregoing wines. 88/2023+

2017 Ladoix “Les Carrières”: This is also very mildly reduced though again it does not seem serious as once again there is excellent freshness and vibrancy to the lighter weight flavors that possess slightly more obvious minerality if slightly less refinement on the equally complex and persistent finish that is just a bit firmer. 88/2024+

2017 Aloxe-Corton Vieilles Vignes: (from 40 to 60 year old vines, primarily from Les Cras but with additional contributions from Les Brunettes et Planchots, Les Morais and Les Boutières). Here there is no reductive funkiness with its pretty and airy nose of red cherry, raspberry and plenty of earth influence that is also very much present on the succulent yet serious medium weight flavors that conclude in a youthfully austere, rustic and ever-so-mildly warm finish. This is old school Aloxe without being unduly hard or severe. 88/2025+

2017 Ladoix “La Corvée”: This is the first wine to display much wood influence though even here it’s quite subtle as it easily allows the ultra-fresh aromas of various red berries, earth and *sauvage* hints to be appreciated. The attractively intense medium weight flavors possess evident power while delivering fine length on the robust, rustic and serious finish. At least 5 years of patience is recommended. (89-91)/2027+

2017 Aloxe-Corton “Moutottes”: This too is exceptionally fresh and bright with its cool array of red currant, cherry, raspberry and a background whiff of game. The racy, intense and tautly muscular flavors possess very good size and weight while exhibiting fine length on the slightly rustic, focused and more complex finale. (89-92)/2025+

2017 Aloxe-Corton “Valozières”: A whiff of oak toast can be found on the ripe, fresh and beautifully layered nose of red cherry, raspberry, earth and lovely spice wisps. There is excellent concentration to the solidly powerful broad-shouldered flavors that possess evident underlying material that buffers well the firm and somewhat grippy tannins on the youthfully austere, serious and built-to-age finale. This is a big 2017 and patience will definitely be required. (90-92)/2029+

2017 Corton-Bressandes: Reduction and wood presently overshadow the underlying fruit and there is wood on the palate as well though along with excellent volume, power and richness to the dense, serious and sappy flavors that also deliver fine length. This is very promising though like the Valozières, patience will be necessary. (90-93)/2029+

Domaine de Courcel (Pommard)

| | | | |
|------|--|-----|---------|
| 2017 | ➔ Bourgogne Pinot Noir | red | (87-89) |
| 2017 | Pommard | red | (88-91) |
| 2017 | Pommard “Les Croix Noires” 1er | red | (89-92) |
| 2017 | Pommard “Les Fremiers” 1er | red | (90-92) |
| 2017 | ➔ Pommard “Grand Clos des Epenots” 1er | red | (90-93) |
| 2017 | ➔ Pommard “Les Rugiens” 1er | red | (91-93) |
| 2016 | Pommard “Les Fremiers” 1er | red | 89 |
| 2016 | ➔ Pommard “Grand Clos des Epenots” 1er | red | 92 |
| 2016 | ➔ Pommard “Les Rugiens” 1er | red | 91 |

Régisseur Yves Confuron describes 2017 as “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. As always, we used 100% whole clusters in the vinifications that were relatively easy to manage. 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. Stylistically, the 2017s remind me of a better balanced 2007.” As is usually the case, I found the quality here to be very though very much in a ‘take no prisoners old school’ style. The 2016s revisited below were bottled in December 2018 or 28 months after the harvest. (Vineyard Brands, www.vineyardbrands.com, AL, USA; O.W. Loeb, www.owloeb.com, Flint Wines, www.flintwines.com, Goedhuis & Co., www.goedhuis.com, Lea & Sandeman, www.leaandsandeman.co.uk and Howard Ripley, www.howardripley.com, all UK; Terroir Selections Pty Ltd, www.terroir-selections.com.au, Australia).

2017 Bourgogne Pinot Noir: Notably ripe but fresh aromas include those of plum liqueur, spice and soft earth nuances. The very rich, full-bodied and succulent medium weight flavors possess fine mid-palate density, all wrapped in a rustic, firm and serious finish. It's rare to find Bourgogne like this though note that it will not make for good early drinking. (87-89)/2024+

2017 Pommard: A slightly fresher and more complex nose offers up notes of spicy and earthy plum and various dark berry scents. The dense, compact and again very serious middle weight plus flavors terminate in a palate coating and bitter chocolate-inflected finale. This is old school and it would be pointless to open a bottle of this young. (88-91)/2027+

2017 Pommard "Les Croix Noires": This is slightly riper aromatically with its mélange of cassis, dark berry liqueur and pungent earth scents. As is usually the case this is both bigger and richer with evident muscle on the middle weight plus flavors that possess slightly better depth on the equally long if slightly austere and notably more structured finish. This is very Pommard in character and will need at least 15 years to reveal its full potential. (89-92)/2032+

2017 Pommard "Les Fremiers": An attractively fresh and slightly more elegant nose is also quite ripe with its nose of liqueur-like dark berry fruit, spice, earth and soft game nuances. The exceptionally rich, intense and palate drenching flavors possess outstanding size and weight along with imposing power on the driving, rustic and muscular finish. This decidedly old school effort is clearly built for the long-term and I would advise allowing this bad boy at least a decade of aging first. (90-92)/2037+

2017 Pommard "Grand Clos des Epenots": (from an enormous 4.92 ha parcel with vines ranging from 50 to 65 years of age). A more complex nose speaks of red cherry, plum liqueur dark currant, earth and a whisper of old leather. As one would reasonably expect there is both better volume and concentration to the strikingly rich big-bodied flavors that deliver very fine length and depth on the distinctly firm and overtly tannic finish. To describe this as an atypical 2017 would be an understatement as I can count on one hand the number of wines from this vintage where I have suggested an initial drinking window of 25 years! (90-93)/2042+

2017 Pommard "Les Rugiens": (from a 1.07 ha parcel in Rugiens-Hauts). A brooding if highly spiced nose grudgingly reveals notes of plum, cassis, violet, sandalwood and tea. The intensely mineral-driven and muscular large-scaled flavors possess finer tannins yet the mouth feel is less opulent and rich, all wrapped in a balanced, long and again, very firmly structured finale. Even so, this is not quite as overtly tannic as the Epenots though this too will require extended patience before it arrives at its apogee. (91-93)/2037+

2016 Pommard "Les Fremiers": This is quite ripe, indeed it presently seems to lack a bit of freshness with its liqueur-like aromas of black cherry, violet, spice and plenty of floral influences. The sleek medium-bodied flavors are dense to the point of being borderline thick, even syrupy yet somehow manage to remain vibrant and intense on the lingering finish that flashes a touch of warmth as well as a hint of bitter pit fruit. This firmly structured effort should age for years and note that my rating offers the benefit of the doubt that the lack of freshness displayed by the nose will not become more pronounced. 89/2026+

2016 Pommard "Grand Clos des Epenots": (from an enormous 4.92 ha parcel with vines ranging from 50 to 65 years of age). A fresher if still very ripe nose displays notes of cassis, black cherry, spice and a touch of wood influence. The refined yet overtly powerful flavors possess so much dry extract that they come across as velvety and forward just until the almost painfully intense finish where the character changes to a youthfully austere, dusty and very serious finale. This too is a big 2016 with plenty of muscle and excellent aging potential. 92/2031+

2016 Pommard "Les Rugiens": (from a 1.07 ha parcel in Rugiens-Hauts). This is aromatically quite similar to the Fremiers if ever-so-slightly fresher and also flashes a background note of oak influence. The dense, powerful and super-rich mineral-driven big-bodied flavors possess first-rate levels of dry extract while delivering fine length on the mocha-inflected, bitter cherry pit and noticeably warm finish. This is certainly impressive in its fashion but it's somewhat particular in the context of the vintage. 91/2036+

Domaine des Croix (Beaune)

| | | | |
|------|------------------------------|-----|---------|
| 2017 | Aloxe Corton "Les Boutières" | red | 88 |
| 2017 | Beaune | red | 88 |
| 2017 | Beaune "Cent Vignes" 1er | red | 89 |
| 2017 | ➤ Beaune "Bressandes" 1er | red | (90-92) |
| 2017 | ➤ Beaune "Grèves" 1er | red | (90-93) |
| 2017 | Beaune "Pertuisots" 1er | red | (89-92) |
| 2017 | Beaune "Les Tuvilains" 1er | red | (89-91) |
| 2017 | Corton-Grèves Grand Cru | red | (90-93) |

| | | | |
|-------------|---|------------|----------------|
| 2017 | Corton-La Vigne au Saint Grand Cru | red | (91-93) |
| 2017 | Savigny-lès-Beaune “Les Peuillets” 1er | red | (89-91) |

Régisseur David Croix commented about the 2017 vintage with a satisfied smile, “finally, we made some wine. It was honestly becoming depressing after the low yields we have endured in 2012, 2013 and 2014 and then 2016 was a complete disaster as we produced, on average, the equivalent of 7 hl/ha. This figure contrasts enormously with the roughly 45 hl/ha produced in 2017. What is perhaps even more remarkable is that we even dropped some fruit and still achieved that figure! I will note that the growing season was not without at least some excitement as we narrowly avoided another frost catastrophe. Otherwise though, things were calm and clement and while there was a spot of mildew at the beginning of summer, it didn't last as the conditions were largely pretty dry, in fact we had a bit of hydric stress in a few sectors. Thankfully there was just enough rain in August to provide the vines what they needed to finish the ripening cycle. I chose to begin picking on the 4th of September and the fruit really could not have been much cleaner. I used between zero and 40% whole clusters depending on the wine in question. As to the style of the 2017s, they remind me quite a bit of a more serious 2000, which is to say ripe but fresh. And also like the 2000s, I think that they will drink well early, later and in between.” I quite agree with Croix' take on his wines as they do seem unusually accessible already. (Becky Wasserman & Co., www.beckywasserman.com is the US agent; Grand Cru Selections, LLC, nedbenedict@gmail.com, NY/NJ, Fine Vines, www.finevines.com, IL, AOC Imports, email holly@aocimports.com, CA, Cordon Selections, www.cordonselections.com, WA, Wines Unlimited, www.winesunlimited.com, LA, Small Potatoes Wine, www.smallpotatoeswine.com, ID, C'est Vin, LLC, 703.243.3559, VA, all USA; Berry Brothers & Rudd, www.bbr.com, UK; Racines, yasukogoda@racines.co.jp, Japan; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong; Bibendum Wine Co., www.bibendum.com.au, Australia).

2017 Beaune: (from La Blanchisserie, Blanche Fleur and Pointes de Tuvilains). A pretty and well-layered nose combines appealingly fresh notes of earth, plum and black cherry. The racy, delicious and nicely detailed flavors possess impressive depth and persistence if only average depth on the mildly warm bitter cherry-inflected finish. Lovely. 88/2022+

2017 Aloxe Corton “Les Boutières”: A more restrained and slightly cooler nose consists mostly of red berry scents that are laced with earth and a whiff of spice. There is a lovely sense of underlying tension to the nicely detailed and punchy middle weight flavors that conclude in a focused, balanced and gently rustic finish. 88/2023+

2017 Beaune “Cents Vignes”: A strikingly fresh array of essence of cool red berries combines with hints of spice, earth and once again a whiff of spice. The sleek, delicious and attractively voluminous flavors possess a lovely texture and they are not especially dense, the balance is quite good on the bitter cherry-inflected finish. This won't wow you but I find it to be quietly satisfying. 89/2023+

2017 Savigny-lès-Beaune “Les Peuillets”: This too is aromatically super-fresh with its pretty aromas of red currant, violet, lilac and an interesting hint of tangerine peel. The racy flavors possess the same freshness as the nose indeed this is one of those wines that you just feel like drinking as the subtle minerality helps to add a bit of backend lift to the bitter cherry pit-inflected finale. Note that this should drink well young. (89-91)/2023+

2017 Beaune “Les Tuvilains”: (from 80+ year old vines). A more deeply pitched and somewhat less elegant nose speaks of distinctly earthy aromas of plum, wild currant and a hint of forest floor. The succulent yet serious medium-bodied flavors possess focused power and punch, all wrapped in a rustic and youthfully austere finale. (89-91)/2025+

2017 Beaune “Bressandes”: This is the first wine to display any appreciable reduction and it's enough to dominate the fruit today. Otherwise there is excellent volume in the context of the vintage to the racy and nicely concentrated medium-bodied flavors that evidence a taut muscularity on the lingering finish that also flashes a bit of youthful austerity. (90-92)/2027+

2017 Beaune “Pertuisots”: A background trace of wood easily allows the earthy and agreeably fresh aromas of plum, violet, red cherry and soft spice nuances to shine. The mouth feel of the slightly bigger and richer flavors is also admirably sleek while delivering excellent length on the mouth coating and well-balanced finish where a hint of bitter cherry arises. This muscular effort will require at least a few years of patience. (89-92)/2025+

2017 Beaune “Grèves”: Cool, elegant and attractively layered aromas are composed by notes of red currant, violet, pungent earth and lovely spice elements. There is both excellent volume and density to the powerful, serious and equally muscular flavors that leave no doubt on the balanced and focused finish that this intense effort is built-to-age. (90-93)/2027+

2017 Corton-La Vigne au Saint: (40% whole clusters). Reduction currently dominates the underlying fruit. By contrast there is a lovely sense of verve and freshness to the large-scaled and powerful flavors that possess excellent volume and richness before concluding in an impressively persistent finish that is less youthfully austere than usual. (91-93)/2029+

2017 Corton-Grèves: Here the beautifully fresh nose is deeply pitched with its array of plum, earth and violet aromas where a hint of game can be found. There is a lovely intensity to the sleek and well-detailed medium-bodied flavors that display only a hint of backend rusticity on the muscular finish. This isn't quite as rich as the Vigne au Saint but it's more precise and I would note that while this should easily repay a decade of cellaring, it should be approachable after only 5ish years. (90-93)/2027+

Domaine Cyrot-Buthiau (Pommard)

| | | | |
|------|----------------------------------|-----|----|
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Maranges "Les Clos Roussots" 1er | red | 88 |
| 2017 | ➔ Pommard | red | 89 |
| 2017 | ➔ Pommard "Les Arvelets" 1er | red | 91 |
| 2017 | ➔ Pommard "Les Charmots" 1er | red | 91 |
| 2017 | Santenay "Clos Rousseau" 1er | red | 89 |
| 2017 | ➔ Volnay | red | 89 |

Olivier Cyrot, who is the 5th generation to run this 8 ha domaine, said that "in 2017 we actually made a reasonable quantity of wine, which is to say between 42 and 45 hl/ha. The growing season, other than a late April frost scare, was really pretty easy. The temperatures were quite warm without actually being too hot and about the only concern I had was that some parcels seemed to suffer a bit of hydric stress. Between that and the higher than normal yields I waited a few extra days to pick and thus started on the 8th of September. The fruit was clean and ripe and I used between 15 and 20% whole clusters for the vinifications. At first I thought the wines were a bit light and not terribly interesting but as sometimes happens, once the malos were finished they really improved and in particular put on weight and added depth as well. I now quite like them as they should provide early drinking pleasure but I think that they should age better than some believe." Cyrot noted that the Bourgogne was bottled in July 2018 but that the others were bottled in December. I found several really lovely wines in the Cyrot line-up in 2017 and they should drink well young if that's your preference. (Monsieur Touton, www.mtouton.com, NY, USA; Corney & Barrow, www.corneyandbarrow.com, UK).

2017 Bourgogne Pinot Noir: (from Pommard vines; this was raised mostly in stainless with a small proportion in older wood). A discreet touch of oak frames pretty and fresh aromas of red berries, plum and pungent earth. The juicy and generously proportioned flavors are built on their fruit and this delicious effort should drink well young. 86/now+

2017 Maranges "Les Clos Roussots": Here the wood is slightly more prominent and includes a hint of menthol on the more deeply pitched aromas of plum, dark currant, black raspberry as well as the same pungent earth nuances. The fleshy and agreeably textured medium weight flavors possess solid intensity and density though the finish could use a bit more overall depth. 88/2021+

2017 Santenay "Clos Rousseau": (from vines planted in 1938). A slightly more elegant and more complex if aromatically similar nose displays mildly less wood influence. There is a bit more volume to the more serious and certainly more structured medium-bodied flavors that evident good minerality on the youthfully austere finale. Worth a look. 89/2023+

2017 Volnay: (from 5 different parcels). A pretty nose flashes aromas of red and dark currant along with subtle traces of spice and earth. There is fine complexity to the delicious and caressing flavors that possess a velvety texture before concluding in a nicely detailed, succulent and naturally sweet finale. Lovely and understated. 89/2023+

2017 Pommard: (from 8 different parcels). Once again there are enough wood and menthol characters to remark up setting off the fresh and ripe black cherry, spice and earth scents. I like the sleek and relatively refined texture of the middle weight flavors as the moderately dense tannins are fine-grained, all wrapped in a vibrant, balanced and youthfully austere finish. Some patience suggested. 89/2025+

2017 Pommard "Les Arvelets": Appealingly fresh aromas flash a bit more subtle wood and menthol nuances on the dark cherry liqueur, spice and soft earth aromas. The rich, intense, muscular and lightly mineral-inflected flavors possess very good intensity as well as minerality on the focused and powerful finish that is also shaped by relatively fine-grained tannins. While this pretty effort should reward a decade plus of cellaring, it could be attacked after only 5ish or so years. 91/2027+

2017 Pommard "Les Charmots": Like the Arvelets, a background application of wood is present on the distinctly earthy and lightly *sauvage*-inflected aromas of plum and violet. The lush, round and seductively textured medium-bodied flavors possess plenty of mid-palate fat while offering solid depth and length if less minerality on the moderately austere finish. This well-made effort will also need at least a few years first. 91/2027+

Domaine Vincent Dancer (Chassagne-Montrachet)

| | | | |
|------|--------------------------|-----|---------|
| 2017 | Bourgogne | red | (86-88) |
| 2017 | Pommard "Perrières" | red | (87-89) |
| 2017 | Pommard "Pézerolles" 1er | red | (88-91) |

I will have Vincent Dancer's take on the 2017 vintage in Issue 75 where his excellent whites will be reviewed. I would add that I liked both the style and the quality of his reds in 2017. (A&B Vintners, www.abvintners.co.uk, UK).

2017 Bourgogne: A fresh and relatively elegant nose offers up notes of red cherry, raspberry, plum and a suggestion of earth. I like both the energy and detail to the delicious lighter weight flavors that possess perfectly good depth and persistence on the clean and dusty finale. To enjoy young. (86-88)/2020+

2017 Pommard "Perrières": This is compositionally similar to the Bourgogne though the earth influence is more pronounced. The juicy and succulent medium-bodied flavors possess solid mid-palate density while the sneaky long finish is shaped by relatively fine-grained tannins. This could also be enjoyed young as the tannins are nicely pliant. (87-89)/2023+

2017 Pommard "Pézerolles": As one would reasonably expect, this is the most elegant wine in the range with its pretty array of plum, violet, lilac and spice wisps. Once again the mouth feel of the middle weight flavors is seductively succulent while managing to maintain good delineation on the bitter cherry and mineral-inflected finish. This needs to develop more depth to merit the top end of my projected range. (88-91)/2024+

Domaine Darviot-Perrin (Monthélie)

| | | | |
|------|--|-----|---------|
| 2017 | Chassagne-Montrachet "Les Bondues" 1er | red | (88-91) |
| 2017 | Volnay "Les Santenots" 1er | red | (87-90) |

I will have more about Didier Darviot's views on the 2017 vintage in Issue 75 where the whites will be reviewed. As was the case in 2016, there were a number of wines, both red and white, that were either not made or sold. On the red side, there is no Bourgogne, Monthélie, Beaune "Belissand" and Volnay "La Gigotte". The two reds reviewed below will be bottled in April 2019, probably without fining or filtration. (Winebow, Inc., www.winebow.com, AP Wine Imports, www.apwineimports.com, Encore Wine Imports, www.encorewineimports.net, CA, all USA; John Armit Wines, www.armit.co.uk, Laytons, www.laytons.co.uk, Howard Ripley, www.howardripley.com, Clarion Wines, www.clarionwines.co.uk, H2 Vin Limited, www.h2vin.co.uk, Atlas Fine Wines, www.atlasfinewines.com, Berkmann Wine Cellars, www.berkmann.co.uk, all UK; SAQ, www.saq.com, LCBO, www.lcbo.com, both Canada).

2017 Volnay "Les Santenots": (from vines planted in 1941 from the *sub-climat* of Les Plures). A moderately fruity nose freely offers up notes of various red berries, rose petal and spice. There is good energy if not great density to the delicious lighter weight flavors that offer reasonably good depth and persistence on the surprisingly rustic finale. (87-90)/2023+

2017 Chassagne-Montrachet "Les Bondues": (this is a *lieu-dit* within the *appellation* of Chenevottes, which this wine could also be declared as; from vines planted in 1969). A much earthier and more deeply pitched nose reflects discreet notes of pepper, game and a hint of leather. While there is better density, the barely medium weight flavors are also not particularly dense though there is better overall depth and persistence on the equally rustic finale. (88-91)/2024+

Maison Joseph Drouhin (Beaune)

| | | | |
|------|---|-----|---------|
| 2017 | ➔ Beaune “Clos des Mouches” 1er | red | 92 |
| 2017 | ➔ Beaune “Cras” 1er | red | 92 |
| 2017 | ➔ Beaune “Grèves” 1er | red | 91 |
| 2017 | ➔ Beaune “Sizies” 1er | red | 91 |
| 2017 | Bonnes Mares Grand Cru | red | 94 |
| 2017 | Chambertin-Clos de Bèze Grand Cru | red | (91-94) |
| 2017 | ➔ Chambolle-Musigny “1er” 1er | red | (91-93) |
| 2017 | ➔ Chambolle-Musigny “Amoureuses” 1er | red | 95 |
| 2017 | Chorey-lès-Beaune | red | (87-89) |
| 2017 | Corton Grand Cru | red | (89-92) |
| 2017 | Clos de Vougeot Grand Cru | red | (90-93) |
| 2017 | ➔ Gevrey-Chambertin | red | (89-91) |
| 2017 | ➔ Gevrey-Chambertin “1er” 1er | red | 91 |
| 2017 | Grands Echézeaux Grand Cru | red | (92-95) |
| 2017 | Musigny Grand Cru | red | 96 |
| 2017 | Nuits St. Georges | red | (87-89) |
| 2017 | ➔ Nuits St. Georges “Procès” 1er | red | 91 |
| 2017 | Rully | red | (86-88) |
| 2017 | ➔ Savigny-lès-Beaune “Clos des Godeaux” | red | 89 |
| 2017 | ➔ Savigny-lès-Beaune “Aux Guettes” 1er | red | 90 |
| 2017 | ➔ Vosne-Romanée | red | (89-91) |
| 2017 | ➔ Vosne-Romanée “1er” 1er | red | (91-94) |
| 2017 | ➔ Vosne-Romanée “Les Petits-Monts” 1er | red | 93 |

As is usually the case, I met with Véronique Drouhin who noted that the 2017 growing season “was much less eventful than its 2016 counterpart though this is not to say that we didn’t have some drama, mostly from a late April frost scare. And instead of the heavy mildew pressure we endured last year, we did have a significant attack of bud eating caterpillars that cost us some yield. While it’s hard to estimate with precision, it was probably around 10% of the potential crop. [Known in Burgundy as *mange bourgeons* or literally, bud eaters.] Otherwise the season was clement and calm and the healthy yields were able to ripen without difficulty. Despite this the *véraison* was extended and this made harvesting tricky as each parcel had to be picked precisely when it was perfectly ripe. Thankfully the weather conditions in early September were ideal and just as importantly they held all the way to the end of what was an extended harvest for us. The fruit was super-clean and notably ripe with better volumes in red than white. We used a bit more whole clusters than usual because as I noted the fruit was clean and ripe with good phenolic maturities. One aspect of the 2017s that is worthy of note is how much they changed before and after the malos and I thought that they really improved. Moreover, the malos did not unduly degrade the acidities so there is good freshness and energy to the wines. For us at Drouhin, 2017 produced classically styled reds that are good to very good but I would describe the whites as genuinely great.” I agree with Drouhin in terms of her description of the 2017s and overall I found the quality here to be impressive and particularly so among the big houses. (Dreyfus, Ashby & Co., www.dreyfusashby.com, NY, USA; Pol Roger Ltd., www.polroger.co.uk, UK).

2017 Rully: (from both domaine and purchased fruit). A somber nose combines notes of dark currant, plum, earth and a game hint. The rich but racy flavors possess good detail though the slightly woody finish is mildly tangy. As the description suggests, this is a bit awkward at present though it may well come together. (86-88)/2021+

2017 Chorey-lès-Beaune: There is just enough reduction present to overshadow the fruit though there is good freshness and verve to the slightly finer and nicely succulent medium-bodied flavors that deliver good length on the balanced finish. This is sufficiently forward that it could easily be enjoyed young and this is one to consider for value. (87-89)/2021+

2017 Savigny-lès-Beaune “Clos des Godeaux”: (a monopole). A pungent nose features notes of lavender, red and dark berries, humus and plenty of forest floor character. There is excellent intensity to the detailed and saline-inflected middle weight flavors that display hints of rusticity and youthful austere on the balanced finish. This is quite good for its level and also worth checking out. 89/2023+

2017 Savigny-lès-Beaune “Aux Guettes”: (25% whole clusters). A discreet application of wood frames wild aromas of humus, earth and a variety of red berries, in particular currant. There is both more refinement and volume to the delicious and intense medium weight flavors that also exude plenty of minerality on the balanced and longer finish. Interestingly, this isn't quite as complex but I suspect that this will surpass the depth of the Godeaux with a few years of bottle age. 90/2024+

2017 Beaune “Grèves”: (from a .80 ha parcel in the *climat* of Sur les Grèves; 25% whole clusters). A riper combination features notes of cassis, plum liqueur, violet and plenty of iron-inflected earth. The succulent, even opulent, medium-bodied flavors possess a highly seductive texture before culminating in a grippy bitter cherry pit-suffused finish. 91/2025+

2017 Beaune “Sizies”: (25% whole clusters). A moderately high-toned nose is comprised by elegant aromas of red currant, raspberry and cherry where additional breadth is present in the form of spice and earth. The moderately dense yet attractively refined flavors possess a lovely mid-palate mouth feel that carries over to the graceful and balanced finale where a touch of salinity adds lift. 91/2024+

2017 Beaune “Cras”: (25% whole clusters). Relatively firm reduction masks the fruit today so be sure to decant this if you're tempted to try a bottle early on. Otherwise there is a lovely inner mouth perfume to the racy and rich medium weight flavors that also possess a really lovely texture that contrasts somewhat with the tautly muscular and notably serious finish. This will require at least some patience as the tannins, while fine, are serious. 92/2027+

2017 Beaune “Clos des Mouches”: (30% whole clusters). A discreet application of wood sets off the ripe and very fresh aromas of plum, various red berries and a pretty floral element. The opulent and highly seductive medium weight flavors are shaped by firm but not rigid tannins on the balanced finish. This should age gracefully and yet be approachable after only 5ish years. 92/2029+

2017 Nuits St. Georges: Here the nose is very firmly reduced and unreadable today. By contrast there is fine freshness to the attractively vibrant lighter weight flavors that culminate in a rustic, serious and precise finish. This is very Nuits in character though I suspect that this too will drink reasonably well after only a few years of bottle age. (87-89)/2025+

2017 Nuits St. Georges “Procès”: (from a .40 ha parcel; 20% whole clusters). Here too there is a deft touch of wood on the distinctly earthy array of red and dark currant that is sprinkled with humus nuances. The supple and pliant middle weight flavors suddenly tighten up considerably on the lightly stony, serious and youthfully austere finale. I like the complexity as well as the delivery and yet again, this will age well but should be approachable after only 5 to 7 years. 91/2029+

2017 Vosne-Romanée: (from several *lieux-dits* including ~20% from the 1er Les Chaumes; 20% whole clusters). More evident wood and menthol surrounds the spicy black raspberry, Asian-style tea and floral hints. The delicious and attractively vibrant medium-bodied flavors possess a velvety yet detailed, balanced and lingering finish. This is a quality Vosne *villages*. (89-91)/2025+

2017 Gevrey-Chambertin: (25 to 30% of the blend is from declassified 1ers; 20% whole clusters). A much less expressive and brooding nose grudgingly reveals wild dark berries, earth, forest floor and plenty of *sauvage* character. The rich and reasonably dense medium weight flavors possess a lovely sense of vibrancy, all wrapped in a lightly stony, serious and built-to-age finale. This too is a quality *villages* level effort. (89-91)/2027+

2017 Gevrey-Chambertin “1er”: (20% whole clusters). Here the oak influence on the nose of plum, cassis and soft earth is a bit more prominent. There is both excellent volume and precision to the delicious, sophisticated and energetic medium-bodied flavors that are finer if not denser while delivering fine depth and length on the muscular finish. Patience recommended. 91/2029+

2017 Vosne-Romanée “1er”: (from Les Malconsorts, Chaumes and Petits Monts; 20% whole clusters). A moderately toasty and menthol-inflected nose is comprised by notes of black raspberry, cassis and spicy jasmine tea. The very rich and lush medium-bodied flavors possess surprisingly good power and minerality along with a copious of dry extract that does a good job of buffering the very firm tannic spine on the muscular, serious and built-to-age finish. (91-94)/2032+

2017 Chambolle-Musigny “1er”: (typically made from 6 or 7 different 1ers depending on whether the parcel of Les Baudes is included; 20% whole clusters). A restrained, cool and elegant nose is comprised by notes of red currant, a pretty array of spice elements and a hint of lilac. The gorgeously refined and satiny middle weight flavors exude plenty of minerality that also suffuses the driving, detailed and beautifully persistent finish. A classic Chambolle of lace and grace. (91-93)/2029+

2017 Vosne-Romanée “Les Petits Monts”: (from two parcels that total .39 ha; they are worked by horse because there is no path for a tractor; 40% whole clusters). The higher whole cluster percentage is evident as the nose is exceptionally floral with its cool and pure aromas of rose petal, violet and lilac along with plenty of spice elements. The restrained, focused and beautifully well-delineated medium weight flavors evidence good muscle on the firm, structured and very clearly built-to-age finish. This is textbook Petits Monts. 93/2032+

2017 Corton: (from Les Renardes and Hautes Mourottes). Here the nose is not nearly as fresh with its aromas of poached plum, warm earth and game. The nicely rich medium weight flavors possess good size and power with a subtle touch of minerality adding a bit of lift to the youthfully austere and rustic finish. (89-92)/2029+

2017 Clos de Vougeot: (Drouhin owns .91 ha in two parcels that are rarely blended as the lower portion is typically sold; 30% whole clusters). Here too there is a poached plum character to the slightly fresher nose of earth and soft wood nuances. There is good punch and solid density to the muscular medium weight plus flavors that coat the mouth on the lightly stony and youthfully austere finish. This is quite firm and will need extended patience. (90-93)/2032+

2017 Grands Echézeaux: (35% whole clusters). This is notably fresher and much more floral as well with a lovely panoply of spice elements adding interest to the elegant pure essence of red berry fruit aromas. The sleek and almost painfully intense large-scaled flavors possess evident muscle on the driving, firm and hugely long finish. This is terrific and should make for great old bones if anyone has the patience to wait. (92-95)/2032+

2017 Chambertin-Clos de Bèze: (40% whole clusters). While not quite as aromatically complex as the GE, it's close as this also features a panoply of spice elements along with exceptionally fresh and dense red currant, violet and plum aromas. Interestingly the mouth feel of the middle weight flavors is super-fine, indeed almost lilted and delicate, with a relatively pliant if sneaky long finish. This is lovely if a bit atypical. (91-94)/2025+

2017 Chambolle-Musigny “Amoureuses”: (40% whole clusters). This too is strikingly floral with its spicy, pure and cool nose that blends attractively complex aromas of both red and dark currant. In the same fashion as the Clos de Bèze, the palate impression of the vibrant middle and overtly mineral-driven flavors is almost delicate yet in contrast to the Bèze, they tighten up on the youthfully austere and gorgeously persistent finish. This is a bona fide ‘wow’ wine. 95/2029+

2017 Bonnes Mares: (35% whole clusters). A ripe but still agreeably fresh and densely fruit nose is a pretty mixture of spiced poached plum, red currant, earth and lovely floral nuances. There is fine density to the highly energetic and refreshing big-bodied flavors that deliver outstanding length on the very firmly structured and tightly wound yet impeccably well-balanced finish. Once again, patience strongly advised as this is very much built-to-age. 94/2032+

2017 Musigny: (from a .68 ha parcel). As is often the case *chez* Drouhin, this possesses the spiciest nose in the range with its aromas of red and dark currant, Asian tea, sandalwood and plenty of floral influence. There is very outstanding depth on the focused and sleekly muscular broad-shouldered flavors that exude a sense of focused power as well as ample minerality before culminating in a strikingly long and well-balanced finish. This is both silky and refined and the natural class of Musigny is very much on parade. Like the Amoureuses, this is a bona fide ‘wow’ wine that should richly reward extended keeping. 96/2032+

Domaine Dublère (Savigny-lès-Beaune)

| | | | |
|------|--|-----|---------|
| 2017 | Beaune “Blanches Fleurs” 1er | red | (89-91) |
| 2017 | ➔ Bourgogne “La Grande Terre” | red | (86-89) |
| 2017 | Chorey-lès-Beaune “La Maladérotte” | red | (87-89) |
| 2017 | Morey St. Denis “Les Blanchards” 1er | red | (89-92) |
| 2017 | Nuits St. Georges “Les Boussetots” 1er | red | (90-92) |
| 2017 | Savigny-lès-Beaune “Les Planchots du Nord” | red | (87-89) |
| 2017 | Savigny-lès-Beaune “Les Talmettes” 1er | red | (89-91) |
| 2017 | Volnay “Pitures” 1er | red | (90-92) |
| 2017 | ➔ Volnay “Taillepieds” 1er | red | (90-93) |

I received the following announcement literally the day before we were going to press that Domaine Dublère has been sold to Fabrice and Sophie Laronze, who are the owners Domaine Terres de Velle in Auxey-Duresses, effective May 10th of this year. Domaine Dublère owner Blair Pethel added that he will retire after helping with the transition. He also noted that there will be no Domaine Dublère 2017s though some of them may be sold under the Terres de Velle label. As a consequence I will leave the comments from Pethel about the 2017 vintage as well as the reviews for his wines. I repeat though that some of these

wines may not be available even under the Terres de Velle label. On a personal note, I would also like to take a moment here to wish Blair the best of success in whatever endeavor he chooses to tackle next.

Blair Pethel enthusiastically described 2017 as “I love this vintage because it’s everything that I look for in fine Burgundy. It’s refreshing, it’s refined, it’s transparent, the *terroir* is plainly visible and the wines quite finely balanced plus they are just fun to drink! The growing season was also really pretty easy as the summer was hot and dry so there was no disease pressure to speak of plus with such a huge crop, it never would have gotten ripe without the heat. We began picking the first week of September and brought in ripe and notably clean fruit that averaged right at 13% in terms of potential alcohols. I chose to vinify lightly because that’s my preferred style. I like lighter but balanced wines because I find that wines made in this fashion always drink well no matter whether they’re young or old. And as usual I used no new wood as it too easily marks the wines, especially when you’ve vinified lightly. Perhaps the best thing about 2017 is that we actually produced reasonable quantities, which is a welcome change after the last few vintages where we produced next to nothing.” I would characterize the domaine’s performance as perfectly respectable in the context of what I found generally in the Côte de Beaune for the 2017 vintage. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Veritas Imports, www.veritaswine.com, CA, Vineyard Road, www.vineyardroad.net, MA, Schneider's of Capitol Hill, www.cellar.com, Washington DC, Chelsea Ventures, LLC, www.chelseaventures.us, IL, Pas Mal Portfolio, mafeuer@mindspring.com, NY/NJ, Pinnacle Imports, www.pinnacle-imports.com, MO, all USA; Decorum Vintners, www.decvin.com, and Howard Ripley, www.howardripley.com, both UK).

2017 Bourgogne “La Grande Terre”: (from vines in Volnay). A perfumed red and dark pinot fruit evidences appealing notes of lilac and a suggestion of earth. The delicious, succulent and vibrant lighter weight flavors possess solid depth and persistence on the balanced finish. This seductive and forward effort should drink well immediately. (86-89)/now+

2017 Chorey-lès-Beaune “La Maladérotte”: Here too the nose is attractively perfumed if less expressive, combining notes of red cherry, cassis and once again a suggestion of earth. The energetic middle weight flavors possess a caressing mouth feel, all wrapped in a seductively textured and naturally sweet finish. This too should drink well young. (87-89)/2020+

2017 Savigny-lès-Beaune “Les Planchots du Nord”: A very discreet hint of wood sets off the earthier aromas of plum, violet and soft spice wisps. There is good verve if limited density to the textured lighter weight flavors that culminate in a youthfully austere and sneaky long finish. Once again, this should be approachable early on. (87-89)/2020+

2017 Savigny-lès-Beaune “Les Talmettes”: A more elegant combination is at once airy and pure with its aromas of essence of red cherry, raspberry and a floral hint. The succulent and round but punchy medium weight flavors exhibit lovely balance on the lingering finish. If this can add some depth over the next few years, it should merit the upper end of my projected range. (89-91)/2022+

2017 Beaune “Blanches Fleurs”: (a rarely seen split-rated vineyard that adjoins Clos du Roi; this example is from the upper 1er portion). An equally elegant nose reflects notes of plum, lilac, violet and spice that are trimmed in just enough wood to remark upon. I like the sense of underlying tension on the sleek and delineated middle weight flavors that conclude in a lightly structured youthfully austere bitter cherry pit-inflected finish. (89-91)/2023+

2017 Volnay “Pitures”: An all but invisible application of wood easily allows the pure aromas of red cherry, raspberry and rose petal to be appreciated. There is better volume, punch and power to the tautly muscular medium-bodied flavors that exude a lovely minerality on the firmer and beautifully persistent finish that is also youthfully austere. (90-92)/2025+

2017 Volnay “Taillepieds”: Here the wood regimen is less subtle as there are notes of toast and menthol sitting atop the otherwise cool and pure aromas of dark raspberry, cassis and a range of floral elements. The racy medium weight flavors are relatively dense in the context of what is typical for the 2017 vintage while exhibiting plenty of the hallmark minerality of a fine Taillepieds on the balanced bitt cherry-inflected finish. This firmly structured effort should be excellent. (90-93)/2027+

2017 Morey St. Denis “Les Blanchards”: This is markedly riper than the previous wines with its liqueur-like nose of red and dark berries, spice and soft *sauvage* wisps. The medium weight flavors are not as dense as the best in the range though they are delicious, complex and seductively textured while offering good length on the balanced finale. (89-92)/2025+

2017 Nuits St. Georges “Les Boussetots”: Like the Blanchards this too is quite ripe while maintaining good freshness on the black raspberry cherry and spice scents that are surrounded by a deft touch of wood. The round and caressing but vibrant flavors are also attractively textured if not particularly concentrated before terminating in a raspy but not rustic finale. This balanced effort should repay up to a decade of patience. (90-92)/2027+

Domaine Dubreuil-Fontaine (Pernand-Vergelesses)

| | | | |
|------|--|-----|----|
| 2017 | Aloxe-Corton | red | 88 |
| 2017 | ➔ Aloxe-Corton “Les Vercots” 1er | red | 90 |
| 2017 | ➔ Beaune “Montrevenots” 1er | red | 91 |
| 2017 | Bourgogne “La Chapelle Notre Dame” | red | 86 |
| 2017 | Corton-Bressandes Grand Cru | red | 93 |
| 2017 | Corton-Clos du Roi Grand Cru | red | 92 |
| 2017 | Corton-Perrières Grand Cru | red | 92 |
| 2017 | Pernand-Vergelesses | red | 88 |
| 2017 | Pernand-Vergelesses “Clos Berthet” 1er | red | 88 |
| 2017 | ➔ Pernand-Vergelesses “Ile de Vergelesses” 1er | red | 91 |
| 2017 | ➔ Pommard | red | 89 |
| 2017 | ➔ Pommard “Epenots” 1er | red | 91 |
| 2017 | Savigny-lès-Beaune “Les Vergelesses” 1er | red | 90 |
| 2017 | ➔ Volnay | red | 89 |

Christine Dubreuil described the 2017 vintage as one where “I’m really happy with the results. The wines are really pretty and very Burgundian in style plus we actually made reasonable quantities for once; in fact they were better than we imagined. We picked from the 4th of September and brought in super-clean fruit with good if not really high maturities, both phenolically and sugar ripeness as potential alcohols ranged from 12 to 13%. I would describe the reds as pleasant if not really dense but they’re fresh, vibrant and well-balanced and should drink well after only a few years of bottle age.” I found the quality of the Dubreuil 2017 reds to be very good and some of them are excellent. The reds were bottled in December 2018 and January 2019. (A.P.S., www.apswine.com, CA, DB Wine Selection, www.dbwineselection.com, MA and Voix de la Terre, www.vdltwine.com, NY, all USA; Direct Wine, www.directwine.co.uk, UK).

2017 Bourgogne “La Chapelle Notre Dame”: A fruity and bright cherry and raspberry suffused nose is attractively fresh and this freshness extends to the supple, forward and nicely delineated lighter weight flavors that are nicely persistent. This lightly structured effort is built on its fruit and will drink well immediately. 86/now

2017 Pernand-Vergelesses: (Dubreuil explained that this has a small proportion of the 1er Fichots in it). This is also slightly fruity but with better layering on the strikingly fresh nose. The sleek, energetic, detailed and relatively refined flavors deliver good persistence and solid depth. This could easily be enjoyed young or held for a few years first. 88/2021+

2017 Pernand-Vergelesses “Clos Berthet”: A softly wooded nose sets off a pretty mix of red and dark raspberry, violet and discreet spice wisps. The middle weight flavors also possess a relatively refined mouth feel thanks to the fine-grained tannins that imparts a caressing character to the mid-palate that contrasts somewhat with the borderline rustic finale. This too should drink well young. 88/2021+

2017 Aloxe-Corton: (from Les Combes, Les Cras and Les Boutières). This is aromatically similar to the Clos Berthet but with hints of forest floor and humus included. There is more volume if a bit less refinement to the delicious, round and supple flavors that also contrast somewhat with a more obviously rustic and notably firmer finale. 88/2023+

2017 Pommard: (from Trois Follots and En Boeuf). Soft wood frames the markedly earthy aromas of freshly sliced plum and red currant. There is excellent underlying tension to the beautifully delineated middle weight flavors that aren’t particularly dense but do offer fine depth and persistence. This is really quite good and worth a look. 89/2023+

2017 Volnay: (~50% comes from 1ers that include Les Lurets, Carelle Sous la Chapelle and Les Brouillards with the remainder from Les Grands Champs). Here too there is just enough wood to mention setting off the much more floral-infused nose of plum, cherry and a pretty spice hint. The sleeker and more refined flavors clearly benefit from the presence of so much 1er juice, all wrapped in a lilting but highly energetic and firm finish. Lovely stuff that is very Volnay in character. 89/2024+

2017 Savigny-lès-Beaune “Les Vergelesses”: An overtly spicy and earth nose combines notes of plum liqueur, dark currant and a whiff of oak toast. The mouth feel of the medium weight flavors is also quite sleek with an attractive minerality that adds a touch of lift to the caressing, complex and sneaky long finish. This too is worth checking out. 90/2024+

2017 Pernand-Vergelesses “Ile de Vergelesses”: This is the first wine to display any reduction and here it’s enough to knock down the fruit though I suspect that it will dissipate with a few more months in bottle. Otherwise, like the Vergelesses, there is a lovely sense of energy and freshness to the more refined medium weight flavors that possess a lovely, even seductive texture, that carries over to the slightly more complex and persistent finale. 91/2024+

2017 Aloxe-Corton “Les Vercots”: This is also mildly reduced but not so much that the earthy notes of forest floor are masked. Here too the middle weight flavors possess a beguiling sense of energy as well as a subtle minerality that carries over to the firm, muscular and somewhat rustic finale. This is very Aloxe in style and while it isn’t especially concentrated but it does offer very good flavor authority. 90/2025+

2017 Beaune “Montrevenots”: Here the reduction is no longer subtle and I would suggest decanting it for 30 minutes first if you’re going to try a bottle young. On the plus side there is excellent freshness to the succulent medium weight and attractively textured flavors that possess a discreet minerality on the serious, firm and gently rustic finish. At least a few years of patience is advised. 91/2027+

2017 Pommard “Epenots”: (from both Grands and Petits Epenots). A background whisper of wood serves as a mildly toasty backdrop for the ripe and fresh mix of plum, violet, red pinot and earth-scented nose. The impressively rich and velvet-textured medium-bodied flavors possess fine volume along with a slightly finer mouth feel though somewhat surprisingly, they’re not necessarily more complex though that may well change in time. Worth checking out. 91/2027+

2017 Corton-Perrières: (from a .60 ha parcel). A reticent and distinctly cool nose reluctantly displays notes of red and dark currant, forest floor and pretty whiffs of floral and spice elements. The super-sleek, intense and vibrant flavors are not particularly dense but there is once again fine complexity and impressive length on the serious, youthfully austere and balanced finale. 92/2029+

2017 Corton-Bressandes: (from .77 ha holding planted in 1953). There is an overt spiciness to the even more restrained nose that blends notes of both red and dark cherry, plum, violet, lavender and a whiff of warm earth. The silky, intense and chiseled middle weight flavors flash a subtle minerality before terminating in a youthfully austere and wonderfully persistent finish that, like the Perrières, is well-balanced. 93/2029+

2017 Corton-Clos du Roi: (from a .62 ha parcel). This is spicier still on the introverted nose that requires aggressive swirling to reveal the plummy dark berry fruit and sauvage-inflected nose. The delicious and relatively elegant flavors once again offer fine verve if not great concentration, all wrapped in a beautifully long, firm and balanced finish. 92/2032+

Domaine Arnaud Ente (Meursault)

| | | | |
|------|--------------------------------------|-----|---------|
| 2017 | Bourgogne | red | (86-88) |
| 2017 | Volnay “Les Santenots du Milieu” 1er | red | (88-91) |

I will have Arnaud Ente’s views on the 2017 vintage in Issue 75 where his excellent whites will be reviewed. (Kermit Lynch Wine Merchant, www.kermitlynch.com, CA, USA; Berry Brothers & Rudd, www.bbr.com and Fields, Morris & Verdin, www.fmvwines.com, both UK).

2017 Bourgogne: (100% pinot noir). A ripe, fresh and airy nose offers up notes of cherry, raspberry, violet and a whiff of pungent earth that can also be found on the appealingly textured, supple and forward flavors that exhibit a touch of bitter cherry on the acceptably persistent finish. This isn’t dense but it is certainly delicious and refreshing. (86-88)/now+

2017 Volnay “Les Santenots du Milieu”: A discreet application of wood frames nicely spiced and earth-inflected essence of red berry fruit aromas. The rich, caressing and lightly stony middle weight flavors deliver much better depth and persistence on the youthfully austere finale. This is a Santenots that is largely built on its fruit but with that noted, there is still sufficient structure to warrant 5 to 8 years of cellaring. (88-91)/2023+

Domaine Benoît Ente (Puligny-Montrachet)

| | | | |
|------|-------------------------------|-----|---------|
| 2017 | Bourgogne Pinot Noir Mathilde | red | (86-88) |
|------|-------------------------------|-----|---------|

I will have Benoît Ente’s views on the 2017 vintage in Issue 75. (DNS Wines, www.dnswines.com, San Francisco, CA; Berry Brothers & Rudd, www.bbr.com and Vins & Saveurs, both UK).

2017 Bourgogne Pinot Noir Mathilde: (vinified using 100% whole cluster and carbonic maceration). A distinctly floral and spicy nose reflects discreet notes of white pepper on the fruity nose. The energetic and well-detailed flavors are highly refreshing while the sneaky long finish is mildly austere. This should repay a few years of cellaring. (86-88)/2021+

Domaine Jean-Philippe Fichet (Meursault)

| | | |
|---------------------------------------|------------|----------------|
| 2017 Auxey-Duresses | red | NR |
| 2017 Bourgogne Pinot Noir | red | (85-87) |
| 2017 Monthélie “Les Clous” 1er | red | (87-89) |
| 2017 Volnay “Champans” 1er | red | (88-90) |

There will be more on Jean-Philippe Fichet’s views of the 2017 vintage in Issue 75 as the whites represent the majority of his domaine. I should note that in contrast to Fichet’s goal to craft age-worthy whites, the reds are expressly made to enjoy young. (The Rare Wine Company, www.rarewineco.com, CA, USA is the primary importer and distributes to Cream Wine Company, www.creamwine.com, IL, USA and Polaner Selections, www.polanerselections.com, NY, USA; Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Goedhuis & Co., www.goedhuis.com, Genesis Wines, www.genesiswines.com and Vine Trail, www.vinetrail.co.uk, all UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Berry Brothers & Rudd, www.bbr.com/hk, both Hong Kong; Berry Brothers & Rudd, www.bbr.co.jp, Japan).

2017 Bourgogne Pinot Noir: Light ruby. A high-toned and fruity nose speaks of strawberry, cranberry and raspberry. The bright and delicious lightweight flavors are distinctly fruit-driven and offer acceptable depth and persistence. This refreshingly forward effort would make a good choice for picnics or simple summer sipping. (85-87)/now

2017 Auxey-Duresses: There is enough brett present to render the nose unpleasant and the finish somewhat metallic. As the description suggests, I found this difficult and impossible to recommend. Not Rated.

2017 Monthélie “Les Clous”: There is earth aplenty on the nose of red and dark pinot fruit that introduces round, delicious and nicely complex middle weight flavors that culminate in a rustic and sneaky long finish. This should reward a few years of cellaring yet drink well early. (87-89)/2022+

2017 Volnay “Champans”: A background trace of wood can be found on the elegant and pretty essence of red currant, spice and violet-scented nose. The delicious lighter weight flavors possess much better complexity on the nicely persistent youthfully austere finale. In sum, this is complex but not dense. (88-90)/2024+

Domaine Follin-Arbelet (Aloxe-Corton)

| | | |
|---|------------|----------------|
| 2017 Aloxe-Corton | red | (87-89) |
| 2017 ➔ Aloxe-Corton “Clos du Chapitre” 1er | red | (90-92) |
| 2017 Aloxe-Corton “Les Vercots” 1er | red | (88-91) |
| 2017 Corton Grand Cru | red | (89-91) |
| 2017 Corton-Bressandes Grand Cru | red | (90-93) |
| 2017 Pernand-Vergelesses “Les Fichots” 1er | red | (88-91) |
| 2017 Romanée St. Vivant Grand Cru | red | (89-91) |

Franck Follin, who has directed this 6 hectare enterprise since 1993, described the 2017 growing season as one that “made us happy on two fronts, which is to say the vintage gave us both generous yields and excellent quality. The growing season was mostly stress free despite a frost scare. We began picking on the 2nd of September and because the fruit was so clean we could harvest quickly as it required very little sorting. Maturities were good so the vinifications were straightforward to manage. As to the wines, they are relatively tender and forward and well-balanced which should allow them to be accessible early on.” I found the quality of the Follin 2017s to be in-line with what I found generally in the Côte de Beaune though I was a bit disappointed with the Romanée St. Vivant as it does not appear to be at its usual level. (Kermit Lynch Wine Merchant, www.kermitlynch.com, Berkeley, CA, USA; Fields, Morris & Verdin, www.fmvwines.com, UK; Le Maître de Chai, www.lemaitredechai.qc.ca, Canada).

2017 Pernand-Vergelesses “Les Fichots”: A very ripe and slightly somber and acceptably fresh nose consists of plum, dark raspberry and earth aromas. The delicious and reasonably dense middle weight flavors possess fine richness as well as an attractive texture while delivering solid length on the moderately rustic finish. This is very Fichots in character, which is to say a wine of limited refinement but with good power. (88-91)/2024+

2017 Aloxe-Corton: (from La Toppe Marteneau and Boulmeau). Whiffs of oak and menthol frame a slightly fresher array of various red berries along with plenty of earth. The sleeker but less dense and rich flavors also conclude in a moderately rustic finale. (87-89)/2023+

2017 Aloxe-Corton “Clos du Chapitre”: Like the Fichots, this too is quite ripe and acceptably fresh with notes of cherry and red currant that also display plenty of earth. There is better freshness and verve to the utterly delicious medium-bodied flavors that possess a beguiling texture, all wrapped in a mildly rustic and solidly persistent finish. (90-92)/2024+

2017 Aloxe-Corton “Les Vercots”: There is enough wood present to tussle somewhat with the attractively fresh aromas of violet, humus, red and dark currant along with a whiff of the *sauvage*. The mid-palate mouth feel of the medium weight flavors is once again quite sleek though the finish is robust, muscular and overtly rustic. Patience strongly advised. (88-91)/2029+

2017 Corton: (from Le Charlemagne in Pernand). Once again the wood regimen fights somewhat with the otherwise well-layered, ripe and fresh aromas of red cherry, earth and underbrush. There is excellent size, weight and richness to the broad-shouldered but supple flavors that deliver good length if only average depth on the austere and rustic finale. (89-91)/2025+

2017 Corton-Bressandes: (from 45 to 50 year old vines). Generous wood and menthol doesn't completely mask the cool and otherwise pretty aromas of essence of both red and dark currant, plum and violet scents. Interestingly the large-scaled flavors are at once more muscular yet finer while offering fine depth and persistence on the finish where the only nit is a hint of warmth. (90-93)/2029+

2017 Romanée St. Vivant: This is aromatically similar to the Bressandes but with many more spice elements suffusing the nose. The velvety yet punchy medium weight flavors possess good if not special mid-palate concentration though the slightly short finish is shaped by grippy tannins that are borderline edgy. As the description suggests, this isn't exactly a model of harmony and while it may come together, today it's quite awkward and hard to read. In a word, disappointing. (89-91)/2029+

Domaine Fontaine-Gagnard (Chassagne-Montrachet)

| | | | |
|------|--|-----|----|
| 2017 | Bourgogne | red | 86 |
| 2017 | Bourgogne – Passe-Tout-Grains | red | 86 |
| 2017 | Chassagne-Montrachet | red | 88 |
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | 88 |
| 2017 | Chassagne-Montrachet “Morgeot” 1er | red | 88 |
| 2017 | Pommard “Rugiens” 1er | red | 89 |
| 2017 | Volnay “Clos des Chênes” 1er | red | 90 |

Richard Fontaine's daughter Céline, who is progressively taking over the domaine, described the 2017 growing season as one where we were “incredibly fortunate not to have suffered frost damage again because everything was in place for another catastrophe. In the end though, there was a bit less humidity and some wind, both of which were critical in avoiding damage other than a bit in the pinot vines in our parcel of Bourgogne. Otherwise we had an excellent, mostly stress-free growing season with an early bud break, good flowering and a fine fruit set. The summer was very warm and relatively dry which meant we had no disease threats and the fruit rapidly ripened. We began picking on the 3rd of September and brought in generous yields in both colors. Moreover the fruit was clean and ripe with potential alcohols that ranged from 12.5 to 13%. Interestingly, despite the higher yields we obtained very good solid to liquid ratios and this explains why the reds possess such a lovely texture. In fact the maturities were about what we obtained in 2015 though the wines themselves are notably more elegant. As to the reds, I love the style as they're classic, refreshing, and beautifully transparent. We gave them 18 months of *élevage* and they should age well but be accessible young too. In sum, I think of the 2017 vintage as a very pleasant surprise as it gave us both quality and quantity.” I found the quality of the Fontaine 2016s to be basically in-line with what I found elsewhere in the Côte de Beaune though a few of the wines seemed a bit awkward which I attribute to the recent bottling. Fontaine also noted that the reds were bottled in February, 2019. (JAO Wine Imports, www.jaowineimports.com, VA, Polaner Selections, www.polanerselections.com, NY, Los Angeles Wine Company, www.lawineco.com, CA, all USA; Diva Beaune S.A.S., www.divawine.com, Beaune, France; John Armit Wines, www.armit.co.uk, Decorum Vintners, www.decvin.com, Bibendum Wine Ltd., www.bibendum-wine.co.uk, Lay & Wheeler, www.laywheeler.com, Berry Brothers & Rudd, www.bbr.com, Private

Cellar Ltd., www.privatecellar.co.uk, Howard Ripley, www.howardripley.com, Laytons, www.laytons.co.uk, O.W. Loeb, www.owloeb.com, Private Cellar Ltd., www.privatecellar.co.uk and Majestic Wine Warehouses, www.majestic.co.uk, all UK).

2017 Bourgogne – Passe-Tout-Grains: (from a 50/50 blend of gamay and pinot). An attractively fresh nose combines notes of pepper, red berries and earth where the latter element can also be found on the delicious lightweight flavors that conclude in a refreshing easy-going finish. To enjoy young. 86/nov+

2017 Bourgogne: This too is attractively fresh with its array of airy red pinot fruit and hints of forest floor character. The sleek and utterly delicious lightweight flavors possess a slightly firmer finish. This too should drink well early on. 86/2020+

2017 Chassagne-Montrachet: (from 5 different *lieux-dits*). All but invisible wood sits atop the peppery aromas of plum, red and dark currant along with violet hints. I very much like the texture of the middle weight flavors that possess a lovely sense of underlying tension that continues onto the nicely detailed if mildly rustic finale. A quality *villages*. 88/2023+

2017 Chassagne-Montrachet “Clos St. Jean”: Here the wood is a bit more evident though it remains subtle enough on the high-toned and pure essence of red cherry scents. There is fine punch to the delicious and well-detailed medium weight flavors that the slightly short finish is shaped by grippy and edgy tannins. It’s hard to say whether the recent bottling has affected the balance through the sulfur addition. 88/2023+

2017 Chassagne-Montrachet “Morgeot”: (from Les Chaumes). A more deeply pitched nose of plum, dark cherry, earth and black pepper is also trimmed in just enough wood to merit pointing out. The succulent and round flavors possess a seductively textured mid-palate though like the Clos St. Jean, the finish is short and grippy. I would make the same observation here in that it’s hard to determine whether the recent bottling has affected the balance through the sulfur addition. 88/2024+

2017 Volnay “Clos des Chênes”: A spicy, cool and admirably pure nose is comprised by notes of essence of red pinot fruit and pretty floral nuances. Once again the medium weight flavors possess a really lovely mid-palate texture that contrast somewhat with the serious and stony finish that is ever-so-mildly drying today. The supporting tannins seem ripe so my rating offers the benefit of the doubt that the dryness is due to the recent bottling. 90/2027+

2017 Pommard “Rugiens”: (from a .21 ha parcel). This is aromatically similar to the Clos des Chênes if just not quite as spicy. The sleek and delicious flavors possess both good energy and delineation if not the same density along with a lovely mid-palate texture that carries over to the lingering if not particularly complex finale. This is perfectly good but it would be fair to say that it’s not distinguished. 89/2025+

Domaine Jean-Noël Gagnard (Chassagne-Montrachet)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Chassagne-Montrachet – Cuvée l’Estimée | red | 88 |
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | 89 |
| 2017 | Chassagne-Montrachet “Morgeot” 1er | red | 89 |
| 2017 | Santenay “Clos Tavannes” 1er | red | 88 |

Caroline L’Estimée reports that 2017 was “an almost complete contrast to the 2016 vintage, which was one of stress basically from start to finish whereas 2017 was almost stress-free save for a fairly ferocious attack of bud eaters that cost us a bit of yield. We chose to begin picking on the 1st of September and while yields were generally quite good, they were variable. For example, in the Hautes Côtes we obtained even less than we did in 2016 but overall, they ranged from a low of 28 hl/ha to a high of 42 hl/ha. The problem seemed to be that while there were a lot of bunches, the volume in juice varied greatly based on the size of the berries. As to the style of the reds, they remind me of a hypothetical blend of two-thirds 2016 and one-third 2015. They are tender and refreshing with lovely transparency and are wines that should be approachable young.” I found the quality of the Gagnard 2017 reds to be good but not distinguished relative to what I usually find here. L’Estimée also noted that the first three reds were bottled in September 2018 and the Clos Tavannes in January 2019. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; The Source Imports, www.thesourceimports.com, CA, Fine Vines, www.finevines.com, IL, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Augustan Wine, www.augustanwine.com, FL, M.S. Walker, www.mswalker.com, MA, Wines Unlimited, www.winesunlimited.com, LA, C’est Vin, LLC, 703.243.3559, VA, Little Guy Wine, www.littleguywine.com, MI, The Harvest Wine Company, LLC, nate@harvestwineco.com, CO, Winebow, Inc., www.winebow.com, NJ, all USA; Berry Brothers & Rudd, www.bbr.com, UK; FWines Co Ltd, www.fwines.co.jp, Japan).

2017 Chassagne-Montrachet – Cuvée l’Estimée: A peppery and attractively fresh and spicy nose combines notes of kirsch, black raspberry and a touch of earth that is also reflected by the rustic yet powerful middle weight flavors that terminate in a robust, firm and muscular finish. This is stylistically like old school Chassagne rouge that is best left in the cellar for at least a few years first. 88/2024+

2017 Chassagne-Montrachet “Clos St. Jean”: A more elegant and slightly airier mix speaks of various red berry scents that are trimmed in hints of violet and wood toast. The much finer medium weight flavors possess both good verve and detail before culminating in long and moderately robust finale that evidences a hint of bitter cherry pit. This will also need at least a few years of cellaring. 89/2024+

2017 Chassagne-Montrachet “Morgeot”: (from Clos Charreau and Grand Clos). Aromatically this is practically a blend of the first two wines as it combines the spice and pepper nuances of the Cuvée l’Estimée and the fruit profile of the Clos St. Jean. The succulent yet appealingly vibrant medium-bodied flavors possess a caressing mid-palate yet the robust and rustic finish immediately tightens up. This is classic Morgeot that is built to age. 89/2025+

2017 Santenay “Clos Tavannes”: Moderate wood influence sets off super-fresh and intensely earthy red berry and plum aromas. The rich, pure and relatively fine middle weight flavors don’t possess the same mid-palate density while the slightly short finish is mildly bitter and awkward. Given the relatively good showing of the above wines that were bottled in September, I assume that the recent bottling has affected the Tavannes as it’s normally the most interesting red in the Gagnard portfolio. 88/2024+

Maison Alex Gambal (Beaune)

| | | | |
|------|--|-----|---------|
| 2017 | Auxey-Duresses | red | (87-89) |
| 2017 | Bourgogne Pinot Noir Les Deux Papies | red | 86 |
| 2017 | ➔ Chambolle-Musigny | red | (89-91) |
| 2017 | Chambolle-Musigny “Les Charmes” 1er | red | (89-92) |
| 2017 | Chambolle-Musigny “Aux Échanges” 1er | red | (90-92) |
| 2017 | Charmes-Chambertin Grand Cru | red | (89-92) |
| 2017 | Chorey-lès-Beaune | red | 86 |
| 2017 | Côte de Brouilly | red | (86-89) |
| 2017 | Clos de Vougeot Grand Cru | red | (90-92) |
| 2017 | Gevrey-Chambertin | red | (88-90) |
| 2017 | Nuits-Saint-Georges “Clos des Argillières” 1er | red | (90-92) |
| 2017 | Pommard | red | (88-90) |
| 2017 | St. Romain | red | (86-88) |
| 2017 | Savigny-lès-Beaune | red | 87 |
| 2017 | Savigny-lès-Beaune “Les Grands Picotins” | red | (87-89) |
| 2017 | Volnay | red | (87-90) |
| 2017 | Vosne-Romanée | red | (88-91) |

Alexandre Brault noted that “we are reasonably happy with the way things turned out in 2017 as we made good wines and a reasonable amount of them. While the quality was also very good in 2016, it would be fair to say that we didn’t make much of them. Happily we enjoyed an easy growing season with fine conditions as well during the harvest, which is always agreeable. We picked a few parcels on the 31st of August, stopped for two days and then began again in earnest of the 2nd of September. A lot of my colleagues said that you have to wait to pick but by the 15th of September the vines had lost almost all of their leaves so it’s not clear what waiting would have achieved other than a loss of acidity. The real trick to obtaining high quality fruit wasn’t so much waiting to pick as it was to control your yields so you could pick earlier. Because we make wines from both Côtes, I found the quality in the Côte de Nuits to be more variable than in the Côte de Beaune. As to the style of the reds, they’re appealingly refreshing with energy and transparency and not so structured that they can’t be enjoyed young.” I found the quality of the Gambal 2017s to be mostly consistent with what I found among the *négociants* that I typically visit. Brault noted that the 2017s would be bottled without filtration, which was also the case in 2014, 2015 and 2016. (Ruby Wines, www.rubywines.com, MA, Grapevine Distributors, www.grapevinedistributors.com, NC & SC, Southern Wines & Spirits, www.southernwine.com, FL, Schneider’s, Washington, D. C., Chelsea Ventures, LLC, www.chelseaventures.us, IL, AP Wine Imports, www.apwineimports.com, NY and Wine Warehouse, www.winesf.com, CA, all USA; O.W. Loeb, www.owloeb.com, UK).

2017 Côte de Brouilly: (100% whole clusters). A pungent and expressive nose combines notes of plum, dark berries, earth and whiffs of pepper and barnyard. The supple yet detailed flavors possess good verve though the barnyard character flashed by the nose shows up on the finish and it's hard to say whether it will remain at a low level or become more prominent with time. (86-89)/2023+

2017 Bourgogne Pinot Noir Les Deux Papies: (from Pommard and Volnay fruit). A fresh and unusually elegant nose features notes of red berry fruit liqueur and newly turned earth wisps. There is excellent delineation to the racy lightweight flavors that possess a sleek texture on the lingering finish that is shaped by enough tannin to suggest that this should add depth with a few years of cellaring. 86/2021+

2017 Chorey-lès-Beaune: A high-toned nose features notes of the pretty essence of red cherry that is also cut with hints of earth and humus. Like the Deux Papies, the lightweight flavors are not especially concentrated but I like the sense of energy on the linear and refreshing if slightly lean finish. 86/2022+

2017 Savigny-lès-Beaune: (from Moutier Amet and Les Planchots et de la Champagne). A ripe and fresh nose combines notes of plum with those of red and dark cherry plus a dollop of earth. The punchy and delicious lighter weight flavors are shaped by tannins that possess slightly better ripeness on the saline finish. This is nicely balanced and refreshing if not particularly complex, at least not yet. 87/2022+

2017 Savigny-lès-Beaune "Les Grands Picotins": A discreet application of wood sets off aromas of plum, various red and dark berries and earth aplenty. There is a bit more volume to the slightly richer medium weight flavors that deliver good length on the gently rustic finale. (87-89)/2023+

2017 St. Romain: An expressive nose of airy essence of red cherry and earth scents leads to attractively mineral-suffused light weight flavors that culminate in a dusty, detailed and slightly lean finish that delivers acceptable length. (86-88)/2020+

2017 Auxey-Duresses: (from Le Moulin Moine). Soft wood sets off fresh and cool aromas of red currant, raspberry and a whiff of newly turned earth that is picked up by the energetic and nicely delineated middle weight flavors that possess much better mid-palate density, all wrapped in a youthfully austere and firmer finish. A good Auxey *villages*. (87-89)/2023+

2017 Volnay: (from Petit Gamay and the *villages* portion of Robardelles). Subtle but not invisible wood can be found on the pretty blend of violet, red cherry and dark raspberry scents. The sleek, delicious and vibrant middle weight flavors exude a lovely bead of minerality that adds lift to the moderately austere and serious finish. Some patience required. (87-90)/2024+

2017 Pommard: (from Les Lambots). Here too there is an admirably subtle touch of wood framing the beautifully fresh and airy nose of red and dark cherry along with a suggestion of spice. The racy, elegant and more obviously mineral-inflected flavors possess a bit more volume as well as good refinement thanks to the fine-grained tannins shaping the lingering, serious and balanced finish. (88-90)/2024+

2017 Vosne-Romanée: (from Les Vigneux). An overtly spicy nose freely offers up notes of poached plum, cassis, violet and a hint of oak toast. The velvety and appealingly textured middle weight flavors possess both solid depth and persistence though there is a touch of acid tang that may well dissipate once the wine is bottled. (88-91)/2024+

2017 Chambolle-Musigny: (from the *villages* portion of Les Cras). An exceptionally fresh and bright nose mixes ultra-pure red berry fruit aromas with those of soft spice and floral notes. The mouth feel is slightly finer than that of the Vosne and notably more mineral-inflected while delivering excellent length on the balanced finish. Lovely stuff. (89-91)/2024+

2017 Chambolle-Musigny "Les Charmes": (vinified with one-third whole clusters). While the nose is quite firmly reduced there is good freshness and vibrancy on the rounder but less mineral-driven medium weight flavors that deliver slightly better depth and persistence on the ever-so-mildly warm finale. (89-92)/2025+

2017 Chambolle-Musigny "Aux Échanges": A spicy nose exhibits notes of violet, purple fruit and a pretty hint of rose petal. There is both good richness and vibrancy to the delicious and generously proportioned medium-bodied flavors that manage to retain fine delineation on the bitter cherry-inflected finish that offers just a bit more overall depth. (90-92)/2025+

2017 Nuits-Saint-Georges "Clos des Argillères": (vinified with one-third whole clusters). Once again the nose is really very pretty with high-toned and elegant aromas of cool plum, spice and soft earth wisps. The refined mouth feel, indeed the medium weight flavors are almost polished along with a lovely salinity though the ever-so-mildly rustic finish reminds one that this is still a Nuits. I quite like this. (90-92)/2025+

2017 Gevrey-Chambertin: (from the upper portion of La Justice). This too is beautifully aromatic with high-toned aromas of red currant, cherry and an appealing floral whiff. The lighter-weight flavors still manage to have a succulent mid-palate while displaying good if not special depth and persistence on the bitter cherry-inflected finish. (88-90)/2023+

2017 Charmes-Chambertin: (from Mazoyères; vinified with two-thirds whole clusters). An overtly floral and softly spicy nose consists of very pretty and ultra-fresh essence of red berry fruit that is laced with background hints of earth and underbrush. The sleek and intense barely middle weight flavors exhibit an attractive mouth feel that contrasts somewhat with a dusty and slightly grippy finish. (89-92)/2027+

2017 Clos de Vougeot: In contrast to the pretty aromas of the Charmes-Chambertin, this is quite firmly reduced and unreadable today. Otherwise here too there is a sleek, intense and finer mouth feel to the middle weight flavors that possess a bit better mid-palate density while delivering solid length if not great complexity. Still, this is unusually seductive for such a young Clos de Vougeot. (90-92)/2029+

Domaine Michel Gaunoux (Pommard)

| | | | |
|------|---------------------------------|-----|----|
| 2016 | ➔ Bourgogne | red | 88 |
| 2016 | Corton-Renardes Grand Cru | red | 93 |
| 2016 | ➔ Pommard “Grands Epenots” 1er | red | 92 |
| 2016 | ➔ Pommard “Les Rugiens Bas” 1er | red | 93 |
| 2014 | ➔ Pommard “Grands Epenots” 1er | red | 91 |
| 2013 | ➔ Pommard “Grands Epenots” 1er | red | 91 |

Alexandre Gaunoux describes the 2016 vintage as one that “forced us to work twice as hard as a normal season for not even half the crop as the frost cost us fully 70% and we were not even all that inconvenienced by the severe attack of mildew. At least the harvest was clean and ripe so the vinifications were relatively easy to manage. As to the wines, they’re ripe, fresh and concentrated with good terroir transparency and aging potential even though they’re not all that structured. For me, the 2016s remind me of a fresher version of the 2015s.” As the scores and commentaries confirm, I was impressed by the quality of the 2016s. I was also able to check in on two older vintages that may still be in the market. Gaunoux said that the 2016s were bottled between April and May 2018. Note that I have updated reviews on several older vintages plus a few new ones in the searchable Burghound database. (Polaner Selections, www.polanerselections.com, NY, Envoyer Fine Wines, www.envoyerfinewines.com, CA, both USA; no authorized UK importer).

2016 Bourgogne: (only two barrels produced). An exceptionally fresh and pretty nose features notes of violet, plum, dark cherry and a suggestion of earth. There is fine volume and excellent mid-palate density to the textured bitter cherry-inflected finish that exhibits only a trace of rusticity. This is really quite impressive for its level plus it will age if desired. 88/2022+

2016 Pommard “Grands Epenots”: (from a large 1.74 ha parcel). A discreet application of wood sets off the fresh, spice and distinctly earthy aromas of red and dark cherry, raspberry and a hint of humus that is reflected by the rich and solidly concentrated yet supple medium-bodied flavors that are supported by a moderately firm core of tannins on the sneaky long finish. This is also quite good and should drink well after only 5ish or so years. 92/2025+

2016 Pommard “Les Rugiens Bas”: (from a .69 ha parcel). A restrained and appealingly layered nose blends notes of smoke, anise, spice, earth and red and dark cherry along with lovely floral hints. There is equally good layering to the more mineral-driven, intense and beautifully well-detailed flavors that are tautly muscular before culminating in a strikingly persistent finale. This is classy but relatively tightly wound so at least moderate patience recommended. 93/2027+

2016 Corton-Renardes: (from a .63 ha parcel). The pure, pretty and restrained aromas of essence of wild red currant are redolent with plenty of the classic earth and *sauvage* character of a classic Renardes. There is a beguiling freshness and sense of energy to the focused and sleekly muscular big-bodied flavors that possess an almost pungent minerality on the youthfully austere and grippy finish as this is clearly built-to-age and is going to need at least 7 to 8 years first. 93/2029+

2014 Pommard “Grands Epenots”: (from a large 1.74 ha parcel). A distinctly earthy nose offers up a ripe yet airy combination of red and dark currant along with subtle spice nuances that are trimmed in very subtle wood. The medium-bodied flavors possess a sleek and refined mouth feel along with good size, weight and richness on the powerful medium-bodied flavors that possess a relatively seductive mouth feel on the dusty, firm, well-balanced and impressively long finish that flashes a touch of austerity. 91/2029+

2013 Pommard “Grands Epenots”: (from a large 1.74 ha parcel). This is also cool, pure and airy with a similar fruit profile though in this case there are more spice and earth nuances present. Once again there is a sleek mid-palate mouth feel to the dense, serious and powerful middle weight plus flavors that possess reasonably good volume on the dusty, palate coating and slightly austere finish. This is quite young and this particular bottle showed much better than the example I tried in 2016 as there is virtually no hail-induced dryness. 91/2028+

Domaine Henri Germain et Fils (Meursault)

| | | | |
|------|------------------------------|-----|---------|
| 2017 | Beaune “Bressandes” 1er | red | NR |
| 2017 | Bourgogne – Côte d’Or | red | (86-88) |
| 2017 | Chassagne-Montrachet | red | (86-89) |
| 2017 | Meursault “Clos des Mouches” | red | (86-89) |

I will have more information about Jean-François Germain’s view of the 2017 vintage in Issue 75. I found the reds here to be less successful than they usually are for reasons you will read in the comments below. (Success Wines, NJ, Milton Road Trading Corp, LLC, www.miltonroadtrading.com, CA, both USA; Domaine Direct, www.domainedirect.co.uk, Adnams, www.adnams.co.uk, Lea & Sandeman, www.leaandsandeman.co.uk and Tanners Wine, www.tanners-wines.co.uk, all UK).

2017 Bourgogne – Côte d’Or: A fresh if restrained nose reluctantly offers up notes of various red berries, earth and a whiff of spice. The racy and nicely intense light weight flavors terminate with a refreshing and agreeably dry finale. This mildly rustic effort is really quite pretty for what it is. (86-88)/2020+

2017 Chassagne-Montrachet: (from Les Battaudes). There is a whiff of barnyard on the moderately reduced aromas where the underlying fruit is suppressed by notes of earth and pepper can still be discerned. Here too there is good underlying tension to the slightly denser flavors that also reflect a certain rusticity and youthful austerity. At present the barnyard character is sufficiently subtle that it may not become overly pronounced but that is a guess. (86-89)/2022+

2017 Meursault “Clos des Mouches”: (from a small .51 ha *monopole*). This also flirts with noticeable barnyard character on the red and dark berry fruit-scented nose. However, it does not extend to the palate of the energetic and well-detailed flavors that offer reasonably good depth and persistence. Again, at present the barnyard character is sufficiently subtle that it may not become overly pronounced but that is not a guarantee that it will remain a background element. (86-89)/2023+

2017 Beaune “Bressandes”: This is not only quite firmly reduced but it seems flat with a hint of barnyard character that extends to the palate as well while also suffusing the mildly tough finish. This is a very odd showing for the vintage and I’m not sure what to make of it. Not Rated.

Domaine Jean-Jacques Girard (Savigny-lès-Beaune)

| | | | |
|------|---|-----|----|
| 2017 | ➔ Aloxe-Corton | red | 89 |
| 2017 | Beaune “Clos du Roi” 1er | red | 90 |
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Pernand-Vergelesses “Les Fichots” 1er | red | 89 |
| 2017 | ➔ Pernand-Vergelesses “Aux Vergelesses” 1er | red | 90 |
| 2017 | ➔ Pommard Vieilles Vignes | red | 90 |
| 2017 | Savigny-lès-Beaune | red | 88 |
| 2017 | Savigny-lès-Beaune “Aux Fourneaux” 1er | red | 90 |
| 2017 | Savigny-lès-Beaune “Les Lavières” 1er | red | 90 |
| 2017 | ➔ Savigny-lès-Beaune “Les Peuillets” 1er | red | 91 |
| 2017 | ➔ Savigny-lès-Beaune “Les Narbantons” 1er | red | 91 |
| 2017 | Savigny-lès-Beaune “Les Rouvrettes” 1er | red | 89 |
| 2017 | Savigny-lès-Beaune “Les Serpentières” 1er | red | 89 |
| 2017 | ➔ Volnay Vieilles Vignes | red | 89 |

Jean-Jacques Girard contentedly described 2017 as a “really surprising vintage as the yields were higher than we thought that they would be yet the quality is excellent. Indeed I would call it exceptional in that it’s really much better than large yield vintages should be as usually big volumes equate to ordinary quality. I think part of it can be explained by the homogenous

maturities and how clean the fruit was. These two factors obviously go a long way in creating excellent wines and in particular excellent reds. The skins weren't especially thick so one important thing that we changed was that rather than do our usual 12 to 14 day cuvaision, we extended to around 30 days. In other words, we did a long but very soft vatting and in hindsight, I believe that we were correct to do so. As to the wines, they're quite forward and charming but they have everything that they need to age gracefully for years as this is not a light vintage. Moreover this is just as true for the whites as it is the reds." I agree with Girard's take on his wines as they really are very good. In most markets the Girard wines sell for attractive prices so these 2017s would be a good choice for value. Girard noted that the 2017 reds were bottled in December 2018 and January 2019. (Scott Levy Selections, 770.730.0361, GA, Vintage Trading, e-mail vintagetrading@aol.com, NY and Bayfield Imports, www.bayfieldimporting.com, NY, all USA; Charles Taylor Wines, www.charlestaylorwines.com, UK; Vignoble & Millésime, vignoble.millesime@wanadoo.fr, Beaune France).

2017 Bourgogne Pinot Noir: A perfumed and very pretty nose speaks of essence of red pinot fruit and earth. The succulent, round and racy light weight flavors are refreshing and delicious while offering just enough depth and persistence to be interesting. 86/now+

2017 Savigny-lès-Beaune: (a blend from 6 separate *lieux-dits*). This is also quite aromatically pretty with its deeper pitched nose of plum, red currant and pungent earth whiffs. The mouth feel of the lighter weight flavors is again quite supple with equally good energy on the delicious, clean and mildly austere finale. I like the balance and this should reward a few years of cellaring. 88/2021+

2017 Savigny-lès-Beaune "Les Rouvrettes": This also reflects notes of plum and red berries but with the addition of violet and lilac hints. The delicious, seductive and attractively energetic middle weight flavors possess an opulent and sappy finish that exhibits just a hint of rusticity. 89/2022+

2017 Savigny-lès-Beaune "Les Serpentières": (a mix of chalk and deep clay and not much rock but the exposure is almost due south). A more elegant nose features notes of both red and dark cherry, raspberry and pretty spice wisps. The sleek, well-detailed and equally vibrant flavors possess a slightly more refined mouth feel before culminating in a mildly grippy finish that evidences hints of asperity. This is pretty and nicely complex but the balance isn't quite completely dialed in. 89/2023+

2017 Savigny-lès-Beaune "Aux Fourneaux": Once again the nose is really quite pretty with its mix of various red and dark berries along with much more prominent earth and humus characters. The rich and notably more voluminous flavors flash evident muscle on the less refined and firmer but better balanced finale. 90/2025+

2017 Savigny-lès-Beaune "Les Peuillets": (sandy soil with tennis ball size stones). A discreet application of wood easily allows the cool aromas of plum, dark raspberry and violet to shine. There is a lovely sense of underlying tension to the lightly stony medium weight flavors that possess a much more refined mouth feel while delivering fine length on the highly refreshing bitter cherry-inflected finale. Textbook Peuillets. 91/2024+

2017 Savigny-lès-Beaune "Les Narbantons": An appealingly spicy nose is comprised by notes of essence of plum and various dark berries along with the hallmark earth nuances. The medium-bodied flavors possess more volume if less finesse on the velvety and lingering finish. This needs to develop more depth but the underlying material is present such that it should occur and my rating assumes that it will over time. 91/2024+

2017 Savigny-lès-Beaune "Les Lavières": (from relatively level soil with deep, high clay content and lots of flat, round rocks). Here the expressive and airy nose is much more floral-inflected with its notes of red currant, cherry, raspberry and a whiff of wood spice. There is excellent intensity to the energetic lighter weight flavors that deliver sneaky good length. This isn't particularly concentrated but I like the delivery and the refreshing finish that flashes just a touch of youthful austerity. 90/2024+

2017 Pernand-Vergelesses "Aux Vergelesses": (from deep, extremely hard soil that has plenty of what the Burgundians call *têtes de moines*, or large round stones that resemble a monk's head). Light ruby color. Soft wood sets off the earthy aromas of forest floor, game and the essence of red raspberry. The sleek and beautifully well-detailed medium weight flavors possess good volume and focused power on the moderately firm and built-to-age finale that displays just a hint of rusticity. 90/2025+

2017 Pernand-Vergelesses "Les Fichots": This too has a light ruby color. The pure, elegant and cool dark berry fruit, violet and earth-infused aromas possess a highly alluring freshness. There is a sublime mid-palate mouth feel to the equally pure, supple and impressively transparent medium weight flavors that tighten up immediately before terminating in an austere and slightly drying finish that is presently a bit short. My sense is that because the tannins seem ripe that the dryness is likely due to the recent bottling. 89/2027+

2017 Beaune “Clos du Roi”: A notably spicier nose is composed by very pretty, even perfumed, red pinot fruit along with plenty of floral influence and in particular, lavender. The supple, delicious and plump flavors are very Beaune in style as the finish is succulent, seductive and satisfying. While not highly complex, this is hard to resist and note that it should drink well young. 90/2023+

2017 Volnay Vieilles Vignes: (from Paux Bois). A restrained and quite cool if beautifully layered nose blends notes of both red and dark berry fruit, violet, lavender and lilac. The sleek, vibrant and chiseled lighter weight flavors possess a lilted yet punchy mouth feel, all wrapped in a lightly mineral-inflected, balanced and sneaky long finish. This is very Volnay. 89/2024+

2017 Aloxe-Corton: (primarily from Les Combes). A background touch of wood can be found on the fresh red pinot, earth and forest floor-inflected nose. There is a lovely sense of vibrancy to the intense and muscular medium weight flavors that terminate in a lingering if austere and rustic finish. This well-made effort will need at least a few years of cellaring first but it's really quite good for an Aloxe *villages*. 89/2025+

2017 Pommard Vieilles Vignes: (from En Brescul). Like the Volnay, this is quite aromatically restrained yet ultra-fresh and pure with its notes of smoke, plum, violet and earth. I very much like the energy and delineation of the lightly stony medium-bodied flavors where the beautifully lingering finish is shaped by notably firm tannins that make clear this is going to need at least some patience. In sum, this is an excellent Pommard *villages* and worth considering if you can cellar it for at least a few years. 90/2027+

Maison Vincent Girardin (Meursault)

| | | | |
|------|--|-----|----|
| 2017 | Chassagne-Montrachet “La Maltroie” 1er | red | 89 |
| 2017 | Corton Grand Cru | red | 90 |
| 2017 | Corton-Perrières Grand Cru | red | 91 |
| 2017 | ➔ Pommard “Les Epenots” 1er | red | 91 |
| 2017 | Santenay “Gravières” 1er | red | 89 |
| 2017 | ➔ Volnay “Les Champans” 1er | red | 91 |
| 2017 | Volnay “Les Pitures” 1er | red | 90 |
| 2017 | ➔ Volnay “Santenots” 1er | red | 91 |

Winemaker Eric Germain (who by the way is the brother of Jean-François Germain of Domaine Henri Germain – see above), explained that 2017 was “in some way the opposite of 2016 because while both vintages produced excellent reds, the difference in volume is breathtaking. It’s almost scary though to consider that 2017 could easily have been a repeat of 2016 due to having only narrowly avoided the frost damage that wiped out much of the harvest. Happily, the growing season was pretty much stress free and when we began picking on the 24th of August, the more precocious parcels were already quite ripe. We methodically continued picking through to the 15th of September and overall the fruit was really pretty clean and didn’t require much sorting. Yields were good without being excessive as most parcels came in between 40 and 45 hl/ha. Potential alcohols for both reds and whites were equally good as they averaged right at 13%. I have heard some of my colleagues complain that acidities were on the low side but here we had post-malo pHs that came in at 3.15 for the whites and between 3.25 and 3.30 for the reds and those are definitely not high. Stylistically, the reds are very fresh and very refreshing with lovely transparency. They should be approachable on the younger side but have no trouble aging well over the mid-term, which is to say out to 15 years or so.” I found the quality at this address in 2017 to be very good. Germain noted that the reds were bottled in December 2018. (Vineyard Brands, www.vineyardbrands.com, AL, USA; Berkman Wine Cellars, www.berkman.co.uk, Thorman Hunt & Co., www.thormanhunt.co.uk, both UK; Sequin & Robillard/Vinifera, www.sequinrobillard.ca and LCBO, www.lcbo.com, both Canada; Kerry Wines, www.kerrywines.com, Altaya Wines, www.altayawines.com, both Hong Kong, Ruby Red Fine Wine, www.rubyred.com.cn, Shanghai, China).

2017 Santenay “Gravières”: A brooding and relatively deeply pitched nose speaks of plum, dark currant, forest floor and earth influences aplenty. The sleek, intense and lively middle weight flavors offer reasonably good depth and persistence on the moderately austere and lightly rustic finale where the only nit is a touch of warmth. 89/2024+

2017 Chassagne-Montrachet “La Maltroie”: A pungent nose combines notes of the *sauvage*, freshly turned earth, humus and a variety of dark berries. The mouth feel of the medium weight flavors is relatively sleek for Maltroie thanks to the fine-grained tannins, all wrapped in a lingering finish that is also ever-so-mildly warm while flashing a touch of rusticity. 89/2024+

2017 Volnay “Santenots”: (from Les Plures and Santenots Dessous; vinified with ~30% whole clusters). A discreet application of wood mingles with restrained and agreeably spicy aromas of poached plum, dark raspberry and violet. The super-sleek and sophisticated medium-bodied flavors possess a really lovely texture while exhibiting fine length on the energetic, balanced and refreshing finish. The supporting tannins are moderately firm yet this should be approachable after only a few years of bottle age. 91/2025+

2017 Volnay “Les Pitures”: (from Pitures proper). A background application of oak surrounds the cool, brooding and more deeply pitched aroma of humus, earth, underbrush, plum and a hint of wild currant. There is a suave mouth feel to the rounded yet powerful medium weight flavors that possess a lovely sense of energy if not quite the same complexity on the well-balanced and notably firm finale. 90/2027+

2017 Volnay “Les Champans”: An attractively perfumed and fresh nose speaks of the ripe essence of red currant and soft floral wisps, in particular lavender. The vibrant, intense and well-detailed middle weight flavors possess a wonderfully refined mouth feel that carries over to the naturally sweet, balanced and lingering finish that is quite saline. This lacy effort is lovely stuff and built-to-reward mid-term cellaring. 91/2027+

2017 Pommard “Les Epenots”: This is the first wine to reveal any significant reduction though I doubt that it will persist as the notably refined and velvety medium-bodied flavors are super-fresh in the mouth while displaying excellent length on the balanced and youthfully austere finale. The supporting tannins are firm but fine and this should age effortlessly, which is a good thing as this needs to develop more depth but the underlying material should allow that to happen. 91/2029+

2017 Corton: (from Les Rognets et Corton and Les Maréchaudes). Subtle but not invisible wood frames a spicy and peppery nose of various dark berries, plum and plenty of earth. The rich broad-shouldered flavors possess fine mid-palate volume along with solid power on the rustic but not really austere finish that is very firmly structured. Like the Epenots, this isn't especially complex and while more will almost certainly develop with time, I doubt that it will catch the Epenots. 90/2032+

2017 Corton-Perrières: A relatively high-toned and slightly fruity nose displays unusual (for Corton) notes of cranberry and dark raspberry. The sleek, intense and mineral-inflected medium weight flavors possess better depth and persistence on the balanced if youthfully austere finale. 91/2029+

Maison Camille Giroud (Beaune)

| | | | |
|------|--|-----|----------|
| 2017 | Beaune “Les Avaux” 1er | red | (89-91) |
| 2017 | Beaune “Aux Cras” 1er | red | (89-91) |
| 2017 | Bourgogne | red | (86-88) |
| 2017 | ➔ Bourgogne-Hautes Côtes de Beaune “Au Crêtot” | red | (86-89) |
| 2017 | Chambertin Grand Cru | red | (91-93) |
| 2017 | Charmes-Chambertin Grand Cru | red | (88-91?) |
| 2017 | Clos de Vougeot Grand Cru | red | (91-93) |
| 2017 | Corton-Renardes Grand Cru | red | (91-93) |
| 2017 | Gevrey-Chambertin “Les Crais” | red | (87-90) |
| 2017 | Gevrey-Chambertin “Les Fontenys” 1er | red | (90-92) |
| 2017 | Gevrey-Chambertin “Lavaut St. Jacques” 1er | red | NR |
| 2017 | ➔ Maranges “Le Croix Moines” 1er | red | (89-91) |
| 2017 | ➔ Marsannay “Les Longeroies” | red | (89-92) |
| 2017 | Morey St. Denis “Clos Solon” | red | (88-90) |
| 2017 | Pommard Vieilles Vignes | red | (87-89) |
| 2017 | Santenay | red | (87-89) |
| 2017 | Santenay “Clos Rousseau” 1er | red | (87-90) |
| 2017 | Savigny-lès-Beaune “Aux Clous” | red | (88-91) |
| 2017 | Volnay | red | (87-90) |
| 2017 | Volnay “Les Lurets” 1er | red | (88-91) |
| 2017 | ➔ Vosne-Romanée “Les Chalandins” | red | (89-91) |
| 2017 | Vosne-Romanée “Les Suchots” 1er | red | (90-92) |

Régisseur Carel Voorhuis explained that 2017 was “a very precocious vintage that gave us a good scare in late April for fears that we might suffer another frost loss like we did in 2016. But in the end we were lucky in dodging that bullet while enjoying a

pretty tranquil growing season thereafter. We chose to begin picking on the 4th of September with the whites and finished up with the Gevrey *grands crus* on the 19th. The fruit was really quite clean and also very ripe and there was almost no chaptalization. I used a bit more whole clusters during the vinifications but it varied wine by wine as some had none and some had 100%. Initially I found the reds to be a bit light but I was surprised by how much weight they put on after the malos finished. Perhaps their best attribute is how fresh they are, which when coupled by good energy and transparency makes the wines highly attractive. My take on the quality of the 2017s is that the reds are good to very good but the whites are great and perhaps even a little better than 2014, which is a high compliment in my book.” I found the quality here to be generally very good with several standouts. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Wilson & Daniels, www.wilsondaniels.com, CA, USA, Fine Vines, www.finevines.com, IL, Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, Wines Unlimited, www.winesunlimited.com, LA, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Augustan Wine, www.augustanwine.com, FL, C'est Vin, LLC, 703.243.3559, VA, Little Guy Wine, www.littleguywine.com, MI, Atlanta Wholesale Wines, www.ndcweb.com, GA, Small Potatoes Wine, www.smallpotatoeswine.com, ID, all USA; Berry Brothers & Rudd, www.bbr.com and Howard Ripley, www.howardripley.com, both UK; Racines, www.racines-japan.com and Berry Brothers & Rudd, www.bbr.co.jp, both Japan; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong; Le Maître de Chai, www.lemaitredechai.qc.ca, Canada).

2017 Bourgogne: A pretty if somewhat fruity nose speaks of plum, blue pinot fruit and a whisper of earth. The supple and agreeably textured barely medium weight flavors possess solid depth and persistence for a wine of this level. A good Bourgogne that should drink well early on. (86-88)/2020+

2017 Bourgogne-Hautes Côtes de Beaune “Au Crêtot”: A cooler if similar nose has just a bit more spice to it. There is better precision if slightly less mid-palate density to the lightly mineral-inflected flavors that culminate in a more complex and youthfully austere finish. This is just a touch firmer and will need a year or two of bottle age first. (86-89)/2021+

2017 Santenay: (from Les Bras and Les Saunières). A relatively high-toned nose of various red berries reflects additional notes of plum, violet and a hint of earth. The sleek and delicious lighter weight flavors aren't especially dense but I like the vibrancy as well as the solid depth and persistence on the mildly rustic finish. (87-89)/2022+

2017 Santenay “Clos Rousseau”: This is aromatically similar to the straight Santenay *villages* but with more obvious spice influences. There is a bit better volume to the caressing and supple medium weight flavors that culminate in an easy-going but not soft finish that reflects a hint of youthful austerity. (87-90)/2023+

2017 Maranges “Le Croix Moines”: A quite deeply pitched and somewhat rustic nose offers up notes of dark cherry, poached plum and hint of pungent earth and violet. There is slightly better concentration and notably more minerality to the punchy and impressively complex and lingering finish where the only nit is a hint of warmth. This is very good for what it is and a wine worth checking out. (89-91)/2023+

2017 Pommard Vieilles Vignes: (from 5 different parcels scattered around Pommard that are mostly from hillside vineyards). This is the first wine to display much oak and here it's definitely toasty while stopping short of overshadowing the earthy dark pinot scents. There is fine intensity to the sleek and intense middle weight flavors that exude evident minerality on the youthfully austere and ever-so-mildly dry finish. The tannins seem ripe so this may well harmonize in time. (87-89)/2023+

2017 Volnay: (from Les Grands Champs and Les Lurets). This too displays plenty of wood and menthol influences on the red currant, cherry and spice-suffused nose. The more refined if lighter weight flavors possess a lovely sense of underlying tension on the youthfully austere finale where there is no dryness in evidence. In sum, this is a bit woody but good. (87-90)/2024+

2017 Volnay “Les Lurets”: A more discreet application of wood more easily allows the restrained and pure aromas of red and dark pinot fruit and floral scents to be appreciated. The caressing and delicate middle weight flavors exude a lovely minerality that really comes up on the bitter cherry-inflected finish. A Volnay of grace and understatement. (88-91)/2024+

2017 Savigny-lès-Beaune “Aux Clous”: Pungent aromas of earth, humus, forest floor and purple fruit lead to more voluminous and denser flavors that are quite generous if somewhat less refined, all wrapped in a rustic, youthfully austere and balanced finish. This should repay a few years of cellaring as it's fairly tightly wound today. (88-91)/2025+

2017 Beaune “Les Avaux”: There is good ripeness and freshness to the brooding and distinctly earthy aromas of red and dark cherry that are trimmed in notes of violet and soft oak. The slightly more concentrated and powerful flavors possess fine mid-palate density along with good richness before concluding in a markedly firm and mildly warm finish. This is built-to-age and will need at least a few years first. (89-91)/2027+

2017 Beaune “Aux Cras”: Generous wood frames aromas of poached plum, dark pinot fruit and plenty of spice elements. The tighter and more precise if less concentrated flavors exude evident minerality on the slightly more pliant finish that should allow this to be approached a few years sooner. (89-91)/2025+

2017 Marsannay “Les Longeroies”: Much more discreet wood surrounds the essence of dark cherry, currant, plum and a hint of forest floor. The sleek, intense and impressively vibrant medium weight flavors also exude evident minerality on the complex, lingering and youthfully austere finale. This is lovely for its level and is worth checking out. (89-92)/2025+

2017 Morey St. Denis “Clos Solon”: Firm reduction renders the nose impossible to evaluate. Otherwise there is both good volume and richness to the acceptably concentrated flavors that possess no more than acceptable concentration though there is a lovely mid-palate texture that contrasts somewhat with the mildly rustic finale. (88-90)/2024+

2017 Vosne-Romanée “Les Chalandins”: Here the wood treatment is not subtle though the notes of menthol and wood toast are not so strong as to overshadow the otherwise ultra-fresh and pure essence of highly spiced dark cherry, plum and lavender. The medium weight flavors possess a polished mouth feel thanks to the fine-grained tannins that also shape the velvety and sneaky long finish that is quite firm, indeed even a bit austere. This is a lovely Vosne *villages* that is clearly intended for long aging even though it’s a bit oaky at present so it will need a few years to fully integrate it. (89-91)/2027+

2017 Vosne-Romanée “Les Suchots”: A restrained but even spicier and more elegant nose reflects notes of both red and dark currant and plenty of floral influence. The supple and round medium weight flavors are not particularly dense but the mid-palate mouth feel is sophisticated thanks to the relatively fine-grained tannins shaping the youthfully austere, firm and serious finale. Patience strongly suggested. (90-92)/2029+

2017 Gevrey-Chambertin “Les Crais”: A fresh and pure nose is comprised by notes of humus, underbrush and earth nuances that add breadth to the mostly plum-suffused aromas. Like the Suchots, the middle weight flavors are not especially dense but the mouth feel is relatively refined even while the moderately firm finish is slightly rustic. (87-90)/2024+

2017 Gevrey-Chambertin “Les Fontenys”: A more elegant if more restrained nose reluctantly reveals notes of dark purple fruit, floral and humus scents. The more mineral-driven and slightly denser medium weight flavors possess fine delineation on the firm but not really austere finale. This should be lovely in time. (90-92)/2027+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: A pungent nose of reduction and a whiff of barnyard make the nose difficult to assess. Otherwise the lush and very rich medium-bodied flavors also carry a suggestion of barnyard while the finish is mildly metallic. It’s hard to know whether this will come together but I don’t like the odds. Not Rated.

2017 Corton-Renardes: A discreet application of wood sets off the deeply pitched aromas that include plenty of floral elements with those of plum, pungent earth and soft *sauvage* hints. The more concentrated and powerful middle weight plus flavors possess good richness and muscle before concluding in a firm, focused and bitter cherry-inflected finish. This is quite firmly structured and serious and will definitely require extended cellaring to arrive at its apogee. (91-93)/2032+

2017 Clos de Vougeot: (from Petit Maupertui and Baudes Basses at the bottom of the Clos; this was not vinified at Giroud and was a purchase in wine). A cool, pure and reserved nose needs aggressive swirling to coax the aromas of red and dark berries, violet, earth and game to emerge from the glass. The larger scaled flavors aren’t quite as dense but do possess a beguiling texture before terminating in an even more complex and sneaky long finish. This too will require extended keeping to arrive at its peak. (91-93)/2032+

2017 Charmes-Chambertin: (from Charmes proper). Moderate amounts of wood and menthol are the only aromas discernible on the overtly reduced nose. The wood shows up on the palate as well of the sappy and round flavors where the wood continues onto the palate. It’s difficult to predict whether there is enough mid-palate density to ultimately integrate quite this much wood. A question mark. (88-91?)/2025+

2017 Chambertin: A restrained, cool and very pretty, indeed even perfumed, nose is composed by notes of various red berries, violet, lavender, earth and underbrush. There is excellent vibrancy to the more concentrated and more mineral-driven flavors that culminate in a youthfully austere, structured and impressively long finish. This isn’t especially complex today but there is sufficient underlying material, and the tannins necessary to age for an extended period, such that my predicted range offers the benefit of the doubt that more depth will eventually develop. (91-93)/2032+

Domaine Georges Glantenay (Volnay)

| | | | |
|------|--------------------------------------|-----|----------|
| 2017 | Bourgogne Pinot Noir “Maison Dieu” | red | 86 |
| 2017 | ➔ Chambolle-Musigny | red | (89-91) |
| 2017 | Chambolle-Musigny “Feusselottes” 1er | red | (88-92?) |
| 2017 | Pommard | red | (88-91) |
| 2017 | Pommard “Les Combes Dessus” 1er | red | (90-92) |

| | | | |
|------|-----------------------------------|-----|---------|
| 2017 | ➔ Pommard “Les Rugiens Hauts” 1er | red | (91-93) |
| 2017 | Volnay | red | (88-91) |
| 2017 | ➔ Volnay “Les Brouillards” 1er | red | (90-93) |
| 2017 | Volnay “Les Roncerets” 1er | red | (90-92) |
| 2017 | ➔ Volnay “Les Santenots” 1er | red | (91-93) |

The young Guillaume Glantenay, and his sister Sarah, professed themselves to be “very happy with both the quality and the quantity and particularly so after the disaster that was 2016 in terms of yields. In fact 2017 is the first year since we started in 2013 where we had a full crop. We began picking the whites on the 30th of August and then attacked the reds on the 31st. In 2016 we did 3 weeks of vatting but in 2017 it was extended by another week to make a full month. The vinifications were soft but in a vintage where there were good yields, we wanted to be sure to obtain the materials that were there without pushing the extractions to be sure not to have wines with bitter tannins. As to the wines, they are elegant, pure and particularly well-balanced yet they should have no difficulty aging for the medium-term.” As I have already pointed out to readers, this is a domaine to watch carefully as this is a team with talent and the vineyards to make some great wines. I was told that the 2017s would be bottled without fining or filtration. (Vins Rare, www.vinsrare.com, CA, Misa Imports, www.misaimports.com, TX, World Wine Source/Russell Herman, 908/771.9082, NJ, all USA; Liberty Wines, www.libertywine.co.uk, Corney & Barrow, www.corneyandbarrow.com, both UK; SAQ, www.saq.com, Montreal and Newfoundland Labrador Liquor Corporation, www.nliquor.com, both Canada).

2017 Bourgogne Pinot Noir “Maison Dieu”: An ultra-fresh nose combines notes of various red berries with earth nuances that are picked up on the succulent and juicy flavors that possess both good detail and punch, all wrapped in a naturally sweet and mildly rustic finish. 86/2020+

2017 Volnay: (from 11 parcels that total 1.79 ha). A more elegant and equally fresh nose combines notes of red cherry, spicy and discreet floral elements. There is even better vibrancy to the delineated middle weight flavors that exude a subtle minerality on the clean, focused and sneaky long finish. (88-91)/2023+

2017 Pommard: Discreet touches of wood toast and menthol surround the cool, pure and pretty red pinot fruit aromas that are laced with hints of spice and earth. There is slightly better volume, punch and power if less refinement to the medium-bodied flavors that flash good depth on the mildly rustic and youthfully austere finale. Lovely and very Pommard. (88-91)/2025+

2017 Chambolle-Musigny: Mild reduction knocks down the fruit today but there is good freshness, detail and punch to the lightly mineral-inflected flavors that aren't quite as dense but they are notably finer on the lingering finish. A classic Chambolle of lace and grace. (89-91)/2023+

2017 Volnay “Les Roncerets”: A ripe yet airy and perfumed nose flashes notes of red currant, cherry, Asian-style tea and a hint of blackberry. The cool and restrained middle weight flavors evident an abundance of minerality on the tension-filled, sappy and nicely balanced finish. This attractive effort combines finesse with minerality and richness. (90-92)/2025+

2017 Volnay “Les Brouillards”: (from a 1.10 ha holding). Moderate wood frames the pretty essence of red currant, plum, violet, lilac and a whiff of spice. There is a highly seductive, indeed almost creamy, mouth feel to the lacy yet punchy middle weight flavors that also evident plenty of minerality on the youthfully austere finale. Classic Brouillards. (90-93)/2027+

2017 Volnay “Les Santenots”: (from a .40 ha holding in Santenots du Milieu). Here too moderate wood and menthol influence can be found on the cool, ripe and layered dark berry fruit, cassis, spice and violet-scented nose. The vibrant and attractively textured middle weight flavors aren't quite as dense but they offer impressively good focus and power that carries over to the balanced, very firm and beautifully persistent finale. (91-93)/2029+

2017 Pommard “Les Combes Dessus”: A mildly toasty nose features notes of menthol, spiced tea, red currant and a hint of cherry liqueur. The velvety, rich and seductively textured medium weight flavors possess the usual muscularity of a Pommard 1er, all wrapped in a robust, mineral-driven and youthfully austere finale. (90-92)/2027+

2017 Pommard “Les Rugiens Hauts”: (from a .22 ha holding). Generous wood and menthol nuances stop just short of fighting with the ultra-fresh spiced cherry and plum, Asian-style tea and violet scents. There is fine concentration to the round, velvety and rich larger-scaled flavors that terminate in a firm and dusty finish where the wood telegraphed by the nose resurfaces. Note that my projected range assumes that the wood treatment will ultimately be integrated. (91-93)/2029+

2017 Chambolle-Musigny “Feusselottes”: (from Feusselottes proper). More moderate though hardly invisible wood surrounds the attractively complex, overtly spicy and floral-infused aromas of plum, violet and lilac. The sleek, intense and refined middle weight flavors also exude an abundance of minerality on the finish that is, at present at least, rather short and dry, indeed it’s a bit strict. I’m honestly not sure how this will turn out but it would be safe to observe that today the balance isn’t what it could be. (88-92?)/2025+

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

| | | | |
|------|---|-----|---------|
| 2018 | ➔ Moulin-à-Vent “En Mortperay” | red | (89-92) |
| 2017 | Beaune “Boucherottes” 1er | red | (89-92) |
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Bourgogne-Hautes Côtes de Nuits | red | 86 |
| 2017 | Chambolle-Musigny | red | (88-91) |
| 2017 | Echézeaux Grand Cru | red | (88-92) |
| 2017 | Pommard “Les Arvelets” 1er | red | (88-91) |
| 2017 | Pommard “Les Pézerolles” 1er | red | (90-92) |
| 2017 | ➔ Pommard “Les Chanlins” 1er | red | (90-93) |
| 2017 | Richebourg Grand Cru | red | (91-93) |
| 2017 | ➔ Savigny-lès-Beaune “Clos des Guettes” 1er | red | (90-92) |
| 2017 | Vosne-Romanée “Clos de la Fontaine” | red | (87-90) |
| 2017 | Vosne-Romanée “Les Chalandins” | red | (88-91) |
| 2017 | ➔ Vosne-Romanée “Aux Réas” | red | (89-91) |

Mathias Parent, who is the son Anne-Françoise Gros and François Parent, now makes the wine for the three family labels of Anne-Françoise Gros, François Parent and his own eponymous operation of Mathias Parent (see below for reviews of those wines). Parent described 2017 as a vintage that produced “lighter but pure and punchy wines that are so refreshing that they’re a joy to drink. We chose to begin picking on the 8th of September and brought in correct yields of ripe fruit that possess potential alcohols in the 12 to 12.8% range. I did work the vinifications a bit harder than usual so that the wines wouldn’t be too light and I also reduced the amount of new wood somewhat. I think the 2017 reds will drink well young as they’re rich and relatively easy-going.” I found the quality of the Gros 2017s to be good to very good and particularly so at the *villages* level. I remind readers that 2015 was the last vintage for the Maizières for several years as it is being replanted. Note a 2018 was also reviewed below. (Veritas Imports, www.veritaswine.com, CA, M.S. Walker, www.mswalker.com, NY/NJ, Horizon Beverage, www.horizonbeverage.com, MA, Chelsea Ventures, LLC, www.chelseaventures.us, IL, Pioneer Wine Company, www.pioneerwine.com, TX, all USA; John Armit Wines, www.armit.co.uk, L’Assemblage, www.lassemblage.co.uk, Bancroft Wines, www.bancroftwines.com, Colombier Wines, www.colombiervinsfins.co.uk, Goedhuis & Co., www.goedhuis.com, Frazier’s Wine Merchants, www.frazierswine.co.uk, Four Walls Wine Co., www.fourwallswine.com, Hedonism Wines, www.hedonism.co.uk, Laytons, www.laytons.co.uk, Nickolls and Perks, www.nickollsandperks.co.uk, Neill Wines, www.neillwine.com, Berry Brothers & Rudd, www.bbr.com, Waitrose Cellar, www.waitrosecellar.com and Awin Barratt Siegel Wine Agencies, www.abswineagencies.co.uk, all UK).

2018 Moulin-à-Vent “En Mortperay”: This is restrained to the point of being mute with good freshness but not much detail beyond a mix of pepper-inflected dark berries. The nicely rich and vibrant medium-bodied flavors that are at once succulent and serious while demonstrating fine length on the built-to-age bitter cherry-inflected finish. (89-92)/2024+

2017 Bourgogne Pinot Noir: (from 3 parcels in Pommard). A super-fresh nose is pure pinot with equally good freshness and verve to the refreshing light weight flavors that make you feel like drinking it. This isn’t dense or particularly complex but it should be a hit for picnics and casual summer sipping. 86/now+

2017 Bourgogne-Hautes Côtes de Nuits: (made with no added sulfites). A discreet application of wood sets off similar aromas with perhaps just a bit more spiciness. The sleekly textured and slightly more mineral-inflected light weight flavors deliver reasonably good length on the lightly structured finale. 86/2020+

2017 Vosne-Romanée “Clos de la Fontaine”: (a ~.40 ha *monopole* of the domaine). An overtly spicy nose combines notes of both red and blue pinot fruit, dark currant and pretty floral hints. The delicious, caressing and seductively textured flavors possess better volume and on the more complex and lingering finish. The supporting tannins are relatively fine-grained and overall, this is a Vosne of finesse. (87-90)/2023+

2017 Vosne-Romanée “Les Chalandins”: A slightly more elegant and even spicier nose speaks of Asian-style tea, red currant and cherry along with notes of lilac and violet. The sleeker and more concentrated flavors possess excellent punch along with better depth on the youthfully austere finale where the innate class of Vosne is in evidence. (88-91)/2024+

2017 Vosne-Romanée “Aux Réas”: Moderate wood still allows the spiced plum, raspberry and hoisin aromas to shine. The gorgeously textured medium-bodied flavors possess a supple and seductive mid-palate while delivering very good length on the sappy and more complex finish that also flashes a touch of youthful austerity. (89-91)/2025+

2017 Chambolle-Musigny: (from 5 separate *lieux-dits*). A restrained but softly perfumed nose combines notes of red and dark cherry, spice, plum, sandalwood and a hint of violet, all of which is trimmed in just enough wood to mention. The lacy but quite punchy lighter weight flavors possess excellent delineation on the attractively stony finish that offers sneaky good length. This is very pretty and very Chambolle though it's not quite as complex as the Aux Réas, at least not today. (88-91)/2024+

2017 Savigny-lès-Beaune “Clos des Guettes”: A pretty combination of red currant, plum, violet and a whiff of the *sauvage* gives way to attractively textured and nicely concentrated medium-bodied flavors that exhibit fine length on the firm, youthfully austere and robust, indeed even bold, finish. Good quality here. (90-92)/2027+

2017 Beaune “Boucherottes”: Once again the expressive nose is ultra-pure with its nuanced array of various red berries, spice and a hint of warm earth. The round and delicious middle weight flavors are at once caressing and punchy while offering solid volume and length. This is finer than the Clos des Guettes but not quite as complex but this is still lovely. (89-92)/2027+

2017 Pommard “Les Pézerolles”: A gentle touch of wood sets off attractive, even perfumed scents of violets, cassis and plum. The rich, intense and vibrant flavors are distinctly earthy though there is plenty of the hallmark minerality and a lovely refinement thanks to the fine-grained tannins, all wrapped in a detailed and impressively long finish where the wood that appeared on the nose reemerges. (90-92)/2027+

2017 Pommard “Les Arvelets”: This too is admirably cool and pure with its high-toned if somewhat less elegant mélange of red and dark currant, pungent earth, humus and pretty floral wisps. The racy and minerally middle weight flavors possess a lilted mid-palate that contrasts somewhat with the slightly drying and short finish. This may well recover as the tannins seem ripe but that is not a certainty. (88-91)/2025+

2017 Pommard “Les Chanlins”: An airy but restrained nose reluctantly displays moderately deeply pitched dark currant, plum and violet scents that are trimmed in discreet hints of earth and oak. The succulent yet serious and muscular flavors possess fine mid-palate density while exuding evident minerality on the robust, firm and built-to-age finish. This is quite good though I would suggest passing on this unless you're prepared to be patient. (90-93)/2032+

2017 Echézeaux: (from a .26 ha parcel of vines planted in 1931 in the *climat* Champs Traversin, which is occasionally referred to as Le Petit Côteaux). Moderate wood surrounds the spicy nose that is comprised by notes of Asian-style tea, plum and violet. The succulent and velvet-textured medium-bodied flavors possess mouth coating sap yet the finish the very firm finish is a bit drying and woody. Like the Arvelets, this may well harmonize in time but that's not a guarantee. (88-92)/2029+

2017 Richebourg: (the vines have been replanted 3 times and they are now 15+, 25+ and 70+ years of age). Moderately firm reduction overshadows the fruit today. Otherwise there is excellent richness and vibrancy to the lightly mineral-inflected and very, very serious big-bodied flavors that deliver impressive length. Curiously though the depth is presently limited though Richebourg has an uncanny knack of developing outstanding complexity with time in bottle so it's entirely possible that my projected range may eventually prove to be overly conservative. (91-93)/2034+

Domaine Antonin Guyon (Savigny-lès-Beaune)

| | | | | |
|------|--|-----------|-----|---------|
| 2017 | Aloxe-Corton “Les Fournières” | 1er | red | (89-92) |
| 2017 | ➔ Aloxe-Corton “Les Vercots” | 1er | red | (90-92) |
| 2017 | Beaune “Clos de la Chaume Gaufrion” | | red | 88 |
| 2017 | Bourgogne-Hautes Côtes de Nuits “Cuvée des Dames de Vergy” | | red | 86 |
| 2017 | Chambolle-Musigny “Clos du Village” | | red | (87-89) |
| 2017 | ➔ Chambolle-Musigny “Les Cras” | | red | (89-91) |
| 2017 | Charmes-Chambertin | Grand Cru | red | (89-92) |
| 2017 | Chorey-lès-Beaune “Les Champs Longs” | | red | 87 |
| 2017 | Corton-Bressandes | Grand Cru | red | (89-92) |
| 2017 | Corton-Clos du Roy | Grand Cru | red | (90-93) |

| | | | |
|------|---|-----|---------|
| 2017 | Gevrey-Chambertin “Carougeot” | red | (88-91) |
| 2017 | ➔ Gevrey-Chambertin “La Justice” | red | (89-91) |
| 2017 | Pernand-Vergelesses “Les Vergelesses” 1er | red | (87-90) |
| 2017 | Savigny-lès-Beaune “Les Goudelettes” | red | (87-89) |
| 2017 | Volnay “Clos des Chênes” 1er | red | (89-91) |

This large 48 ha domaine is directed by Dominique Guyon and his *maître de chai* Vincent Nicot. They were proud of the fact that of 2018 the domaine is now certified as organic. As to the 2017 vintage they noted that “other than an early season frost scare, we had a pretty easy summer and early fall as conditions were clement, warm and quite dry. We chose to begin picking on the 5th of September and brought in good but not high yields that came in between 35 and 40 hl/ha. Because the fruit was clean and ripe the vinifications were straightforward. The wines initially seemed to be on the lighter side though once the malos were finished they picked up weight and fleshed out. Stylistically the 2017 vintage produced energetic and transparent wines that speak clearly of the underlying terroir. They should drink well early on but they should also offer reasonably good aging potential.” My take on the quality here is that, while variable, it is generally consistent what I encountered elsewhere in the Côte de Beaune. Note that the Bourgogne-Hautes Côtes and the two Pernand 1ers of Les Fichots and Les Vergelesses are sold under the label of Domaine Dominique Guyon. (Esprit du Vin French Wine Merchants, www.edvwines.com, NY, USA; Laytons, www.laytons.co.uk, Jeroboams Fine Wine, www.jeroboams.co.uk, John Armit Wines, www.armit.co.uk, and Friarwood Ltd., www.friarwood.com, all UK).

2017 Bourgogne-Hautes Côtes de Nuits “Cuvée des Dames de Vergy”: A relatively deeply pitched nose combines notes of violet, dark cherry and raspberry. The succulent, round and delicious flavors exude a subtle bead of minerality on the mildly austere finish that offers reasonably good persistence if limited depth. 86/2020+

2017 Choresy-lès-Beaune “Les Champs Longs”: A much earthier nose reflects notes of humus-inflected dark berry aromas that evidence a hint of the *sauvage*. The lighter weight flavors possess a lively and caressing mid-palate while culminating in a refreshing finish that could also use a bit more depth. 87/2021+

2017 Beaune “Clos de la Chaume Gaufriot”: (a *monopole*). A hint of herbal tea sits atop the fresh and cool aromas of violet, dark pinot fruit and a pretty spice hint. There is excellent vibrancy to the utterly delicious and nicely delineated lighter weight flavors that display ample minerality on the dusty and refreshing finish that once again could use a bit more depth. Still, this is really quite pretty. 88/2023+

2017 Savigny-lès-Beaune “Les Goudelettes”: A brooding and very earthy nose is comprised by notes of humus, game, forest floor and dark cherry. The textured and supple lighter weight flavors possess an easy-going style before concluding in a lightly stony and mildly rustic finish that could also use just a bit more depth as it's a bit one-dimensional today. (87-89)/2021+

2017 Pernand-Vergelesses “Les Vergelesses”: (sold under the label of Domaine Dominique Guyon). This isn't as fresh as the foregoing wines with its nose of poached plum and soft spice elements. There is better energy and freshness to the medium weight and more mineral-driven flavors that possess good length on the moderately austere finale. I'm not wild about the nose but given how fresh the other wines are, this could just be a passing phase. (87-90)/2024+

2017 Chambolle-Musigny “Clos du Village”: Deep ruby color. This too is not super-fresh on the poached plum, dark raspberry and violet-suffused nose. There is a relatively fine minerality present on the fresh and nicely energetic lighter weight flavors that evident plenty of minerality on the bitter cherry-inflected finish. Like the Vergelesses, this may well recover and display the same appealing freshness as most of the other wines in the range. (87-89)/2024+

2017 Chambolle-Musigny “Les Cras”: (Les Cras is a split-rated vineyard and this is from the *villages* portion). This is the first wine to display any significant reduction and it's enough to mask the underlying fruit. There is more volume if a bit less refinement to the more concentrated and more mineral-driven flavors that also offer much better complexity on the lingering and attractively textured finish. This is a fine Chambolle *villages* and worth checking out. (89-91)/2024+

2017 Gevrey-Chambertin “La Justice”: Discreet, if not invisible, wood sets off pure, cool and restrained aromas of red currant, raspberry and soft floral wisps. There is really lovely vibrancy to the detailed, sleek and refined medium weight flavors that brim with minerality on the focused, balanced and moderately firm finish. This too is really quite good and it is a Gevrey *villages* of delicacy and refinement. (89-91)/2025+

2017 Gevrey-Chambertin “Carougeot”: A mildly toasty nose offers up notes of plum liqueur, freshly turned earth, forest floor and a touch of the *sauvage*. The richer and more powerful flavors possess a velvety and seductive texture while the sappy finish offers good length if not quite the same fine balance and overall depth. (88-91)/2025+

2017 Charmes-Chambertin: (from a tiny .085 ha parcel in Charmes proper which is enough in most vintages for only 1 barrel). Reduction and wood toast make for a very pungent nose today. Otherwise the lively lighter weight flavors possess good cut and an attractive texture before terminating a succulent bitter cherry-inflected finish where a touch of warm appears. This is on the lighter side for a Gevrey *grand cru* but it is undeniably pretty. (89-92)/2027+

2017 Volnay “Clos des Chênes”: (from a .87 ha parcel that directly abuts Taillepieds). A perfumed mélange consists of plum, dark currant, spice and overt floral elements. The beautifully well-detailed, pure and punchy middle weight flavors ooze a fine minerality on the firm if slightly tangy and lean finish. This may well flesh out with a few years of bottle age though once again that is not a certainty. (89-91)/2029+

2017 Aloxe-Corton “Les Fournières”: (from rocky, flinty soil that drains extremely well). Like a few of the foregoing wines, the nose lacks freshness on the essence of dark berry fruit and plum liqueur-suffused aromas. The lighter weight flavors are not super dense but they are delicious and punchy while delivering solid length on the rustic and serious finish. Note that my projected range offers the benefit of the doubt that the aromatic freshness will eventually recover. (89-92)/2027+

2017 Aloxe-Corton “Les Vercots”: (from deeper soil with high clay content). There is enough wood to notice framing the overtly earthy and agreeably fresh aromas of black raspberry and cassis plus a hint of the *sauvage*. The generously proportioned and fleshy big-bodied flavors possess better inner mouth freshness and verve as well as very good precision on the firmly structured, serious, structured and sneaky long finish. This well-made effort will need at least some patience and should reward 12+ years of it. (90-92)/2029+

2017 Corton-Bressandes: A pungent nose of wood and reduction seems to be somewhat flat and dull. The rich, full-bodied and enveloping middle weight plus flavors possess a suave yet tautly muscular mouth feel as well as much better freshness, all wrapped in a mildly tangy finish that resembles that of the Clos des Chênes. I like the complexity as well as the solid size and weight but I doubt that this will be one of the great vintages for what is often an excellent wine. (89-92)/2029+

2017 Corton-Clos du Roy: This displays essentially the same nose as the Bressandes today. Otherwise there is a finer mouth feel to the more mineral-driven flavors that don't possess the sheer scale that they normally do but on the plus side, they're actually quite refined with slightly better overall depth and persistence. (90-93)/2029+

Maison Harbour (Savigny-lès-Beaune)

| | | | | |
|------|--------------------|---------------------------------|-----|---------|
| 2017 | Charmes-Chambertin | Grand Cru | red | (90-92) |
| 2017 | Corton | Grand Cru | red | (90-92) |
| 2017 | Gevrey-Chambertin | “Combe au Moine” 1er | red | (89-92) |
| 2017 | ➔ | Gevrey-Chambertin “La Justice” | red | (89-91) |
| 2017 | ➔ | Gevrey-Chambertin “Pressonnier” | red | (89-91) |
| 2017 | Pommard | “Les Chanlins” 1er | red | (89-92) |
| 2017 | Savigny-lès-Beaune | “La Dominode” 1er | red | (88-91) |

A young Canadian/American couple, Colleen and Nicholas Harbour, started a small *négociant* operation from their digs in Savigny. Their first vintage was in 2013 and they only buy fruit for their reds and it depends on sources and quality for their whites (which will be reviewed in Issue 75). Nicholas commented simply that 2017 was “a more generous vintage from the standpoint of yields and thus we were able to source more fruit from good sources.” I found the potential quality here to be quite good, particularly from Gevrey though a few wines displayed hints of volatile acidity. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Ybenets Wine AB, Nacka, Sweden; Vinomani ApS, www.vinomani.dk, Dragoer, Denmark; DP Trade, www.wine-dp-trade.ru, Moscow, Russia; The Sampler Wine Merchant, www.thesampler.co.uk, London, The Vino Beano, www.thevinobeans.com, London, both UK; Burgundian Imports, www.burgundianimports.com, Nova Scotia, Canada; Dionysus Imports Inc., Houston, TX, C'est Vin, LLC, DC/VA, VA, Vino Veritas Ltd., Brookfield, WI, Passionné de Vin Imports, www.pdvimports.com, CA, Consulon LLC, www.consulon.com, OR, all USA).

2017 Savigny-lès-Beaune “La Dominode”: An attractively spicy nose features notes of red and dark currant that is cut with copious earth nuances. The supple, round and vibrant lighter weight flavors possess a lovely minerality while offering good length on the balanced finish. This is on the lighter side but quite pretty. (88-91)/2023+

2017 Gevrey-Chambertin “Pressonnier”: A brooding and distinctly earthy nose reflects notes of dark berries, violet and plenty of *sauvage* character. The notably richer medium weight flavors possess much better mid-palate volume before culminating in a seductively velvety finish. Very good quality for a *villages* level wine and worth checking out. (89-91)/2024+

2017 Gevrey-Chambertin “La Justice”: Moderate reduction flattens the fruit though a whiff of earth escapes the funk. Otherwise there is good freshness and verve to the more elegant and better detailed if less concentrated flavors that possess fine depth and persistence. This is a classic La Justice in that it’s a Gevrey of refinement. Worth a look. (89-91)/2024+

2017 Pommard “Les Chanlins”: This too is moderately reduced along with a background hint of volatile acidity. The sleek, intense and tautly muscular flavors possess both good detail and a lovely minerality on the youthfully austere and compact finish. This firm effort will need at least a few years to better flesh out and unwind. (89-92)/2027+

2017 Gevrey-Chambertin “Combe au Moine”: Here too there is a whisper of volatile acidity to the brooding and very reticent dark berry fruit and *sauvage*-tinged aromas. The middle weight flavors are supple and surprisingly forward for Cazetiers, all wrapped in lingering, focused, firm and mildly austere finish. (89-92)/2025+

2017 Corton: Once again there is a hint of volatile acidity on the firmly reduced nose. There is better size, weight and power to the medium-bodied flavors that possess very good complexity on the rustic and muscular finish. (90-92)/2027+

2017 Charmes-Chambertin: (from Charmes proper). A pungent nose of wood toast, reduction and subtle volatile acidity leads to delicious and more refined flavors that possess a seductive mid-palate texture thanks to the relatively fine-grained tannins shaping the lingering if less complex finish. There is a hint of warmth but overall, this is nicely balanced. (90-92)/2027+

Armand Heitz (Chassagne-Montrachet)

| | | | |
|-------------|--|------------|-----------|
| 2017 | Coteaux Bourguignons – Connivence | red | 84 |
| 2017 | Juliéas “La Combe Vineuse” | red | 88 |

Armand Heitz, who also directs his family domaine Heitz-Lochardet (see immediately below), has started a small *négociant* operation under his own name. The idea is to allow him to try new approaches and to work with other growers, most notably in Beaujolais. Heitz explained that for the Connivence, which means to collude or cooperate with, that his idea is to work with a different grower each year. Heitz noted that these two wines were bottled in August, 2018 without fining or filtration. (T. Edward Wines, www.tedwardwines.com, NY, Old World Importing, Inc., www.oldworldimporting.com, CO, Veritas Imports, www.veritaswine.com, CA, A.H.D. Wine Imports, www.ahdvintners.com, MI and Dionysus Imports, www.dionysusimports.com, TX, all USA).

2017 Coteaux Bourguignons – Connivence: (50% pinot and 50% Beaujolais Villages from Alex Foillard; made with no sulfur and noted as “sans soufre” on the back label). There is a touch of brett on the nose of pepper and earth-inflected red and dark berries. It extends to the palate as well of the round, forward and easy-going flavors that conclude in a mildly warm finish. This is one of those wines that works if provided you don’t mind relatively prominent brett-influence. With that said, I can’t say it appeals to me. 84/now

2017 Juliéas “La Combe Vineuse”: A cool, pure and much more elegant nose combines notes of various dark berries, spice, pepper and a whiff of spice. The supple and rich flavors possess good vibrancy though the finish tightens up enough to suggest that this will need a few years to be at its best. 88/2021+

Domaine Heitz-Lochardet (Chassagne-Montrachet)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Chassagne-Montrachet “Morgeot” 1er | red | 89 |
| 2017 | ➔ Pommard “Les Pézerolles” 1er | red | 91 |
| 2017 | Pommard “Clos des Poutures” 1er | red | 90 |
| 2017 | ➔ Pommard “Les Rugiens” 1er | red | 92 |
| 2017 | ➔ Volnay “Taillepieds” 1er | red | 91 |

The young Armand Heitz directs this small but growing domaine whose range of reds will continue to expand over the next few years, in fact the Morgeot is the latest addition. With respect to the 2017 vintage, Heitz noted that “after avoiding another potential frost-related disaster we enjoyed a pretty easy and warm growing season. The harvest arrived early as we began picking the Chevalier-Montrachet [the Heitz whites will be reviewed in Issue 75] on the 27th of August and then attacked the rest of the range. Yields were quite good for the pinot but not so much for the chardonnay as there was quite a bit of shatter during the flowering. The fruit was clean and ripe and I used 100% whole clusters for the vinifications which were easy to

manage. As to the wines, I like the reds and I really like the whites and both should age well.” I have to agree with Heitz as he has fashioned some lovely reds that should amply reward mid-term cellaring. Heitz noted that they were bottled in August, 2018 without fining or filtration. (T. Edward Wines, www.tedwardwines.com, NY, Old World Importing, Inc., www.oldworldimporting.com, CO, Veritas Imports, www.veritaswine.com, CA, A.H.D. Wine Imports, www.ahdvintners.com, MI and Dionysus Imports, www.dionysusimports.com, TX, all USA).

2017 Chassagne-Montrachet “Morgeot”: (from Francemont and 2017 is the first vintage). A softly toasty nose offers up notes of earth and pepper on the red currant and plum aromas. The nicely rich and attractively textured medium weight flavors possess good depth and persistence on a nicely balanced finish. This should be approachable young if that’s your preference. 89/2023+

2017 Pommard “Clos des Poutures”: (a .66 ha *monopole*). This too is softly toasty with an abundance of earth and underbrush characters suffusing the slightly more elegant red currant-scented nose. The nicely detailed medium weight flavors possess an elegant mouth feel thanks mainly to the relatively fine-grained tannins shaping the attractively complex and lingering finish that reflects only a hint of Pommard-like rusticity. 90/2024+

2017 Pommard “Les Pézerolles”: An elegant, cool and ultra-fresh nose combines a plethora of floral elements with those of high-toned red currant, plum and lavender. The sleek, delicious and stony flavors possess reasonably good mid-palate density as well as fine depth and length. While the dusty finish offers solid balance, it does need to flesh out and thus at least some patience is recommended. 91/2025+

2017 Pommard “Les Rugiens”: (from a .43 ha parcel in Rugiens-Hauts). Here the wood regimen is less subtle as there are notes of menthol on the airy and equally high-toned nose that is also distinctly floral. The relatively supple medium weight flavors possess both fine precision and minerality, all wrapped in a dusty, youthfully austere and built-to-age finish. 92/2029+

2017 Volnay “Taillepieds”: (from a .37 ha parcel). An appealingly spicy and once again overtly floral-tinged nose speaks of herbal tea, dark berry and a whiff of red currant. The intense and beautifully well-delineated middle weight flavors brim with minerality before culminating in a refined, dusty and ever-so-slightly drying finish. Note that my rating assumes that this hint of dryness will progressively diminish with age. 91/2029+

Maison Henry-Boillot (Meursault)

2017 ➔ **Bourgogne “Lamarosse”**

red

87

The young Marthe Henry-Boillot directs this tiny *négociant* operation that may one day morph into a hybrid *domaine-négociant*. She explained that despite being born in Paris her grandfather, Pierre Boillot (deceased in 2004), owned a *domaine* in Meursault. She was working in Paris as a journalist but yearned for something “more satisfying and rewarding” and finally decided to return to Meursault to learn the art of making wine. She told me that “wine was in my veins through my heritage and I just one day knew that I needed to do something else.” She began her journey in 2013 by working with Caroline L’Estimée at *Domaine Jean-Noël Gagnard* in Chassagne and then *Domaine Rougeot* in Meursault (where she still works). When she felt that she was ready she bought fruit from friends and is now making wine in her grandfather’s very deep and cold cellars in Meursault. Her range of whites, which will be reviewed in Issue 75, is more extensive and are made as naturally as possible with low sulfur, indigenous yeasts and raises her wines in older wood. The sole red reviewed, was fashioned with 100% whole cluster and this is one of the very few places where someone dares vinify a Bourgogne with 100% whole clusters. There will be a broader range of reds going forward, including apparently a *Santenots*. Henry-Boillot also reports that she may eventually be able to take over some, or perhaps even all, of her grandfather’s vines as they were not sold after his death. The *domaine* is so new that there are no official importers so I can’t yet advise on how to find the wines. Just be aware that in my view this is a talent worth knowing about. Note that *Maison Henry-Boillot* has no affiliation with the similarly named *Maison Henri Boillot* reviewed above.

2017 Bourgogne “Lamarosse”: (100% pinot noir and vinified with 100% whole clusters). An ultra-floral and exceptionally fresh nose speaks mainly of various red berries and a touch of earth. The racy, intense and beautifully well-detailed flavors possess a lovely texture while concluding in a mildly rustic and austere finish. I like the depth and this is a Bourgogne that should repay short to mid-term cellaring. Lovely. 87/2022+

Domaine Huber-Verdereau (Volnay)

| | | | |
|------|---|-----|---------|
| 2017 | Bourgogne “Les Grandes Gouttes” | red | 85 |
| 2017 | Bourgogne Pinot Noir “Les Constances” | red | 86 |
| 2017 | Bourgogne-Hautes Côtes de Beaune “Le Crêtot à Droite” | red | 86 |
| 2017 | Coteaux Bourguignons “Les Chanterelles” | red | 85 |
| 2017 | Monthélie “La Combe Danay” | red | 87 |
| 2017 | Monthélie “Les Vignes Rondes” 1er | red | 88 |
| 2017 | Pommard “Les Bertins” 1er | red | 90 |
| 2017 | Pommard “Clos du Colombier” | red | (88-90) |
| 2017 | Pommard “En Vaumuriens Hauts” | red | 88 |
| 2017 | Volnay | red | 88 |
| 2017 | Volnay “Les Frémiets” | red | 90 |
| 2017 | Volnay “Les Robardelles” | red | 89 |

Thiébauld Huber, who runs this 9.5 ha domaine, professed himself to be “very happy with the 2017 vintage as we finally made some wine though we narrowly avoided another frost catastrophe in late April. We did absolutely everything we could to prevent that damage because had we made so little wine as we did in 2016 it would have caused some very unfortunate consequences for us financially. But the good news is that our efforts saved the day and now, along with 2018, we have two vintages where we produced good quantities and everyone is certainly happier as a result. I chose to begin picking on the 3rd of September and the fruit was about as spotless as it can. Moreover the warm and dry summer produced good maturity levels which between having clean and ripe fruit, it’s easy to make good wine. In particular, I like the freshness of the 2017s and I think consumers will find them very attractive.” I should point out that Huber not only farms biodynamically but employs a very low total sulfur approach, which sometimes can allow the levels of volatile acidity and/or brett to creep up as was the case with a few of these 2017s. Huber noted that he bottled the reds between September 2018 and January 2019. (Caveau Selections, www.caveauselections.com, OR, True North Wine Merchants, www.truenorthwines.com, CA and Indie Wineries, www.indiewineries.com, NY, all USA; no known UK importers).

2017 Coteaux Bourguignons “Les Chanterelles”: (from a coplanted blend of 90% Gamay Tenturiers and 10% pinot noir). There is a hint of barnyard character sitting atop the earthy red berry fruit aromas. Otherwise there is good energy to the delicious if rustic flavors that are sufficiently forward such that this will drink well immediately. 85/now+

2017 Bourgogne Pinot Noir “Les Constances”: This too evidences a trace of barnyard character on the fresh and markedly earth dark currant scents. The sleeker and brighter flavors offer a bit more depth and persistence on the ever-so-mildly dry finish that is likely due to the recent bottling. 86/now+

2017 Bourgogne “Les Grandes Gouttes”: Notes of volatile acidity and barnyard are subtle but not invisible on the very fresh red cherry aromas. The supple, round and easy-going flavors are attractively vibrant though the bitter cherry-inflected finish is a bit short. 85/now+

2017 Bourgogne-Hautes Côtes de Beaune “Le Crêtot à Droite”: (this coplanted blend contains ~15% Pinot Beurot). A whiff of barnyard character detracts only slightly from the otherwise fresh and pretty red pinot fruit aromas. The light weight flavors possess good energy while displaying good focus on the clean and chiseled finish. This isn’t drying but it is a bit short. 86/now+

2017 Monthélie “La Combe Danay”: Here too there is a suggestion of barnyard to the much more deeply pitched nose that consists of dark currant, black raspberry and soft earth nuances. The lighter weight flavors are relatively fruity and quite forward while concluding in a better balanced if not especially complex finish. To enjoy young. 87/2021+

2017 Monthélie “Les Vignes Rondes”: An equally deeply pitched nose of poached plum, spice and newly turned earth flashes a whisper of barnyard. The seductive palate impression of the middle weight flavors is really quite rich though there are hints of rusticity and youthful austerity on the lingering and slightly firmer finish. 88/2022+

2017 Volnay: (from a mix of 6 *lieux-dits*, most of which are on the Pommard side). Here the nose is definitely riper, indeed to the point that the poached plum lack a bit of freshness though the freshness picks up on the palate as the very rich and relatively full-bodied flavors possess good verve. The firm, dusty and mildly rustic finale delivers good length and in contrast to the prior wines, this will need at least a few years of keeping. 88/2022+

2017 Volnay “Les Robardelles”: (from the *villages* portion of the vineyard with vines planted in 1943; 20% whole cluster vinification). A nicely layered mix is composed mostly by plum, violet and dark raspberry aromas where added breadth is present in the form of earth and a very subtle hint of barnyard character. The finer and more complex flavors also possess a seductive mouth feel before concluding in a delicious and lightly structured finish that should enable this to drink well after only a year or two of cellaring. 89/2023+

2017 Volnay “Les Frémiets”: While subtle, this too evidences a very subtle hint of barnyard on the similar nose as there are notes of violet and plum along with a hint of wood. The super-sleek and energetic medium-bodied flavors exude a fine bead of minerality while the lingering finish is shaped by moderately firm and well-integrated tannins. While not technically perfect, this is still quite attractive in its fashion. 90/2024+

2017 Pommard “En Vaumuriens Hauts”: A notably ripe nose and moderately fresh reflects a touch of volatile acidity and dark pinot fruit along with a hint of earth. The exceptionally rich flavors possess both good minerality and volume as well as fine focus on the ever-so-mildly rustic finale. 88/2023+

2017 Pommard “Clos du Colombier”: (a *monopole* located two-thirds in Village, which is an actual *villages*, and the rest in the 1er Clos des Verger). A fresher nose offers up notes of red currant, cherry and a hint of volatile acidity. There is slightly better vibrancy to the equally rich flavors that possess fine depth and persistence with almost no rusticity. (88-90)/2024+

2017 Pommard “Les Bertins”: (50% whole cluster vinification). Once again there is a very subtle hint of barnyard to the fresh and bright red pinot fruit and earth-suffused nose. The succulent and seductively lush medium-bodied flavors that possess lovely richness while delivering good persistence and depth on the youthfully austere finish. Like the Frémiets, this is not technically perfect but it is also quite attractive. 90/2025+

Maison Louis Jadot (Beaune)

| | | | |
|------|--|-----|----------|
| 2017 | Beaune “Boucherottes” 1er | red | (89-91) |
| 2017 | Beaune “Clos de Couchereaux” 1er | red | (89-91) |
| 2017 | ➔ Beaune “Aux Cras” 1er | red | (91-93) |
| 2017 | Beaune “Grèves” 1er | red | (90-92) |
| 2017 | Beaune “Theurons” 1er | red | (90-92) |
| 2017 | Beaune “Clos des Ursules” 1er | red | (90-92) |
| 2017 | Bonnes Mares Grand Cru | red | (92-94) |
| 2017 | ➔ Bourgogne “Le Chapitre” | red | (86-89) |
| 2017 | Chambertin Grand Cru | red | (91-94) |
| 2017 | Chambertin-Clos de Bèze Grand Cru | red | (91-94) |
| 2017 | ➔ Chambolle-Musigny “Les Amoureuses” 1er | red | (91-94) |
| 2017 | Chambolle-Musigny “Les Baudes” 1er | red | (88-90) |
| 2017 | Chambolle-Musigny “Les Charmes” 1er | red | (89-91) |
| 2017 | Chambolle-Musigny “Les Drazéys” | red | (88-91) |
| 2017 | Chambolle-Musigny “Les Feusselottes” 1er | red | (90-92) |
| 2017 | Chambolle-Musigny “Les Fuées” 1er | red | NR |
| 2017 | Chambolle-Musigny “Les Sentiers” 1er | red | (89-92) |
| 2017 | Chapelle-Chambertin Grand Cru | red | NR |
| 2017 | Charmes-Chambertin Grand Cru | red | (89-92) |
| 2017 | Chorey-lès-Beaune “Les Beaumonts” | red | (87-89) |
| 2017 | Clos St. Denis Grand Cru | red | (91-94) |
| 2017 | Clos de la Roche Grand Cru | red | (89-92?) |
| 2017 | Clos de Vougeot Grand Cru | red | (90-93) |
| 2017 | Corton-Clos du Roi Grand Cru | red | (90-92) |
| 2017 | Corton-Grèves Grand Cru | red | (91-93) |
| 2017 | Corton-Pougets Grand Cru | red | (90-93) |
| 2017 | Côte de Nuits-Villages “Le Vaucrain” | red | (87-89) |
| 2017 | Echézeaux Grand Cru | red | (89-92) |
| 2017 | Gevrey-Chambertin | red | (88-91) |
| 2017 | Gevrey-Chambertin “Au Closeau” 1er | red | (90-92) |
| 2017 | ➔ Gevrey-Chambertin “Les Cazetiers” 1er | red | (90-93) |

| | | | | |
|------|----|--|-----|---------|
| 2017 | ➔➔ | Gevrey-Chambertin "Clos St. Jacques" 1er | red | (91-94) |
| 2017 | ➔➔ | Gevrey-Chambertin "Estournelles St. Jacques" 1er | red | (91-93) |
| 2017 | ➔➔ | Gevrey-Chambertin "Lavaut St. Jacques" 1er | red | (90-93) |
| 2017 | ➔➔ | Gevrey-Chambertin "Petite Chapelle" 1er | red | (90-93) |
| 2017 | | Marsannay "Clos du Roy" | red | (89-91) |
| 2017 | ➔➔ | Marsannay "Longeroies" | red | (90-92) |
| 2017 | | Mazis-Chambertin Grand Cru | red | (90-93) |
| 2017 | | Monthélie "Champs Fulliot" 1er | red | (89-92) |
| 2017 | | Monthélie "Les Sous Roches" | red | (87-89) |
| 2017 | | Morey St. Denis "Clos des Ormes" 1er | red | (89-91) |
| 2017 | | Musigny Grand Cru | red | NR |
| 2017 | | Nuits St. Georges | red | (88-90) |
| 2017 | | Nuits St. Georges "Les Boudots" 1er | red | (89-92) |
| 2017 | ➔➔ | Nuits St. Georges "Les St.-Georges" 1er | red | (90-93) |
| 2017 | ➔➔ | Nuits St. Georges "Les Vaucrains" 1er | red | (91-93) |
| 2017 | | Pernand-Vergelesses "Clos de la Croix de Pierre" 1er | red | (89-91) |
| 2017 | ➔➔ | Pommard | red | (89-91) |
| 2017 | | Pommard "Clos de la Commaraine" 1er | red | (90-92) |
| 2017 | | Pommard "Epenots" 1er | red | (90-92) |
| 2017 | | Pommard "Grands Epenots" 1er | red | (89-92) |
| 2017 | ➔➔ | Pommard "Les Rugiens" 1er | red | (91-93) |
| 2017 | | Santenay "Clos de Malte" | red | (87-89) |
| 2017 | | Santenay "Clos des Gatsulards" | red | (86-89) |
| 2017 | | Savigny-lès-Beaune "Clos des Guettes" 1er | red | (88-91) |
| 2017 | | Savigny-lès-Beaune "La Dominode" 1er | red | (90-92) |
| 2017 | | Volnay "Clos de la Barre" 1er | red | (90-92) |
| 2017 | ➔➔ | Volnay "Clos des Chênes" 1er | red | (90-93) |
| 2017 | | Volnay "Mitans" 1er | red | (90-92) |
| 2017 | | Volnay "Santenots" 1er | red | (88-91) |
| 2017 | | Vosne-Romanée | red | (88-90) |
| 2017 | ➔➔ | Vosne-Romanée "Les Beaux Monts" 1er | red | (90-93) |
| 2017 | | Vosne-Romanée "Les Chaumes" 1er | red | (88-91) |
| 2017 | | Vosne-Romanée "Les Suchots" 1er | red | (89-92) |
| 2016 | | Auxey-Duresses | red | 86 |
| 2016 | | Beaune "Bressandes" 1er | red | 89 |
| 2016 | ➔➔ | Chambolle-Musigny "Les Sentiers" 1er | red | 92 |
| 2016 | | Clos de Vougeot Grand Cru | red | 93 |
| 2016 | | Corton-Pougets Grand Cru | red | 93 |
| 2016 | | Côte de Beaune-Villages | red | 86 |
| 2016 | ➔➔ | Gevrey-Chambertin | red | 89 |
| 2016 | ➔➔ | Marsannay "Longeroies" | red | 90 |
| 2016 | | Nuits St. Georges | red | 88 |
| 2016 | ➔➔ | Nuits St. Georges "Les Boudots" 1er | red | 92 |
| 2016 | ➔➔ | Nuits St. Georges "Les Vaucrains" 1er | red | 91 |
| 2016 | ➔➔ | Pommard | red | 89 |

Technical director Frédéric Barnier described 2017 as having a "growing season that was pretty tranquil compared to the rock and roll season that was 2016. January was cold but clement and sunny. Temperatures warmed quickly with just enough rain to get the vines started early, which can cut both ways as it's nice when bud break is early but as 2016 proved, if there is a late spring frost, it can spell disaster. This is exactly the scenario that played out in late April 2017 as the temperatures were low enough to cause damage except that the humidity was sufficiently low that in the end not much damage was recorded with the exceptions of Rully and Savigny. Temperatures again rose and the first half of June was borderline hot. The flowering largely passed well in pinot but there was some shatter for the chardonnay that did have a negative effect on yields. To be sure, they were good in chardonnay but not nearly as good as what we obtained in pinot. July and August were pretty much normal in terms of temperatures but conditions were extremely dry and some parcels did suffer from hydric stress. In the end this turned

out to be a blessing in disguise because had there been normal amounts of rainfall, the yields in pinot would have been so high that the crop would have never properly ripened. One other interesting aspect of the vintage is that despite the fact that July and August had normal temperatures, it was cloudy so we had the warmth but less direct sunlight. This is important because to me this explains why the strikingly fresh wines don't really seem to be the offspring of a very warm vintage as they don't have super-ripe aromas. We chose to begin picking on the 4th of September with the chardonnay and our Côte de Beaune pinot plots. Moreover the harvest conditions were cool and dry so we had the luxury of being able to pick each parcel exactly when we wished, which is not always the case. We then attacked the Côte de Nuits on the 12th and continued until the 22nd. As I mentioned, yields were good in both colors but especially good in pinot noir and among those parcels, those that had suffered frost damage in 2016 were particularly productive with Volnay perhaps being the highest of all. Potential alcohols in chardonnay were excellent at between 13 and 13.5% and very good for the pinot as most came in between high 12% and low 13% so very few wines were chaptalized. The vinifications were straightforward and the malos finished early, in fact all of them had finished by Christmas. One other surprise was how dramatically the reds improved once the malos had terminated and frankly it's rare to see wines get so much better in a relatively short period of time. I would say that the quality was slightly better in the Côte de Nuits but not necessarily any more so than usual. As to the wines, they're simple to describe because they're entirely classic with excellent freshness and transparency. They're not monsters of concentration or power but they're balanced and refreshing and should be popular with both purists and with casual Burgundy drinkers. They should also drink well young but also even with extended aging." I have to agree with Barnier that the Jadot 2017s are classically styled Burgundies that should drink well early but have no trouble aging well for several decades. Barnier also explained that Jadot just added 17 ha of vines by taking over Domaine Prieur-Brunet in Santenay. Please see that section below for those reviews. Lastly, note that a number of 2016's were also revisited below in bottle. (Kobrand, Inc., www.kobrandwine.com, NY, USA; Hatch Mansfield Ltd., www.hatchmansfield.com, Uncorked Ltd, www.uncorked.co.uk, both UK).

2017 Chorey-lès-Beaune “Les Beaumonts”: Moderate wood sets off the fresh and ripe aromas of various red berries and in particular cherry along with hints of spice, earth and leather. The caressing and round flavors possess reasonably good density while exhibiting only a touch of rusticity on the sneaky long and delicious finish. To enjoy young. (87-89)/2021+

2017 Santenay “Clos de Malte”: A mildly toasty nose consists of distinctly earth but bright red currant and raspberry scents. The sleek, round and plump flavors possess excellent punch on the rustic and delicious lightly mineral-inflected finale that is just a bit more tightly wound. (87-89)/2022+

2017 Santenay “Clos des Gatsulards”: This is aromatically similar to the Clos de Malte save for being just a touch more deeply pitched. There is more volume and richness if less minerality on the equally plump and round flavors that show a bit more rusticity on the youthfully austere finish. (86-89)/2022+

2017 Savigny-lès-Beaune “Clos des Guettes”: A toasty menthol-suffused array consists of notes of spices and red currant. The mouth feel of the middle weight flavors is once again sleek and nicely detailed with more evident minerality on the intense bitter cherry-inflected finish that is shaped by moderately firm tannins. At least some patience necessary. (88-91)/2024+

2017 Savigny-lès-Beaune “La Dominode”: Slightly riper yet very fresh liqueur-like aromas of dark raspberry and cherry are liberally laced with earth and discreet spice nuances. There is fine volume and richness to the attractively vibrant and stony medium-bodied flavors that culminate in a delicious but quite serious built-to-age finish. Patience a must here. (90-92)/2027+

2017 Pernand-Vergelesses “Clos de la Croix de Pierre”: (from En Caradeux). A distinctly cooler and more restrained nose reluctantly offers up a layered mix of red and dark pinot fruit that is trimmed in enough wood to warrant pointing out. There is both good volume and vibrancy to the well-detailed flavors that exude a discreet bead of minerality onto the mildly rustic finale. This too will need at least a few years of forbearance as it's presently pretty tightly wound. (89-91)/2024+

2017 Monthélie “Les Sous Roches”: A pungent nose is comprised by notes of wood and reduction. Otherwise there is good freshness to the solidly concentrated middle weight flavors that also exude a discreet minerality onto the succulent but muscular finish that is once again a bit on the rustic side. (87-89)/2023+

2017 Monthélie “Champs Fulliot”: This too is woody and reduced with the addition of menthol nuances. There is more volume still but the caressing, stony and serious mouth coating flavors that display much better depth and persistence. This won't win any awards for refinement but it offers plenty of character in an age-worthy package. (89-92)/2025+

2017 Beaune “Grèves”: Here too there are toast and menthol elements in play but with no reduction to the essence of spiced red cherry and earth scents. The succulent, even juicy, medium weight flavors possess obvious rusticity on the muscular palate impression, all wrapped in beautifully complex finish that makes clear that it's going to need patience. (90-92)/2029+

2017 Beaune “Theurons”: A more reserved and less obviously wooded nose reflects notes of essence of red currant, warm earth and clove nuances. The slightly finer middle weight flavors possess an attractive mid-palate texture that contrasts somewhat with the muscular finish that immediately tightens up. This is firm though not quite so much as the Grèves and a decade in a cool cellar should see this well-made effort at its best. (90-92)/2027+

2017 Beaune “Aux Cras”: A distinctly cool and restrained nose is similar to that of the Theurons with its essence of red currant and spice wisps. There elegant, refined and intensely mineral-suffused medium weight flavors possess outstanding definition along with evident power on the beautifully long finish that is shared by a firm core of fine-grained tannins. Once again at least moderate patience is a must. (91-93)/2029+

2017 Beaune “Clos de Couchereaux”: Here too there is obvious restraint to the cool and understated nose of red raspberry, currant, floral and earth nuances. The mid-palate of the medium-bodied flavors isn't quite as dense but it's just as fine, all wrapped in a lilting and refreshing finish that reveals a touch of bitter cherry character. (89-91)/2025+

2017 Beaune “Boucherottes”: A relatively high-toned nose features the essence of cherry, raspberry and a whiff of cranberry. The mouth feel of the medium weight flavors is very Beaune in style with its plump, round and seductive texture that is almost opulent. I like the balance and the delivery though the finish isn't as complex as the best of these Beaune 1ers. Note that this should be approachable in its youth. (89-91)/2025+

2017 Beaune “Clos des Ursules”: (from Vignes Franches). Notes of wood toast, menthol, earth and red berry fruit liqueur combine with a pretty floral hint. There is fine intensity to the utterly delicious medium-bodied flavors that possess a lovely sense of underlying tension before terminating in a clean, focused and lingering if austere and serious finish that, like the Aux Cras, is clearly built-to-age. (90-92)/2029+

2017 Volnay “Santenots”: (from Les Plures). A pungent nose is presently composed of little more than wood toast and reductive aromas. Otherwise there is excellent volume to the caressing middle weight flavors that are blessed with good mid-palate sap that coats the mouth on the plum, round and light mineral-inflected finish. This is certainly seductive but it's not nearly as complex, at least not yet anyway, as the better Côte de Beaune 1ers in the range. (88-91)/2025+

2017 Volnay “Clos de la Barre”: (a *monopole*). This too is aromatically comprised only by notes of reduction and wood toast today. Otherwise there is even better concentration to the luscious middle weight flavors that exhibit outstanding intensity to the powerful, serious and impressively long finish. As Clos de la Barre usually is, this is more of a bad boy Pommard than a Volnay of lace and grace. Extended patience advised. (90-92)/2032+

2017 Volnay “Mitans”: (from En L'Ormeau). A mildly toasty nose exhibits cool and ultra-pure aromas of essence of red pinot fruit, violet and a lilac wisp. The sleek, refined and lilting medium weight flavors possess evident minerality on the pretty if not necessarily refined and sneaky long finish. This is firm and serious but not particularly austere. (90-92)/2027+

2017 Volnay “Clos des Chênes”: Soft wood surrounds the spicy floral and cool essence of red berries along with hints of earth and underbrush. The nicely elegant but tautly muscular middle weight plus flavors possess obvious muscle on the powerful, palate coating and serious finish that exhibits excellent persistence. Patience a requisite. (90-93)/2032+

2017 Pommard: A fresh and pretty nose combines notes of red raspberry, cherry and a discreet floral hint that are trimmed in notes of wood toast and menthol. The rich and solidly voluminous flavors possess both good energy and detail, all wrapped in a mildly rustic and persistent finish where the only nit is a hint of warmth. A quality Pommard *villages*. (89-91)/2024+

2017 Pommard “Clos de la Commaraine”: (2017 will be the last vintage for this wine). This is aromatically similar to the Pommard villages but with a bit more layering. The delicious, plump and generously proportioned medium-bodied flavors possess plenty of punch and a taut muscularity before concluding in a firm, powerful and rustic finish. (90-92)/2029+

2017 Pommard “Les Rugiens”: (from Rugiens-Bas; 2017 is the first vintage on newly replanted vines). Once again the nose is dominated by wood and strong reduction. More interesting are the dense, punchy and very serious broad-shouldered flavors that brim with minerality on the grippy and very firmly structured finale. As an aside, it's curious how sometimes the first couple of vintages from young vines can drink like a wine from old vine fruit. Either way, this is very impressive. (91-93)/2032+

2017 Pommard “Epenots”: This too is firmly reduced and quite toasty. Otherwise there is once again good volume and opulence to the exceptionally rich medium weight plus flavors that coat the palate with dry extract while immediately tightening up on the youthfully austere and markedly firm finish. Once again, plenty of patience required. (90-92)/2032+

2017 Pommard “Grand Epenots”: Reduction and wood dominate the underlying fruit. The mouth feel of the equally sizeable and concentrated flavors is a bit finer while displaying good power and muscularity on the lingering finish that is nicely balanced if not quite as complex or structured. (89-92)/2029+

2017 Corton-Grèves: A much fresher and more complex array of red currant, plum, violet, spice and leather aromas precedes sleek and unusually refined medium weight flavors that offer both good minerality and delineation if slightly less concentration on the attractively textured and markedly firm finish. This is really quite good and certainly built-to-age. (91-93)/2032+

2017 Corton-Clos du Roi: Notes of both red and dark berries, pungent earth, game and a whiff of spice are trimmed in a touch of wood. Like the Grèves, this is not particularly concentrated but the mouth feel is decidedly finer, all wrapped in a mineral-inflected, pretty and well-balanced finish that offers fine length on the equally firmly structured finish. (90-92)/2032+

2017 Corton-Pougets: The pure, pretty and restrained aromas of essence of wild red currant are redolent with plenty of the classic earth and *sauvage* characters of a classic Corton that are set off by prominent wood and menthol. There is a beguiling freshness and sense of energy to the focused and sleekly muscular medium-bodied flavors that possess an almost pungent minerality on the tight and grippy finish that will need time to resolve. I particularly like the excellent complexity and the fine balance should enable this to age effortlessly. (90-93)/2029+

2017 Bourgogne “Le Chapitre”: (from Chenôve near Clos du Roy). An airy and very pretty mélange features notes of various red berries, earth and a whiff of lilac. The delicious and energetic lighter weight flavors possess fine detail that carries over to the dusty, balanced and focused finish. This needs to develop a bit more depth but it’s already very good and if it can develop that depth, this lovely effort should merit the upper end of my projected range. (86-89)/2021+

2017 Côte de Nuits-Villages “Le Vaucrain”: A notably riper if less elegant nose combines notes of spiced cassis, plum and red currant along with a whiff of wood influence. There is good volume to the round and plump flavors that possess an appealing sense of energy along with a lingering finish that again is not super complex. To be sure, this is good but it needs the additional depth to rise to the next level. (87-89)/2022+

2017 Marsannay “Clos du Roy”: A moderately toasty array consists of plum, violet, dark currant and earth aplenty. There is a highly attractive texture to the more obviously mineral-inflected middle weight flavors that are sleek, vibrant and saline while displays much better complexity on the nicely persistent finale. Lovely. (89-91)/2024+

2017 Marsannay “Longeroies”: A restrained and cool nose only grudgingly reveals its aromas of essence of red and dark cherry, raspberry, violet and moderately overt wood nuances. The sleek and intense middle weight flavors are precise to the point of being chiseled, all wrapped in a youthfully austere, focused and saline-suffused finish. This is a serious Marsannay that will definitely require at least 5 years of bottle age and 10 to 12 to see it at its peak. (90-92)/2027+

2017 Nuits St. Georges: (primarily from Charmois and Le Côteau des Bois among others). Generous if not overpowering wood fights somewhat with the relatively high-toned nose of essence of red berries that is laced of earth and a nice variety of spice wisps. There is better size, weight and power to the succulent flavors that terminate in a youthfully austere and rustic finale that is shaped by firm but not hard tannins. (88-90)/2024+

2017 Nuits St. Georges “Les Vaucrains”: Here too the wood treatment is less than subtle with its menthol sidekick that adds a top note to the ripe cassis, forest floor and overt *sauvage*-inflected aromas. The big-bodied, powerful and broad-shouldered flavors possess unusually good mid-palate density in the context of what is typical for the vintage, all wrapped in an austere, backward and explicitly built-to-age finish. Fine quality here. (91-93)/2034+

2017 Nuits St. Georges “Les St.-Georges”: Once again the nose is masked by notes of wood toast, menthol and reduction. The finer if less big-bodied flavors exude ample minerality on the focused, intense and driving finish that isn’t quite as complex as that of the Vaucrains but is every bit as structured. Extended patience will be necessary. (90-93)/2034+

2017 Nuits St. Georges “Les Boudots”: Firm reduction renders the toasty nose unreadable today. By contrast there is good freshness and detail to the admirably rich, round and seductively textured medium-bodied flavors that possess impressive persistence on the mouth coating, complex and moderately structured finish. This is an opulent Boudots that isn’t quite as vibrant as the other Nuits 1ers. (89-92)/2027+

2017 Vosne-Romanée: A moderately high-toned and attractively spicy nose consists primarily of red and dark currant aromas cut with hints of lavender and lilac. The sleek, delicious and generous middle weight flavors possess a round and seductive texture though the lingering finish needs to develop more depth to ascend to the next level. (88-90)/2025+

2017 Vosne-Romanée “Les Chaumes”: This is aromatically similar to the Vosne villages but with even more spice elements in evidence. The round and caressing medium weight flavors are relatively forward on the mid-palate yet the finish tightens up somewhat on the lingering finish. This is not particularly vibrant and while it’s not flat, it’s not very energetic. (88-91)/2027+

2017 Vosne-Romanée “Les Suchots”: There is plenty of oak influence with notes of toast and menthol framing the spicy aromas of plum liqueur, violet and sandalwood. The medium-bodied flavors are rich to the point of opulence on the mouth coating and slightly warm finish that delivers excellent length. This is not a refined or especially energetic example of Suchots but it is certainly impressively rich and seductive. (89-92)/2029+

2017 Vosne-Romanée “Les Beaux Monts”: A pungent nose combines soft spice nuances with those of reduction, oak toast and menthol. Here too there is good volume to the much more mineral-driven medium weight flavors that possesses better vibrancy on the very firmly structured bitter cherry-inflected finish. This presently needs to develop more depth but given that this is clearly constructed for the long haul, that may well happen. (90-93)/2032+

2017 Chambolle-Musigny “Les Drazeyes”: (from a rarely seen *villages* level vineyard that abuts Les Baudes). An attractively high-toned nose of maraschino cherry and spice elements gives way to vibrant and nicely rich flavors that are not of the lace and grace variety but do offer fine complexity and persistence. Some patience advised. (88-91)/2024+

2017 Chambolle-Musigny “Les Feusselottes”: There is lovely freshness to the pure extract of red currant, violet and lavender-suffused nose. The intense, precise and vibrant medium-bodied flavors possess fine balance and length on the focused and mildly austere finish that is not more complex though it is notably finer. Despite the mild austerity the overall effect is more one of seduction than restraint. (90-92)/2025+

2017 Chambolle-Musigny “Les Charmes”: This isn't quite as aromatically elegant as the Feusselottes but it is equally complex with its array of plum, floral and soft spice scents. The overtly round and seductive medium-bodied flavors possess very good volume though the mid-palate is almost soft and the dusty finale is, at least today a tad flat. My projected range offers the benefit of the doubt that this case of vinous ennui is a passing phase. (89-91)/2025+

2017 Chambolle-Musigny “Les Baudes”: Strong reduction and wood are all that can be appreciated on the nose today. More positively are the muscular and punchy medium-bodied flavors that possess good muscle on the dusty, grippy and slightly tough finish. This may recover in time but it would be fair to observe that the balance isn't ideal. (88-90)/2029+

2017 Chambolle-Musigny “Les Sentiers”: A relatively high-toned, admirably pure and airy nose speaks of cherry, raspberry and soft floral notes along with an interesting hint of tangerine peel. There is good volume and mid-palate density to the succulent, round and lightly mineral-inflected flavors that are a bit finer though the lingering finish is also pretty grippy with hints of warmth and bitter chocolate. This will need extended patience. (89-92)/2032+

2017 Chambolle-Musigny “Les Fuées”: There is a very curious hint of varnish-like character that is pungent to the point of being unpleasant. Otherwise there is good volume to the much finer and more mineral-driven flavors though this varnish character shows up on the finish too. This is presently too strange to confidently assess. Not Rated.

2017 Morey St. Denis “Clos des Ormes”: Strong menthol and wood all but mask the underlying fruit of various red berries and an attractive floral element. The generous, round and quite supple middle weight flavors possess an attractive texture before concluding in a rich and acceptably complex and persistent finale. This is pretty enough but not especially deep though more complexity may well develop in time. (89-91)/2025+

2017 Gevrey-Chambertin: Once again the menthol and oak treatment are very prominent if not dominant on the nose of black cherry, cassis, violet and forest floor scents. The rich, generously proportioned and very supple flavors exhibit good salinity on the lingering finish that gradually firm up. A quality Gevrey *villages*. (88-91)/2024+

2017 Gevrey-Chambertin “Petite Chapelle”: This is notably more elegant with a restrained but beautifully layered, airy and perfumed nose of primarily red and dark currant scents cut with hints of spice and lilac. There is an attractive sense of refinement to the supple, succulent and energetic medium weight flavors that are much more mineral-inflected and particularly so on the classy, balanced and firm finish that flashes a mild austerity. Lovely stuff. (90-93)/2029+

2017 Gevrey-Chambertin “Au Closeau”: (from a purchase of fruit). A brooding and relatively deeply pitched nose reflects notes of the *sauvage* and pungent earth along with touches of plum and dark currant. The racy, detailed and attractively intense medium-bodied flavors possess a beguiling texture even though the firm finish is both mildly austere and rustic. This should amply repay mid-term cellaring. (90-92)/2027+

2017 Gevrey-Chambertin “Les Cazetiers”: (from Petits Cazetiers). Soft wood frames ripe and fresh aromas of red and dark pinot fruit, pungent earth and evident *sauvage* and forest floor notes. The sleek, intense and overtly mineral-inflected large-scaled flavors are classic Cazetiers in that they're powerful and muscular, all wrapped in a rustic and very serious finish. Patience once again absolutely advised. (90-93)/2032+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: Strong aromas of wood and menthol fight somewhat with the intensely earthy and humus-suffused aromas of cool dark berries. The round and relatively supple medium weight flavors exude evident minerality on the muscular, moderately austere and sneaky long finish. (90-93)/2029+

2017 Gevrey-Chambertin “Estournelles St. Jacques”: Here too the wood and menthol influences are anything but subtle though it detracts only mildly from the elegant, cool and admirably pure aromas of red and dark currant trimmed in a soft spice nuances. The equally round and succulent middle weight flavors are a bit less mineral-driven before culminating in a firm and serious finish that is shaped by relatively fine-grained tannins. This is a bit woody today but otherwise lovely. (91-93)/2029+

2017 Gevrey-Chambertin “Clos St. Jacques”: Like several of the foregoing wines, the wood and menthol-infused nose is quite firmly reduced and basically unreadable today. Otherwise there is exceptionally good richness and volume to the concentrated flavors that brim with dry extract that imparts a velvety mouth feel as well as buffers the notably firm tannic spine shaping the muscular and youthfully austere finale. This is presently not especially complex but the underlying material appears to be present such that the normal outstanding depth should gradually develop. (91-94)/2032+

2017 Charmes-Chambertin: (from Charmes proper). A pretty nose mingles notes of spice, cherry, humus and discreet wood influence. The exceptionally delicious and very supple lighter weight flavors lack a bit of mid-palate density though there is an attractive complexity on the bitter cherry inflected and mildly warm finish. This is perfectly good but not distinguished and while it should age with no problem, it should also be approachable on the younger side. (89-92)/2029+

2017 Mazis-Chambertin: This is actually quite aromatically similar to the Charmes but with more *sauvage* character. There is better mid-palate density as well as more obvious size and weight to the larger-scaled flavors that deliver better power and depth on the more structured finish. (90-93)/2032+

2017 Chapelle-Chambertin: (from En Gémeaux; these are the oldest vines in the Jadot portfolio of owned vineyards). Just like the Fuées, there is a very curious note of varnish that completely overshadows the underlying fruit. I like the density and volume but the varnish character resurfaces on the finish and it's unpleasant. This is frankly hard to evaluate. Not Rated.

2017 Chambertin: Here too there is a whiff of a similar varnish character but in this case it is so subtle that it doesn't overly detract from the pretty and cool aromas of red and dark cherry, spice and forest floor. The seductively textured yet powerful and muscular stony large-scaled flavors terminate in an exceptionally firm, long and balanced finish. This is a 'buy and forget I own it' wine. (91-94)/2035+

2017 Chambertin-Clos de Bèze: Once again there is a hint of forest floor to the fresh and intensely spicy, floral, wild dark berry aromas that are trimmed in moderate wood influence. There is fine richness and excellent power to the focused, caressing and energetic flavors that deliver an impressively long finish that is shaped by very firm but fine tannins. This will also need plenty of time to arrive at its apogee. (91-94)/2035+

2017 Clos de la Roche: Very generous wood all but masks the spicy red currant-infused aromas that display background nuances of leather and underbrush. The rich, supple and surprisingly forward moderately sized flavors offer reasonably good depth while the finish immediately firms up and displays somewhat bothersome dryness that cuts the length short. This may well recover but it would be accurate to observe that the balance isn't ideal. (89-92?)/2032+

2017 Clos St. Denis: (from 90+ year old vines that are worked by horse). Moderate wood and menthol influences set off an elegant and perfumed nose blessed with a really pretty essence of red cherry, raspberry, violet and lavender nuances. There is a caressing mouth feel that almost immediately gives way to a taut muscularity on the well-detailed and relatively powerful flavors that retain plenty of punch on the driving and better balanced finale. (91-94)/2035+

2017 Clos de Vougeot: A mildly toasty and markedly floral nose speaks of spiced plum, lavender, violet and red cherry. The solidly concentrated and generously proportioned medium-bodied flavors brim with sappy dry extract that also buffers the moderately firm tannins on the powerful and grippy finish that exudes a hint of bitter chocolate. Patience is once again strongly advised. (90-93)/2034+

2017 Echézeaux: (from Les Rouges du Bas that is worked by horse because it is so steep). An airy and attractively layered nose offers up a variety of red berry fruit aromas that are liberally laced with touches of spice, violet, lilac and oak. The rich, round and suave medium-bodied flavors possess a caressing mouth feel even though they are not especially dense, all wrapped in a delicious and lingering finish where the wood telegraphed by the nose resurfaces. This is good but it's not distinguished for what it is. (89-92)/2029+

2017 Bonnes Mares: (100% from the Chambolle side that combines about one-third *terres rouges* and the remainder from *terres blanches*). Moderate wood/menthol influences can be found on the airier aromas that are composed by the essence of softly spicy red currant, lavender and a lovely floral hint. The succulent yet powerful larger-scaled flavors possess evident muscle while exhibiting excellent persistence on the extremely firm, serious and bitter cherry pit-inflected finish. This is a big 2017 and the most structured wine in the range. (92-94)/2037+

2017 Chambolle-Musigny “Les Amoureuses”: (from a small .12 ha parcel). There is a whisper of wood sitting atop the very cool, airy and restrained aromas of plum liqueur, cherry, spice, and a variety of floral scents. Consistent with the nose the middle weight and even more intensely mineral-driven flavors are restrained and chiseled while displaying first-rate persistence on the bitter chocolate-inflected finish. This needs to develop more depth but if it does this could well be outstanding in time. (91-94)/2032+

2017 Musigny: (from 90+ year old vines in a .32 ha parcel). The wood varnish character that I noted on the Fuées and Chapelle is present here as well on both the nose and the palate. The palate impression is dense and serious but I am not comfortable trying to divine whether this will clean up or not before it's bottled. Not Rated.

2016 Côte de Beaune-Villages: A brooding dark berry fruit and forest floor-suffused nose is trimmed in just enough wood to notice. There is good volume and density to the middle weight flavors that come across as a bit tough on the austere finish that stops just short of being astringent. Still, it would be fair to say that this is pretty strict and in the context of what is typical for the genre, it isn't. This needs bottle age to become more civilized but even then, it's not clear that this will ever be especially user friendly. 86/2021+

2016 Auxey-Duresses: An admirably discreet application of wood frames fresh red and dark berry fruit aromas that are trimmed in soft earth and humus nuances. The nicely textured and reasonably precise flavors deliver good if not special depth and length on the mildly rustic and drying finale. I suspect that the dryness will become less evident with time in bottle but is unlikely to ever completely dissipate so I would suggest drinking this on the younger side. 86/2021+

2016 Beaune “Bressandes”: A reticent and very deeply pitched nose reluctantly offers up notes of humus and freshly turned earth along with hints of forest floor and various wild dark berry nuances. There is good energy to the sleek and naturally refined medium weight flavors of a classic Bressandes though the mildly warm finish is definitely more austere than usual though it stops short of being clipped. This is not quite as harmonious as it usually is and the stress of the growing season is evident here. In sum, solid but not special. 89/2024+

2016 Pommard: Soft wood frames an airy and admirably pure mix of red and blue pinot fruit, cassis, earth and floral hints. There is lovely intensity to the rich and relatively powerful mineral-driven medium-bodied flavors that possess an attractively sleek mid-palate mouth feel while displaying good drive on the ever-so-mildly rustic finish that is notably firm. This is really quite a good Pommard *villages* and while it's not going to win high marks for refinement, I like the frank and bold delivery and overall, this is well worth your interest provided you're prepared to cellar this over the medium-term. 89/2024+

2016 Marsannay “Longeroies”: A fresh if distinctly reticent black cherry and earth-scented nose gives way to dense and precise middle weight flavors that possess a relatively sleek mouth feel before culminating in a youthfully austere and sneaky long if mildly warm finish. This is serious but not rustic and a wine that should be approachable after 5ish years though one that will need 7 to 10 to reach full maturity. Worth considering. 90/2023+

2016 Nuits St. Georges: (primarily from Charmois and Le Côteau des Bois among others). A brooding and relatively deeply pitched nose reflects notes of the *sauvage* and pungent earth along with touches of plum and dark currant. There is fine density to the muscular and moderately robust middle weight flavors and a touch of herbal tea character on the rustic and ever-so-slightly drying finish. This may well come together once the tannins start to resolve but at present, it's definitely not open for business so at least some patience required. 88/2024+

2016 Nuits St. Georges “Les Boudots”: The wood treatment stops short of being intrusive though it's not subtle on the overtly spicy mix which combines notes of red and dark cherry, raspberry, earth and a whiff of violet. The seductively textured medium-bodied flavors possess a velvety yet muscular mouth feel that carries over to the solidly powerful and impressively persistent finish. Good stuff in a built-to-age package. 92/2028+

2016 Nuits St. Georges “Les Vaucrains”: Notes of earth and the *sauvage* add breadth to the plum and various dark berry fruit aromas. The imposingly-scaled flavors possess outstanding power, intensity and muscle before concluding in a strikingly long, palate coating, austere and distinctly rustic finale. While this won't win any awards for refinement, it is textbook Vaucrains. 91/2031+

2016 Chambolle-Musigny “Les Sentiers”: The overtly spicy if brooding and deeply pitched nose combines notes of mostly dark cherry, plum, earth and a whiff of violet. The seductively textured medium-bodied flavors possess a velvety yet muscular mouth feel that carries over to the solidly powerful and impressively persistent finish. This needs time to develop better depth but overall, the '16 Sentiers is good stuff in a built-to-age package with sufficient mid-palate density such that it could be approached after 5ish years or so. 92/2028+

2016 Gevrey-Chambertin: All but invisible wood sets off the *sauvage* and earth-inflected aromas of both red and dark currant. The juicy, even sappy flavors possess an appealing succulence that carries over to the stony, youthfully austere and mildly warm finale that exhibits excellent length for its level. A fine *villages* that is both very Gevrey in character and one that should amply reward mid-term cellaring. 89/2023+

2016 Corton-Pougets: Only a trace of wood influence frames gamy red and dark currant aromas that are liberally laced with spice and earth hints. As is usually the case, the mouth feel of the middle weight plus flavors is powerful, tautly muscular and energetic while offering excellent depth and length on the serious, markedly austere and very backward finish where touches of wood and warmth show up. While I suspect that this will be approachable after only 8 to 10 years, it will need the better part of 20 to arrive at its full potential. 93/2034+

2016 Clos de Vougeot: An intensely earthy nose offers a wide range of red berry aromas and is surrounded by just enough wood to mention. The muscular large-scaled flavors possess a rounded and relatively supple mid-palate that contrasts with the robust, serious, rustic and youthfully austere finish. I like the depth as well as the persistence that makes clear that this too is going to require extended cellaring if you wish to see it at its peak. 93/2036+

Domaine Patrick Javillier (Meursault)

| | | | |
|------|---------------------------------------|-----|----|
| 2017 | Aloxe-Corton | red | 88 |
| 2017 | Pernand-Vergelesses | red | 88 |
| 2017 | Savigny-lès-Beaune “Grands Liards” | red | 87 |
| 2017 | Savigny-lès-Beaune “Serpentières” 1er | red | 88 |

I will have more on Patrick Javillier's views of the 2017 vintage and his excellent whites in Issue 75. Briefly though he did report that “it was necessary to drop fruit in our parcels of pinot noir as the yields were simply too abundant. The quality of the reds can be quite good but it's variable. In short, the reds are very good but the whites are terrific.” Note that the reds were being bottled under the composite Diam corks but Javillier didn't like the results so he returned to bottling with natural cork; the 2017s were bottled in October 2018. Note further that the wines also appear under the name Javillier-Guyot as some of the vines came from his wife's family. (Martin Scott Wines, www.martinscottwines.com, NY, USA and Total Wines, www.totalwine.com, USA; Berry Brothers & Rudd, www.bbr.com, Corney & Barrow, www.corneyandbarrow.com, O.W. Loeb, www.owloeb.com, Lay & Wheeler, www.laywheeler.com, H & H Bancroft Wines, www.bancroftwines.com, Justerini & Brooks, www.justerinis.com, Private Cellar Ltd., www.privatecellar.co.uk and Goedhuis & Co., www.goedhuis.com, all UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong).

2017 Savigny-lès-Beaune “Grands Liards”: A high-toned and overtly fruity nose speaks of strawberry, cranberry and a whiff of raspberry. The lilting lighter weight flavors possess a lovely sense of energy before culminating in a delicious, clean and refreshing finish. This is built on its fruit and should drink well shortly after release. 87/2020+

2017 Pernand-Vergelesses: (from Les Boutières). This too is relatively high-toned with its aromas of equally bright red pinot fruit with a background nuance of earth that is picked up by the sleek, intense and nicely detailed flavors that possess just a bit more depth and persistence. This should also drink reasonably well shortly after release though 2 to 3 years should help to add complexity. 88/2021+

2017 Aloxe-Corton: (from Les Boutières). Here the nose is compositionally similar to the Pernand except that the earth component is more apparent. Once again there is a sleek mouth feel to the delicious and vibrant middle weight flavors that terminate in a slightly firmer and youthfully austere finale. I would allow at least a year or two of patience first. 88/2022+

2017 Savigny-lès-Beaune “Serpentières”: Light ruby color. The fruity nose reveals ample amounts of strawberry character with soft hints of lilac and earth. The light weight and very supple flavors once again possess good verve that also suffuses the slightly austere and focused finale. As is usually the case, this is a wine of finesse and understatement. 88/2021+

Domaine Rémi Jobard (Meursault)

| | | | |
|------|-----------------------------------|-----|---------|
| 2017 | Monthélie “Les Vignes-Rondes” 1er | red | (89-92) |
| 2017 | Volnay “Les Santenots” 1er | red | (88-91) |

I will have more regarding Rémi Jobard's view of the 2017 vintage in Issue 75. However, with respect to the 2017 reds he noted that he used 80% whole clusters for the vinifications. (Weygandt-Metzler, www.weygandtmetzler.com, PA, USA; Lea & Sandeman, www.leaandsandeman.co.uk, UK).

2017 Volnay “Les Santenots”: An overtly floral nose offers up notes of red cherry, raspberry, lavender and rose petal. The very supple and round lighter weight flavors manage to retain a lovely sense of detail before terminating in an energetic, balanced and delicious finish. This will need to add depth over the next few years to merit the upper end of my projected range. (88-91)/2025+

2017 Monthélie “Les Vignes-Rondes”: This is aromatically similar to the Santenots but softly spicier while the succulent, round and slightly richer flavors possess a beguiling inner mouth perfume, all wrapped in firmer if slightly less precise finish. This doesn't have the class of the Santenots but there's more underlying material. (89-92)/2027+

Maison François Labet (Beaune/Vougeot)

| | | | |
|------|-----------------------------|-----|----|
| 2017 | ➔ Bourgogne Vieilles Vignes | red | 87 |
|------|-----------------------------|-----|----|

François Labet explained that he has started a small négociant operation where he will offer wines that are from organically farmed parcels. Please see the reviews for Pierre et François Labet for more vintage information. (Terlato Wines, IL, USA; Corney & Barrow, www.corneyandbarrow.com, UK).

2017 Bourgogne Vieilles Vignes: A fresh, bright and ripe nose combines a variety of plum and dark berry aromas but in particular cherry, with those of earth and lavender. There is a lovely sense of energy to the well-detailed, punchy and delicious flavors that display really lovely persistence on the solidly complex and well-balanced finish. This moderately firm and slightly old school effort is lovely for its level and recommended. 87/2021+

Domaine Pierre et François Labet (Beaune/Vougeot)

| | | | |
|------|---|-----|---------|
| 2017 | ➔ Beaune “Coucherias” 1er | red | (90-92) |
| 2017 | Beaune “Clos de Dessus de Marconnets” | red | (88-91) |
| 2017 | ➔ Bourgogne Vieilles Vignes | red | (86-89) |
| 2017 | Gevrey-Chambertin Vieilles Vignes | red | (87-89) |
| 2016 | ➔ Beaune “Coucherias” 1er | red | 91 |
| 2016 | ➔ Beaune “Clos de Dessus de Marconnets” | red | 89 |
| 2016 | Bourgogne Vieilles Vignes | red | 86 |
| 2016 | Gevrey-Chambertin Vieilles Vignes | red | 88 |

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 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 April 2018. (Terlato Wines, IL, USA; Corney & Barrow, www.corneyandbarrow.com, UK).

2017 Bourgogne Vieilles Vignes: (from 45+ year old vines located in Chorey-lès-Beaune). A pure, elegant and appealingly fresh nose features ripe red and dark currant, earth and a discreet application of wood. There is a lovely sense of energy to the nicely concentrated flavors that possess fine depth and persistence on the finish where a hint of wood reappears. This is perhaps a bit more forward than it usually is but it should still be capable of rewarding 4 to 6 years of age. (86-89)/2021+

2017 Beaune "Clos de Dessus de Marconnets": Moderately generous wood sets off the spicier aromas of violet, red cherry and dark raspberry. I very much like the texture of the more mineral-inflected flavors that deliver better depth and persistence on the balanced and firm finish. (88-91)/2023+

2017 Beaune "Coucherias": Generous wood fights with the high-toned essence of pomegranate, red cherry and floral whiffs. The sleek, intense and attractively textured flavors exude ample minerality on the balanced and impressively long finish. This is a bit woody at present but the concentration is such that it should eventually be able to integrate it. (90-92)/2025+

2017 Gevrey-Chambertin Vieilles Vignes": (from La Justice, Les Crais and Jouise). Once again generous wood all but dominates the otherwise pretty and fresh aromas of plum, dark currant, violet and copious earth and humus nuances. The middle weight flavors are not as concentrated but do offer good salinity and detail on the persistent finish. (87-89)/2023+

2016 Bourgogne Vieilles Vignes: (from 45+ year old vines located in Chorey-lès-Beaune). There is a touch of herbal tea to the red currant, raspberry and softly earth-scented nose. The racy and nicely delineated flavors offer good depth though there is a mild dryness to the slightly austere finale. 86/2021+

2016 Beaune "Clos de Dessus de Marconnets": This offers a solid step up in aromatic complexity with the ripe, fresh and layered nose of much spicier earth-suffused red currant and lavender-suffused aromas. There is excellent phenolic maturity to the supporting structural elements of the medium-bodied and admirably concentrated flavors that culminate in a tension-filled and mildly rustic but attractively persistent finish. This ultra-refreshing effort just makes one feel like drinking it yet it should be more than capable of repaying a few years of aging too. 89/2023+

2016 Beaune "Coucherias": A slightly more deeply pitched nose offers up fresh aromas of plum, red and dark raspberry, violet and a wisp of earth. Here too the medium-bodied flavors possess a lovely sense of energy to the saline-inflected middle weight flavors that possess a bit more volume and better depth on the linear and sneaky long finale. This isn't seductive, indeed it's quite serious, but it offers very fine quality. 91/2026+

2016 Gevrey-Chambertin Vieilles Vignes": (from La Justice, Les Crais and Jouise). An earthy, somber and restrained nose of dark berry fruit, earth and underbrush leads to mildly rustic middle weight flavors that possess good richness and volume before terminating in a delicious, complex and relatively serious if slightly short and austere finish. My rating offers the benefit of the doubt that this will eventually round out. 88/2024+

Château de Laborde (Beaune)

| | | | |
|-------------|--|------------|-----------|
| 2016 | Gevrey-Chambertin Vieilles Vignes | red | 88 |
| 2015 | Chambolle-Musigny | red | 88 |

From Canadian Hervé Kerlann that makes reds from fruit farmed by Stanislaus Heresztyn. The fruit 100% destemmed, vinified with two pump overs and punch downs daily. There is a low sulfur regimen during the *élevage* and the Gevrey is bottled after 12 months in 50% new wood while the Chambolle saw only 1 year old wood. (Fairest Cape Beverage Company, Inc., fairestcape@fairestcape.net, Irvine, CA).

2016 Gevrey-Chambertin Vieilles Vignes: (from 6 different *lieux-dits*; SRP \$58). Moderate but not really intrusive wood frames ripe aromas of poached plum, spice, violet and a dollop of earth. The very rich, suave and velvety medium-bodied flavors possess very good mid-palate density though not particularly good delineation on the noticeably warm finish. This is a good wine if its particular fashion but it's one that is definitely marked by the winemaking style. I like the complexity but the very suave and rich palate impression but it quickly becomes borderline heavy. In sum, this is good but not special. I would further note that while this should age over the mid-term, it could easily be enjoyed now. 88/2022+

2015 Chambolle-Musigny: (mostly from Bas Doix with additional amounts of Aux Echanges, Les Fremières and Les Jutruots; 1500 bottles produced; SRP \$66). This also reflects moderate wood influence and a touch of menthol as well on the even riper liqueur-like aromas of plum, cassis and kirsch. There is once again a very suave mouth feel to the medium-bodied flavors that possess good power and punch on the very firmly structured and slightly rustic finish that also flashes evident warmth. This is quite a heady and robust Chambolle *villages* and while it certainly cannot be criticized for lack of density or character, at the same time it does not offer much refinement or elegance. 88/2025+

Labruyère-Prieur Sélection (Meursault)

| | | | |
|------|--------------------------------------|-----|---------|
| 2017 | Charmes-Chambertin Grand Cru | red | (90-93) |
| 2017 | Gevrey-Chambertin “Les Fontenys” 1er | red | (90-92) |

Labruyère-Prieur Sélection is a *négociant* partnership between Domaine Jacques Prieur and co-owner and general director Edouard Labruyère. 2014 was the first vintage and the wines are vinified by Nadine Gublin (who also is responsible for the Prieur wines) exclusively from fruit that is harvested by the partnership rather than from purchased wines. Please see Domaine Jacques Prieur below for further details about the 2017 vintage. One difference though between the approach used here versus *chez* Prieur is the wines are expressly made to be approachable young. (Frederick Wildman, www.frederickwildman.com, NY, USA and Jeroboam Wines, www.jeroboamwines.com, NY, USA; Berry Brothers & Rudd, www.bbr.com, Laytons, www.laytons.co.uk, and Coe Vintners, www.coevintners.com, both UK).

2017 Gevrey-Chambertin “Les Fontenys”: (vinified with one-third whole clusters). An expressive nose is comprised by fresh and cool notes of essence of red berries that include cherry and raspberry where additional breadth is present in the form of soft spice and floral wisps. The sleek, delicious and intense middle weight flavors possess lovely detail on the energetic and crunchy finish. This is really quite pretty and I like the minerality that really comes up on the finish. (90-92)/2025+

2017 Charmes-Chambertin: (from Charmes proper). Deep ruby color. A discreet application of wood frames the fresh and ripe aromas of plum, dark cherry and plenty of spice and underbrush characters. The succulent, round and delicious medium-bodied flavors possess a seductive mouth feel before culminating in a lengthy finish. This isn't as elegant as the Fontenys but it is slightly more complex and a bit more persistent as well. (90-93)/2027+

Domaine Michel Lafarge (Volnay)

| | | | |
|------|---|-----|---------|
| 2017 | Beaune “Clos des Aigrots” 1er | red | (90-92) |
| 2017 | ➔ Beaune “Grèves” 1er | red | (91-93) |
| 2017 | ➔ Bourgogne Passe-tout-grains l'Exception | red | (87-89) |
| 2017 | ➔ Bourgogne Pinot Noir | red | (86-89) |
| 2017 | Côte de Beaune-Villages | red | (86-89) |
| 2017 | ➔ Pommard “Pézerolles” 1er | red | (91-93) |
| 2017 | ➔ Volnay | red | (89-91) |
| 2017 | ➔ Volnay “Caillerets” 1er | red | (92-94) |
| 2017 | ➔ Volnay “Clos du Château des Ducs” 1er | red | (92-95) |
| 2017 | ➔ Volnay “Clos des Chênes” 1er | red | (92-95) |
| 2017 | ➔ Volnay “Mitans” 1er | red | (91-94) |
| 2017 | ➔ Volnay “Les Pitures” 1er | red | (91-94) |
| 2017 | ➔ Volnay – Vendange Sélectionnées | red | (89-92) |

Frédéric Lafarge called 2017 as one where the “growing season threw us an early curve ball with an April frost-threat that turned out not to be very serious but after 2016, I can tell you that we were plenty nervous. Thereafter the season was essentially perfect as conditions were warm and dry. The flowering passed quickly, which is always a good thing as there is much less shatter and maturities are much more homogenous. We began picking on the 1st of September with the Clos du Château des Ducs, continued on the 3rd with the Pézerolles and then picked the rest from the 5th to the 13th with the exception of our Aligoté Cuvée Raisin Dorée on the 22nd and 23rd. There was basically no sorting necessary as the fruit really couldn't have been much cleaner. Yields at around 40 hl/ha were obviously much better than what we obtained in 2016. Potential alcohols were very good at between 12.8 and 13.2% with ripe tannins and good but not high acidities. We did our normal vinification because there was no reason not to given how clean and ripe the fruit was. As to the wines, they have first-rate transparency and vivacity and I would describe them as accessible age-worthy wines. I would add that I think 2017 gave us

excellent reds but genuinely great whites.” I agree with Lafarge’s take that the domaine’s reds are excellent and while I wouldn’t put them at the same level as the brilliant 2015s, they don’t miss it by much. Please also see the Lafarge-Vial Beaujolais 2017s reviewed in the En Plus section below. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Martin Scott Wines, www.martinscottwines.com, NJ, CT, NY, Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Wines Unlimited, www.winesunlimited.com, LA, Fine Vines, www.finevines.com, IL, Augustan Wine, www.augustanwine.com, FL, C’est Vin, LLC, 703.243.3559, VA, Atlanta Wholesale Wines, www.ndcweb.com, M.S. Walker, www.mswalker.com, MA, all USA; Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com and Howard Ripley, www.howardripley.com, all UK; Domaine Wine Cellars, www.domaine.com.tw, Taiwan; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne Passe-tout-grains l’Exception: (from 85+ year old vines, made from a 50/50 mix of pinot and gamay). A pepper and earth-inflected nose is composed by notes of both red and dark berry fruit aromas. The delicious and well-detailed middle weight flavors possess a lovely sense of purity along with excellent depth and persistence for what this is. In sum, this offers outstanding quality for the genre, indeed I’ve rarely seen better. (87-89)/2023+

2017 Bourgogne Pinot Noir: (from 40+ year old vines in Petit Pré which was once classified as Volnay *villages*). A slightly more elegant and ultra-fresh nose combines notes of red currant, raspberry and warm earth. The more refined if not denser flavors possess a lovely underlying tension that carries over to the finish that is finer but not more complex. This too is very good but in 2017 I actually prefer the PTG if only slightly. (86-89)/2023+

2017 Côte de Beaune-Villages: (this is the first example of this wine released since 2011; from Meursault “En Gargouillot”). A super-fresh nose speaks primarily of essence of red pinot fruit, spice and a whisper of earth. The racy and impressively intense flavors possess fine detail though the dusty finish evidences just a hint of edginess. This may round out but that is not a given. (86-89)/2023+

2017 Volnay: An appealingly layered nose is also admirably fresh and bright with its mix of various red and dark berries that also display hints of spice and earth. The rich and attractively textured medium weight flavors manage to retain equally good detail on the softly mineral-inflected finish that it at once finer, more complex, longer and better balanced. (89-91)/2024+

2017 Volnay – Vendange Sélectionnées: This is aromatically similar to the straight Volnay *villages* but with slightly more complexity and a broader range of spice elements. There is once again very good punch to the racy medium-bodied flavors that offer solid minerality on the impressively long and slightly firmer finish that deliver notably better depth. This is an impressive effort for its level and recommended. (89-92)/2025+

2017 Beaune “Clos des Aigrots”: A more elegant, pure and airy nose features the cool essence of red cherry together with hints of wood, spice and violet. The highly energetic and intensely mineral-inflected flavors possess outstanding delineation before concluding in a chiseled, firm and youthfully austere finale. A wine of finesse but with punch. (90-92)/2027+

2017 Beaune “Grèves”: (from 95 year of vines as of 2018). As is typically the case this isn’t quite as elegant but it’s even more complex with its nuanced array of red pinot fruit, dark currant and pungent earth scents. The attractively supple mid-palate of the medium-bodied flavors contrasts with the distinctly firm finish that offers excellent depth and persistence. Note that this will need at least a few years first as it’s clearly built-to-age. (91-93)/2029+

2017 Pommard “Pézerolles”: (from fruit that was destemmed manually). A very fresh and restrained blend of red and blue fruit is liberally sprinkled with spice and floral notes and in particular violet. There is good volume and solid mid-palate density to the seductively textured middle weight and overtly stony flavors that are shaped by refined tannins on the beautifully complex and sneaky long finish. Textbook Pézerolles. (91-93)/2029+

2017 Volnay “Les Pitures”: (from a small .15 ha holding; this is always bottled exclusively in magnum). Once again there is a bracing freshness to the cool and much more deeply pitched nose of plum, red berries, floral and newly turned earth. As one would expect, there is notably more volume and power to the muscular and mineral-inflected large-scaled flavors that conclude in a delicious, mouth coating and very firm finale that coats the mouth with sap. Note that my projected drinking window is based on the large format bottling. (91-94)/2037+

2017 Volnay “Mitans”: (from Mitans proper; vinified with 40% whole clusters). Once again the elegant nose is cool, airy and restrained with its gorgeous aromas of rose petal, lavender and freshly crushed cherry and raspberry scents that are liberally laced with spice hints. There is almost painful intensity to the refined by very punchy flavors that possess terrific delineation on the strikingly complex, lingering and balanced finish. This is very classy but clearly intended for long keeping. (91-94)/2032+

2017 Volnay “Caillerets”: (from a parcel measuring *Touvrees*, or around .3 ha of 40+ year old vines). Abundant spice elements add to the considerable appeal of the overtly floral nose of red and blue pinot fruit. Like the Mitans the middle weight flavors are both classy and sophisticated thanks to the fine-grained tannins shaping the intensely mineral-inflected finish that is Zen-like in its harmony and balance. Note however that this too is very clearly constructed to age and is a wine that will need at least 5ish years and should be capable of rewarding 15+. (92-94)/2032+

2017 Volnay “Clos des Chênes”: (from 45+ year old vines that sit just above Champans). A brooding but wonderfully fresh nose mingles notes of various red berries, spice, earth and plenty of floral influences. The sleek, intense and muscular large-scaled flavors possess excellent power before culminating in a stony and hugely long finish where the only nit is a touch of warmth. This too is explicitly built for the long haul and is a wine that’s going to need at least a decade first. (92-95)/2034+

2017 Volnay “Clos du Château des Ducs”: (from 50+ year old vines; a *monopole* of the domaine). Once again an exceptionally fresh and bright nose mixes ultra-pure red berry aromas with those of spice, tea, lilac and rose petal notes. The mouth feel is notably finer than that of the Clos des Chênes as the mid-palate is supple yet the gorgeously textured backend tightens up considerably and displays superb intensity on the very firm and well-balanced finish. It’s rare that the Clos du Château des Ducs matches the Clos des Chênes qualitatively but it may well in 2017. Either way, this is terrific. (92-95)/2032+

Domaine des Comtes Lafon (Meursault)

| | | | |
|------|------------------------------------|-----|---------|
| 2017 | ➔ Monthélie “Les Duresses” 1er | red | 90 |
| 2017 | ➔ Volnay | red | 92 |
| 2017 | ➔ Volnay “Champans” 1er | red | (91-94) |
| 2017 | ➔ Volnay “Clos des Chênes” 1er | red | (91-94) |
| 2017 | ➔ Volnay “Santenots du Milieu” 1er | red | (92-94) |
| 2016 | ➔ Volnay “Santenots du Milieu” 1er | red | 93 |

Dominique Lafon was in excellent spirits when I arrived for my annual visit. When I asked about his thoughts on the 2017 vintage he exclaimed, only partially tongue in cheek, “finally, a real crop because I had almost forgotten what that is like to bring in reasonable volumes! Moreover, beyond a late April frost scare, the growing season was basically a piece of cake. Really, what isn’t to like when you can expend much less than normal effort and bring in excellent yields where the fruit is both clean and ripe? I chose to begin picking on the 30th of August and while the yields in red were abundant, they were normal in white, which is interesting because it was the exact opposite of what we obtained in 2018. The vinifications were easy because there was really nothing to worry about. As to the style of the 2017s, I would describe them as charming and forward in red but classic and built-to-age in white.” Lafon is obviously exceptionally well-known for the quality of their whites but they have a long history of making excellent reds too and 2017 is a really quite good for the reds and even better for the whites at this address. Note that the domaine continues to bottle all of its wines with the Diam brand of composite corks using the model known as 30. And speaking of which, the 2017 reds that are in bottle were put there in December 2019. Note one '16 was reviewed in bottle below. (Beaune Imports, www.beauneimports.com, CA, Classic Wine Imports, www.classicwineimports.com, MA, Fine Vines, www.finevines.com, IL, Augustan Wine, www.augustanwine.com, FL, Little Guy Wine, www.littleguywine.com, MI, C'est Vin, LLC, 703.243.3559, VA, Wines Unlimited, www.winesunlimited.com, LA, Skurnik Wines, www.skurnik.com, NY, Terroir Imports, www.terroirimports.net, CO, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Veritas Imports, www.veritaswine.com, NZ/AZ/NM, all USA; Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Fields, Morris & Verdin, www.fmvwines.com, John Armit Wines, www.armit.co.uk, Adnams, www.adnams.co.uk, Domaine Direct, www.domainedirect.co.uk, Jeroboam Wines, www.jeroboamwines.com, Farr Vintners, www.farrvintners.com, Justerini & Brooks, www.justerinis.com, Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Lay & Wheeler, www.laywheeler.com and Tanners Wine, www.tanners-wines.co.uk, all UK; Sequin & Robillard/Vinifera, www.sequinrobillard.ca, Canada, and Metro Vino, metrovino.com, Alberta, Canada; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Monthélie “Les Duresses”: An agreeably fresh and bright nose combines notes of various red berries, spice and a whiff of earth. The delicious, racy and wonderfully refreshing middle weight flavors possess fine depth and persistence on the moderately structured finish that should ensure successful aging over the short to mid-term. A quality Duresses. 90/2022+

2017 Volnay: (exclusively from 1er fruit). A more restrained nose reluctantly offers up a bit more deeply pitched nose of violet, plum and anise hints. The sleek, delicious and beguilingly vibrant medium weight flavors culminate in a dusty, complex and sneaky long finish. While this is labeled as a *villages*, it performs at a 1er level. 92/2024+

2017 Volnay “Clos des Chênes”: Light reduction knocks down the underlying fruit but I doubt that it will last. There is again excellent energy to the textured and stony medium weight flavors that are not particularly dense but I really like the excellent depth and length. This is impressive because while it’s no monster of concentration, it’s beautifully well-balanced and should reward a decade plus of cellaring. (91-94)/2027+

2017 Volnay “Champans”: (from 85+ year old vines planted in deep sandy soil with dense but small rocks). This is also lightly reduced and about the only element that can be discerned today is a soft application of wood. There is once again excellent freshness and verve to the slightly finer and equally mineral-driven flavors that display focused power on the driving and gorgeously complex finale. In the same fashion as the Clos des Chênes, this is not a monster of concentration but boy is this pretty. (91-94)/2029+

2017 Volnay “Santenots du Milieu”: (from 40+ year old vines planted in shallow, high clay content soil sitting on a bed of solid rock). A very pungent nose speaks only of reduction and wood. Otherwise the succulent but more voluminous middle weight plus flavors exude a subtle minerality before concluding in solidly powerful, strikingly complex and impressively persistent finish. At the risk of repeating myself, this is not going to wow you with its concentration but it will with its depth and overall sense of harmony and balance. (92-94)/2032+

2016 Volnay “Santenots du Milieu”: (from 40+ year old vines planted in shallow, high clay content soil sitting on a bed of solid rock; from yields of 11 hl/ha in 2016). A brooding and overtly floral nose combines notes of rose petal, violet and lavender with those of spiced plum, red currant and a whiff of earth. Lafon’s Santenots is typically a fairly muscular wine but in 2016 it is more a wine of refinement though I stress that there is excellent concentration and punch on the impeccably well-balanced finish that flashes just a hint of austerity. Despite the refinement, make no mistake that this is a firmly structured wine that should be capable of aging effortlessly for years. 93/2031+

Domaine Hubert et Olivier Lamy (St. Aubin)

| | | | |
|-------------|--|------------|----------------|
| 2017 | ➔ Chassagne-Montrachet “La Goujonne Vieilles Vignes” | red | (89-91) |
| 2017 | ➔ St. Aubin “Derrière Chez Edouard Vieilles Vignes” 1er | red | (89-92) |
| 2017 | Santenay “Clos des Hâtes” | red | (88-90) |
| 2017 | ➔ Santenay “Clos des Gravières” 1er | red | (90-92) |

In contrast to the vast majority of his colleagues, Olivier Lamy described 2017 as having a “growing season that was even worse than 2016. In St. Aubin we got hit by the late April frost and we actually had less yield in 2017 than we did in 2016! The flowering was okay but not great as we had some shatter. Other than those inconveniences, the season was pretty straightforward and without further incident. I chose to begin picking on the 25th of August and happily the fruit was very clean and definitely ripe. We realized better yields in red than white though as I mentioned, neither were very high. Potential alcohols were excellent at between 13 and 13.5% with pHs of around 3.2. I used 50% whole clusters for the reds though with a soft extraction regimen. I also limited the new wood to only 15% for the reds and used none at all for the whites. Here at least the reds have improved dramatically as they have aged in barrel and they strike me as classically styled and should be capable of aging well over the mid-term.” While Lamy is generally better known for his whites, his reds can be very good as well and that is certainly the case in 2017. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Pas Mal Portfolio, mafeuer@mindspring.com, NY/NJ, Atlanta Wholesale Wines, www.ndcweb.com, GA, C'est Vin, LLC, 703.243.3559, VA, Fine Vines, www.finevines.com, IL, Wines Unlimited, www.winesunlimited.com, LA, M.S. Walker, www.mswalker.com, MA, The Source Imports, www.thesourceimports.com, CA, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, all USA; Berry Brothers & Rudd, www.bbr.com, Private Cellar Ltd., www.privatecellar.co.uk and Lea & Sandeman, www.leaandsandeman.co.uk, both UK; L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Santenay “Clos des Hâtes”: (from a .67 ha parcel of young vines planted in 1999 on riparia rootstock that produce very tiny berries). A cool, pretty and distinctly earthy nose reflects notes of both red and dark berries along with violet and soft spice wisps. The succulent, round and delicious flavors possess solid depth and persistence on the bitter cherry-inflected and mildly rustic finale. Note that this is firm enough to require at least a few years of cellaring. (88-90)/2024+

2017 Chassagne-Montrachet “La Goujonne Vieilles Vignes”: (from a 1.06 ha parcel planted in 1950). This too is quite aromatically fresh with more pepper influence on the pretty mix of red currant and airy floral nuances. There is equally good vibrancy and detail to the lighter weight flavors where the relatively sleek texture contrasts somewhat with the dusty, serious and moderately structured finale. This is really quite good and worthy of consideration. (89-91)/2025+

2017 St. Aubin “Derrière Chez Edouard Vieilles Vignes”: (from a .95 ha parcel planted in 1960). A cool, restrained and more elegant blend of red currant and cherry is liberally laced with floral notes. There is good volume and better mid-palate density to the delicious and energetic flavors that are shaped by a firm tannic spine, all wrapped in a mildly rustic but highly persistent mineral-inflected finish that offers excellent complexity. (89-92)/2027+

2017 Santenay “Clos des Gravières”: (a .28 ha *clos* with vines that average ~45 years of age). This too is aromatically airy and admirably pure with a red berry liqueur-like array that includes plenty of earth and violet nuances. The juicy, intense and nicely detailed medium-bodied flavors also offer excellent complexity and sneaky good length on the youthfully austere and quite firmly structured finale. This is very good but note well that it will not make for especially interesting early drinking as the supporting tannins are prominent at present. (90-92)/2029+

Domaine Lamy-Pillot (Chassagne-Montrachet)

| | | | |
|------|--|-----|----|
| 2017 | Beaune “Blanches Fleurs” | red | 88 |
| 2017 | Blagny “La Pièce Sous la Bois” 1er | red | 87 |
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Chassagne-Montrachet “Boudriotte” 1er | red | 88 |
| 2017 | Chassagne-Montrachet “Champs de Morgeot” | red | 88 |
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | 87 |
| 2017 | Chassagne-Montrachet “Morgeot” 1er | red | 88 |
| 2017 | St. Aubin “Les Argilliers” | red | 86 |
| 2017 | St. Aubin “Les Castets” 1er | red | 87 |
| 2017 | Santenay “En Charrons” | red | NR |

Sébastien Lamy and his brother-in-law Daniel Caillat-Lamy jointly direct this 15 ha domaine founded in 1973 by René Lamy (brother of Hubert – see above). René is well-known in Burgundy for, among other things, having spent many years working for the Duc de Magenta as well as having collected more than 1,600 corkscrews that are proudly displayed in the domaine’s tasting room. About 60% of the domaine’s production is in red but interestingly there are more *appellations* in white including a tiny .0547 ha parcel of Montrachet that was purchased in 1989. They describe their viticultural approach as *lutte raisonnée*, or one where treatments are applied only in direct response to a verified threat rather than the old school approach of treating in anticipation of a problem. The reds are harvested manually, 100% destemmed, cool macerated for 5 to 6 days and then vinified for 20 to 25 days for a total *cuvaison* period of about 30 days. During the vinification period there is typically one punch down per day. New wood varies but averages about 30% for the reds during the 12 month *élevage* period after which the wines may or may not be fined but are typically filtered before bottling under natural cork. As to the quality of the 2017 reds, I was not especially impressed. To be fair, there is nothing really amiss, technically or otherwise (save for a few wines), but the reds lack excitement. (Vinifrance Imports, Inc., 703/271-6185, Arlington, VA/DC/TX/NV, and C&D Wines c/o Fruit of the Vines, Inc., www.cndwines.com), Long Island City, NY/NJ; Anthony Byrne Fine Wines, www.abfw.co.uk, UK).

2017 Bourgogne Pinot Noir: A fresh and fruity nose leads to vibrant light weight and succulent flavors that terminate in a somewhat simple but delicious and refreshing finish where a hint of bitter cherry arises. This adequate effort is built on its fruit and drinks accordingly. 86/2020+

2017 Beaune “Blanches Fleurs”: (from the *villages* portion of the vineyard measuring .35 ha). The pretty essence of fresh red berries, violet and a whiff of spice is both more elegant and more interesting. The vibrant lighter weight flavors possess good delineation if not great mid-palate density, all wrapped in an agreeably persistent and acceptably complex finale. Note that this could easily be enjoyed young. 88/2022+

2017 Santenay “En Charrons”: Firm reduction can’t hide a funky note that I’m not sure where it derived from (not TCA-related). The odd character also appears on the palate of the mildly bitter and short finish. This is not only atypical but hard to like. Not Rated.

2017 St. Aubin “Les Argilliers”: (this is more typically spelled Argillers). There is a hint of barnyard to the to the red currant aromas that are cut with suggestions of forest floor and the *sauvage*. Otherwise there is good vibrancy to the well-detailed and lightly stony flavors that exhibit a touch of bitter cherry character on the slightly short and clipped finish. I wouldn’t suggest aging this beyond one or two years. 86/2020+

2017 St. Aubin “Les Castets”: (from a .54 ha parcel). Here the nose is similar to that of the Argilliers with a whiff of barnyard character and something that isn’t entirely pure. The fleshy, round and delicious medium weight flavors are a bit less mineral-driven on the moderately austere finish that is a bit better balanced. Even so, this is probably not worth cellaring for more than a few years. 87/2022+

2017 Chassagne-Montrachet “Champs de Morgeot”: (the official spelling is Champs de Morjot). A distinctly earthy and brooding nose features notes of both red and dark berries that are trimmed in just enough wood and earth whispers to mention. There is very good underlying tension to the delicious middle weight flavors that possess a succulent yet serious mouth feel, all wrapped in a moderately rustic but lengthy finish. Better quality here. 88/2023+

2017 Chassagne-Montrachet “Clos St. Jean”: Once again there is a slightly odd note that isn’t identifiable as any of the typical flaws but with that said, neither is it pure. On the plus side there is good richness and vibrancy to the lightly mineral-inflected middle weight flavors that are not as refined as one would typically expect from a classic Clos St. Jean. In sum I found this to be disappointing considering what it is. 87/2024+

2017 Chassagne-Montrachet “Boudriotte”: (from a .65 ha parcel in Boudriotte proper). In contrast to the prior wine, there is better freshness to the pepper, dark currant and newly turned earth-inflected aromas. There is reasonably good punch and detail to the delicious middle weight flavors that display only a touch of rusticity on the reasonably complex and persistent bitter cherry-suffused finish that offers better overall balance. 88/2023+

2017 Chassagne-Montrachet “Morgeot”: (from a full 1 ha holding in Petit Clos, Ez Crottes and Guerchère). Fresh aromas speak of wild cherries, dark raspberry, pepper and plenty of warm earth. The supple, round and seductively textured medium-bodied flavors are not particularly concentrated but they do offer reasonably good depth on the youthfully austere and rustic finish that also reflects a hint of bitter pit fruit. 88/2024+

2017 Blagny “La Pièce Sous La Bois”: (from a .25 ha parcel). Once again this curious character that I have mentioned several wines displaying is again plaguing the otherwise fresh nose of floral-suffused red fruit aromas. The medium weight flavors offer good detail if not great density before concluding in a lingering if slightly bitter and short finish. The bitterness may gradually dissipate as the tannins resolve but that’s a guess, not a prediction. 87/2023+

Maison Louis Latour (Beaune)

| | | | |
|------|--|-----|---------|
| 2017 | Aloxe-Corton | red | (87-89) |
| 2017 | Aloxe-Corton “Les Chaillots” 1er | red | (87-89) |
| 2017 | Beaune “Perrières” 1er | red | (89-91) |
| 2017 | Beaune “Vignes Franches” 1er | red | 89 |
| 2017 | Bourgogne Pinot Noir “Les Pierres Dorées” | red | 86 |
| 2017 | Chambertin-Cuvée Héritiers Latour Grand Cru | red | (90-92) |
| 2017 | Chambolle-Musigny | red | (87-90) |
| 2017 | Charmes-Chambertin Grand Cru | red | (88-91) |
| 2017 | Clos de Vougeot Grand Cru | red | (89-91) |
| 2017 | Corton-Grancey Grand Cru | red | (90-93) |
| 2017 | Echézeaux Grand Cru | red | (90-93) |
| 2017 | Gevrey-Chambertin | red | (86-88) |
| 2017 | Grands Echézeaux Grand Cru | red | 90 |
| 2017 | Marsannay | red | 87 |
| 2017 | Morey St. Denis | red | (87-89) |
| 2017 | Nuits St. Georges | red | (87-90) |
| 2017 | Nuits St. Georges “Les Damodes” 1er | red | (88-91) |
| 2017 | Pernand-Vergelesses “Ile des Vergelesses” 1er | red | (88-91) |
| 2017 | Pommard “Les Arvelets” 1er | red | 89? |
| 2017 | ➔ Pommard “Les Epenots” 1er | red | 91 |
| 2017 | Romanée St. Vivant – Les Quatre Journaux Grand Cru | red | (89-92) |
| 2017 | Savigny-lès-Beaune | red | (86-89) |
| 2017 | Savigny-lès-Beaune “Les Marconnets” 1er | red | (88-91) |
| 2017 | Volnay “En Chevret” 1er | red | (89-92) |
| 2017 | Vosne-Romanée | red | (86-89) |

| | | | |
|------|-------------------------------------|-----|----|
| 2017 | Vosne-Romanée “Les Beaux Monts” 1er | red | 90 |
| 2017 | ➔ Vosne-Romanée “Les Suchots” 1er | red | 91 |

Louis-Fabrice Latour and winemaker Jean-Charles Thomas told me that 2017 “visited a relatively easy growing season on us and it was nice to have some volume for once. We chose to begin picking on the 5th of September and yields were generous, particularly for the pinot, though we had some parcels in Pommard and Volnay that were particularly concentrated. The fruit was clean and ripe and thus the vinifications were easy to manage. We were frankly a bit skeptical of the quality before the malos had completed but once they finished the wines, and especially the whites, really filled out and became much more interesting. Stylistically, it’s hard to generalize about the reds because while the majority of them are lighter wines of pleasure that resemble the 2011s and thus would be ideal for restaurants, some of them are actually quite structured and should make for very good old bones.” I would agree with their take on their 2017 reds, which is to say the majority of them are lighter in style that should make for good early drinking. (Louis Latour, Inc. Ltd., www.louislatour.com USA, UK, France).

2017 Bourgogne Pinot Noir “Les Pierres Dorées”: An earthy and distinctly peppery array offers up notes of plum, dark currant and a whiff of smoke. The rich, succulent and round middle weight flavors are quite juicy while offering acceptable depth and length on the rustic finale. This forward effort should drink well immediately. 86/now+

2017 Marsannay: A discreet application of wood sets off notes of both red and dark currant along with subtle *sauvage* hints. The sleek, delicious and vibrant lighter weight flavors possess good detail and a suggestion of minerality on the bitter cherry-inflected finish. This isn’t especially complex but more depth may develop with a few years of bottle age. 87/2021+

2017 Savigny-lès-Beaune: Here too there is just enough wood presence to mention framing the ripe aromas of plum liqueur, earth and a whiff of spice. The exceptionally rich and velvety flavors are quite seductive if not particularly complex or precise. This delicious effort should also drink well very early. (86-89)/2020+

2017 Aloxe-Corton: More generous wood can be found on the slightly brighter mix of red and dark cherry that is laced with more evident earth and forest floor nuances. There is better vibrancy to the fresh medium weight flavors that offer notably better depth on the more structured finale. (87-89)/2022+

2017 Gevrey-Chambertin: (from a purchase of fruit). There is an odd if interestingly exotic note of tangerine peel on the dark berry fruit that reflects plenty of Gevrey-style earth, all of which is trimmed in soft oak hints. Here too there is good vibrancy to the middle weight flavors that culminate in a distinctly sweet and rustic finish. This isn’t flawed in any way but it’s sufficiently atypical that it’s difficult to really rate in any conventional fashion. In any event, it’s not for me. (86-88)/2021+

2017 Nuits St. Georges: A fresh and layered combination displays classic Nuits aromas of pungent earth, game, humus, leather and forest floor. There is better detail and much better punch while delivering better depth and persistence on the youthfully austere and rustic finale. A good *villages*. (87-90)/2022+

2017 Vosne-Romanée: Almost overwhelming wood and menthol influence is present on the spicy dark berry fruit nose that offers up abundant floral hints, most notably violet. The velvety and seductive lighter weight flavors also evidence plenty of wood that dominates the finish as well. This is definitely not my style and given the absence of mid-palate stuffing, it’s hard to see this ever successfully integrating quite this much wood. In sum, this is perfectly ok but it is particular. (86-89)/2022+

2017 Chambolle-Musigny: A fresh, cool and restrained nose is comprised by notes of red and dark currant, violet, herbal tea and much more temperate wood influence. There is a lovely sense of tension to the lighter weight flavors that could use a bit more depth but this is quite pretty and very Chambollesque in character. (87-90)/2023+

2017 Morey St. Denis: A deft application of wood allows the fresh earth and mildly exotic aromas of plum and dark berry fruit to have center stage. The ripe yet relatively cool and restrained flavors possess an attractive mid-palate succulence that contrasts with the slightly bitter if persistent finish. Note that my projected range assumes that the bitterness will dissipate once this has been bottled. (87-89)/2023+

2017 Savigny-lès-Beaune “Les Marconnets”: A discreet but not invisible whiff of wood toast mingles with the notably spicy nose of pretty red and dark raspberry aromas that enjoy a floral top note. Once again there is good vibrancy to the more substantial and well-detailed flavors that exude a subtle minerality on the more complex and persistent finish. (88-91)/2024+

2017 Pernand-Vergelesses “Ile des Vergelesses”: An ultra-fresh if more restrained nose combines notes of both red and black cherry with those of spice, violet and a whiff of earth, all of which is trimmed in a temperate amount of oak. The sleek, intense and delineated flavors possess a sophisticated texture while delivering equally good persistence on the youthfully austere bitter fruit pit finish. This needs to develop more depth to merit the upper end of my predicted range. (88-91)/2024+

2017 Beaune “Vignes Franches”: Here the nose reflects what I assume is post-bottling reduction and it’s enough to knock down the underlying fruit. Otherwise the supple, round and easy-going flavors possess good verve and a light minerality that carries over to the lingering finish that also could use more depth. Still, this is pretty and balanced and more complexity will likely develop with a few years of bottle age. 89/2023+

2017 Beaune “Perrières”: An expressive and markedly spicy nose features ripe aromas of cassis, roasted plum, jasmine tea and plenty of earth nuances. The succulent and seductively textured medium-bodied flavors are shaped by slightly firmer tannins on the mildly austere and more complex finale. (89-91)/2025+

2017 Aloxe-Corton “Les Chaillots”: A slightly more deeply pitched blend is comprised by notes of plum, dark cherry and newly turned earth that is set off by a dollop of wood. The moderately more concentrated and velvet-textured flavors possess good length on the ever-so-mildly sweet, firm and rustic finale. (87-89)/2024+

2017 Volnay “En Chevret”: A more elegant and airier nose offers up pretty aromas of plum liqueur, spice and kirsch. The notably rich but focused and sleek flavors possess better depth and refinement thanks mainly to the relatively fine-grained tannins that also shape the bitter cherry-infused finish where a touch of minerality adds lift. Good stuff. (89-92)/2025+

2017 Pommard “Les Epenots”: Moderate wood and menthol notes sit atop the more complex nose that displays a panoply of spice, earth, cassis and dark currant aromas laced with hints of the *sauvage*. There is fine richness to the relatively powerful and velvet-textured larger-scaled flavors that are blessed with good concentration on the mouth coating and persistent finish. This serious effort needs to develop more depth but the underlying material is present such that it should. 91/2027+

2017 Pommard “Les Arvelets”: There is just enough reduction to push the underlying fruit to the background. Like the Epenots there is relatively good density to the much more obviously mineral-inflected flavors though the finish is slightly drying and slightly bitter. It’s possible that the awkward finish is due to the recent bottling and the sulfur addition that accompanied it but it’s hard to know for certain. 89/2025+

2017 Nuits St. Georges “Les Damodes”: Once again the wood treatment is sufficiently prominent to fight somewhat with the notably ripe yet still fresh nose of cassis, black cherry and raspberry hints. The wood extends to the palate as well though the middle weight flavors retain good vibrancy before terminating in a mildly warm finish. This may well come together as the wood influence better integrates but like the Arvelets, this is somewhat awkward today. (88-91)/027+

2017 Vosne-Romanée “Les Beaux Monts”: Plenty of wood and menthol influences stop short of dominating the nose of fresh plum, cassis and Vosne-style spice elements. The super-sleek, vibrant and intensely mineral-driven medium weight flavors are quite tightly wound on the ever-so-mildly drying and tart finish. Like several of the wines in the range that were recently bottled, this will probably recover though at present the balance isn’t quite completely dialed in. 90/2029+

2017 Vosne-Romanée “Les Suchots”: A more discreet touch of wood surrounds the exceptionally ripe liqueur-like aromas of poached plum, black cherry, spice and Asian-style tea. The sleek and intense flavors are somewhat surprising given what is typical for Suchots, even finer medium-bodied flavors that culminate in a serious but better balanced finale. Some patience is strongly advised. 91/2029+

2017 Corton-Grancey: Generous wood replete with toast and menthol nuances sets off the ripe and distinctly earthy aromas of plum, cassis and *sauvage* hints. The rich, succulent and decidedly seductive middle weight plus flavors possess solid mid-palate density while flashing good power and persistence on the quite firmly structured finish. This is really quite good and clearly a cut above all of the preceding wines. (90-93)/2032+

2017 Echézeaux: An overtly spicy and exotic nose features notes of wood, menthol, cassis, violet and jasmine tea. The highly seductive, velvety and caressing medium-bodied flavors contrast mildly with the youthfully austere, serious and sneaky long finish. This firm effort is also quite promising. (90-93)/2029+

2017 Grands Echézeaux: Moderate reduction presently masks the underlying fruit but there is good freshness to the sleeker but less concentrated medium weight flavors that deliver acceptable length on the more robust finish that is presently slightly drying and even a bit short. Like several wines in the range, it’s not clear whether the dryness is due to the recent bottling and thus will likely dissipate with a few years of aging. 90/2032+

2017 Clos de Vougeot: Here too there is enough wood to mention framing the equally ripe if more somber aromas of spice, cassis, black cherry and a touch of earth. The mouth feel of the supple middle weight flavors is like that of the Echézeaux in that it’s velvety and seductive, all wrapped in a mildly drying and short finish. This could very well recover but backend dryness is never a positive sign. (89-91)/2029+

2017 Charmes-Chambertin: (from Charmes proper). There is a whisper of wood sitting atop the cool, elegant and restrained aromas of plum liqueur, spice, earth and a variety of floral scents and in particular lavender. The sleek, delicious and relatively round medium weight flavors possess good vibrancy though once again there is a trace of dryness to the compact and slightly short bitter fruit pit-inflected finish. Again, this may recover but that is not a given. (88-91)/2029+

2017 Chambertin-Cuvée Héritiers Latour: A spicy, pure, cool and restrained nose blends layered aromas of herbal tea, dark currant, violet, lavender, earth and game, all of which is trimmed in moderate wood. The racy and intense mineral-inflected flavors are not especially dense though there is both fine length and better balance on the firmly structured finale. I suspect that this will put on weight as it ages and note well that it's going to require at least moderate patience. (90-92)/2032+

2017 Romanée St. Vivant – Les Quatre Journaux: Here the pretty nose is both spicier and a bit riper as well with its notes of exotic tea, red and dark currant and a touch of violet. The supple and round middle weight flavors manage to retain good precision as well as a sophisticated texture, all wrapped in a bitter chocolate-inflected finish where again there is a trace of dryness along with a hint of warmth. I like the nose and the mid-palate but the finish is not as well-balanced as it might be, at least not yet. (89-92)/2029+

Domaine Vincent Latour (Meursault)

| | | |
|---------------------------------------|------------|----------------|
| 2017 Bourgogne Pinot Noir | red | 86 |
| 2017 Meursault Vieilles Vignes | red | 87 |
| 2017 Meursault “Les Cras” 1er | red | (88-91) |
| 2017 Pommard Vieilles Vignes | red | (87-90) |
| 2017 Volnay – Cuvée Éléance | red | (87-90) |
| 2017 Volnay – Cuvée Nathan | red | (87-89) |

Vincent Latour runs this 8.7 ha domaine that consists of 7 ha planted to chardonnay and 1.7 ha planted to pinot noir. Given that the production emphasis is much more white than red, I will have more on Latour's views regarding the 2017 vintage in Issue 75. While the reds are not the main focus of this domaine, I found the quality here to be in-line with what I found in general in the Côte de Beaune. (David Bowler Wine, www.bowlerwine.com, NY, USA)

2017 Bourgogne Pinot Noir: A toasty and distinctly earthy red berry fruit nose gives way to delicious, round and naturally sweet middle weight flavors that are delicious if rustic on the acceptably persistent finish. 86/now+

2017 Meursault Vieilles Vignes: (from Malpoiriers and Les Dressoles). A similar if slightly more complex nose introduces the punchy and more voluminous flavors that possess surprisingly good power before concluding in a youthfully austere finish where the wood flashed by the nose resurfaces. 87/2021+

2017 Volnay – Cuvée Nathan: (from Cros Martin and Les Jouères). Wood toast and earthy dark cherry aromas lead to nicely rich and caressing medium weight flavors that evidence a bit of wood toast as well before terminating in a mildly rustic, firmer and slightly more complex finale. (87-89)/2023+

2017 Pommard Vieilles Vignes: (from La Riotte). Notes of toast and menthol fight somewhat with the otherwise fresh and cool aromas of airy red pinot fruit cut with earth aplenty. The round, succulent and more concentrated medium-bodied flavors possess a caressing, even opulent, mouth feel while exhibiting better depth on the rustic and very Pommard-like finale. This will need a few years to round out the firm structure. (87-90)/2024+

2017 Volnay – Cuvée Éléance: (from Les Serpens). A more refined nose speaks of menthol, red currant, raspberry and whiff of spice. The equally refined middle weight flavors possess evident minerality on the lingering finish that, in contrast to the nose and mid-palate, is borderline rustic. This should repay a few years of cellaring. (87-90)/2023+

2017 Meursault “Les Cras: A pungent nose is comprised of firm reduction and wood toast. The nicely rich and punchy medium weight flavors possess a refined mid-palate mouth feel though here too there is a touch of backend rusticity on the otherwise lingering and firm finish. While this could be approached young it should also benefit from at least a few years of cellaring first. (88-91)/2025+

Domaine Latour-Giraud (Meursault)

| | | | |
|------|--------------------------------|-----|----|
| 2017 | Meursault “Caillerets” 1er | red | 89 |
| 2017 | Pommard – Cuvée Carmen | red | 87 |
| 2017 | Pommard “La Refène” 1er | red | 90 |
| 2017 | ➔ Volnay “Clos des Chênes” 1er | red | 92 |

I will have more on Jean-Pierre Latour's views of the 2017 vintage but it would be fair to describe them as “enthusiastic, which is understandable as he fashioned some very impressive whites. For the reds, I found the quality of them to be on par, or slightly better than, what I found in general in the southern Côte. Importantly though, Latour did note that the reds were bottled only two days before my late February visit so it's always more challenging to taste wines shortly afterwards. (Atherton Wine Imports, www.awiwine.com, CA, Chemin des Vins, www.chemindesvins.com, MA both USA; Bibendum Wine Ltd., www.bibendum-wine.co.uk, Thorman Hunt & Co., www.thormanhunt.co.uk, and Atlas Fine Wines, www.atlasfinewines.com, all UK).

2017 Pommard – Cuvée Carmen: There is a mild touch of reduction that isn't enough to mask the spicy black cherry, cassis and earth nuances. The juicy and succulent medium weight flavors are relatively concentrated while terminating in a suave yet serious, persistent and gently rustic finish. There is a hint of backend dryness but I attribute this to the recent bottling. 87/2024+

2017 Meursault “Caillerets”: An overtly ripe nose features notes of cassis, poached plum and airy spice wisps. The delicious and more refined middle weight flavors also reflect more evident minerality on the moderately austere and rustic finale. This is presently quite firm and it's going to require at least 5 to 7 years to be approachable and 10 to 12 to fully resolve the supporting structure. 89/2027+

2017 Pommard “La Refène”: Slightly riper liqueur-like yet still appealingly fresh aromas of red raspberry and cherry are laced with hints of spice and earth. There is fine mid-palate density to the delicious medium-bodied flavors that are both bigger and bolder before culminating in a serious and moderately austere but not really rustic finale. Patience will be required here as well. 90/2027+

2017 Volnay “Clos des Chênes”: Here the cool nose is at once more elegant and higher-toned with its array of fresh and ripe essence of dark berry fruit, warm earth and reserve of spice elements. The caressing yet markedly powerful larger-scaled flavors possess fine mid-palate concentration while exhibiting excellent power and drive on the muscular finish. This is presently quite tightly wound and it will need at least half a dozen years to become more civilized. 92/2029+

Domaine Launay-Horiot (Pommard)

| | | | |
|------|----------------------------------|-----|----|
| 2017 | Chambertin Grand Cru | red | 93 |
| 2017 | Latricières-Chambertin Grand Cru | red | 93 |
| 2017 | ➔ Pommard “Les Chaponnières” 1er | red | 91 |
| 2017 | Pommard “Clos Blanc” 1er | red | 90 |
| 2017 | ➔ Pommard “Les Perrières” | red | 89 |
| 2017 | ➔ Pommard “Les Rugiens-Bas” 1er | red | 92 |

Current owner, and former French fighter pilot, Xavier Horiot told me that “since I started in 2014, the 2017 vintage easily gave the most abundant quantities that I have vinified. And there was a side benefit to this because I had to buy additional equipment to handle the additional volume so I was well-prepared for 2018 as it too gave us generous yields. I started picking on the 6th of September and while the fruit was relatively clean, there was still some sorting if mainly just to eliminate any berries that weren't fully ripe. I did change my vinification slightly in that the polyphenols did not extract as easily as they did in 2015 and 2016 so I increased my vatting times to compensate. As to the wines, they're very fresh and refreshing plus they have excellent transparency to the underlying *terroir*. I like this vintage a lot.” As was the case in 2015 and 2016, Launay has again done first-class work in 2017 and these are wines to strongly consider. Launay noted that the 2017s were bottled in December 2018 without fining or filtration. (Martine's Wines, www.martineswines.com, CA, USA; Flint Wines, www.flintwines.com, UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau; The Fine Wine Experience, www.finewineexperience.com, Hong Kong/China).

2017 Pommard “Les Perrières”: (from a 2.2 ha holding that was originally planted in 1906). An exuberantly fresh nose offers notes of pretty red berries, plum and a whiff of warm earth. The sleek, vibrant and delicious middle weight flavors retain a lovely sense of delineation on the balanced, complex and sneaky long finish. This is sufficiently forward that it could actually be enjoyed on the younger side. 89/2023+

2017 Pommard “Les Chaponnières”: (from a .59 ha parcel). A discreet application of wood frames aromas of essence of dark pinot fruit, plum and hints of earth and the *sauvage*. The mid-palate mouth feel of the medium-bodied flavors is also relatively sleek but with more evident power and punch on the moderately rustic, long and balanced finale. This isn’t super-dense but the flavor authority is excellent. 91/2025+

2017 Pommard “Clos Blanc”: (from a .17 ha parcel). This too features the essence of dark cherry aromas along with hints of violet, newly turned earth and forest floor. Once again there is fine verve to the delicious and well-detailed medium weight flavors that are also well-detailed if not quite so complex on the mildly rustic finish. 90/2025+

2017 Pommard “Les Rugiens-Bas”: (from a .09 ha parcel). Here the cool and very airy nose is unusually high-toned with its nose of raspberry, cherry and floral hints where a touch of cranberry lurks in the background. The racy if not especially dense middle weight flavors are notably more refined as well as more mineral-inflected, all wrapped in a youthfully austere, firm and harmonious finish. This is really very pretty and while it’s moderately structured, it should be approachable after only 5-ish years though with that noted, it should amply reward 10 to 12 years of cellaring. 92/2027+

2017 Latricières-Chambertin: (from a .17 ha parcel at the top of the vineyard that abuts Chambertin). A restrained but wide-ranging nose grudgingly reveals notes of dark cherry, cassis, black raspberry, spice, violet and a discreet hint of wood influence. The ultra-sleek and almost painfully intense mineral-driven flavors display a taut muscularity before terminating in a youthfully austere bitter cherry pit suffused finish. In contrast to the Rugiens, this will need the better part of 10 years before it will unwind to become more user friendly. 93/2029+

2017 Chambertin: (from a .16 ha parcel). A brooding and distinctly cool nose is not saying much today and it requires aggressive swirling to coax very Gevrey-like aromas of earth, forest floor, the *sauvage* and red and dark currant scents. The focused, intense and even stonier broad-shouldered flavors flash evident muscle that carries over to the compact, powerful and serious finish that possess a really fine harmony between the fruit, acid and structure. 93/2032+

Maison Olivier Leflaive (Puligny-Montrachet)

| | | | |
|-------------|--|------------|-----------|
| 2017 | Bourgogne Pinot Noir Cuvée Margot | red | 86 |
| 2017 | Corton-Clos du Roy Grand Cru | red | 90 |
| 2017 | Pommard | red | 88 |
| 2017 | Pommard “Pézerolles” 1er | red | 89 |
| 2017 | Santenay | red | 87 |
| 2017 | Volnay | red | 87 |
| 2017 | Volnay “Clos des Angles” 1er | red | 88 |

In his typically forthright manner, Franck Grux briefly noted that “while the reds are on the lighter side, they’re refreshing and pleasant but let’s call it like it is, this is not a great red wine vintage but it is certainly a good one.” He further noted that they were bottled in December 2018 without fining though with a light filtration. Note: It is Maison Leflaive’s policy to delay the release of their reds for 1 to 2 years after the *mise* so these 2017s will not be available immediately. (Frederick Wildman and Sons, www.frederickwildman.com NY, USA; Corney & Barrow, www.corneyandbarrow.com, Lay & Wheeler, www.laywheeler.com, Private Cellar Ltd., www.privatecellar.co.uk and Haynes, Hanson & Clark, www.hhandc.com, all UK).

2017 Bourgogne Pinot Noir Cuvée Margot: A restrained and pungently earthy nose speaks mostly of dark berries trimmed in soft spice wisps. The lighter weight but not dilute flavors offer acceptable depth and persistence on the mildly rustic finale. 86/2020+

2017 Santenay: Discreet hints of wood and menthol frames somber aromas of plum, wild cherry and again plenty of earth character. The palate impression of the once again lighter weight flavors is energetic and with good detail that carries over the slightly more complex and lengthy finish that is also mildly rustic. 87/2021+

2017 Volnay: A slightly leafy herbal tea-inflected nose offers up mostly notes of dark cherry and humus. The delicious, succulent and energetic middle weight flavors exude a fine bead of minerality before culminating in a slightly raspy though not hard finish. This isn’t rustic though neither is it refined. 87/2022+

2017 Volnay “Clos des Angles”: Prominent wood and menthol influences can be found on the ripe and spicy aromas of plum and violet. The round and delicious lighter weight flavors possess a slightly finer mouth feel that contrasts somewhat with the grippy bitter cherry-suffused finale that is presently a bit short. 88/2023+

2017 Pommard: (mostly from hillside vineyards). Interestingly the wood influence is relatively subtle though the menthol component is more obvious on the spiced plum and warm earth-suffused nose. There is better mid-palate density to the vibrant if supple flavors that exude a hint of minerality on the balanced and more complex finale. A quality Pommard *villages*. 88/2023+

2017 Pommard “Pézerolles”: There is plenty of menthol character on the elegant, airy and cool aromas of essence of spiced cherry and lavender. The refined, pure and lacy lighter weight flavors possess good punch and a discreet minerality that carries over to the linear, balanced and delineated finish. A wine of lace and grace that is certainly very pretty but a bit light. 89/2024+

2017 Corton-Clos du Roy: Very generous wood and menthol elements stop just short of overshadowing the underlying aromas of wild red and dark currant, plum, game and spice. The surprisingly forward and very supple middle weight flavors, at least in the context of what would be considered typical for Corton, terminate in a youthfully austere finish that offers reasonable depth and persistence. While this is perfectly good, it’s not distinguished for what it is. 90/2025+

Maison Benjamin Leroux (Beaune)

| | | | |
|------|--|-----|----------|
| 2017 | Beaune “Cents Vignes” 1er | red | 89 |
| 2017 | Blagny “La Pièce Sous le Bois” 1er | red | 90 |
| 2017 | Bonnes Mares Grand Cru | red | (92-94) |
| 2017 | Bourgogne – Pinot Noir | red | 86 |
| 2017 | Chambertin Grand Cru | red | NR |
| 2017 | Chambolle-Musigny | red | (87-89) |
| 2017 | ➔ Chambolle-Musigny “Les Amoureuses” 1er | red | (91-94) |
| 2017 | Clos de la Roche Grand Cru | red | (92-94) |
| 2017 | Clos St. Denis Grand Cru | red | (91-94) |
| 2017 | Clos de Vougeot – Petit Maupertuis Grand Cru | red | (87-89?) |
| 2017 | Corton Grand Cru | red | (89-91) |
| 2017 | Echézeaux Grand Cru | red | (90-92) |
| 2017 | Gevrey-Chambertin | red | (87-89) |
| 2017 | ➔ Gevrey-Chambertin “Les Champeaux” 1er | red | (90-93) |
| 2017 | Gevrey-Chambertin “Les Goulots” 1er | red | (89-91) |
| 2017 | Gevrey-Chambertin “La Perrière” 1er | red | (89-91) |
| 2017 | Griotte-Chambertin Grand Cru | red | (91-94) |
| 2017 | Mazis-Chambertin Grand Cru | red | (90-93) |
| 2017 | Mazoyères-Chambertin Grand Cru | red | (89-92) |
| 2017 | Morey St. Denis | red | (87-89) |
| 2017 | ➔ Morey St. Denis “Les Chaffots” 1er | red | (91-93) |
| 2017 | Nuits St. Georges | red | (88-91) |
| 2017 | ➔ Nuits St. Georges “Aux Allots” | red | (89-91) |
| 2017 | ➔ Nuits St. Georges “Aux Boudots” 1er | red | (90-93) |
| 2017 | Nuits St. Georges “Aux Thorey” | red | (89-92) |
| 2017 | Pommard “Rugiens Hauts” 1er | red | (90-92) |
| 2017 | Savigny-lès-Beaune | red | (87-89) |
| 2017 | Savigny-lès-Beaune “Les Hauts Jarrons” 1er | red | 88 |
| 2017 | ➔ Volnay | red | 89 |
| 2017 | Volnay “Caillerets” 1er | red | (90-92) |
| 2017 | Volnay “Clos de la Cave des Ducs” 1er | red | (89-92) |
| 2017 | Volnay “Les Mitans” 1er | red | (88-91) |
| 2017 | ➔ Vosne-Romanée | red | (89-91) |
| 2017 | Vosne-Romanée “Au Dessus de Malconsorts” 1er | red | (90-92) |
| 2017 | Vougeot “Le Clos du Villages” | red | (87-89) |

Benjamin Leroux described 2017 as a “relatively easy vintage thanks to a growing season that was quite warm, dry and without climatic incidents save for a late April frost scare. I chose to begin picking with the whites on the 26th of August and brought in very clean and ripe fruit where the potential alcohols ranged from 12.5 to 13.2% with an average of about 12.8%. I used varying percentages of whole clusters in the vinifications but there was no rule. For example, I used some whole clusters in a few of the regional wines but not necessarily the *grands crus* and vice-versa. I also did an extended post-fermentation lees settling as the very dry summer didn’t allow for the usual natural rinsing of the fruit so I wanted to make sure that the new wine was as clean as it could be. The malos finished early as there wasn’t much malic acid to begin with, which in one sense was good because degrading it had very little effect on the pHs. As to the reds, I would describe them more than simply correct but at the same time, they’re not great. By contrast, the whites are potentially great.” Leroux noted that for those wines that are already in bottle that they were put there in December 2018 and January 2019. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Veritas Imports, www.veritaswine.com, CA/NV/AZ/NM, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Terroir Imports, www.terroirimports.net, CO and Willette Wines, www.willettewines.com, NY, all USA; Berry Brothers & Rudd, www.bbr.com and Fields, Morris & Verdin, www.fmvwines.com, both UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China/Macau; SAQ, www.saq.com, Canada; Bibendum Wine Co., www.bibendum.com.au, Australia; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne – Pinot Noir: (Leroux noted that a portion of the production was bottled under screwcap). A super-fresh nose offers up pretty red berry, especially cherry, and humus scents. The equally fresh and energetic light weight flavors possess good cut and detail while concluding in a youthfully austere finish. 86/2020+

2017 Savigny-lès-Beaune: (mostly from Les Fourneaux). A layered blend features mostly notes of red and dark currant with background nuances of earth and an attractive floral hint. The palate impression of the lighter weight flavors is also quite energetic while delivering slightly better depth and persistence on the linear and dusty finish. (87-89)/2022+

2017 Savigny-lès-Beaune “Les Hauts Jarrons”: A more restrained nose is similar to the straight Savigny *villages* if perhaps just a bit spicier. The sleek, delicious and agreeably textured flavors possess better volume though the youthfully austere finish comes up a bit short though that may well be due to the recent bottling. 88/2023+

2017 Beaune “Cents Vignes”: Firm reduction presently overshadows the underlying fruit. Otherwise the supple, round and succulent medium weight flavors are tender and seductive while exhibiting a touch of youthful austerity the more complex and better balanced finish. 89/2023+

2017 Volnay: (from Grands Champs and the 1er La Gigotte). Super-fresh and perfumed aromas of red and dark berries, earth and a whiff of spice lead to sleek, well-delineated and punchy middle weight flavors that possess just a bit better depth on the ever-so-mildly austere finale that evidences a mineral character. This is a quality Volnay *villages* and worth checking out. 89/2023+

2017 Blagny “La Pièce Sous le Bois”: (from a 2.2 ha parcel that is divided between .70 ha in pinot and the rest in chardonnay). A brooding if attractively fresh and moderately deeply pitched mix of plum, red and dark berries and a hint of spice. The appealingly energetic middle weight flavors possess solid mid-palate richness that coats the palate on the moderately austere pit fruit-inflected finish. This should drink well both young and with up to a decade of cellaring. 90/2024+

2017 Volnay “Les Mitans”: An elegant and restrained nose features notes of red currant, cherry, forest floor and a pretty if curious whiff of tangerine peel. There is a lovely sense of vibrancy to the well-detailed and refined medium weight flavors that are lilted but punchy, all wrapped in an austere, linear and slightly strict finale. Note that my projected range assumes that this will flesh out with a few years of bottle age. (88-91)/2024+

2017 Volnay “Clos de la Cave des Ducs”: (from a rarely seen 1er that measures only .64 ha). A cool, airy and admirably pure combination of essence of red pinot fruit sprinkled with lovely spice and floral wisps gives way to super-sleek and intense flavors that are also intensely mineral-driven on the slightly less linear and strict finale. This too will need a few years to add flesh but it ultimately should be lovely. (89-92)/2024+

2017 Volnay “Caillerets”: This too is aromatically cool, airy and pure with notes of red berries, dark raspberry and a notably broader range of spice elements. There is terrific underlying tension to the richer and more concentrated medium-bodied flavors that deliver fine length on the youthfully austere and serious finish. Classy juice. (90-92)/2025+

2017 Pommard “Rugiens Hauts”: A background application of wood sets off the interesting combination of earth and floral nuances to the red and dark currant aromas. There is both excellent punch and power to the bigger and more powerful flavors that also exude plenty of minerality on the youthfully austere and impressively persistent finish. Patience. (90-92)/2029+

2017 Corton: (50/50 from Le Corton and Grandes Lolières). A high-toned essence of maraschino cherry reflects additional notes of spice, violet and earth. The palate impression is on the lighter side for Corton though on the plus side there is both fine energy and detail to the delicious and gently mineral-inflected finale. This is pretty enough but not especially dense or deep. (89-91)/2025+

2017 Nuits St. Georges: (from Aux Allots, Aux St. Jacques and Les Fleurières). An attractively expressive and fresh nose speaks of both red and blue pinot fruit, earth and a whiff of smoke. The supple, vibrant and nicely detailed flavors flash a touch of austerity on the delicious, complex and slightly rustic finish. A good Nuits *villages*. (88-91)/2024+

2017 Nuits St. Georges “Aux Allots”: A slightly more deeply pitched array is both slightly spicier and earthier, the latter of which is picked up by the delicious and more generously proportioned flavors that are focused, austere and rustic. This is quite firmly structured for what it is but I’m impressed with the potential and if you have patience, it’s one to consider. (89-91)/2027+

2017 Nuits St. Georges “Aux Thorey”: Reduction currently masks the underlying fruit. The barely middle weight flavors are finer and better delineated on the more obviously mineral-driven flavors that are serious, complex and austere. This isn’t exactly light but it’s not particularly concentrated either though the natural class of the vineyard is evident. (89-92)/2025+

2017 Nuits St. Georges “Aux Boudots”: This is ripe, cool and restrained with its airy array of red currant, plum and soft floral nuances that are trimmed in a touch of wood. There is a beguiling sense of tension to the lightly mineral-inflected middle weight flavors that really build in intensity to the powerful and impressively persistent and naturally sweet finish where a hint of warmth surfaces. Fine quality here. (90-93)/2029+

2017 Vosne-Romanée: (from Les Violettes, Les Jacquines, Les Ravioles and Maizières-Hautes). A lovely panoply of Vosne-style spice elements add breadth to the violet, red cherry and sandalwood-scented nose. The textured, caressing and velvety medium weight flavors possess a lovely richness that contrasts somewhat with the serious and firm finale. This is a very fine *villages* and worth checking out. (89-91)/2024+

2017 Vosne-Romanée “Au Dessus de Malconsorts”: (to be bottled only in magnum). A cooler though not spicier array is composed by notes of red and dark pinot fruit, violet, sandalwood and jasmine tea. The beautifully sleek, detailed and more obviously mineral-infused medium weight flavors possess focused power despite not being particularly concentrated. This is really quite good if on the lighter side. (90-92)/2035+

2017 Echézeaux: (from En Orveaux). An admirably deft application of wood surrounds the spicy red pinot fruit aromas that are trimmed in nuances of violet, rose petal, lavender and tea. The sophisticated and attractively textured flavors possess a seductive texture that carries over to the lingering finish that is nicely balanced. I would make the same observation here that this is very pretty if a bit light for what it is. (90-92)/2025+

2017 Vougeot “Le Clos du Villages”: (this is a small .69 ha clos within the *appellation* Le Village). There is just enough reduction present to push the underlying fruit to the background. Otherwise there is a chiseled mouth feel to the highly energetic lighter weight flavors that terminate in a linear if somewhat lean finish that offers reasonably good complexity. It’s hard to say whether this will flesh out but if it does this could be quite lovely. (87-89)/2024+

2017 Clos de Vougeot – Petit Maupertuis: Soft wood sets off the ripe and fresh nose of earth, plum and dark cherry scents. There is both good richness and muscle to the bigger and more powerful flavors that display noticeable dryness on the somewhat clipped and short finish. This is an odd showing as the tannins seem acceptably ripe but this kind of dryness is never a positive sign. (87-89?)/2029+

2017 Chambolle-Musigny: (from Verailles and Beaux Bruns). A pretty and airy nose speaks mainly of various red berries with background hints of floral and sandalwood. The sleek and attractively vibrant lighter weight flavors possess both good minerality and delineation on the youthfully austere if slightly short finish. This will most likely flesh out with a few years of bottle age but it’s difficult to predict whether the length will improve. (87-89)/2023+

2017 Chambolle-Musigny “Les Amoureuses”: (Leroux indicated that this would be bottled only in magnum). A restrained and markedly more elegant nose offers up essence of red currant, spice and lavender scents. The mouth feel of the lacy and racy middle weight flavors is sleek and sophisticated while exuding an abundance of minerality on the much better balanced and lingering finish. Patience will be required in the large format bottling. (91-94)/2035+

2017 Bonnes Mares: (100% from *terres blanches*; this too will be bottled only in magnum). A brooding and recalcitrant nose grudgingly displays a deeply pitched array of plum liqueur, dark currant, forest floor and wisps of spice elements. There is both excellent drive and power to the large-scaled and well-detailed flavors that are very clearly built-to-age on the impressively persistent and complex finale. This is excellent but this will not be an early drinker and especially not in magnum format so plenty of patience will be necessary. (92-94)/2037+

2017 Morey St. Denis: (entirely from the 1er Genavrières). A background application of wood easily allows the pretty red currant, cherry, raspberry and earth scents to be appreciated. The refreshing and nicely intense if barely middle weight flavors culminate in a chiseled, dusty and youthfully austere finish that offers sneaky good length. Light but delicious. (87-89)/2023+

2017 Morey St. Denis “Les Chaffots”: (2 barrels made). Here too there is just enough wood to merit mentioning framing the slightly more complex and more deeply pitched nose of red and dark currant, violet and plenty of earth characters. The sleek and supple medium-bodied flavors possess much better volume and mid-palate density as well as notably better depth and persistence on the serious, firm and built-to-age finish. Good stuff and worth a look. (91-93)/2029+

2017 Clos St. Denis: More evident wood stops short of masking the lovely spice and floral elements suffusing the fresh red berry fruit aromas. The supple, round and relatively pliant middle weight flavors possess outstanding complexity on the impressively long finish. This stylish effort is very classy, indeed it’s an exercise in subtlety and grace. (91-94)/2029+

2017 Clos de la Roche: (to be bottled only in magnum). A moderately toasty nose offers up aromas of cassis, plum and forest floor along with a hint of smoke. The wood treatment extends to the palate as well as on the velvety but muscular big-bodied flavors that terminate in a lightly stony, austere and very serious finish where a hint of bitter pit fruit surfaces. This is on the woody side today but since it will be 20 years before this reaches its full maturity, it should not be a problem for the oak to fully integrate. (92-94)/2037+

2017 Gevrey-Chambertin: (50% from Les Seuvrées with the remainder from Billard, Fourneaux and La Justice). Here the nose is very Gevrey in character with its earthy forest floor and humus nuances on the red and dark pinot fruit aromas. The vibrant, rich and delicious flavors possess a lovely sense of vibrancy though the firm and ever-so-slightly bitter finish comes up a bit short. This may very well harmonize as the tannins do seem ripe. (87-89)/2025+

2017 Gevrey-Chambertin “La Perrière”: A touch of wood toast sets off the spicy blend of earthy red currant and soft spice wisps. The sleek and quite supple mid-palate of the barely middle weight flavors contrasts somewhat with the more tightly wound finish. In sum, this is pretty enough but light for what it is. (89-91)/2025+

2017 Gevrey-Chambertin “Les Goulots”: A cool and restrained nose makes it a challenge to coax the essence of red cherry and softly spicy aromas from the glass. The delicious and more mineral-inflected flavors possess a bit more density though it would be fair to say that this still isn’t particularly concentrated while offering good if not special depth and persistence on the slightly firmer finish. (89-91)/2027+

2017 Gevrey-Chambertin “Les Champeaux”: An overtly *sauvage*-inflected and fresh nose speaks of both dark berries and ample earth-derived elements. The sleeker but denser medium weight flavors possess excellent vibrancy along with plenty of minerality on the focused, muscular and firm finish. This is lovely and notably refreshing. (90-93)/2029+

2017 Mazoyères-Chambertin: (for administrative reasons related to the purchase of this wine, Leroux noted that this may have to be declared as Charmes-Chambertin). A moderately toasty nose includes notes of menthol, game, smoke and both red and dark wild berries. The wood shows up on the palate as well of the medium-bodied, supple and succulent flavors that display a touch of rusticity on the firm and sneaky long finish. (89-92)/2027+

2017 Griotte-Chambertin: (to be bottled only in magnum). Firm reduction dominates the underlying fruit today. More interesting are the refreshing, racy and intense mineral-driven medium weight flavors that possess impressive punch on the focused, linear and serious finish. This will need to develop more depth but that should occur if you’re sufficiently patient given the large format bottling. (91-94)/2035+

2017 Mazis-Chambertin: (to be bottled only in magnum). This too is quite firmly reduced and aromatically unreadable. Otherwise there is good richness to the vibrant middle weight flavors that also exude plenty of minerality on the more muscular and more complex finish that is however less harmonious as there is a mild edginess present. My predicted range assumes that the edginess will age out as the tannins seem sufficiently ripe for that to occur. (90-93)/2037+

2017 Chambertin: (to be bottled only in magnum). There is a vague whiff of barnyard that detracts from the nose. There is good muscle and power to the large-scaled and velvety flavors that exude a subtle minerality on the lingering finish where the barnyard note resurfaces. While it’s always hard to predict how wines like this will show in bottle, this isn’t promising at present. Not Rated.

Domaine Michel Mallard (Ladoix)

| | | | |
|------|---|-----|---------|
| 2017 | Aloxe-Corton | red | (87-89) |
| 2017 | ➔ Aloxe-Corton "Maréchaudes" 1er | red | (90-92) |
| 2017 | Aloxe-Corton "Le Toppe au Vert" 1er | red | (89-91) |
| 2017 | Aloxe-Corton "Les Valozières" 1er | red | (89-92) |
| 2017 | Chorey-lès-Beaune "Les Beaumonts" | red | (87-89) |
| 2017 | Côte de Nuits-Villages | red | (87-90) |
| 2017 | Corton-Les Maréchaudes Grand Cru | red | (89-92) |
| 2017 | Corton-Les Renardes Grand Cru | red | (90-93) |
| 2017 | Corton-Le Rognet Grand Cru | red | NR |
| 2017 | Ladoix "Les Buis" | red | (87-89) |
| 2017 | Ladoix "La Corvée" 1er | red | (89-92) |
| 2017 | Ladoix "Le Clos Royer" | red | (87-90) |
| 2017 | Ladoix "Les Joyeuses" 1er | red | (87-89) |
| 2017 | Savigny-lès-Beaune "Les Serpentières" 1er | red | (88-91) |
| 2016 | ➔ Aloxe-Corton "Le Toppe au Vert" 1er | red | 91 |
| 2016 | Corton-Les Maréchaudes Grand Cru | red | 92 |
| 2016 | Corton-Les Renardes Grand Cru | red | 93 |
| 2016 | Corton-Le Rognet Grand Cru | red | 92 |

The father and son team of Patrick and Michel Mallard run this 13.5 ha domaine. The names are slightly confusing because the founder of the domaine, who began bottling in the 1950s, was also named Michel, and Patrick is his son. In addition to helping run the family domaine and being the chief winemaker since 2005, Patrick's son Michel is also the *régisseur* for Domaine Eugénie in Vosne-Romanée (the wines from which are also reviewed in the Issues covering the Côte de Nuits reds and Côte d'Or whites). Michel has helped to usher in a number of changes that include 100% hand harvesting and using significant amounts of whole clusters for the vinifications. With respect to the 2017 vintage, Michel Mallard noted that "the growing season was precocious, relatively clement and calm, which is always good for the nerves! Summer though was dry and hot and thankfully we had a late August light storm that dropped ~21mm rainfall that really helped to restore the fruit as it was beginning to wilt from the lack of water. of We chose to begin picking on the 1st of September and while the fruit was reasonably clean it was still necessary to eliminate substandard fruit. We used between 35 and 60% whole clusters but importantly, we removed the larger stalks so they wouldn't impart any harsh tannins. We did a three week long *cuvaïson* during which no sulfur was used. I would describe the style of the 2017 vintage as rather delicate but not light. 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." I found the quality of these 2017s to be generally consistent with what I found elsewhere though I was slightly more impressed by the domaine's 2016s reviewed in bottle below, which were bottled in April 2018. (Amitié Wines, www.amitiwines.com, CA and Zachys, www.zachys.com, NY, both USA; Farr Vintners, www.farrvintners.com, UK).

2017 Ladoix "Les Buis": A relatively deeply pitched nose features notes of plum, newly turned earth and a spicy top note. The sleek, intense and nicely delineated lighter weight flavors terminate in a lingering and youthfully austere finish. This should be approachable after only a few years of cellaring. (87-89)/2022+

2017 Chorey-lès-Beaune "Les Beaumonts": This too is relatively deeply pitched and a bit somber if otherwise aromatically similar to the Les Buis. There is a lovely sense of tension to the delicious flavors that are a bit denser if somewhat less refined on the attractively persistent finale. (87-89)/2022+

2017 Côte de Nuits-Villages: A spicy and quite floral nose combines notes of red and dark cherry with hints of earth that are picked up by the nicely detailed and textured flavors that offer solid persistence if only average depth. Still, I suspect that this will add complexity if allowed to age for a few years. (87-90)/2023+

2017 Ladoix "Le Clos Royer": A very pretty and perfumed nose is comprised by notes of various red berries, rose petal and a hint of earth. The supple and vibrant flavors possess an equally lovely texture before terminating in a delineated, reasonably complex and lingering finish. This could be enjoyed young if that's your preference. (87-90)/2023+

2017 Aloxe-Corton: A relatively elegant if cool and restrained nose combines notes of red cherry, raspberry and violet, all of which is trimmed in just enough wood to notice. The rich and solidly voluminous flavors possess a caressing mid-palate mouth feel that contrasts somewhat with the mildly rustic bitter cherry-inflected finish. (87-89)/2024+

2017 Savigny-lès-Beaune “Les Serpentières”: Here too there is just enough wood in evidence to merit mentioning on the softly spicy nose of violet and dark currant. The finer if not necessarily denser flavors are rich but also almost delicate while delivering pretty good length if only average depth. This is very pretty but it needs to develop more complexity, which it may well do if allowed a few years of bottle age. (88-91)/2023+

2017 Ladoix “Les Joyeuses”: A deft touch of wood can be found on the dark pinot fruit, spice, floral, menthol and newly turned earth-infused aromas. Here too the mid-palate mouth feel of the middle weight flavors is relatively fine though the supporting tannins are somewhat raspy on the slightly short finish. This could well harmonize but that's a guess, not a prediction. (87-89)/2023+

2017 Ladoix “La Corvée”: Once again there is a deft but not invisible application of wood setting off notes of plum, red cherry, violet and soft earth nuances. There is also good punch to the nicely detailed and caressing middle weight flavors that display touches of rusticity and austerity on the markedly more structured finale. This is quite serious and will necessitate exercising at least some patience. (89-92)/2027+

2017 Aloxe-Corton “Les Valozières”: A brooding and reticent nose grudgingly reveals its aromas of the *sauvage*, plum liqueur, humus and forest floor. The big, robust and muscular flavors possess excellent punch and drive before culminating in a lightly mineral-inflected, rustic and equally serious finish. (89-92)/2027+

2017 Aloxe-Corton “Maréchaudes”: (only one barrel made and Mallard indicated that it's possible that this might be bottled exclusively in magnum). An overtly floral nose reflects additional notes of red and dark cherry, violet, plum and warm earth. The supple and round medium-bodied flavors possess a markedly different texture and particularly so on the sleek and nicely balanced finish. This is worth considering. (90-92)/2025+

2017 Aloxe-Corton “Le Toppe au Vert”: A background whiff of wood toast easily allows the aromas of black cherry, cassis and earth to be appreciated. The mouth feel of the middle weight flavors is a bit less refined though I like the vibrancy and detail on the lingering if slightly less complex finale. (89-91)/2025+

2017 Corton-Les Maréchaudes: This is very ripe, indeed to the point that it lacks a bit of freshness and the generous wood doesn't help in this regard. By contrast there is much better freshness and energy on the palate of the medium-bodied flavors that are relatively refined on the lingering finish. While I can't say the nose appeals to me, overall this is perfectly good if not distinguished. (89-92)/2027+

2017 Corton-Les Renardes: (from a .75 ha parcel). Here too very generous wood fights somewhat with the more *sauvage*-inflected and slightly fresher aromas of plum liqueur, cassis and warm earth. The sleek, intense and bigger-bodied flavors possess more evident muscle on the more complex, more firmly structured and lengthier finish. (90-93)/2029+

2017 Corton-Le Rognet: This presently possesses the same nose as the Maréchaudes that lacks freshness. In the same vein, the rich and velvety flavors seem flat and borderline heavy. This is very difficult to read and while it may recover before it's bottled, it's impossible to say that with any conviction. Not Rated.

2016 Aloxe-Corton “Le Toppe au Vert”: The super-fresh nose reflects notes of red and dark currant, cherry, raspberry and a pretty whiff of spice. The sleek, intense and vibrant middle weight flavors possess good delineation and a lovely minerality that really comes up on the youthfully austere, highly complex and beautifully persistent finish. This is presently tightly wound and will also require at least a few years of bottle age to further flesh out. 91/2028+

2016 Corton-Les Maréchaudes: A ripe and agreeably fresh nose offers up aromas of violet, red currant and earth, all of which is trimmed in whiffs of soft spice and oak. The mouth feel of the middle weight plus flavors is more elegant than it usually is while delivering very good depth and persistence on the bitter cherry-inflected finish. This firmly structured effort should drink well after 6 to 8 years of cellaring though need 12 to 15 to fully resolve. 92/2031+

2016 Corton-Les Renardes: (from a .75 ha parcel). A gentle hint of wood sets off even fresher if brooding and more *animale*, earth and floral-inflected aromas of ripe cassis and red cherry scents. There is a wonderful sense of verve to the overtly powerful, intense and well-muscled big-bodied flavors that culminate in a gorgeously persistent finish that offers excellent complexity and balance on the clearly built-to-age finish. 93/2033+

2016 Corton-Le Rognet: A very interesting nose is also brooding and only reluctantly exhibits hints of the exotic that include sandalwood and mandarin orange along with more typical notes of essence of red currant, earth, spice and ample floral influence. There is a wonderfully sleek texture to the impressively-scaled flavors that possess first-rate mid-palate concentration while delivering excellent persistence on the bitter cherry-inflected finish that really fans out as it sits on the palate. One to consider provided you have the patience to cellar it for at least 6 to 8 years first. 92/2031+

Château de la Maltroye (Chassagne-Montrachet)

| | | | |
|------|--|-----|---------|
| 2017 | Bourgogne | red | (86-88) |
| 2017 | Chassagne-Montrachet | red | (86-89) |
| 2017 | Chassagne-Montrachet “Boudriotte” 1er | red | (88-91) |
| 2017 | ➔ Chassagne-Montrachet “Clos du Château” 1er | red | (89-92) |
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | (88-90) |
| 2017 | Santenay “La Comme” 1er | red | (88-91) |

Jean-Pierre Cournut had evident relief in his voice when he told me that the 2017 “growing season was so much easier than the seriously difficult 2016 season that had us chasing our tails for most of it. We arrived at the harvest without incident beyond another April frost scare, which is become all too common but that’s another story. I chose to begin picking on the 1st of September and brought in correct yields in white but generous volumes in red. The fruit was clean and ripe and required almost no chaptalization and as a result the vinifications were pretty straightforward. As to the wines, my take is that the reds are frank and refreshing with excellent transparency to the underlying *terroir*.” Cournut is one of the relatively few vigneronns that does an equally good job with his reds as he does with his whites though in 2017, I was a bit less impressed with the reds than I usually am. To be sure, they are certainly good but perhaps not quite as distinguished as I am used to seeing. (Frederick Wildman, www.frederickwildman.com, NY, Jeanne-Marie de Champs, www.ds-collection.com, NY, Wine House, www.winesf.com, CA, both USA; Enotria Winecellars Ltd, www.enotria.co.uk, UK; The Fine Wine Experience, www.finewineexperience.com, Hong Kong/China).

2017 Bourgogne: There is enough wood to notice on the pretty nose of fresh red and dark berry fruit aromas that are cut with plenty of earth character. The nicely textured and rich flavors possess good if not special depth and length on the mildly rustic and slightly warm finish. (86-88)/2020+

2017 Chassagne-Montrachet: Notes of wood and menthol frames the pepper and earth-inflected dark currant scents. The round, supple and delicious easy-going flavors possess good verve and equally good richness, all wrapped in a mildly rustic finish that lacks its usual level of depth though that may improve with a few years of aging. (86-89)/2021+

2017 Santenay “La Comme”: A more elegant nose offers up the cool essence of various red berries, floral and a whisper of earth. The sleek, vibrant and well-detailed if not especially dense flavors exude a subtle minerality on the more refined and sneaky long finish. (88-91)/2022+

2017 Chassagne-Montrachet “Clos St. Jean”: (from sandy and rather light soil). A well-layered and agreeably fresh nose is composed by aromas of plum liqueur, warm earth, pepper and a hint of wood spice. There is fine richness to the energetic, round and delicious mineral-inflected middle weight flavors that possess a bit less depth but fine length. (88-90)/2022+

2017 Chassagne-Montrachet “Boudriotte”: Notes of wood and menthol can be found on the much earthier and somewhat more deeply pitched array of humus, dark pinot fruit and spice. There is a bit more volume and flesh to the medium-bodied flavors that possess a seductive mid-palate before culminating in a lingering and nicely complex finale. (88-91)/2023+

2017 Chassagne-Montrachet “Clos du Château”: (a *monopole* of the Domaine). An exceptionally pretty nose reflects notes of plum, pomegranate and plenty of earth and soft spice nuances. There is a more refined mouth feel to the medium weight flavors that possess a lovely sense of underlying tension on the firm and youthfully austere and moderately firm finish. This well-made effort is worth checking out provided you’re willing to cellar it for a few years first. (89-92)/2025+

Domaine Martelet de Chérisey (Blagny)

| | | | |
|------|---------------------------|-----|----|
| 2016 | Blagny “La Genelotte” 1er | red | 90 |
|------|---------------------------|-----|----|

From Hélène and Laurent Martelet, who founded their domaine in 1998. (Kermit Lynch, www.kermitlynch.com, Berkeley, CA).

2016 Blagny “La Genelotte”: (a *monopole*). A pungently earthy nose features notes of plum, dark berries, humus and the *sauvage*. There is a bit more refinement to the relatively sleek middle weight flavors that possess good richness on the sappy and ever-so-mildly austere finale where the only nit is a hint of warmth. This is really quite good and is a wine that could already be enjoyed though I would personally opt for cellaring it for a few years first as more depth should develop. 90/2023+

Domaine Thierry et Pascale Matrot/Pierre Matrot (Meursault)

| | | | |
|------|------------------------------------|-----|----|
| 2017 | Auxey-Duresses | red | 87 |
| 2017 | Blagny "La Pièce Sous la Bois" 1er | red | 89 |
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Maranges Vieilles Vignes | red | 87 |
| 2017 | Maranges "Les Fussières" 1er | red | 88 |
| 2017 | Meursault | red | 88 |
| 2017 | Monthélie | red | 87 |
| 2017 | Volnay "Santenots" 1er | red | 89 |

Thierry Matrot, who joined his father Pierre at the domaine in 1976 and essentially took over in 1983, is now himself turning over the reins of the domaine to two of his daughters (he has three), Elsa and Adèle; they joined the domaine in 2008 and 2010, respectively. It was with them that I did the tasting this year and they noted that "2017, for the first time since 2009, gave us good yields that were around 50 hl/ha in white and between 40 and 45 hl/ha in red. We started the harvest on the 29th of August with our 1er whites and picked slowly up to the 15th of September as the weather was largely perfect. It also put no pressure on us to hurry the harvest and as such we were able to employ a super-severe sorting regimen so what we kept was caviar. To be clear, what was eliminated was mostly just berries that weren't completely mature though the growing season was hot enough that there was some sunburned fruit which was also important to sort out. As to the wines, we would describe them as early drinking reds but ageworthy whites." I found the quality of the 2017 reds to be basically consistent with what I found elsewhere in the Côte de Beaune. The Matrot sisters noted that the 2017 reds were bottled in November 2018. (Vineyard Brands, www.vineyardbrands.com, AL, USA; Cellarhand, www.cellarhand.com.au, Australia; Corney & Barrow, www.corneyandbarrow.com, Private Cellar Ltd., www.privatecellar.co.uk, Connollys Wines, www.connollys-wine.co.uk, Decorum Vintners, www.decvin.com, Direct Wine, www.directwine.co.uk, Field & Fawcett, www.fieldandfawcett.co.uk, and Handford Wines, www.handford.net, all UK).

2017 Bourgogne Pinot Noir: (bottled under screwcap). A fruity and bright nose reflects notes of mostly red berries along with a whiff of earth. The light weight and delicious flavors are built on their fruit but even so, there is reasonably good depth and persistence on the rustic finale. This should drink well immediately. 86/2020+

2017 Maranges Vieilles Vignes: A slightly more elegant and fresh nose combines notes of equally bright red cherry, currant and pungent earth nuances. There is both good energy and detail to the slightly denser flavors that culminate in a rustic bitter cherry pit-inflected finish. This should also drink well shortly after release. 87/2020+

2017 Auxey-Duresses: (from Les Boutonniers). A more deeply pitched nose presents notes of dark cherry, plum, earth and a hint of forest floor. The supple yet detailed flavors are shaped by slightly firmer tannins on the equally rustic finish that comes up a bit short. 87/2022+

2017 Maranges "Les Fussières": Like the Bourgogne, this is on the fruity side with its pleasant nose of red and dark pinot fruit, forest floor and discreet earth nuances. There is better mid-palate density to the more voluminous, punchier and detailed flavors that possess slightly better depth and persistence on the moderately rustic finale. 88/2023+

2017 Monthélie: (this is mostly from very old vines situated in Les Hauts Brins that have approximately 20% pinot beurot interspersed with the pinot vines). Super-fresh notes of maraschino cherry, raspberry and spice leads to energetic and beautifully delineated flavors that aren't particularly dense but I like the depth on the mildly rustic finish that also comes up a bit short. 87/2023+

2017 Meursault: A much more restrained nose offers up more deeply pitched aromas of plum liqueur, cassis and violet. There is once again excellent energy to the delicious if not especially concentrated flavors that deliver reasonably good depth on the youthfully austere finish. This will need a few years to flesh out and better harmonize. 88/2023+

2017 Volnay "Santenots": A much spicier nose reveals dark berry, violet, lilac and tea scents. There is both better density and a bit more minerality to the delicious and tautly muscular flavors that exhibit slightly better depth and persistence. This is sufficiently firm that it will need at least 5 years of keeping before it will become more civilized. 89/2025+

2017 Blagny "La Pièce Sous la Bois": Soft but not invisible wood sets of the essence of wild red currant, raspberry and soft spice and earth wisps. There is excellent delineation and verve to the overtly mineral-inflected middle weight flavors that, like several of the wines in the range, offer reasonably good depth but only average persistence. 89/2024+

Château de Meursault (Meursault)

| | | | |
|------|--|-----|---------|
| 2017 | ➔ Beaune “Fèves” 1er | red | (90-93) |
| 2017 | ➔ Beaune “Grèves – Les Trois Journaux” 1er | red | (91-93) |
| 2017 | Beaune “Toussaints” 1er | red | (89-92) |
| 2017 | ➔ Bourgogne du Château | red | (87-89) |
| 2017 | Corton Grand Cru | red | (91-93) |
| 2017 | ➔ Pommard “Clos des Epenots” 1er | red | (91-93) |
| 2017 | Savigny-lès-Beaune | red | 88 |
| 2017 | Savigny-lès-Beaune “Peuillets” 1er | red | 89 |
| 2017 | ➔ Volnay “Clos des Chênes” 1er | red | (90-93) |

Managing director Stéphane Follin, who has increased wine quality in a remarkably short period of time, was excited to announce that the domaine has contracted with the old Prince de Mérode estate to farm and produce the wine from an additional 9 ha of vines that extend from Aloxe to Pommard. The contract took effect for the 2018 vintage and those additions will be included in my reviews next year. Follin described the 2017 growing season as “much easier than what we suffered through last year. But even so it was necessary to be vigilant as the last 15 days of August were so hot that you really had to watch maturities or risk making flabby and/or alcoholic wines. We chose to begin picking the whites on the 29th of August and then attacked the reds on the 2nd of September. We picked for 20 days total, which we could do because the weather conditions held constant and the fruit was clean and ripe so there wasn’t much sorting necessary. We selectively used some whole clusters but not for all the wines and vinified quite softly. We then did an extended *débourbage* [lees settling] so that we can ultimately avoid filtering the wines before the bottling. As to the wines, they’re relatively forward but that doesn’t mean that they shouldn’t age well.” I continue to be impressed by how much this domaine has improved in such a short period of time and this includes their very good 2017s. (Terlato Wines International, www.terlatowines.com, IL, USA; J & B and the Wine Society, UK).

2017 Bourgogne du Château: A ripe and ultra-fresh nose combines notes of various dark berries with those of earth and underbrush, both of which are picked up by the notably rich and solidly concentrated flavors that possess unusually good depth and persistence for its level. Recommended. (87-89)/2021+

2017 Savigny-lès-Beaune: (mostly from Les Gollardes with smaller amounts from Ratausses and Prévaux). An overtly *sauvage*-inflected nose features notes of humus, violet and plum. The rich and nicely voluminous flavors possess a velvety mouth feel before culminating in a softly rustic and youthfully austere finale. 88/2020+

2017 Savigny-lès-Beaune “Peuillets”: A discreet application of wood sets off a similar nose that is perhaps just a bit more elegant. The mouth feel of the middle weight flavors though is definitely more refined with a subtle minerality on the caressing and balanced finale. This is very Peuillets in character, which is to say a wine of finesse. 89/2022+

2017 Beaune “Toussaints”: (from a 1.22 ha holding). Here too there is a discreet amount of wood on the spicy purple fruit and lilac-scented nose. The sleek and impressively intense medium weight flavors possess a seductive texture while deliver fine length and more evident minerality on the precise and attractively well-balanced finale. (89-92)/2025+

2017 Beaune “Fèves”: (vinified with 20% whole clusters). Once again there is just enough wood to remark upon framing the cool and pure mix of red currant, dark cherry and pretty spice wisps. The medium-bodied flavors possess a highly beguiling texture along with a subtle minerality, all wrapped in a dusty, delicious and impressively long finish. Note however that the supporting tannins are sufficiently firm to warrant cellaring this for a decade, perhaps even a bit longer. (90-93)/2027+

2017 Beaune “Grèves – Les Trois Journaux”: A slightly riper if less elegant nose of brooding earth and game-infused dark currant plus aromas are trimmed in generous wood. There is fine richness to the relatively big-bodied flavors that possess both good concentration and fine power on the lingering and complex finish where the wood telegraphed by the nose resurfaces. This is really very good and worth your interest provided you have at least some patience. (91-93)/2029+

2017 Volnay “Clos des Chênes”: Once again there is markedly generous wood that fights a bit with the otherwise more elegant and airy mix of plum, red currant, violet and soft spice nuances. The sleek, intense and more mineral-driven medium weight flavors that deliver very fine length and equally good depth on the even more structured finale. This isn’t quite as concentrated but it possesses fine development potential all the same. (90-93)/2032+

2017 Pommard “Clos des Epenots”: (from Petits Epenots). Somewhat more moderate though hardly discreet wood surrounds the relatively elegant and cool nose that consists primarily of essence of plum with additional breadth present in the form of dark berries, earth and a pretty floral note. The rich and velvet-textured medium-bodied flavors possess better mid-palate density while exhibiting excellent depth and persistence on the firm and well-balanced finish. Lovely. (91-93)/2032+

2017 Corton: (from Les Vergennes and Rognets). Moderate wood influence can be found on the gamy, smoky and dark berry fruit-scented nose. The exceptionally rich and solidly dense flavors possess a seductive mid-palate that contrasts somewhat with the moderately rustic and youthfully austere finale that is very firm. Textbook Corton. (91-93)/2032+

Domaine François Mikulski (Meursault)

| | | | |
|-------------|-------------------------------|------------|-----------|
| 2017 | Bourgogne Côte d’Or | red | 86 |
| 2017 | Pommard | red | 88 |
| 2017 | Volnay “Santenots” 1er | red | 90 |

François Mikulski plaintively, if understandably, described the 2017 growing season as one where “we once again narrowly avoid the frost that killed us in 2016. We were prepared this time around though and burned wet straw to create a smoke screen to block the sun’s rays. I can’t say that it’s especially ecological but it mostly worked pretty well so I’ll take it as it would have been very difficult to accept another year where we made 40% of a normal crop. I say worked pretty well as we did lose more than half the crop in our parcels of Aligoté and Bourgogne rouge and blanc but better there I suppose than in Perrières or Genevrières. I chose to begin the harvest on the 31st of August and happily the fruit was ripe and clean and required very little sorting. The vinifications were easy but I didn’t lean on them much as 2017 is a more delicate vintage that should present itself well on the younger side.” (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; M.S. Walker, www.mswalker.com, MA/RI/NH, Fine Vines, www.finevines.com, IL, Terroir Imports, www.terroirimports.net, CO, Little Guy Wine, www.littleguywine.com, MI, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Elite Wines Imports, VA & DC, 703.339.8150, and Skurnik Wines, www.skurnik.com, NY, all USA; Enotria Wine Cellars Ltd., www.enotria.co.uk, Bordeaux Index, www.bordeauxindex.com, both UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China).

2017 Bourgogne Côte d’Or: A relatively high-toned nose combines notes of cherry, raspberry and violet. There is both good energy and reasonable richness to the rustic if delicious flavors that possess acceptable depth and persistence. 86/2020+

2017 Pommard: (from Rue au Port, Les Cras and Villages). A spicy yet very, very earthy nose consists primarily of various red berry scents. The succulent, round and pliant medium weight flavors possess both good volume and punch before culminating in a balanced and sneaky long finish. This is relatively forward for a Pommard and should be accessible on the younger side. 88/2023+

2017 Volnay “Santenots”: Discreet wood sets off the super-fresh aromas of violet, lilac, dark cherry and black raspberry. The rich and beautifully textured medium-bodied flavors possess very good detail on the lightly mineral-inflected finish that is sufficiently firm to confirm that at least some patience should be beneficial in terms of adding depth. 90/2025+

Maison Lucien Le Moine (Beaune)

| | | | |
|-------------|---|------------|----------------|
| 2017 | Bonnes Mares Grand Cru | red | (89-92) |
| 2017 | Chambertin-Clos de Bèze Grand Cru | red | (90-93) |
| 2017 | Chambolle-Musigny “Les Amoureuses” 1er | red | (91-94) |
| 2017 | ➤ Chambolle-Musigny “Les Baudes” 1er | red | (90-93) |
| 2017 | ➤ Chambolle-Musigny “Les Charmes” 1er | red | (90-93) |
| 2017 | Chambolle-Musigny “Haut Doix” 1er | red | (89-92) |
| 2017 | ➤ Chambolle-Musigny “Les Sentiers” 1er | red | (91-93) |
| 2017 | Charmes-Chambertin Grand Cru | red | (89-92) |
| 2017 | Chassagne-Montrachet “Morgeot” 1er | red | (89-91) |
| 2017 | Clos de la Roche Grand Cru | red | (88-91) |
| 2017 | Clos St. Denis Grand Cru | red | NR |
| 2017 | Clos de Vougeot Grand Cru | red | (88-91) |
| 2017 | Corton-Bressandes Grand Cru | red | (90-93) |
| 2017 | Corton-Renardes Grand Cru | red | (88-90) |

| | | | |
|------|--|-----|----------|
| 2017 | Echézeaux Grand Cru | red | (89-92) |
| 2017 | ➔ Gevrey-Chambertin "Cazetiers" 1er | red | (90-93) |
| 2017 | Gevrey-Chambertin "Les Champeaux" 1er | red | (89-91) |
| 2017 | Gevrey-Chambertin "Aux Combottes" 1er | red | (89-92) |
| 2017 | ➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er | red | (91-93) |
| 2017 | Grands Echézeaux Grand Cru | red | (91-93) |
| 2017 | Griotte-Chambertin Grand Cru | red | (91-93) |
| 2017 | Latricières-Chambertin Grand Cru | red | (91-93) |
| 2017 | Mazis-Chambertin Grand Cru | red | (91-94) |
| 2017 | Morey St. Denis "Les Chaffots" 1er | red | (89-92) |
| 2017 | Musigny Grand Cru | red | (91-94) |
| 2017 | Nuits St. Georges "Les Cailles" 1er | red | (89-91) |
| 2017 | ➔ Nuits St. Georges "Les St.-Georges" 1er | red | (91-93) |
| 2017 | ➔ Nuits St. Georges "Les Vaucrains" 1er | red | (91-93) |
| 2017 | Pommard "Les Epenots" 1er | red | (90-92) |
| 2017 | ➔ Pommard "Les Grands Epenots" 1er | red | (90-93) |
| 2017 | Pommard "Les Rugiens" 1er | red | (88-91) |
| 2017 | Richebourg Grand Cru | red | (90-93?) |
| 2017 | Romanée St. Vivant Grand Cru | red | (90-93) |
| 2017 | Volnay "Les Caillerets" 1er | red | (89-92) |
| 2017 | Volnay "Clos des Chênes" 1er | red | (88-91) |
| 2017 | Volnay "Pitures Dessus" 1er | red | (89-92) |
| 2017 | Vosne-Romanée "Beaux Monts" 1er | red | (89-92) |
| 2017 | ➔ Vosne-Romanée "Les Gaudichots" 1er | red | (90-93) |
| 2017 | ➔ Vosne-Romanée "Les Malconsorts" 1er | red | (91-94) |
| 2017 | Vosne-Romanée "Petits Monts" 1er | red | (90-92) |
| 2017 | ➔ Vosne-Romanée "Les Suchots" 1er | red | (91-93) |

Mounir and Rotem Saouma established their two-person *micro-négoce* in 1999 that focuses exclusively on the very best 1ers and *grands crus* in both red and white. As is often the case at this address, at the time of my February visit the wines had been neither racked nor sulfured and as such some were noticeably reduced. I appreciate that this makes for boring tasting notes when reduction is constantly being cited as suppressing the fruit but if that is what I find then it is incumbent upon me to say so. I underscore that reduction in cask does not necessarily mean that the wine will be reduced in bottle so you shouldn't be unduly concerned by this. In terms of enjoying the Le Moine wines, one point that bears mentioning is that the wines always have noticeable CO₂ and thus they should absolutely be decanted. With respect to the 2017 vintage, Mounir told me that "for me, 2017 is the opposite of 2016 in the sense that it was necessary to tame 2016 whereas with 2017, we had to help construct it because it's not naturally dense. So I left them in cask completely untouched and it's really remarkable how much they have improved, fleshed out and become more complete wines. I would put the 2017 reds in the same family with such vintages as 2014, 2011, 2007 and 2001." My sense at this early stage is that these 2017s can't quite match the excellent Le Moine 2016s but the difference isn't that great among the best wines though it is more apparent among the less successful ones. (Atherton Wine Imports, www.awiwine.com, CA and Vintus, www.vintuswines.com, NY both USA; Berkman Wine Cellars, www.berkman.co.uk, and Laytons, www.laytons.co.uk, both UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Chassagne-Montrachet "Morgeot": A fresh and earthy nose offers up pepper-inflected red and dark berry aromas. The succulent and fleshy medium-bodied flavors possess solid concentration while delivering very good length and depth on the mildly warm finale. This should drink well young and reward mid-term cellaring as well. (89-91)/2024+

2017 Pommard "Les Epenots": (from Petits Epenots). A more elegant and slightly fresher nose features the essence of red currant and newly turned earth along with a pretty spice element. The sleek and delicious medium weight flavors are shaped by slightly more refined tannins that are a bit firmer as well on the nicely persistent finish. This too should drink well after only a few years while repaying up to a decade of cellaring. (90-92)/2025+

2017 Pommard "Les Grands Epenots": Here the pretty nose is fresher still with its layered mix of red and dark raspberry scents that are cut with plenty of earth influence. The rich and caressing but attractively punchy middle weight flavors possess evident power on the dusty and youthfully austere finish. This is less likely to be approachable young so at least some patience is advised. (90-93)/2027+

2017 Pommard “Les Rugiens”: (from both Haut et Bas). A high-toned and distinctly cool nose exhibits notes of red currant, raspberry, lavender and violet. The barely middle weight flavors are not especially dense but they are refined thanks to the fine but dense tannins supporting the dusty if slightly bitter finish. Note that my projected range assumes the bitterness will dissipate over a few years of bottle aging. (88-91)/2027+

2017 Volnay “Clos des Chênes”: Moderate reduction suppresses the underlying fruit at present but more positive are the rich, intense and mineral-inflected medium weight flavors that are youthfully austere and slightly drying on the mildly grippy bitter cherry pit-inflected finish. This will likely round out in time as the supporting tannins seem ripe though it's not clear that the balance will ever be ideal. (88-91)/2027+

2017 Volnay “Pitures Dessus”: A cool, pure and restrained nose reluctantly offers up notes of red cherry, raspberry and a floral top note. The racy if not especially dense flavors possess both focused power and an appealing minerality, all wrapped in a better balanced if decidedly firm and persistent finale. Patience strongly advised. (89-92)/2029+

2017 Volnay “Les Caillerets”: Reduction masks the underlying fruit though does not extend to the palate of the much, much finer if decidedly less powerful flavors that exude evident minerality and underlying tension before culminating in a bitter cherry-infused finish. I like the depth though the dusty finish is somewhat short at present. Note that my predicted range assumes that the length will sort itself out. (89-92)/2029+

2017 Corton-Renardes: Reduction dominates the nose today. Otherwise there is good energy to the delicious if again not especially dense flavors that display evident dryness on the short finish. To be clear this is by no means drying to the point of being unpleasant but like the Clos des Chênes, there is a reasonable concern if this will ultimately harmonize. Optimists will choose to age this and find out and pessimists will prefer to drink this young with an appropriate dish. (88-90)/2029+

2017 Corton-Bressandes: Once again firm reduction renders the nose impossible to assess. More interesting are the almost painfully intense and quite finely detailed medium-bodied flavors that exude a bracing salinity on the attractively textured and much better balanced finale. Note that this is quite firmly structured and will require at least some forbearance. (90-93)/2032+

2017 Morey St. Denis “Les Chaffots”: A discreet suggestion of oak toast sets off the spicy and earthy red berry fruit aromas. The racy and seductively textured medium-bodied flavors possess excellent punch if only average complexity on the dusty, delicious and sneaky long medium firm finish. (89-92)/2025+

2017 Nuits St. Georges “Les Cailles”: Soft reduction flattens the underlying fruit but not the intrinsic spiciness. The supple and round if lighter weight flavors possess solid verve before terminating in a dusty, complex and mineral-suffused finish that offers pretty good persistence though the spiky supporting tannins stick out at present. While acknowledging that this is still clearly harmonizing in barrel, it's an open question whether this will harmonize sufficiently well to merit the upper end of my projected range. (89-91)/2027+

2017 Nuits St. Georges “Les St.-Georges”: Here too there is enough reduction to block an assessment of the nose. The firm, muscular and serious larger-scaled flavors display evident power on the mouth coating and youthfully austere finale that delivers excellent depth and persistence. Good stuff in a built-to-age package. (91-93)/2029+

2017 Nuits St. Georges “Les Vaucrains”: Mild reduction masks everything but a whiff of *sauvage* character. The middle weight flavors are not as dense as those of the LSG but they're just as powerful with good minerality adding a touch of lift to the rustic, focused and very serious finish that possess excellent persistence. To put away and forget. (91-93)/2032+

2017 Gevrey-Chambertin “Les Champeaux”: A pretty, cool and airy high-toned nose is comprised by the essence of red raspberry, cranberry and soft earth-suffused aromas. The lilting lighter weight flavors possess both good tension and ample minerality that continues onto the austere and bitter cherry-infused finish. (89-91)/2027+

2017 Gevrey-Chambertin “Aux Combottes”: A fresh if restrained and equally cool nose of red and blue pinot fruit along with plenty of floral elements leads to intense and super-sleek middle weight flavors that possess a polished mouth feel while delivering acceptable length on the linear and slightly lean finish. This is classy but needs to flesh out. (89-92)/2029+

2017 Gevrey-Chambertin “Lavaut St. Jacques”: Discreet wood frames the once again decidedly cool and restrained aromas of red and dark berry fruit aromas that are laced with notes of earth and the *sauvage*. Somewhat unusually the mouth feel of the medium-bodied and powerful flavors is almost as sleek as those of the Combottes while delivering excellent length on the overtly stony, youthfully austere and more complex finale. (91-93)/2032+

2017 Gevrey-Chambertin “Cazetiers”: Reduction presently overshadows the fruit. The intense, muscular and driving medium-bodied flavors exude plenty of minerality on the equally long if not quite as complex finish. The supporting tannins aren't quite as fine as those of the Lavaut St. Jacques but this is impressive all the same. (90-93)/2032+

2017 Chambolle-Musigny “Les Baudes”: Very firm reduction stops short of hinting at mercaptans but it’s quite strong. There is a taut muscularity to the punchy and powerful yet relatively refined medium-bodied flavors that exude a subtle minerality on the impressively long and complex if very firm finish. Note that my range assumes that the nose will recover once the wine is racked. (90-93)/2032+

2017 Chambolle-Musigny “Les Sentiers”: An exceptionally pretty, pure and elegant nose freely offers up notes of various red berries and soft spice elements that are picked up by the caressing middle weight flavors that possess a beguiling inner mouth perfume, all wrapped in a soft mineral-inflected finish that possess a bit more overall depth. Lovely. (91-93)/2029+

2017 Chambolle-Musigny “Les Charmes”: A soft dollop of wood sets of the super-fresh and elegant aromas of red currant, cherry, anise and lilac. The racy, delicious and refined middle weight flavors possess fine depth and persistence on the moderately structured and bitter cherry-inflected finish. This is really very pretty and should age well. (90-93)/2027+

2017 Chambolle-Musigny “Haut Doix”: A spicy high-toned nose reflects notes of strawberry, cherry and a whiff of cranberry. The silky and stony if not especially dense lighter weight flavors possess a lovely sense of energy before concluding in a racy and refined finale. This needs to add both flesh and depth though the underlying material seems up to the task. (89-92)/2027+

2017 Chambolle-Musigny “Les Amoureuses”: A very fresh and subtly floral nose of airy red pinot fruit and spice nuances leads to intense, energetic and gorgeously textured middle weight flavors that possess evident minerality on the highly complex, balanced and strikingly persistent finish where the only nit is a hint of warmth. This too is quite lovely. (91-94)/2029+

2017 Vosne-Romanée “Beaux Monts”: A restrained and layered combination consists of Asian-style tea, plum and a panoply of spice elements. The seductively textured and stony flavors possess a fine sense of energy though the dusty and delicious finish seems awkward and a bit short. This will likely recover but it’s somewhat clumsy today. (89-92)/2027+

2017 Vosne-Romanée “Les Suchots”: (from the upper portion of the vineyard). A classic Vosne nose is comprised by notes of spiced tea, sandalwood, cassis and a hint of the exotic. The velvety but powerful and muscular flavors are shaped by a slightly firmer core of ripe tannins on the serious and better balanced finish. Some patience will be required. (91-93)/2029+

2017 Vosne-Romanée “Petits Monts”: Reduction eclipses the underlying fruit today. The finer if less voluminous medium-bodied flavors exude obvious minerality on the dusty finish that flirts with dryness. My sense is that this will age out successfully though that is not a certainty. (90-92)/2029+

2017 Vosne-Romanée “Les Malconsorts”: This too is sufficiently reduced to render it difficult to read. There is a highly attractive inner mouth perfume to the tautly muscular and very intense middle weight plus flavors that terminate in a powerful, driving and linear finish that is focused by not overly austere. This too is “a buy and forget you own it” wine. (91-94)/2032+

2017 Clos de Vougeot: Once again, reduction dominates the nose. Otherwise there is a sleek and intense mouth feel to the lighter weight if delicious flavors that exhibit a touch of dryness on the somewhat short finish. Like several wines in the range, this may well put on weight and in the process improve the length but that isn’t a certainty. (88-91)/2029+

2017 Clos de la Roche: A somber nose half-heartedly offers up notes of forest floor, earth and leather on the essence of red berry fruit-scented aromas. There is better volume and muscle to the bigger and richer if decidedly grippy and somewhat short finish. This too may lengthen out but today it seems a bit clipped and compact. (88-91)/2029+

2017 Clos St. Denis: (from 90+ year old vines). Strong reduction completely masks the fruit and it extends to the palate as well. While this may very well clean up, when I find reduction on the palate it’s never a positive sign. Not Rated.

2017 Latricières-Chambertin: Soft reduction and wood serve as a pungent introduction to the sleek, mineral-driven and well-detailed medium weight flavors that possess a refined if muscular mouth feel, all wrapped in a youthfully austere, linear and sneaky long finish. (91-93)/2029+

2017 Charmes-Chambertin: (from both Charmes and Mazoyères in a roughly 50/50 proportion). In contrast to several of the preceding wines having funky noses, this is beautifully elegant and fresh with its cool combination of various red berries, earth and a whiff of forest floor. The texture of the equally cool and nicely refined middle weight flavors contrasts somewhat with the moderately rustic finish. This needs to add depth to merit the upper end of my projected range. (89-92)/2029+

2017 Griotte-Chambertin: This too is aromatically very pretty with a restrained and beautifully layered array of cherry, raspberry, spice and soft earth nuances. The focused, intense and beautifully delineated medium-bodied flavors possess evident minerality that also suffuses the dusty and youthfully austere finale. This is presently quite compact and a wine that will require at least a few years to unwind and add backend richness. (91-93)/2032+

2017 Mazis-Chambertin: (from both Mazis-Haut and Bas). Prominent spice nuances add breadth to the distinctly earthy and *sauvage*-inflected deeply pitched nose of red and dark currant, poached plum and leather. The succulent but muscular medium-bodied plus flavors possess plenty of minerality and even better depth and persistence on the attractively balanced if very firm finish. (91-94)/2032+

2017 Chambertin-Clos de Bèze: Reduction knocks down the underlying fruit though wisps of spice escape the funk. More positively are the racy and highly energetic middle weight flavors that brim with minerality on the markedly firm but balanced and persistent finish that will need to add depth to reach the upper end of my projected range. (90-93)/2032+

2017 Bonnes Mares: (from both Chambolle and Morey). A moderately toasty nose reflects notes of cassis, wild red currant and soft floral wisps. The sleek, muscular and broad-shouldered flavors make quite a contrast with the slightly skinny and lean finish where the wood toast telegraphed by the nose resurfaces. Again, this may come together but that is far from a certainty. (89-92)/2029+

2017 Musigny: There is a kind of reduction the Burgundians call cassis flower (*bourgeon de cassis*) that dominates the fruit today. The even sleeker, intense and more mineral-driven flavors possess a more refined mouth feel while offering really lovely persistence if limited depth on the compact finish that needs to flesh out. My sense is that this is very much a baby and should develop nicely if held for at least a decade as the *terroir* of Musigny will eventually speak. (91-94)/2032+

2017 Echézeaux: (from multiple *climats*). Like the Musigny the nose is comprised by *bourgeon de cassis* aromas. The relatively refined middle weight flavors possess good verve though somewhat curiously, the lingering and dusty finish is moderately rustic. (89-92)/2029+

2017 Grands Echézeaux: An overtly floral and well-layered nose is elegant, airy and pure with plenty of spice elements adding breadth to the super-fresh essence of red currant aromas that are trimmed in discreet oak nuances. There is notably more size, weight and power to the tautly muscular flavors that culminate in a serious, robust and lingering finish. This is not a monster of concentration but I like the balance and overall sense of harmony. (91-93)/2032+

2017 Romanée St. Vivant: A ripe and very spicy nose features notes of sandalwood, tea, rose petal and a hint of lilac. I very much like the sleek, even satiny, texture to the nicely vibrant flavors that conclude in a slightly drying and short finish. This may well age out but it's a bit awkward today. (90-93)/2029+

2017 Richebourg: Full-on reduction flattens the fruit. There is even better energy to the more mineral-driven flavors that are taut and serious with a lingering finish where the reduction reemerges. As I mentioned with the Clos St. Denis, reduction that shows up on the palate is never a good sign and typically I do not rate such wines but here my sense is that this will eventually clean up and harmonize. Even so, I flag my range with a cautionary question mark. (90-93?)/2032+

2017 Vosne-Romanée “Les Gaudichots”: An overtly floral and spice-inflected nose is at once cool, pure, airy and beautifully layered. The intense and well-delineated medium weight flavors exude the hallmark minerality of a fine Gaudichots while delivering pretty good length on the tightly coiled if slightly skinny finish. This is classy and balanced but it's going to have to flesh out to earn the upper end of my range. (90-93)/2029+

Domaine Hubert de Montille (Volnay)

| | | | |
|------|--|-----|---------|
| 2017 | Beaune “Grèves” 1er | red | (89-91) |
| 2017 | ➔ Beaune “Les Perrières” 1er | red | 91 |
| 2017 | Beaune “Sizies” 1er | red | 90 |
| 2017 | Clos de Vougeot Grand Cru | red | (91-93) |
| 2017 | Corton-Clos du Roi Grand Cru | red | (90-93) |
| 2017 | ➔ Nuits St. Georges “Aux Saints Juliens” | red | 89 |
| 2017 | ➔ Nuits St. Georges “Aux Thorey” 1er | red | (91-93) |
| 2017 | ➔ Pommard “Les Cras” | red | (89-91) |
| 2017 | ➔ Pommard “Grands Epenots” 1er | red | (91-93) |
| 2017 | ➔ Pommard “Les Pézerolles” 1er | red | (91-93) |
| 2017 | ➔ Pommard “Les Rugiens-Bas – Hubert” 1er | red | (91-94) |
| 2017 | Volnay “Les Brouillards” 1er | red | (88-91) |
| 2017 | Volnay “En Champans” 1er | red | (89-92) |
| 2017 | ➔ Volnay “Carelles” 1er | red | (90-93) |
| 2017 | ➔ Volnay “Les Mitans” 1er | red | (91-93) |

| | | | |
|------|--|-----|---------|
| 2017 | ➔ Volnay “Taillepieds” 1er | red | (91-94) |
| 2017 | ➔ Vosne-Romanée “Aux Malconsorts” 1er | red | (91-94) |
| 2017 | ➔ Vosne-Romanée “Aux Malconsorts – Christiane” 1er | red | (92-94) |

Etienne de Montille was not available at the time of my visit and thus I do not have his views on the 2017 vintage. I was however able to taste through the entire range of wines that includes the Château de Puligny-Montrachet (see below) and the *négociant* whites made under the Deux Montille label, the reviews for which will appear in Issue 75. The quality here was very good in 2017 and while generally better from the Côte de Nuits, it was more competitive than usual. All the wines were vinified with relatively high percentages of whole clusters that ranged from one-third to 100% and I indicate the percentage for each wine in parentheses. (Beaune Imports, www.beauneimports.com, CA, Martin Scott Wines, www.martinscottwines.com, NY, Tenzing Wine & Spirits, www.tenzingws.com, IL, Vineyard Brands, www.vineyardbrands.com, AL, Augustan Wine, www.augustanwine.com, FL, Pioneer Wine Company, www.pioneerwine.com, TX, JW Sieg Wines, www.jwsiegwines.com, VA/DC, Avant Partir, www.avantpartir.com, GA, Vanguard Wines, www.vanguardwines.com, OH, Synergy Wines, www.synergyfinewines.com, CO/NM/AZ, Lirette Selections, www.liretteselections.com, LA and Veritas Imports, www.veritaswine.com, NV/AZ/NM, all USA; Lay & Wheeler, www.laywheeler.com, John Armit Wines, www.armit.co.uk, Berry Brothers & Rudd, www.bbr.com, O.W. Loeb, www.owloeb.com, The Wine Society, www.thewinesociety.com, all UK; Berry Brothers & Rudd, www.bbr.com/hk and Altaya Wines, www.altayawines.com, both Hong Kong, Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Nuits St. Georges “Aux Saints Juliens”: (33% whole clusters). A markedly floral nose is comprised by notes of herbal tea, various dark berries and earth nuances. There is both good intensity and detail on the mildly rustic, complex and lingering finish. This is quite good for a Nuits *villages* and worth checking out. 89/2024+

2017 Beaune “Sizies”: (from a 1 ha parcel; 33% whole clusters). An agreeably free and pure nose reflects notes of violet, plum and dark raspberry along with a whiff of newly turned earth. There is good richness to the generously proportioned middle weight flavors that evidence a subtle minerality on the clean, dusty and sneaky long finish. This moderately firm effort will need at least a few years to unwind but 8 to 10 years should be sufficient to see it at its best. 90/2025+

2017 Beaune “Les Perrières”: (from vines that average 60+ years of age but some are almost 90; 33% whole clusters). A mildly more deeply pitched nose features aromas of poached plum, dark cherry and a hint of humus-like character. The sleek and delicious flavors aren’t quite as concentrated but they offer more minerality and slightly better depth and persistence on the youthfully austere finish. 91/2027+

2017 Beaune “Grèves”: (33% whole clusters). A brooding nose reluctantly reveals notes of plum, violet and freshly turned earth. The very supple and delicious flavors are not especially concentrated though I do like the relatively fine texture and persistence. Even so, this will need to add depth to merit the top end of my projected range. (89-91)/2024+

2017 Pommard “Les Cras”: (33% whole clusters). Moderate reduction is enough to mask the underlying fruit at present. Otherwise there is good density and punch to the sappy medium-bodied flavors that exhibit fine length on the rustic but not particularly austere finale. A quality Pommard *villages* that is firm but not so much so that it couldn’t be enjoyed relatively young. (89-91)/2024+

2017 Volnay “Les Brouillards”: (33% whole clusters). A restrained nose reluctantly offers up notes of red and dark cherry that are trimmed in notes of earth and lilac. The caressing, delicious and velvet-textured flavors possess a seductive mid-palate that contrasts somewhat with the dusty and somewhat short finish. (88-91)/2024+

2017 Volnay “Carelles”: (33% whole clusters). A deft touch of wood sets off the bright red fruit, lavender and discreet spice-inflected aromas. The sleek, elegant and well-detailed middle weight flavors possess a refined mouth feel before concluding in a more obviously mineral-driven finish that has just a touch of youthful austerity to it. This lacy effort is lovely and very Volnay in character. (90-93)/2027+

2017 Volnay “En Champans”: (50% whole clusters). A much earthier mix of red and dark currant, violet and discreet herbal tea nuances slides into the supple lighter weight flavors that are a bit more elegant than usual, all wrapped in a nicely complex and persistent finish. This is certainly good but 2017 is not a great vintage for this wine. (89-92)/2025+

2017 Volnay “Les Mitans”: (100% whole clusters). An elegant, pure and airy nose reflects notes of markedly floral red pinot fruit with background nuances of herbal tea and spice elements. The lacy, refined and lilting flavors dance across the palate though the balanced finish tightens up sufficiently to signal that even as graceful as it is, it’s still going to require 10 to 12 years to arrive at its peak. Textbook Mitans. (91-93)/2027+

2017 Volnay “Taillepieds”: (100% whole clusters). A cool, pure and ultra-floral nose blends notes of both red and dark cherry, anise, sandalwood and a hint of herbal tea. The firm, serious and overtly mineral-driven medium-bodied flavors possess excellent verve while culminating in a youthfully austere and impressively long finish. This is clearly very firm yet it’s a bit less compact than it usually is but with that said, plenty of patience will still be necessary. (91-93)/2032+

2017 Pommard “Grands Epenots”: (33% whole clusters). This is also relatively aromatically elegant even with a distinctly earthy component on the red and dark pinot fruit, violet and soft spice wisps. The exceptionally rich and mouth coating flavors possess good energy while delivering fine length on the very firm and borderline rustic finish. This is very Pommard-like and will definitely require extended patience if you wish to see it at its peak. (91-93)/2034+

2017 Pommard “Les Pézerolles”: (33% whole clusters). Super-fresh and distinctly cool aromas are comprised by airy notes of herbal tea, violet, lavender and dark pinot fruit. The racy, intense and beautifully well-detailed middle weight flavors exhibit ample minerality on the delicate and refined finish that delivers excellent length. Lovely stuff. (91-93)/2029+

2017 Pommard “Les Rugiens-Bas – Hubert”: (66% whole clusters). Firm reduction knocks down the underlying fruit at present. There is more size and power to the equally mineral-driven flavors that aren’t especially dense, though neither are they dilute, while offering outstanding depth and persistence on the notably firm finale. Patience suggested. (91-94)/2034+

2017 Nuits St. Georges “Aux Thorey”: (66% whole clusters). Once again there is a beguiling elegance to the pure if spicier aromas of floral-inflected red currant and cherry scents. Once again there is beautiful delineation to the intensely stony medium weight flavors that deliver very fine length on the balanced and complex finish. This too is quite lovely. (91-93)/2029+

2017 Corton-Clos du Roi: (66% whole clusters). This quite resembles the Grèves with its brooding nose that displays notes of poached plum, wild red currant and violet along with wisps of spice and warm earth. The mid-palate of the larger-scaled flavors is quite supple, and especially so for Corton, though the youthfully austere and serious finish tightens up considerably. (90-93)/2032+

2017 Clos de Vougeot: (33% whole clusters). A softly spicy and pungently earthy nose blends notes of both red and dark currant with those of plum and violet. The supple, round and velvet-textured medium-bodied flavors seem quite forward though this impression contrasts with the very firm and youthfully austere finale that delivers fine length. This isn’t especially dense but it’s really quite good and a wine that should age well on its balance. (91-93)/2032+

2017 Vosne-Romanée “Aux Malconsorts”: (100% whole clusters). An overtly floral-suffused nose displays a pretty panoply of spice elements on the purple fruit and sandalwood-scented aromas. There is slightly better density to the tautly muscular and powerful flavors that exhibit fine length and depth. Once again this is not super-dense but even so it appears to possess outstanding development potential though note well that it will need plenty of time to realize it. (91-94)/2034+

2017 Vosne-Romanée “Aux Malconsorts – Christiane”: (100% whole clusters). There is a more evident application of wood present on the even spicier aromas that seem slightly riper and more deeply pitched. Otherwise the mouth feel of the similarly concentrated and structured flavors offer just a bit more depth on the equally long finish. This beauty should also reward extended keeping. (92-94)/2035+

Domaine Bernard Moreau (Chassagne-Montrachet)

| | | | |
|-------------|---|------------|----------------|
| 2017 | Bourgogne Pinot Noir | red | 86 |
| 2017 | Chassagne-Montrachet Vieilles Vignes | red | 88 |
| 2017 | Chassagne-Montrachet “Morgeot – La Cardeuse” 1er | red | 89 |
| 2017 | Volnay “Caillerets” 1er | red | (89-92) |
| 2017 | Volnay “Clos des Chênes” 1er | red | (89-91) |

Alexandre Moreau told me that the 2017 “growing season had us on edge at the beginning but thankfully we dodged the frost bullet that could have been truly catastrophic. Thereafter though conditions were clement and dry and as such there was no disease pressure to speak of. Then the period between the 20 and 25th of August was blazing hot and this changed the character of the vintage because we saw the sugars climb faster than the phenolic maturities. This caused us some grief because it made our picking decisions even more complicated than normal. In the end we chose to begin the harvest on the 30th of August and the fruit was clean and ripe in both senses of sugars and structural elements. Yields were moderately generous in red but not so much in white as they ranged between 37 to 41 hl/ha. We chose to do a soft vinification as we didn’t want to obtain raw or harsh tannins. In the end, we’re very happy with the wines as they have an attractive freshness and excellent transparency in a style that should permit them to drink well early, and in particular the reds, but also age well

with no trouble." I found the 2017 reds *chez* Moreau to be very much in the style and quality described by Alexandre Moreau. While the domaine is obviously better known for its whites, it often makes very good reds and I like what I found here in 2017. Moreau noted that the in-bottle wines were put there in November 2018. (The Sorting Table, www.thesortingtable.com, CA, USA; O.W. Loeb, www.owloeb.com, Flint Wines, www.flintwines.com, Uncorked Ltd, www.uncorked.co.uk, all UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Bourgogne Pinot Noir: (from Chassagne vines and 100% barrel aged in 4 to 5 year old oak). A markedly earthy nose of red and dark berry fruit complements the succulent, round and utterly delicious flavors that possess good verve and detail on the mildly rustic and sneaky long finish. To enjoy on the younger side. 86/2020+

2017 Chassagne-Montrachet Vieilles Vignes: (from 35+ year old vines). An even earthier nose combines notes of pepper and leather with those of dark currant and violet. There is good succulence here as well though with more evident mid-palate density and power, all wrapped in an equally rustic finish that is just a bit short today. With that said, I suspect that the absence of first-rate length is more a question of the recent bottling and thus this will likely better harmonize with a few years of age. 88/2023+

2017 Chassagne-Montrachet "Morqeot – La Cardeuse": A discreet application of wood frames the more elegant essence of red and dark cherry, plum, floral and pepper scents. There is better volume and richness to the more firmly structured flavors that terminate in a lingering bitter pit fruit finish. 89/2025+

2017 Volnay "Clos des Chênes": (from purchased fruit). Here the expressive nose is more elegant still with its pretty mix of spicy and softly earthy red and dark pinot fruit. The impressively rich, intense and tautly muscular flavors possess excellent power on the serious, firm and built-to-age finish. At least some patience advised. (89-91)/2027+

2017 Volnay "Caillerets": (from purchased fruit). This is also aromatically elegant and overtly spicy with its blend of plum, violet, anise and lilac nuances. The rich and vibrant if less powerful flavors possess a caressing mouth feel along with plenty of minerality that really comes to the fore on the sneaky long and balanced finale. This too is sufficiently structured to suggest that at least some patience would be beneficial. (89-92)/2027+

Domaine Caroline Morey (Chassagne-Montrachet)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Beaune "Grèves" 1er | red | 87 |
| 2017 | Chassagne-Montrachet | red | 87 |
| 2017 | Chassagne-Montrachet "Les Champ Gains" 1er | red | 88 |
| 2017 | Santenay "Le Chainey" | red | 87 |
| 2017 | Santenay "La Comme" 1er | red | 87 |

Caroline Morey, who is the wife and winemaking partner of Pierre-Yves Colin-Morey (director of Domaine Pierre-Yves Colin-Morey) and the daughter of Jean-Marc Morey, has founded her own domaine. She also had the opportunity to take over another Santenay-based domaine that, among other holdings, has a parcel of Criots-Bâtard, which will make for a lovely duo when her father's parcel of Bâtard joins the fold for the 2018 vintage. In round numbers, she now will be farming 7 ha. Morey noted that her 2017 reds were bottled in August 2018. (Atherton Wine Imports, www.awiwine.com, CA and Bertin Henri Selections, www.bertinhenriselections.com, FL, USA; A&B Vintners, www.abvintners.co.uk, UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Santenay "Le Chainey": (vinified with 15% whole clusters). Light ruby color. There is a hint of barnyard character on the otherwise fresh aromas of cherry, raspberry and earth. The racy, intense and delicious flavors terminate in an ever-so-mildly dry finish. This is pretty enough though the balance isn't quite perfect. 87/2021+

2017 Santenay "La Comme": (vinified with 25% whole clusters). A similar if slightly fresher nose gives way to slightly more energetic and subtly mineral-inflected flavors that are also slightly drying and short. It would be fair to make the same observation here as I did with the Chainey that this is pretty enough but the balance isn't entirely dialed in. 87/2022+

2017 Chassagne-Montrachet: (from Les Chênes and Les Chambres; vinified with 40% whole clusters). Here there is no barnyard funk on the fresh pepper, earth and essence of red currant scents. The racy, intense and delicious lighter weight flavors possess a bit more volume though the length on the mildly rustic finish is also a bit short. 87/2022+

2017 Chassagne-Montrachet “Les Champ Gains”: (vinified with 40% whole clusters). This also displays very subtle hints of barnyard on the fresh red currant and pepper-inflected earth nuances. There is more volume to the lightly stony middle weight flavors that once again exhibit just a touch of dryness on the otherwise acceptably persistent finish. 88/2022+

2017 Beaune “Grèves”: (vinified with 25% whole clusters). An exuberantly fresh and relatively high-toned nose features a ripe array of cherry, raspberry and spice. There is fine richness to the round and attractively textured flavors though once again there is a hint of dryness that’s enough to compromise the overall sense of balance. 87/2022+

Domaine Marc Morey (Chassagne-Montrachet)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Chassagne-Montrachet “Morgeot” 1er | red | 89 |
|-------------|---|------------|-----------|

I will present Sabine Mollard’s views of the 2017 vintage in Issue 75. This red was bottled in January 2019. (Robert Kacher Selections, www.robertkacherselections.com, Washington, DC, USA; John Armit Wines, www.armit.co.uk, Haynes, Hanson & Clark, www.hhandc.co.uk and Laytons, www.laytons.co.uk, all UK).

2017 Chassagne-Montrachet “Morgeot”: (from Guerchère). An overtly peppery mix of red and dark berry fruit aromas exhibits plenty of newly turned earth. There is both good delineation and a lovely sense of energy to the attractively textured, rich and delicious flavors that culminate in a mildly rustic and naturally sweet finish. While there is enough structure to allow for short to mid-term cellaring, it should also be approachable young. 89/2023+

Domaine Pierre Morey (Meursault)

| | | | |
|-------------|-------------------------------------|------------|-----------|
| 2017 | Bourgogne Côte d’Or | red | 86 |
| 2017 | Monthélie | red | 88 |
| 2017 | Monthélie “Les Clous” 1er | red | 89 |
| 2017 | ➔ Pommard “Epenots” 1er | red | 92 |
| 2017 | ➔ Volnay “Les Santenots” 1er | red | 92 |

Pierre Morey’s daughter Anne, who has now assumed the day-to-day operating duties of the domaine, was under the weather on the day of my visit so Pierre stepped in to receive me. He noted that 2017 was “thankfully not the rollercoaster ride that 2016 was though we were plenty worried when the April conditions were ripe for another frost. As it turned out, there was no real damage to speak of but I admit to being really concerned. After that, the season was a piece of cake save for some bud eaters that cost us a bit of yield in two of our parcels. One of the more remarkable aspects was the incredibly short 3-week period between the flowering and bunch closure. I have never seen that before and I’ve been doing this for a very long time now. The flowering itself though passed better in pinot than it did in chardonnay and that explains why yields were actually better in red than white. We began the harvest on the 2nd of September and brought in clean and ripe fruit that was easy to sort and easy to vinify. As to the wines, I find them excellent and in both colors, which isn’t always the case. While it’s true that they’re not hugely concentrated or particularly powerful, they are by contrast elegant, charming and balanced and should be perfect for mid-term aging. For the reds, I would compare them to the 1992 vintage.” I would agree completely with M. Morey’s take on his wines and they’re wines to consider, especially in white though the Santenots and Epenots are lovely as well. Morey noted that the reds were bottled in January 2019. See also the *négociant* wines from Morey-Blanc reviewed below. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; The Source Imports, www.thesourceimports.com, CA, Martin Scott Wines, www.martinscottwines.com, NY, Vineyard Road, www.vineyardroad.net, MA, C’est Vin, LLC, 703.243.3559, VA, The Harvest Wine Company, LLC, nate@harvestwineco.com, CO, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, The Source Imports, www.thesourceimports.com, CA, all USA; Wine Source, www.wine-source.com, UK; Le Maître de Chai, www.lemaitredechai.qc.ca, Canada; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne Côte d’Or: A fruity red and dark berry fruit nose is sprinkled with earth that also infuses the nicely rich, vibrant and delicious flavors that conclude in a lingering and mildly rustic finish. 86/2021+

2017 Monthélie: (from Les Gamets, La Goulotte, Les Sous-Courts, Les Crays and Les Longères). A ripe and layered nose of poached plum, dark raspberry and soft spice nuances. There is both good vibrancy and volume to the fleshy and plum middle weight flavors that possess better depth and persistence on the only mildly rustic finish. 88/2023+

2017 Monthélie “Les Clous”: Admirably subtle wood frames the ultra-fresh and more complex nose of red currant, plum, raspberry and discreet spice wisps. The delicious and equally vibrant medium-bodied flavors offer fine depth and length on the moderately rustic finish. This isn't elegant but it's really quite satisfying. 89/2024+

2017 Volnay “Les Santenots”: A cool, pure and elegant nose offers up more elegant and much spicier aromas of red cherry, cassis, violet and anise. There is both good volume and intensity to the nicely concentrated medium weight flavors that exude a subtle minerality on the much more complex and persistent bitter cherry-inflected finish. Lovely. 92/2027+

2017 Pommard “Epenots”: The super-fresh and somewhat unusually high-toned nose possesses a redder fruit profile that is laced with plenty of earth and spice along with a hint of wood. The middle weight flavors are not quite as concentrated or as mineral-driven but they possess a more seductive texture before culminating in a beautifully well-balanced and persistent finale. This too is really quite lovely. 92/2029+

Domaine Sylvain Morey (Chassagne-Montrachet)

| | | | |
|------|--|-----|---------|
| 2017 | Bourgogne Coteaux Bourguignons | red | 86 |
| 2017 | ➔ Chassagne-Montrachet | red | 89 |
| 2017 | Chassagne-Montrachet “Champ Gains” 1er | red | (89-91) |
| 2017 | Santenay “Grand Clos Rousseau” 1er | red | (89-91) |

The very talented Sylvain Morey is Caroline Morey's (see herein above) brother and both are the children of Jean-Marc Morey who has now retired. Morey's first vintage was 2014 and I will have a description of the methods and philosophies Sylvain employs in Issue 75 along with reviews for his 2017 whites. I would add however that this is a domaine to watch as the quality is very good and particularly so for the whites. (Atherton Wine Imports, www.awiwine.com, CA and Rosenthal Wine Merchant, www.madrose.com, NY, both USA; Latimer Vintners, www.latimervintners.com and Christopher Piper Wines, Ltd., www.christopherpiperwines.co.uk, all UK).

2017 Bourgogne Coteaux Bourguignons: (100% gamay). An ultra-fresh red and dark berry fruit is permeated by notes of pepper, earth and a hint of game. The racy and delicious if not especially dense flavors are a bit tangy if not really rustic. To enjoy young. 86/now+

2017 Chassagne-Montrachet: (vinified with 30% whole clusters). This too is exceptionally fresh to the red cherry, plum and earth scents which are also trimmed in hints of pepper. The sleek, delicious and detailed flavors are quite pretty if not concentrated while offering very good length on the balanced bitter cherry fruit-inflected finish. This won't wow you with its power or density but I like the clean delivery and sneaky good length. 89/2022+

2017 Chassagne-Montrachet “Champ Gains”: (vinified with 50% whole clusters; Morey is the last owner in red). A fresh, bright and cool floral-suffused nose speaks of essence of red pinot fruit with soft earth nuances. There is excellent energy to the delicious and refreshing flavors that terminate in a lingering finish that flashes hints of rusticity and youthful austerity. Once again this is on the lighter side but it's certainly very pretty. (89-91)/2024+

2017 Santenay “Grand Clos Rousseau”: (vinified with 50% whole clusters). An airy and nicely perfumed nose reveals attractively fresh and bright aromas of spice, earth, lavender and violet, all of which is set off by newly turned earth. There is excellent verve to the delineated and punchy middle weight flavors that exhibit a refreshing salinity on the balanced and lingering finale that is shaped by relatively fine-grained tannins. (89-91)/2023+

Domaine Vincent et Sophie Morey (Chassagne-Montrachet)

| | | | |
|------|--------------------------------------|-----|----|
| 2017 | Chassagne-Montrachet Vieilles Vignes | red | 87 |
| 2017 | Les Maranges “La Fussièrè” 1er | red | 87 |
| 2017 | Santenay “Beaurepaire” 1er | red | 89 |
| 2017 | Santenay “Les Gravières” 1er | red | 88 |
| 2017 | Santenay “Les Hâtes” | red | 87 |
| 2017 | Santenay “Les Passetemps” 1er | red | 86 |

Bernard Morey's sons Vincent and Thomas (both of whose whites will be reviewed in Issue 75) have each taken their respective shares of his domaine. Vincent married the daughter of a *vigneron* from Santenay, which explains the large holdings from that commune and together they now exploit approximately 20 ha. Vincent Morey succinctly noted that "an easy and precocious growing season presaged an early harvest and accordingly we began picking on the 4th of September for a few parcels and then attacked the rest on the 7th. The fruit was super-clean with good ripeness levels. For example, potential alcohols ranged from 12.3 to 13.5% and this was true for both colors. One aspect that is interesting is that once we racked the reds after the malos completed I noticed that they lost quite a bit of color so they are deceptively lightly hued. As to the quality, I would describe 2017 as a good vintage in red and an excellent one in white." As is usually the case, I found the quality of the Morey reds to be essentially in-line with what I found elsewhere in the Côte de Beaune. Morey said that he bottled the reds in November 2018. (Vineyard Brands, www.vineyardbrands.com, AL, USA; Domaine Direct, www.domainedirect.co.uk, The Rare & Fine Wine Company Limited, Berry Brothers & Rudd, www.bbr.com, www.therareandfinewinecompany.com and Berkmann Wine Cellars, www.berkmann.co.uk, all UK; Watson's Wines, 852.2606.8828, www.watsonswine.com, Hong Kong).

2017 Les Maranges "La Fussièrre": (from 20+ year old vines). Generous wood fights a bit with the relatively deeply pitched nose that features notes of dark berries, earth and a hint of game. There is both good energy and freshness to the nicely delineated and lightly stony flavors that conclude in a dusty finish that flashes a touch of rusticity. 87/2021+

2017 Chassagne-Montrachet Vieilles Vignes: (from 4 parcels of vines with vine ages ranging between 30 and 70 years). This too is generously wooded though not so much as to completely mask the ripe aromas of plum, dark cherry and pepper-scented nose. The middle weight flavors aren't quite as dense but they're finer though the slightly edgy and rustic finish is on the short side. In sum, this offers acceptable but not better quality. 87/2022+

2017 Santenay "Les Hâtes": A slightly riper nose of poached plum, dark raspberry and earthy is trimmed in less obvious (though hardly invisible) oak toast. The energetic and appealingly delineated flavors are slightly denser though there is no better depth or persistence. Again, this is perfectly good but it lacks personality. 87/2021+

2017 Santenay "Les Passetemps": (one-third is from 10+ year old vines and the rest from 50+ year old vines). Here the wood, while also hardly invisible, is better integrated into the ripe and very fresh mix of red and blue pinot fruit that is liberally laced with earth nuances. The succulent, round and delicious medium-bodied flavors display a hint of dryness that cuts the finish somewhat short. This isn't a poor wine but the balance isn't what it should, or could, be. 86/2021+

2017 Santenay "Les Gravières": Once again very generous wood all but overwhelms the fresh raspberry and cherry jam aromas that are replete with spice and earth wisps. There is fine volume to the seductively textured flavors that possess an attractive verve though the sneaky long finish flirts with dryness that does not seem to cut the finish short. 88/2022+

2017 Santenay "Beaurepaire": A super-fresh and cool nose features notes of dark raspberry, plum, earth and a spice wisp, all of which is again set off by very generous if not dominant wood. There is reasonably good richness to the succulent and rounded lighter weight flavors that possess an attractive mouth feel while flashing only a trace of rusticity on the better balanced finale. In sum, this is pretty but not deep. 89/2023+

Maison Morey-Blanc (Meursault)

| | | | |
|-------------|--|------------|-----------|
| 2017 | Aloxe-Corton "Clos du Chapitre" 1er | red | NR |
| 2017 | Aloxe-Corton "Les Vercots" 1er | red | 89 |

See Domaine Pierre Morey (directly above) for comments as Maison Morey-Blanc is owned and operated by Morey. He told me that ever since 2005 he has progressively cut back his *négociant* activities on the red side and now only produces these two wines. (A Becky Wasserman Selection/Le Serbet, www.leserbet.com, Beaune, France and Martin Scott Wines, www.martinscottwines.com, NY, USA; The Wine Society, www.thewinesociety.com, Justerini & Brooks, www.justerinis.com, Laytons, www.laytons.co.uk, Oddbins, www.oddbins.com and Bibendum Wine Ltd., www.bibendum-wine.co.uk, all UK).

2017 Aloxe-Corton "Clos du Chapitre": This bottle had been opened several days and for reasons that were not clear, a replacement wasn't available. In any event the nose lacked freshness and the palate impression seemed flat. It's hard to know whether this example was representative but either way, I found it disappointing. Not Rated.

2017 Aloxe-Corton "Les Vercots": This also lacks a bit of freshness on the red and dark currant suffused nose where additional notes of earth and game are present. The supple and round medium weight flavors possess good power and punch before terminating in a robust, rustic and built to age finish. This is very Aloxe in character. 89/2029+

Domaine Morey-Coffinet (Chassagne-Montrachet)

| | | | |
|------|--|-----|----|
| 2017 | ➔ Bourgogne Pinot Noir Côte d'Or | red | 87 |
| 2017 | Chassagne-Montrachet "Les Chaumes" | red | 87 |
| 2017 | ➔ Chassagne-Montrachet "Clos St. Jean" 1er | red | 90 |
| 2017 | Chassagne-Montrachet "Morgeot" 1er | red | 88 |
| 2017 | Corton Grand Cru | red | 91 |

Thibault Morey described the 2017 growing season as "pretty easy beyond a late April frost scare and a bit of mildew that attacked the bunches and cost us a bit of yield in some parcels yet as much as 40% in others. Otherwise there just isn't much to complain about, which frankly was a welcome relief after a very difficult 2016. I chose to begin picking on the 30th of August and we had some rain at the beginning of September but I honestly couldn't tell any difference in the wines between those that were picked before the rain and those picked afterwards. The fruit was largely spotless and required very little sorting plus yields were good but not really high as they averaged around 40 hl/ha in red and around 50 hl/ha in white. As to the style of the 2017s, and speaking only for my wines, they're super-fresh with very good balance and transparency. I keep hearing that the 2017s are supposed to be for early drinking but I don't agree as initially anyway, they're going to require a connoisseur's perspective to appreciate them. This isn't to say that they will necessarily need extended keeping but I don't see 2017 as this 'drink immediately' vintage." As is usually the case, in my view Morey has accurately assessed both the quality and ageability of his wines. I would add that he also made very exciting whites in 2017, reviews for which will be available in Issue 75. Morey further noted that his reds were bottled between September 2018 and January 2019. (Martine's Wines, www.martineswines.com, CA, USA; Anthony Sarjeant and Bibendum Wine Ltd., www.bibendum-wine.co.uk, both UK).

2017 Bourgogne Pinot Noir Côte d'Or: An exuberantly fresh nose possesses a very pretty array of red berries, lilac and a whiff of earth. There is both good energy and solid volume to the detailed flavors that conclude in a youthfully austere and mildly rustic finish that offers very good depth and persistence. While there is a touch of warmth, overall this is a fine quality effort for the genre and worth checking out. 87/2021+

2017 Chassagne-Montrachet "Les Chaumes": There is a touch of barnyard character to the dark berry, violet and soft *sauvage*-inflected aromas. By contrast there is very good freshness and verve to the delicious middle weight flavors that offer very solid depth and persistence if not refinement. I am not wild about the nose but for those that don't mind a hint of brett may like this more than I did. 87/2023+

2017 Chassagne-Montrachet "Morgeot": (from the *climats* of Fairendes and Francemont in roughly equal proportions). A peppery and more deeply pitched nose also reflects a hint of the *sauvage* on the earthier wild dark currant-scented aromas. There is better volume to the tautly muscular medium weight flavors that display just a trace of dryness on the youthfully austere finale. The mild dryness may age out though that is not a prediction. 88/2024+

2017 Chassagne-Montrachet "Clos St. Jean": A cool and pure array consists of very pretty and fresh aromas of red cherry, raspberry, spice and soft floral nuances. The attractively vibrant flavors possess a much more refined mouth feel thanks to the relatively fine-grained tannins shaping the lingering, complex and utterly delicious finale. Lovely. 90/2024+

2017 Corton: (from Les Paulands and Clos de Meix that was purchased in wine). Discreet but not invisible wood sets off overtly floral notes of red and dark currant, warm earth and a hint of spice. There is fine volume and a lovely sense of energy to the generously proportioned if lighter weight flavors that flash touches of youthful austerity and salinity on the nicely balanced finish. 91/2027+

Domaine Albert Morot (Beaune)

| | | | |
|------|------------------------------------|-----|----|
| 2017 | Beaune "Aigrots" | red | 88 |
| 2017 | Beaune "Bressandes" 1er | red | 90 |
| 2017 | Beaune "Cents Vignes" 1er | red | 89 |
| 2017 | ➔ Beaune "Au Dessus de Marconnets" | red | 89 |
| 2017 | Beaune "Grèves" 1er | red | 89 |
| 2017 | Beaune "Marconnets" 1er | red | 87 |
| 2017 | Beaune "Teurons" 1er | red | 89 |
| 2017 | Beaune "Toussaints" 1er | red | 87 |

| | | | |
|------|--|-----|----|
| 2017 | Pommard | red | 88 |
| 2017 | ➔ Savigny-lès-Beaune “La Bataillère aux Vergelesses” 1er | red | 91 |

Geoffroy Choppin de Janvry said that the “2017 growing season was pretty easy though the crop was so large that we did not one but two green harvests but we might have gotten overly carried away as my yields varied between 35 and 40 hl/ha! We picked from the 7th of September and brought in clean and ripe fruit that had potential alcohols of between 13 and 13.8% so nothing was chaptalized. I used around 20% whole clusters for about half the wines for the vinifications but otherwise I used my usual approach. As to the style of the reds, they remind me somewhat of a hypothetical blend of 2010 and 2011.” I found that some of the wines had varying degrees of barnyard elements to them and while this by no means renders them unenjoyable, it does make it difficult to rate such wines. I say this because everyone’s sensitivities to brett-like nuances are different and thus all that I can do is to point it out where I find it. I would add that if you’re not especially sensitive to it, or even like it, then you may find these quite enjoyable. De Janvry further noted that his 2017s were bottled in November 2018. (Jeanne-Marie de Champs, www.ds-collection.com, NY, USA; House of Hallgarten, www.hallgarten.co.uk, UK; Grand Millésime Australia, www.grandmillesime.com.au, Australia; LCBO, www.lcbo.com and SAQ, www.saq.com, both Canada).

2017 Beaune “Au Dessus de Marconnets”: Soft wood influence can be found on the pretty aromas of violet, red and blue pinot fruit and a whiff of anise. There is both fine underlying tension and freshness to the lightly stony middle weight flavors that offer very fine depth and persistence for a *villages* level effort. Worth checking out. 89/2023+

2017 Pommard: (from .4 ha parcel in La Rue au Port). Here too there is a background touch of wood surrounding the pretty red and dark cherry, plum and whisper of earth-scented nose. The sleek, intense and delicious flavors are less refined and much less mineral-driven, all wrapped in a delicious if firm and youthfully austere finale. Some patience suggested. 88/2024+

2017 Savigny-lès-Beaune “La Bataillère aux Vergelesses”: (a *monopole*). There is just enough reduction present to mask the underlying fruit at present but not so much that it’s likely to be a problem later. Otherwise there is lovely freshness to the vibrant and attractively velvet textured medium-bodied flavors that possess a subtle minerality that really emerges on the lingering, complex and balanced finish. This too is well worth checking out. 91/2024+

2017 Beaune “Cents Vignes”: There is a noticeable if subtle note of barnyard on the otherwise attractive plum, dark cherry and humus scents. Once again there is good richness to the vibrant and delicious if less concentrated flavors that deliver good length. As this is presently constituted the barnyard element is not invasive but that is not a guarantee that it will not become more prominent with age. 89/2023+

2017 Beaune “Toussaints”: Here the barnyard character is more evident and while it doesn’t completely overshadow the purple fruit and earth aromas, it is not subtle. The generously proportioned medium-bodied flavors are rich to the point of opulence while the fine-grained tannins contribute to the sense of refinement on the nicely persistent finish. For me this is at the limit of what most people will probably find acceptable as the barnyard character does not show up on the finish but again, this does not mean that it won’t in time. 87/2024+

2017 Beaune “Aigrots”: (from a 1 ha parcel of 15+ year old vines). Once again the barnyard character is sufficiently prominent to be hard to miss on the cool red berry fruit and soft spice nuances. There is fine intensity and ample minerality on the lighter weight but delicious flavors that terminate in a lingering if slightly drying finish that detracts mildly from the overall sense of balance. I repeat that this is near or at the limit of what most people will probably find acceptable as the barnyard character does not show up on the finish but again, this does not mean that it won’t as the wine ages. 88/2024+

2017 Beaune “Grèves”: Fresh aromas of plum, violet and earth also display very subtle barnyard wisps. There is fine volume and richness to the velvety medium weight flavors that coat the palate with extract, all wrapped in a firm and lingering if ever-so-mildly tangy finish. I suspect that most people will find this to be within an acceptable level but at the risk of repeating myself, there can be no assurance that it will not become more pronounced. 89/2025+

2017 Beaune “Bressandes”: A moderate but not dominant level of barnyard character on the red currant, black raspberry and earth-scented nose. There is good energy to the more refined middle weight flavors that exude a subtle minerality on the solidly long finish where the barnyard character does not resurface. 90/2025+

2017 Beaune “Marconnets”: (a .67 ha parcel of 50+ year old vines). A more subtle hint of barnyard can be found on the otherwise fresh red berry fruit, cranberry and cherry aromas. The racy, intense and mineral-inflected middle weight flavors possess reasonably good depth though the tangy finish is linear and somewhat strict. 87/2023+

2017 Beaune “Teurons”: Once again the barnyard character is present but subtle on the otherwise notably fresh nose of red and black pinot fruit that reflects discreet notes of earth and spice. I like the intensity of the tautly muscular flavors that possess a good minerality before culminating in a compact but longer and better balanced finish. 89/2025+

Domaine Michel Niellon (Chassagne-Montrachet)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Chassagne-Montrachet | red | 87 |
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | 88 |

Michel Niellon's son-in-law Michel Coutoux, who has been at the domaine since 1990, has now taken over as his father-in-law has retired. I will have Coutoux's views on the 2017 vintage in Issue 75. With respect to the reds he noted that the pinot was picked with potential alcohols of around 12% and that they were bottled in November 2019. (Treasury Château & Estates Wines, www.tweglobal.com, CA, USA; O.W. Loeb, www.owloeb.com, Berry Brothers & Rudd, www.bbr.com and Robert Rolls & Co., www.robertrolls.com, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Chassagne-Montrachet: Lighter ruby color. Attractively layered aromas speak of pepper, earth, red and dark berries and whiff of leather and *animale* characters. The sleek, vibrant and delicious lighter weight flavors possess lovely detail though the lingering finish is not particularly complex. This is pretty enough but not especially deep. 87/2021+

2017 Chassagne-Montrachet “Clos St. Jean”: A more elegant nose is comprised by notes of various red berries, and in particular cherry, along with hints of freshly turned earth and soft humus nuances. The succulent and juicy middle weight flavors possess an attractive vibrancy though, like the straight Chassagne, the lingering finish is not particularly complex. This should drink well young if desired. 88/2021+

Domaine Nudant (Ladoix)

| | | | |
|-------------|---|------------|-----------|
| 2015 | Aloxe-Corton “Clos de la Boulotte” | red | 86 |
|-------------|---|------------|-----------|

(Lompian Wines, MN, USA).

2015 Aloxe-Corton “Clos de la Boulotte”: (a 1.13 ha *monopole* of the domaine). An overtly ripe nose features notes of spicy poached plum and earth. There is good richness to the round and velvet-textured medium-bodied flavors that terminate in a distinctly rustic and moderately drying bitter cherry-inflected finish that is enough to cut the length short. I would suggest allowing this a few years of age but not more than that as it risks drying out over time. 86/2020+

Maison Philippe Pacalet (Beaune)

| | | | |
|-------------|---|------------|----------------|
| 2017 | ➔ Aloxe-Corton “1er” 1er | red | (90-92) |
| 2017 | Chambolle-Musigny “1er” 1er | red | (88-91) |
| 2017 | Corton-Bressandes Grand Cru | red | (90-93) |
| 2017 | Echézeaux Grand Cru | red | (91-93) |
| 2017 | ➔ Gevrey-Chambertin | red | 90 |
| 2017 | ➔ Ladoix | red | 89 |
| 2017 | ➔ Moulin-à-Vent | red | 89 |
| 2017 | ➔ Nuits St. Georges | red | (89-91) |
| 2017 | Nuits St. Georges “Aux Argillas” 1er | red | (89-92) |
| 2017 | ➔ Pommard | red | 89 |
| 2017 | Pommard “Les Arvelets” 1er | red | (90-92) |
| 2017 | Ruchottes-Chambertin Grand Cru | red | (91-94) |

The iconoclastic Philippe Pacalet, who is the nephew of the late Marcel Lapierre and who was for years the *régisseur* (estate manager) for Henri Roch of Domaine Prieuré-Roch, started his own *négociant* operation in 2001. He moved operations from Gevrey to Nuits and now to Beaune and has installed himself in the old de Montille cellars near the railroad station, which I might add are ice cold. The news here is that Pacalet revealed that he took over a 6 ha of vines in Ladoix for the 2016 vintage though he jokingly lamented that “much of it froze so it wasn't the best way to kick things off!” He also briefly noted that 2017 “was pretty much the opposite of 2016 in terms of the growing season. More importantly though, if you did the necessary work then your yields were correct rather than the ridiculous quantities of fruit that I saw in some parcels. I picked from the 5th to the

15th of September and my yields were about the same as they were in 2010, which is to say perfectly OK but certainly not high. There wasn't much sorting required other than in Moulin-à-Vent due to the hail. Sugars were strong as potential alcohols came in between 12.5 and 13% and I used 100% whole clusters in the vinifications. As to the wines, believe it or not they remind me of the 1990s as they have really put on weight during the *élevage*. Whether they will age like the 1990s is another question but they should age reasonably well in any event." In my view Pacalet has again outperformed in 2017 and a number of these wines are worth your interest. Pacalet also noted that the wines either were, or will be, bottled without fining or filtration and it's interesting to note that Pacalet is one of the few remaining domaines that still do the *mise* (bottling) by hand. (Oz Wine Company, www.ozwinecompany.com, MA, Cape Classics www.capeclassics.com, NY, both USA; Nathan Fine Wines Ltd, 852 2321 1169, Hong Kong; Wine Source, www.wine-source.com, UK).

2017 Moulin-à-Vent: There is plenty of pepper character to the fresh, ripe and earthy red and dark berry aromas. The succulent, rich and round middle weight flavors are delicious while offering pretty good length considering the hail. To be sure, there is a hint of edginess but overall, this offers solid quality. 89/2023+

2017 Ladoix: A fresh, cool and pretty nose reflects notes of red and dark pinot fruit along with pungent earth, humus and floral nuances. There is good tension and detail to the subtly mineral-inflected flavors that possess both fine depth and persistence and perfectly so for what this is. Worth considering. 89/2024+

2017 Pommard: (from Les Vaumuriens, Rugiens-Hauts and La Vache). An overtly floral-suffused nose is both cool and airy while offering up well-layered aromas of dark currant, cherry, spice and once again plenty of earth influence. There is excellent delineation and vibrancy to the sleek, intense and focused flavors that exude a fine bead of minerality onto the delicious, balanced and youthfully austere finish. Some patience advised. 89/2025+

2017 Nuits St. Georges: This too is quite aromatically cool and it's also more restrained with its grudging aromas of various red berries, earth and the *sauvage*. There is excellent energy to the sleek middle weight flavors that possess even better depth on the equally youthfully austere finish. A quality Nuits *villages*. (89-91)/2025+

2017 Gevrey-Chambertin: (from 6 different *lieux-dits*). While slightly riper, the nose remains cool and pure with its relatively airy aromas of earth, humus, underbrush and wild currant. There is a lovely mouth feel to the impressively rich, mouth coating and lightly mineral-inflected flavors that possess excellent depth for a *villages* level wine on the balanced and markedly firm finish. This is clearly built-to-age and is recommended on that basis. 90/2027+

2017 Aloxe-Corton "1er": (mostly from Valozières). Once again there are plenty of floral characteristics adding a touch of elegance to the otherwise distinctly earthy and gamy aromas of dark currant and plum. The robust and muscular broad-shouldered flavors possess a lovely mid-palate texture that contrasts somewhat with the rustic, serious and built-to-age finish. This is quite good but a wine for those who can buy and forget they own it. (90-92)/2029+

2017 Pommard "Les Arvelets": A brooding and reticent nose requires aggressive swirling to liberate the somber aromas of newly turned earth, humus, violet and the *sauvage*. There is excellent punch to the well-delineated medium weight flavors that brim with minerality on the moderately austere and tightly coiled finish. This is very Arvelets in character and in particular you can sense the higher elevation. (90-92)/2029+

2017 Nuits St. Georges "Aux Argillas": A super-fresh and very cool nose almost timidly offers up notes of violet-inflected red and dark berries that are cut with plenty of underbrush and pungent earth elements. The intense mineral-driven flavors are quite austere and very, very serious on the ever-so-mildly drying finish. This backward old school effort is quite firmly structured and the austerity is such that it won't be for everyone. Extended keeping absolutely essential. (89-92)/2032+

2017 Chambolle-Musigny "1er": (from a blend of 80% Sentiers and 20% Feusselottes). A whiff of volatile acidity is present on the cool array of both red and dark pinot fruit that includes floral whiffs and an interesting hint of tangerine peel. The sleek, elegant and refined middle weight flavors possess good minerality and plenty of punch that carries over to the raspy and slightly short finish. This is pretty enough though the balance isn't quite dialed in. (88-91)/2027+

2017 Corton-Bressandes: This is the first wine to display any material amount of reduction and here it's enough to overshadow the fruit. Otherwise there is fine freshness to the big-bodied and muscular flavors that are at once rich and quite serious, all wrapped in an austere if long finish. This needs to develop more depth but the underlying material appears to be such that it should in time. (90-93)/2029+

2017 Echézeaux: (from Clos St. Denis). A highly spiced nose of red currant, cassis, violet, lilac and sandalwood precedes the rich and caressing yet punch medium-bodied flavors that coat the palate while delivering fine length on the firm and grippy finish. Like the Bressandes, this too needs to add depth but again, that should occur over time. (91-93)/2032+

2017 Ruchottes-Chambertin: A reserved but exceptionally pretty nose combines airy notes of spicy red currant, lavender, violet and a touch of damp earth. The almost painfully intense medium weight plus flavors possess evident muscle and minerality before culminating in a moderately austere, serious and firmly structured finale. This is presently a compact block and I would strongly recommend not touching a bottle before this reaches at least its 10th birthday. In short, this is very impressive but it's also very backward. (91-94)/2032+

Domaine Parent (Pommard)

| | | | |
|------|----------------------------------|-----|---------|
| 2017 | Beaune “Les Epenotes” 1er | red | (87-90) |
| 2017 | Corton-Les Renardes Grand Cru | red | (90-93) |
| 2017 | Ladoix “Les Corvées” 1er | red | (87-90) |
| 2017 | Pommard “Les Argillières” 1er | red | (88-91) |
| 2017 | Pommard “Les Chanlins” 1er | red | (89-91) |
| 2017 | ➔ Pommard “Les Chaponnières” 1er | red | (90-92) |
| 2017 | Pommard “La Croix Blanche” | red | (88-90) |
| 2017 | Pommard “Les Croix Noires” 1er | red | (89-92) |
| 2017 | ➔ Pommard “Les Epenots” 1er | red | (91-93) |

The ever energetic and always smiling Anne Parent lamented that 2017 “had a beautiful growing season except for four consecutive nights in late April where we were on pins and needles due to a potentially devastating frost risk. As it turns out, there was very little damage but frankly we were lucky. Afterwards though it was largely smooth sailing with a very fast and homogenous flowering and it was only August that was a bit dicey as it was very hot and quite dry. I chose to begin picking on the 5th of September and brought in clean fruit and, for me at least, very good yields that came in between 40 and 45 hl/ha in reds though a bit less for my whites. Potential alcohols were also good as they ranged from 12.6 to 13.2% so there was essentially no chaptalization. I used relatively small amounts of whole clusters, which is to say around 10 to 15% during the vinifications for most of the wines though the Epenots saw 30% and the Renardes 100%. As to the wines, they really have improved during the *élevage* and in particular have put on considerable weight. They are forward and flattering, in fact they're actually sort of user-friendly in that they should make for good early drinking though at the same time, those who enjoyed aged aromas and flavors should be well-rewarded in time as well.” I found the quality here to be very good and particularly in the range of Pommard 1ers. (Frederick Wildman, www.frederickwildman.com, NY, Fine Wine, Maywood, IL, Old World Importing, Inc., www.oldworldimporting.com, CO, Winebow, Inc., www.winebow.com, Montvale, NJ, P Comms Intn'l., www.pcommswines.com, NC, Five Grapes, www.fivegrapes.com, CA, Serendipity Wines, www.serendipitywines.com, TX all USA; Awin Barratt Siegel Wine Agencies, www.abswineagencies.co.uk, The Merchant Vintners Members, Private Cellar Ltd., www.privatecellar.co.uk, Edward Sheldon and Decorum Vintners, www.decvin.com, all UK).

2017 Ladoix “Les Corvées”: An attractively fresh nose combines notes of various red berries, earth and a whiff of forest floor. The delicious, round and relatively seductively textured lighter weight flavors deliver solid length on the slightly warm finish where a hint of wood toast appears. This frank and forward effort should drink well young. (87-90)/2022+

2017 Beaune “Les Epenotes”: (from two parcels of vines – one of 60+ year old vines and the other from 30+ year old vines). Touches of wood toast and earth frame the bright essence of red pinot fruit. The succulent, round and easy-going flavors are at once delicious and refreshing before concluding in a slightly toasty and sneaky long finish. This too should drink well on the earlier side if that's your preference. (87-90)/2022+

2017 Pommard “La Croix Blanche”: An attractively high-toned nose features cool red cherry, raspberry and soft earth aromas. The caressing and appealingly vibrant middle weight flavors possess a taut muscularity while exhibiting fine length on the moderately rustic finish. A quality Pommard *villages*. (88-90)/2023+

2017 Pommard “Les Argillières”: A discreet whiff of floral character adds a pretty top note to the moderately wooded nose of earthy red currant scents. The liting and refined middle weight flavors display very good punch that continues onto the youthfully austere and moderately firm finish where the wood telegraphed by the nose reemerges. (88-91)/2024+

2017 Pommard “Les Chanlins”: (from 17 year old vines). A mildly toasty nose surrounds the cool red currant, cherry and raspberry-scented aromas. There is good minerality and excellent punch to the nicely detailed and delicious medium-bodied flavors that possess a bit better mid-palate density, all wrapped in a solidly persistent finish where once again the wood resurfaces. (89-91)/2025+

2017 Pommard “Les Croix Noires”: Moderate wood and menthol elements set off relatively high-toned aromas that include raspberry, cherry, plum, violet and earth. The succulent, round and almost opulent medium weight flavors possess fine depth on the ever-so-mildly rustic, firm and bitter cherry pit-inflected finish. (89-92)/2027+

2017 Pommard “Les Chaponnières”: (from 85+ year old vines). Here too there are moderate amounts of wood and menthol to be found on the more deeply pitched aromas of plum, dark berries and earth. The caressing yet powerful and quite serious flavors brim with sappy dry extract that buffers the notably firm tannic spine shaping the rustic and sneaky long finish. As is usually the case with this wine, it will require at least some patience. (90-92)/2029+

2017 Pommard “Les Epenots”: (from both Grands and Petits in a roughly 50/50 proportion). Once again there are ample wood and menthol notes surrounding the more elegant nose of ripe red berries, spice and warm earth nuances. The caressing and delicious flavors are not as dense but they’re definitely more refined and I particularly like the texture of the impressively persistent finish. This needs to add depth but it seems like a relatively sure bet that it will. Lovely. (91-93)/2029+

2017 Corton-Les Renardes: Very generous wood stops just short of dominating the underlying red and dark berry fruit that is liberally laced with pretty floral influences. The very rich and vibrant velvet-textured medium-bodied flavors possess both evident power and muscularity that delivers fine length on the balanced finish. Like the Epenots, this is not super-dense and it’s frankly a bit woody for my taste but the depth and persistence are impressive. (90-93)/2029+

François/Mathias Parent (Pommard)

| | | | |
|------|------------------------------|-----|---------|
| 2017 | ➔ Gevrey-Chambertin | red | (89-91) |
| 2017 | ➔ Morey St. Denis | red | (89-91) |
| 2017 | Nuits St. Georges | red | (87-89) |
| 2017 | Volnay “Les Brouillards” 1er | red | (88-91) |

Please see the write-up for Domaine A.-F. Gros for more information on the 2017 vintage. Note that these four wines are sold under both names. (Veritas Imports, www.veritaswine.com, CA, M.S. Walker, www.mswalker.com, NY/NJ, Horizon Beverage, www.horizonbeverage.com, MA, Chelsea Ventures, LLC, www.chelseaventures.us, IL, Pioneer Wine Company, www.pioneerwine.com, TX, all USA; John Armit Wines, www.armit.co.uk, L’Assemblage, www.lassemblage.co.uk, Bancroft Wines, www.bancroftwines.com, Colombier Wines, www.colombiervinsfins.co.uk, Goedhuis & Co., www.goedhuis.com, Frazier’s Wine Merchants, www.frazierswine.co.uk, Four Walls Wine Co., www.fourwallswine.com, Hedonism Wines, www.hedonism.co.uk, Laytons, www.laytons.co.uk, Nickolls and Perks, www.nickollsandperks.co.uk, Neill Wines, www.neillwine.com, Berry Brothers & Rudd, www.bbr.com, Waitrose Cellar, www.waitrosecellar.com and Awin Barratt Siegel Wine Agencies, www.abswineagencies.co.uk, all UK).

2017 Morey St. Denis: A cool and ultra-pure nose combines notes of essence of red pinot fruit, cherry and soft earth elements. The delicious, round and supple flavors possess a lovely sense of energy with a seductive mouth feel, all wrapped in a lingering, focused and balanced finale. This is really quite good and worth considering. (89-91)/2024+

2017 Nuits St. Georges: A more deeply pitched nose offers up notes of dark cherry, the *sauvage*, plum and a hint of herbal tea. There is solid density and muscle to the velvet-textured flavors that don’t have the length of the best here, indeed the youthfully austere finish is presently a bit short. (87-89)/2024+

2017 Gevrey-Chambertin: (from a purchase of fruit). Like the Morey, there is really lovely purity to the red and dark currant and forest floor-scented nose. The sleek, precise and intense medium-bodied flavors possess a lovely salinity on the persistent and complex finish. This is not especially dense but I very much like the balance and delivery. (89-91)/2025+

2017 Volnay “Les Brouillards”: Moderate wood sets off a ripe and fresh array of plum, violet, dark cherry and earth. The succulent and energetic medium weight flavors possess solid depth though there is a hint of dryness on the otherwise nicely long finish. (88-91)/2025+

Hugues Pavelot (Savigny-lès-Beaune)

| | | | |
|------|-----------------------------------|-----|----|
| 2017 | Chorey-lès-Beaune “Les Beaumonts” | red | 87 |
| 2017 | Volnay | red | 88 |

Hugues Pavelot, of Domaine Jean-Marc & Hugues Pavelot (see immediately below), has started a small *négociant* operation. The idea is to buy in fruit at fair prices when opportunities present themselves and he knows both the *vigneron* and the specific parcel of vines. He notes that he will make the wines in exactly the same fashion as he does those of the domaine. The wines will be distributed by the same importers that represent the domaine; for details on the 2017 vintage, please see the domaine write-up.

2017 Chorey-lès-Beaune “Les Beaumonts”: A fresh and moderately bright nose combines notes of essence of red berries with those of earth and humus. There is both good vibrancy and precision to the middle weight flavors that exhibit traces of rusticity on the lingering and acceptably complex finale. To enjoy young. 87/2020+

2017 Volnay: Soft wood sets off the equally fresh if more complex blend of both red and dark pinot fruit, spice and discreet floral wisps. The supple and caressing flavors possess a finer texture while delivering slightly better depth and persistence on the more firmly structured finish. This too should drink well early yet reward a few years of cellaring. 88/2023+

Domaine Jean-Marc & Hugues Pavelot (Savigny-lès-Beaune)

| | | | |
|------|---|-----|----|
| 2017 | Aloxe-Corton | red | 88 |
| 2017 | ➔ Beaune “Les Bressandes” 1er | red | 91 |
| 2017 | ➔ Bourgogne | red | 87 |
| 2017 | Savigny-lès-Beaune | red | 88 |
| 2017 | ➔ Savigny-lès-Beaune “La Dominode” 1er | red | 92 |
| 2017 | ➔ Savigny-lès-Beaune “Les Gravains” 1er | red | 91 |
| 2017 | Savigny-lès-Beaune “Aux Guettes” 1er | red | 90 |
| 2017 | Savigny-lès-Beaune “Les Peuillets” 1er | red | 89 |
| 2017 | Savigny-lès-Beaune “Les Serpentières” 1er | red | 90 |
| 2017 | Savigny-lès-Beaune – Variations Rouge Plaisir | red | 87 |

Hugues Pavelot noted that 2017 “gave us very good yields, in fact so much so that I decided to drop some fruit in certain parcels as too much is too much because it doesn’t get sufficiently ripe to make the style of wine we’re known for. I began picking the whites on the 29th of August, stopped for a few days and then attacked the reds on the 5th of September. The fruit was about as clean as I have seen it with very good maturity levels as well. When the fruit is so clean and ripe it makes for very easy vinifications and that was the case in 2017. As to the wines, I would describe them as seductive and generous and this is even true for the entry level wines.” After a so-so 2016, I found the quality of the Pavelot 2017s to be back at the level I have come to expect and these are wines to consider and particularly so as they generally offer very fine price/value. Note that Pavelot started a small *négociant* operation under the name of Hugues Pavelot and the details are immediately above. Lastly, there is no Lavières in 2017 as it was sold off in bulk. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Wines Unlimited, www.winesunlimited.com, LA, Augustan Wine, www.augustanwine.com, FL, Little Guy Wine, www.littleguywine.com, MI, Small Potatoes Wine, www.smallpotatoeswine.com, ID, C’est Vin, LLC, 703.243.3559, VA and Pas Mal Portfolio, mafeuer@mindspring.com, NY/NJ, all USA; Woolworths, www.kkot@danmurphys.com.au, Australia; FINE+RARE Wines Ltd, www.frw.co.uk, UK; Le Maître de Chai, www.lemaitredechai.qc.ca, SAQ, www.saq.com and Sequin & Robillard/Vinifera, www.sequinrobillard.ca, all Canada).

2017 Bourgogne: A pretty and airy nose combines notes of both red and dark berries, warm earth and a violet wisp. The delicious, supple and vibrant flavors possess a caressing and velvety mouth feel that contrasts mildly with the softly rustic finish that offers better depth and persistence than one usually finds at this level. Worth checking out. 87/2020+

2017 Savigny-lès-Beaune – Variations Rouge Plaisir: (bottled early with very low levels of SO₂ and is expressly made to drink young). A notably ripe nose, featuring the essence of poached plum and cassis, leads to sleek, delicious and equally seductive flavors that aren’t dense but this is quite delicious. To enjoy for its frank fruit and easy-going character. 87/now+

2017 Savigny-lès-Beaune: (from 9 different *lieux-dits*). There is enough wood present to merit pointing out, with additional notes of menthol to be found on the earthy and humus-inflected dark currant aromas. The supple yet attractively textured middle weight flavors possess good density in the context of the vintage, all wrapped in a delicious and focused finish. This should also drink well young. 88/2020+

2017 Aloxe-Corton: (from Les Cras). A pungently earthy and brooding nose offers up layered aromas of purple fruit and game. The round and again quite supple lighter weight flavors are easy-going while offering reasonably good depth and persistence on the moderately rustic finish. 88/2022+

2017 Savigny-lès-Beaune “Les Peuillets”: This is the first wine to display significant reduction and it’s enough to mask all but a suggestion of wood toast. Otherwise there is good vibrancy to the middle weight flavors that also possess a caressing mouth feel before concluding in a lightly stony and refined finish. This is very Peuillets in character, which is to say a lilted and graceful effort that should drink well both young and with a few years of age. 89/2023+

2017 Savigny-lès-Beaune “Les Serpentières”: (from a .17 ha parcel). A pretty if brooding nose reluctantly offers up notes of red and dark currant, violet and humus nuances. The equally graceful medium weight flavors are also quite supple and seductively textured, all wrapped in a slightly more complex and lingering finish. This should also drink well early or with up to a decade of cellaring. 90/2024+

2017 Beaune “Les Bressandes”: (from leased vines). A discreet application of wood sets off the softly spicy nose of earthy dark berries. There is once again a caressing mouth feel to the delicious middle weight flavors that possess a bit more mid-palate stuffing as well as a bit more depth and persistence on the balanced bitter cherry pit-inflected finale. One to check out. 91/2024+

2017 Savigny-lès-Beaune “Aux Guettes”: (from a large 1.5 ha holding). Slightly more evident wood frames the ripe and fresh aromas of raspberry, violet, warm earth and black cherry. The sleek, delicious and intense lighter weight flavors possess a succulent mid-palate that tightens up somewhat on the sneaky long finish. Even so, this is quite forward compared to how this wine is typically constructed. 90/2022+

2017 Savigny-lès-Beaune “Les Gravains”: (from a .60 ha parcel where two-thirds of the vines are more than 70+ years of age). An overtly earthy yet still very pretty nose reluctantly offers up notes of plum, dark currant and discreet spice nuances. Once again there is a nicely refined mouth feel to the medium-bodied flavors that exude a subtle minerality on the slightly rustic and youthfully austere finish that is firm enough to suggest that this should offer good mid-term development potential. 91/2024+

2017 Savigny-lès-Beaune “La Dominode”: (two-thirds of the vines are between 70 and 80 years of age and the remaining vines are approximately 20+ years old). Here too a generous dollop of wood frames the very spicy aromas of plum liqueur, dark raspberry and subtle humus and underbrush scents. The sleek and impressively intense medium weight flavors brim with minerality while offering the best complexity and persistence in the range on the balanced, firm and serious finish. This too should amply reward mid to even longer-term cellaring potential. 92/2027+

Domaine du Pavillon (Pommard) – Domaines Albert Bichot

| | | | |
|------|---|-----|---------|
| 2017 | Aloxe-Corton | red | (87-90) |
| 2017 | Aloxe-Corton “Clos des Maréchaudes” 1er | red | (88-90) |
| 2017 | Beaune “Les Epenottes” | red | (87-89) |
| 2017 | Corton-Clos des Maréchaudes Grand Cru | red | (89-91) |
| 2017 | Pommard “Clos des Ursulines” | red | (88-91) |
| 2017 | Pommard “Les Rugiens” 1er | red | (89-92) |
| 2017 | Volnay “Les Santenots” 1er | red | (89-92) |
| 2016 | Aloxe-Corton | red | 88 |
| 2016 | Aloxe-Corton “Clos des Maréchaudes” 1er | red | 89 |
| 2016 | Beaune “Les Epenottes” | red | 88 |
| 2016 | Corton-Clos des Maréchaudes Grand Cru | red | 90 |
| 2016 | Pommard “Clos des Ursulines” | red | NR |
| 2016 | Pommard “Les Rugiens” 1er | red | 88 |
| 2016 | Volnay “Les Santenots” 1er | red | 89 |

This 17 ha domaine based in Pommard was acquired in 1993 by the Bichot conglomerate, and operates in the same commercially distinct fashion as Bichot’s Chablis-based Long-Depaquit subsidiary. Albéric Bichot noted that the 2017s were, on average, vinified with 30% whole clusters and that yields were superior in the Côte de Nuits compared to the Côte de Beaune. Note that the 2016s, revisited below, were bottled in March and April 2018. (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 Beaune “Les Epenottes”: There is enough wood to point out on the cool and pretty red pinot fruit aromas that are cut with ample amounts of earth that continue onto the delicious and solidly voluminous flavors that are caressing if not especially refined while concluding in a firm and moderately rustic finale. At least some patience advised. (87-89)/2024+

2017 Aloxe-Corton: (from Les Crapousuets). Here too moderate wood sits atop the much earthier though still pretty red currant, cherry and smoky wisps. The mouth feel of the slightly bigger-bodied flavors is also caressing though with no lack of power or punch on the firm and ever-so-slightly tangy finish that I suspect will round out. (87-90)/2025+

2017 Pommard “Clos des Ursulines”: (a huge 4 ha *monopole* of the domaine). An overtly floral-suffused nose displays more subtle wood influence that easily allows the red and dark cherry, earth and soft game nuance to be appreciated. The succulent, round and delicious middle weight flavors possess fine volume and good power on the rustic finale that is very Pommard in basic character. This will definitely need at least some patience and reward up to a decade of age. (88-91)/2027+

2017 Volnay “Les Santenots”: (from Les Plures). Cool, pure and fresh aromas of plum, cassis and violet are again set off by subtle but not invisible wood. There is excellent richness to the round and relatively powerful full-bodied flavors that are blessed with an abundance of dry extract that buffers the otherwise very firm, long and serious finish that evidences a subtle touch of warmth. This firmly structured effort is not an elegant Santenots but I like the depth and persistence. (89-92)/2029+

2017 Pommard “Les Rugiens”: (from Rugiens Bas). Here too the layered nose is exuberantly fresh with its cooler mix of red and dark raspberry, earth, spice and soft floral wisps. There is once again fine richness if not the same concentration to the succulent and more refined flavors that deliver solid depth and length on the firm but slightly warm and tangy finish. My sense is that this will better harmonize with a few years of bottle age but it’s somewhat awkward today. (89-92)/2029+

2017 Aloxe-Corton “Clos des Maréchaudes”: A more subtle application of wood is present on the ripe and spicy red berry, earth and soft sauvage scents. The supple and moderately concentrated flavors exude a discreet minerality on the mildly rustic, firm and sneaky long finish. This won’t win any awards for refinement but I like the frank delivery. (88-90)/2027+

2017 Corton-Clos des Maréchaudes: (a ~1.9 ha *monopole* that is split between ~.5 ha classified as *grand cru* and the remaining 1.4 ha as 1er). A generously wooded and markedly ripe nose reflects liqueur-like notes of mocha, poached plum, cassis and earth hints. The supple and round flavors are not especially concentrated though they do possess good vibrancy on the notably warm finish. This has better depth but the balance isn’t quite as well dialed in. (88-91)/2029+

2016 Beaune “Les Epenottes”: A fresh, cool and very pretty mix of red and dark pinot fruit is liberally laced with newly turned earth and soft wood nuances. There is both good vibrancy and detail to the solidly concentrated middle weight flavors that conclude in a generous and juicy finale. This isn’t elegant but it’s very Beaune in basic character. 88/2023+

2016 Aloxe-Corton: (from Les Crapousuets). A slightly more deeply pitched and even earthier nose reflects notes of red currant, plum and dark currant. There is a lovely sense of energy to the unusually polished medium-bodied flavors that contrast somewhat with the rustic texture of the firm, mildly austere and tangy finish. 88/2024+

2016 Pommard “Clos des Ursulines”: (a huge 4 ha *monopole* of the domaine). As it did from cask, this displays a firmly reduced nose that flirts with mercaptans (think burnt rubber characters). On the plus side, there is excellent richness to the voluminous medium-bodied flavors that culminate in a drying and slightly tough finish. It’s hard to see this recovering. Not Rated.

2016 Volnay “Les Santenots”: (from Les Plures). A deft application of wood frames the spice and ripe essence of various dark berries, violet and a whiff of sandalwood. There is excellent volume to the intense and tautly muscular middle weight flavors that exude a subtle minerality on the dusty, youthfully austere and solidly persistent if mildly warm and tangy finish. This is presently somewhat youthfully awkward but unlike the Clos des Ursulines, I can see the possibility of this eventually recovering. 89/2026+

2016 Pommard “Les Rugiens”: (from Rugiens Bas). Here too there is a whiff of wood to be found on the pretty, airy and cool aromas that are comprised by relatively high-toned notes of red currant, floral, herbal tea and a wisp of dark cherry. I very much like the energetic and moderately refined mouth feel of the muscular and intensely mineral-driven medium weight plus flavors that deliver no better than acceptable length on the youthfully austere on the somewhat drying finish. While there are aspects to admire, the backend balance isn’t one of them. Optimists could choose to age this and pessimists will choose to drink this young for its fruit along with an appropriate dish. 88/2028+

2016 Aloxe-Corton “Clos des Maréchaudes”: A very ripe but brooding earthy dark berry fruit, plum and violet-inflected nose gives way to impressively rich, dense and attractively textured flavors blessed with an abundance of dry extract as well as notably firm tannins that are also ripe on the mouth coating finish that also evidences just a hint of dryness. As is usually the case, this is not particularly refined though it does offer very good depth and persistence on the acceptably balanced backend. 89/2026+

2016 Corton-Clos des Maréchaudes: (a ~1.9 ha *monopole* that is split between ~.5 ha classified as *grand cru* and the remaining 1.4 ha as 1er). This is aromatically similar to the 1er if perhaps just a bit more restrained. While there is more size, weight and power to the broad-shouldered flavors that offer solid depth, there is noticeable warmth on the slightly woody and slightly tangy finish. It’s possible that this will age out though it’s not likely to be the best balanced example of this wine that I have come across. 90/2028+

Domaine Paul Pernot (Puligny-Montrachet)

| | | | |
|------|--|-----|----|
| 2017 | Beaune “Clos au Dessus des Marconnets” | red | 88 |
| 2017 | Beaune “Clos de Teurons” 1er | red | 87 |
| 2017 | Pommard “Les Noizons” | red | 88 |
| 2017 | Volnay “Carelles Sous La Chapelle” 1er | red | 89 |

I will have the details of Paul Pernot’s views of the 2017 vintage in Issue 75. Specifically with respect to the reds he did note that yields were “generous with good sugars and adequate acidities.” (Atherton Wine Imports, www.awiwine.com, CA, USA, Jeanne-Marie de Champs, www.ds-collection.com, NY, both USA; Robert Rolls & Co., www.robertrolls.com, The Rare & Fine Wine Company Limited, www.thereareandfinewinecompany.com, Howard Ripley, www.howardripley.com, and Slocum, all UK).

2017 Beaune “Clos au Dessus des Marconnets”: (a *monopole* of the domaine). The pretty and high-toned nose combines mostly notes of essence of red cherry and raspberry with whiffs of spice and violet. The delicious, round and caressing lighter weight flavors deliver acceptable depth and persistence on the refreshing bitter cherry-inflected finish. 88/2021+

2017 Beaune “Clos de Teurons”: Light ruby color. This too is aromatically quite high-toned with its notes of raspberry and cranberry. The lightweight, forward and almost soft flavors are delicious if pretty simple. To enjoy immediately for its fruit. 87/now+

2017 Volnay “Carelles Sous La Chapelle”: This is aromatically similar to the Clos de Teurons with perhaps just a bit more complexity. Once again the flavors are on the lighter weight side but the mouth feel is notably finer; indeed it’s lilted with better vibrancy, grip and backend depth. 89/2021+

2017 Pommard “Les Noizons”: A more deeply pitched nose features notes of plum, violet and spiced cherry. There is once again good energy to the lighter weight flavors that exude a subtle bead of minerality on the persistent but less complex finale. In sum, this is perfectly good but not distinguished. 88/2022+

Maison et Domaines Picard (Chassagne-Montrachet)

| | | | |
|------|---|-----|----|
| 2017 | Bourgogne Pinot Noir | red | 85 |
| 2017 | Chassagne-Montrachet | red | 86 |
| 2017 | Chassagne-Montrachet “Les Chaumées” 1er | red | 86 |
| 2017 | Corton-Clos des Fières Grand Cru | red | 87 |
| 2017 | St. Aubin “Les Charmois” 1er | red | 86 |
| 2017 | St. Aubin “Les Pitangerets” 1er | red | 86 |

Maison et Domaines Picard is one of the largest in Burgundy and one of the biggest vineyard owners as well at around 160 ha. The organization of this operation is complicated as well because not only is there a substantial *négociant* operation but there are also four individual domaines housed here and hence the name “Domaines” in the plural. While the label always prominently features the Michel Picard name, it also indicates which of the owned domaines grew the fruit. In 2006 Picard bought Domaine Bernard Colin and with it, its parcel of the famous Puligny 1er Les Demoiselles. In an important change, winemaker Fabrice Lesne announced to me that he had just resigned to accept another similar position in the south of France. With respect to 2017, he noted that “the vintage gave us tender reds with very good volumes. We chose to begin picking the

whites on the 6th of September whereas we didn't start on the reds until the 15th. When the pinot yields were as high as they were, it was necessary to wait for the maturities. Potential alcohols benefited quite a bit from waiting as long as we did as they came in between 12.5 and 13%. As to the reds, they're quite forward and while they're not exactly dilute, then it would be fair to say that they're not especially concentrated. I would compare them to the 2000s, which is a good sign as they have drunk well all their life to this point. By contrast we're much happier with the whites as they have a lovely sense of purity, indeed the word classic comes to mind." I have to agree with Lesne that the quality of the reds leaves something to be desired. To be sure, they're perfectly pleasant but they lack distinction. Please see the entries herein for the associated holdings of Domaines Voarick and Lievert-Barrault in the En Plus section. Note further that the Domaine Picard wines are sold under the "Au Pied du Mont Chauve" label. (Prestige Wines, Marietta, GA, USA; Fine Wines Direct, UK).

2017 Bourgogne Pinot Noir: (from Côte Chalonnaise fruit). Light ruby color. The fresh essence of red cherry and raspberry aromas precede the racy light weight flavors that terminate in a mildly tart and simple finish. 85/now+

2017 St. Aubin "Les Charmois": Smoky wood nuances are present on the high-toned and fresh red pinot fruit aromas. There is fine vibrancy to the lighter weight flavors that possess a caressing mid-palate that contrasts somewhat with the short and mildly drying finish. 86/2021+

2017 St. Aubin "Les Pitangerets": Here too there is a smoky component to the slightly more layered nose of red cherry, raspberry and forest floor scents. The rich and round flavors possess a bit more density though they are still fairly light weight while offering no better depth or persistence on the short and mildly drying finish. 86/2021+

2017 Chassagne-Montrachet: Bright cherry, cranberry, earth and pepper aromas introduce light weight flavors that are attractively vibrant and well-detailed but otherwise there just isn't much here. Disappointing. 86/now

2017 Chassagne-Montrachet "Les Chaumées": (Picard makes the only example of Chaumées in red of which I am aware). A pretty and airy nose features the fresh essence of red pinot fruit where additional breadth is present in the form of earth and a whiff of oak. The very round and supple flavors possess reasonable vibrancy but there's a hole in the middle and the finish is simple and one-dimensional. This too is disappointing and especially so for what it is. 86/now

2017 Corton-Clos des Fières: (vinified with 100% whole clusters). A moderately fresh and exceptionally floral nose displays softly spicy red currant and cherry-scented aromas. The round and slightly more voluminous flavors remain quite supple and forward while the finish is drying and short. This is really disappointing for a *grand cru* and there's really no valid excuse for it. 87/2021+

Domaine Fernand et Laurent Pillot (Chassagne-Montrachet)

| | | |
|--|------------|----------------|
| 2017 Bourgogne Pinot Noir | red | 86 |
| 2017 Beaune "Boucherottes" 1er | red | 89 |
| 2017 Chassagne-Montrachet Vieilles Vignes | red | 88 |
| 2017 Chassagne-Montrachet "Clos St. Jean" 1er | red | (88-90) |
| 2017 Chassagne-Montrachet "Morgeot" 1er | red | (87-90) |
| 2017 Pommard "Les Charmots" 1er | red | (87-89) |
| 2017 Pommard "Clos de Vergers" 1er | red | (86-89) |
| 2017 Pommard "Rugiens" 1er | red | (88-91) |
| 2017 Pommard "Les Tavannes" | red | 88 |
| 2017 Santenay "Prarons Dessous" Vieilles Vignes | red | 88 |
| 2017 Volnay | red | 87 |

Laurent Pillot directs this domaine whose production is basically split 50/50 between reds and whites. He reported that "we dodged a bullet in 2017 by avoiding the early season frost risk that really hurt yields last year. Other than that the growing season was calm, warm and dry with basically no drama, which was nice for a change as 2012, 2013 and 2014 were all hailed on and 2016 was obviously a frost year. This isn't to say that there wasn't plenty of work in the vineyards but it's always better and easier when you're not trying to help the vines recover from this or that climate induced crisis. We chose to begin picking on the 2nd of September and the fruit was happily both clean and relatively ripe. This is to say that the pinot averaged right at 13% in terms of potential alcohols so there was basically no material chaptalization. Yields were comfortable but not high as we took steps to control any excess production. As to the wines, I like the quality of them in both colors though between the two, the whites are especially good." I agree with Pillot that his 2017 reds are perfectly good but his whites are particularly good. The reds that are in bottle were put there between September 2018 and February 2019. (Esprit du Vin French Wine

Merchants, www.edvwines.com, NY, Scott Paul Wines, www.scottpaul.com, OR, Galaxy Wine Company, www.galaxywinecompany.com, OR, Wine Warehouse, www.winewarehouse.com, CA, all USA; Thorman Hunt & Co., www.thormanhunt.co.uk, and Lea & Sandeman, www.leaandsandeman.co.uk, both UK).

2017 Bourgogne Pinot Noir: (from vines situated in Pommard). A very fresh nose combines notes of red cherry, raspberry and spice, all of which is trimmed in just enough wood to notice. There is good vibrancy to the delicious lighter weight flavors that possess acceptable depth and persistence on the slightly warm finale. To drink young. 86/now+

2017 Santenay “Prarons Dessous” Vieilles Vignes: A discreet touch of wood sets off the pretty and more deeply pitched aromas of both red and dark pinot, earthy, humus and lovely spice elements. The caressing and succulent medium-bodied flavors offer better depth and persistence on the mildly rustic and tangy finish. This too should drink well early. 88/2021+

2017 Chassagne-Montrachet Vieilles Vignes: (45 to 50 year old vines situated in 6 separate *lieux-dits*). Here too soft wood sets off the moderately high-toned aromas of red cherry, raspberry and pepper. The very supple and rounded lighter weight flavors possess a suave texture that contrasts somewhat with the more rustic and youthfully austere finish where the supporting tannins are just a bit firmer. 88/2022+

2017 Pommard “Les Tavannes”: Enough wood to mention frames the ripe and equally high-toned aromas of essence of red currant, cherry and intriguing spice wisps. The finer yet still lighter weight flavors possess a sleek mouth feel thanks to the relatively fine-grained tannins that again contrasts somewhat with the toasty and slightly drying finish. I suspect that the dryness is due to the recent bottling and my rating offers the benefit of the doubt. 88/2023+

2017 Volnay: (one-third of this is from the 1er vineyards of Les Brouillards and Roncerets). An ultra-fresh if more restrained nose combines airy notes of red cherry with those of spice, violet and a whiff of wood toast. The mouth feel of the medium weight flavors is also relatively fine though the tangy and dusty finish is present fairly short. 87/2023+

2017 Beaune “Boucherottes”: A pretty and cool yet ripe nose features a mix of raspberry, dark cherry, earth and spice wisps plus an interesting hint of exotic tea. The juicy and racy middle weight flavors manage to retain good detail on the caressing, delicious and moderately structured finish where once again a touch of tang is present though it's not enough to really detract from the overall sense of balance. 89/2024+

2017 Chassagne-Montrachet “Morgeot”: A background trace of wood sets off the cool and relatively elegant nose that is comprised by notes of pepper, spice and essence of red currant. The wood treatment can also be found on the seductively textured medium weight flavors that possess a juicy mid-palate though the lingering finish reflected just a hint of dryness. This too will probably age out if allowed a few years first. (87-90)/2024+

2017 Chassagne-Montrachet “Clos St. Jean”: A ripe, fresh and softly spicy nose offers up notes of pepper and earth on the red cherry and kirsch-like aromas. The sleek, even polished medium-bodied flavors possess good drive and while the plush finish fans out though once again there is a trace of dryness that prevents this from enjoying a higher range. (88-90)/2024+

2017 Pommard “Clos de Vergers”: (from a .66 ha holding). A moderately oaked nose combines restrained aromas of plum and red currant with those of earth and a whiff of spice. There is a lovely mouth feel to the appealingly vibrant lighter weight flavors that also reflect noticeable dryness and here it's not clear that it will dissipate with a few years of aging. (86-89)/2023+

2017 Pommard “Les Charmots”: More subtle but not invisible wood frames the fresh, airy and distinctly cool aromas of violet, dark raspberry and a hint of forest floor. The bright, intense and energetic middle weight flavors once again terminate in a lingering if mildly dry finish that is again difficult to predict whether it will successfully age out. My projected range does offer the benefit of the doubt but know that the dryness dissipating is not a certainty. (87-89)/2023+

2017 Pommard “Rugiens”: (from a .65 ha holding located in both Bas and Hauts that is apportioned roughly 50/50; vinified with 20% whole clusters). Once again subtle wood influence can be found on the similar nose of ultra-fresh and cool floral and dark berry aromas. There is evident minerality on the impressively intense medium weight flavors that terminate in a better balanced finish because while there is a hint of dryness, it is very slight. (88-91)/2025+

Domaine/Maison Jean et Jean-Marc Pillot (Chassagne-Montrachet)

| | | | |
|-------------|---|------------|----------------|
| 2017 | Chassagne-Montrachet “Clos St. Jean” 1er | red | (88-91) |
| 2017 | Chassagne-Montrachet “Morgeot – Fairendes” 1er | red | (87-90) |

I will have more information from Jean-Marc Pillot on the 2017 vintage in Issue 75 though for his reds he did note that “yields were as almost as good in red as they were in white as they averaged around 40 hl/ha compared to about 50 hl/ha for the whites.” Rosenthal Wine Merchant, www.madrose.com, NY, USA; Champagnes et Châteaux, www.champagnesandchateaux.co.uk, UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2017 Chassagne-Montrachet “Morgeot – Fairendes”: A spicy and overtly peppery nose features primarily notes of red and dark berries that are laced with hints of earth. The succulent and attractively rich medium-bodied flavors possess only a touch of rusticity on the lingering but not especially complex finish. This is really quite pretty but it will need to develop better depth to attain the upper end of my projected range. (87-90)/2023+

2017 Chassagne-Montrachet “Clos St. Jean”: (from a parcel of 10 *ouvrées* or a .42 ha of very old vines). Here the nose is aromatically similar to that of the Morgeot but just a bit more elegant and this refinement is also evident on the finer textured middle weight flavors that exude a subtle minerality on the less powerful but more complex and slightly more structured finale. Lovely and fashioned in an understated style. (88-91)/2024+

Domaine Paul Pillot (Chassagne-Montrachet)

| | | | |
|------|--|-----|----|
| 2017 | ➔ Chassagne-Montrachet Vieilles Vignes | red | 89 |
| 2017 | ➔ Chassagne-Montrachet “Clos St. Jean” 1er | red | 91 |
| 2017 | Santenay Vieilles Vignes | red | 88 |

I will have more on Thierry Pillot’s view of the 2017 vintage in Issue 75 but with respect to his reds, he noted that “yields were only around 30 hl/ha and this helped considerably with maturities. I used 30% whole clusters for the old vines Chassagne and Santenay *cuvées* and 50% for the Clos St. Jean.” He also noted that he once again dropped the percentage of new wood, which is now only 15%. As an aside, while his reds outperform in 2017, his whites are seriously good. Pillot noted that his reds were bottled in December 2018. (Skurnik Wines, www.skurnik.com, NY and Atherton Wine Imports, www.awiwine.com, CA, both USA; Goedhuis & Co., www.goedhuis.com, Justerini & Brooks, www.justerinis.com, Laytons, www.laytons.co.uk, Flint Wines, www.flintwines.com, H & H Bancroft Wines, www.bancroftwines.com and Tanners Wine, www.tanners-wines.co.uk, all UK; L’Imperatrice Fine Wines, www.imperatrice.com.hk, Pearl of Burgundy, www.pearlofburgundy.com both Hong Kong and Macau; Bibendum Wine Co., www.bibendum.com.au, Australia).

2017 Santenay Vieilles Vignes: (from Prarons and Champ Claude). A super-fresh and relatively fruity nose mixes hints of violet and earth with those of red and dark berries. The racy and nicely detailed flavors conclude in a dusty and rustic but attractively persistent finish. 88/2022+

2017 Chassagne-Montrachet Vieilles Vignes: (from Les Grandes Terres). A more deeply pitched nose is quite similar with the exception of displaying nuances of black pepper. The sleeker and highly energetic medium-bodied flavors possess fine length on the dusty and youthfully austere finish. This is firm but not so firm that it couldn’t be enjoyed after only 2 to 3 years of cellar time. 89/2023+

2017 Chassagne-Montrachet “Clos St. Jean”: A much more floral-inflected nose is comprised by notes of red and dark currant, earth and a pretty spice nuance. The energetic and solidly intense medium weight flavors exude a subtle bead of minerality onto the dusty, youthfully austere and serious finish. The stems show today and this will need a few years of cellaring to better harmonize. With that said, this offers fine development potential. 91/2025+

Domaine Poisot Père & Fils (Aloxe-Corton)

| | | | |
|------|---|-----|---------|
| 2017 | Corton-Bressandes Grand Cru | red | (88-91) |
| 2017 | ➔ Pernand-Vergelesses “En Caradeux” 1er | red | (89-91) |
| 2017 | Romanée St. Vivant Grand Cru | red | (89-92) |
| 2016 | Corton-Bressandes Grand Cru | red | 91 |
| 2016 | Pernand-Vergelesses “En Caradeux” 1er | red | 88 |
| 2016 | Romanée St. Vivant Grand Cru | red | 92 |

I visited Rémi Poisot this year in new digs, which is perhaps a misnomer as they had belonged to his grandfather and are quite old. He is in the process of completely redoing them and the work to be done is considerable. However once finished they

should contribute considerably to improving the overall quality. As to the 2017 vintage, Poisot described it as “much easier to navigate than was its 2016 counterpart. We avoided the April frosts and really about the only problem of any consequence were the bud eaters that attacked my parcel of Romanée St. Vivant. I honestly have never seen them there before and the damage was considerable as I estimate it cost me about 15% of the potential yield. Otherwise it was a pretty simple and we rolled into the harvest on the 6th of September. The fruit was ripe and clean and thus we were able to pick quickly. I like the quality of both the whites and the reds in 2017 though I would give a small edge to the whites in terms of quality.” I would basically agree with Poisot that his whites are better than his reds in 2017 as I found the reds, with the exception of the En Caradeux, to be underwhelming for their level. Poisot noted that the 2016s revisited below were bottled in April 2018. (Chloe Wines, www.chloewine.com, WA, USA; Private Cellar Ltd., www.privatecellar.co.uk, UK; L'Imperatrice Fine Wines, www.imperatrice.com.hk, Hong Kong/China/Macau).

2017 Pernand-Vergelesses “En Caradeux”: Firm reduction completely masks the underlying fruit at present. Otherwise there is good intensity to the supple, round and delicious lighter weight flavors that exude a subtle minerality on the solidly complex and persistent finish that flashes a touch of youthful austerity. This isn't dense but it's very pretty. (89-91)/2023+

2017 Corton-Bressandes: (from 45 to 50 year old vines). A brooding and inexpressive nose reluctantly offers up notes of red and dark berries that are laced with notes of earth, the *sauvage* and a whiff of wood influence. The mid-palate of the only slightly denser flavors is also quite supple though the dusty and ever-so-mildly dry finish tightens up considerably. I suspect that the dryness will eventually age out as the supporting tannins seem ripe enough. (88-91)/2025+

2017 Romanée St. Vivant: (from a .49 ha parcel). Here too there is just enough wood to remark upon framing the very spicy aromas of sandalwood, Asian-style tea, dark cherry, violet and a hint of cassis. There is very good punch to the nicely detailed lighter weight flavors that possess reasonably good complexity though the length is frankly a bit short. This is classy and certainly pretty but it doesn't have the requisite density to be first-rate. (89-92)/2027+

2016 Pernand-Vergelesses “En Caradeux”: There is a background whiff of reduction that I suspect will dissipate with a short aeration as it's not enough to materially interfere with the earthy dark berry fruit-suffused nose. Otherwise there is good richness to the much denser middle weight flavors that exude a subtle minerality on the rustic, robust and old school finish. This is fashioned in a ‘take no prisoners’ style and it's not even that it's super-structured so much as the tannins are somewhat foursquare. 88/2024+

2016 Corton-Bressandes: (from 45 to 50 year old vines). A brooding and all-but-closed nose only very reluctantly reveals its aromas of layered red and dark cherry, kirsch, warm earth and a whisper of the *sauvage*. There is good power as well as more size, weight and intensity to the less mineral-infused big-bodied flavors that conclude in a dusty, mouth coating and slightly warm finish. This too is fairly old school in style that will likely need 12 to 15 years to reach it peak. 91/2028+

2016 Romanée St. Vivant: Like the Bressandes, this is very, very reticent and only aggressive swirling manages to liberate the much spicier mix of dark cherry, cassis, Asian-style tea and violet scents. Not surprisingly, the mouth feel of the vibrant medium-bodied flavors is considerably finer though the lingering finish is actually quite robust if not actually rustic. This very firm effort is definitely not a RSV of lace and grace so patience is definitely advised. 92/20231+

Domaine de la Pousse d'Or (Volnay)

| | | | |
|------|---|-----|---------|
| 2017 | Bonnes Mares Grand Cru | red | (92-94) |
| 2017 | ➔ Chambolle-Musigny | red | (89-91) |
| 2017 | Chambolle-Musigny “Les Amoureuses” 1er | red | (91-94) |
| 2017 | ➔ Chambolle-Musigny “Les Charmes” 1er | red | (90-93) |
| 2017 | Chambolle-Musigny “Les Feusselottes” 1er | red | (89-92) |
| 2017 | Chambolle-Musigny “Les Groseilles” 1er | red | (90-92) |
| 2017 | Clos de la Roche Grand Cru | red | (92-95) |
| 2017 | Corton-Bressandes Grand Cru | red | (90-93) |
| 2017 | Corton-Clos du Roi Grand Cru | red | (90-93) |
| 2017 | Pommard “Les Jarollières” 1er | red | (89-92) |
| 2017 | Santenay “Clos des Tavannes” 1er | red | (89-91) |
| 2017 | Volnay “Clos l’Audignac” 1er | red | 89 |
| 2017 | Volnay “Caillerets – Clos des 60 Ouvrées” 1er | red | (89-92) |
| 2017 | Volnay “En Caillerets” 1er | red | (88-91) |
| 2017 | Volnay “Clos de la Bousse d’Or” 1er | red | 88 |
| 2017 | ➔ Volnay “Caillerets – Clos des 60 Ouvrées – Amphore” 1er | red | (91-93) |

| | | | |
|------|---|-----|---------|
| 2017 | Volnay “En Caillerets – Amphore” 1er | red | (89-92) |
| 2017 | ➔ Volnay “Clos de la Bousse d’Or – Amphore” 1er | red | (91-93) |

As I reported last year, Patrick Landanger’s son Benoît has assumed the direction of the domaine effective the first of January, 2018. The younger Landanger noted that the 2017s, like the 2016s, were made with limited amounts of sulfur. Once again I had a chance to taste three wines that were not vinified in but were raised in amphora, which is to say the En Caillerets, Clos de la Bousse d’Or and the Clos des 60 Ouvrées vineyards. I note these using the term amphore but the actual terminology found on the label reads “Vinifié et Élevé en Amphore”. I found the general quality here to be good in 2017 though a few wines displayed notes of barnyard that were subtle but the problem is that it is impossible to know, particularly given the low sulfur regimen, how well the wines will age once they have been bottled. (Langdon-Shiverick, www.shiverick.com, CA, North Berkeley Imports, www.northberkeleyimports.com, CA, Ideal Wines, www.idealwine.us, MA, Vintner Select, www.vintnerselect.com, OH and Dionysus Imports, www.dionysusimports.com, VA, all USA; Majestic Wine Warehouses, www.majestic.co.uk, UK).

2017 Chambolle-Musigny: (from parcels totaling 1.41 ha). A pretty and very fresh nose combines notes of various red berry, spice and lovely floral elements. There is both good detail and energy to the refreshing middle weight flavors that exude a subtle minerality on the bitter cherry-inflected finish. This is quite good and sufficiently forward that it should be accessible on the younger side. (89-91)/2023+

2017 Chambolle-Musigny “Les Feusselottes”: (from a .42 ha parcel). Here the nose is slightly more deeply pitched with its plum and dark berry aromas that offer a wider range of spice and floral elements. The seductive and refinement middle weight flavors also exude a subtle minerality on the slightly warm but persistent finish. (89-92)/2024+

2017 Chambolle-Musigny “Les Groseilles”: (from a .52 ha parcel). A fresh, cool and restrained nose requires aggressive swirling to liberate the red currant, lilac and rose petal-suffused aromas. There is a caressing mouth feel to the delicious, vibrant and refined medium-bodied flavors that conclude in a youthfully austere and persistent finish. (90-92)/2025+

2017 Chambolle-Musigny “Les Charmes”: (from a .19 ha parcel). Notes of both red and dark currant, anise, lavender and lilac are trimmed in just enough wood to notice. The energetic middle weight flavors possess an even finer texture is less evident minerality on the wonderfully refreshing and sneaky long finish. Good stuff. (90-93)/2025+

2017 Chambolle-Musigny “Les Amoureuses”: (from a .20 ha parcel). This is even spicier with its ultra-fresh nose of high-toned cherry, cranberry, pomegranate and violet scents. The succulent and intensely mineral-driven medium weight flavors also culminate in a wonderfully refreshing, youthfully austere and beautifully persistent finish. Classy juice. (91-94)/2027+

2017 Bonnes Mares: (from a .17 ha parcel). A completely different nose presents brooding aromas of plum, various dark berries, spice and soft earth nuances. The exceptionally rich broad-shouldered flavors possess excellent volume with evident muscle, all wrapped in a serious, mouth coating and youthfully austere finish. Patience required. (92-94)/2029+

2017 Clos de la Roche: (from a .32 ha parcel). This is also aromatically inhibited with its reluctant nose of plum liqueur, leather, humus and evident floral wisps. Here too there is excellent volume and intensity to the muscular and powerful flavors that are shaped by firm tannins that leave no doubt that this is built-to-age and a wine that’s going to need extended patience. I would add that in the context of the 2017 vintage, this is a big wine. (92-95)/2032+

2017 Santenay “Clos des Tavannes”: This is the first wine to display any appreciable reduction though it’s not enough to really mask the earth and humus-inflected dark currant aromas. There is a lovely sense of underlying tension to the lightly stony lighter weight flavors that possess fine depth and persistence long the mildly rustic finale. (89-91)/2024+

2017 Volnay “Clos de la Bousse d’Or”: There is a subtle hint of barnyard character on the otherwise fresh and spicy red and dark cherry aromas. The refined and cool middle weight flavors once again possess a caressing mouth feel along with good minerality that also suffuses the mildly drying finish. This is elegant and nicely complex but the balance isn’t ideal. 88/2023+

2017 Volnay “Clos l’Audignac”: (a northeast facing vineyard that rarely gets the same degree of sunlight as the other Volnay 1ers in the portfolio and thus it can often be more Pommard than Volnay in character). This too reflects a subtle whiff of barnyard on the much earthier aromas of mostly dark currant. There is fine energy if not quite the same density to the medium weight flavors that also exude a subtle minerality before concluding in a lingering and better balanced finish. 89/2025+

2017 Volnay “En Caillerets”: A fresh, spicy and airy nose offers up notes of red and dark raspberry, kirsch and a hint of plum. The vibrant flavors flash plenty of minerality though the finish is mildly drying and a bit short. It’s hard to predict how this will react once it is in bottle but it would be fair to observe that today the balance isn’t what it could be. (88-91)/2024+

2017 Volnay “Caillerets – Clos des 60 Ouvrées”: As is often the case, this is aromatically similar to the regular cuvée but even spicier and slightly cooler as well. The sleek, refined and more intensely mineral-driven flavors possess fine depth and better persistence on the firmer finish though there is a hint of acid tang that will probably slowly dissipate. (89-92)/2027+

2017 Pommard “Les Jarollières”: Here the nose flirts with hints of barnyard on the earthy and fresh red berry aromas. There is more volume if less refinement to the tautly muscular medium-bodied flavors that exude plenty of minerality on the lingering if not especially complex finale. This is sufficiently firm to warrant a decade plus of cellaring where more depth should develop. (89-92)/2027+

2017 Corton-Bressandes: (from a .5 ha parcel). This too flirts with barnyard nuances but in this case they are even subtler on the very fresh essence of red currant and warm earth scents. There is very good size, weight and punch to the large-scaled flavors that are at once muscular yet refined, all wrapped in an impressively persistent if firm finish. (90-93)/2029+

2017 Corton-Clos du Roi: This too reflects extremely subtle barnyard hints on the spicier aromas of red and dark cherry, humus and earth. The relatively supple and forward flavors exude a lovely minerality on the impressively complex and persistent finish that also reflects a hint of acid tang. (90-93)/2029+

2017 Volnay “Clos de la Bousse d’Or – Amphore”: A cool, airy and decidedly restrained nose combines notes of red and dark pinot fruit, earth and lovely spice nuances. The lilting and vibrant middle weight flavors possess good minerality and a beguiling texture on the balanced and lingering finish. (91-93)/2027+

2017 Volnay “En Caillerets – Amphore”: An overtly spicy nose is comprised by notes of cool and attractively layered nose of red and dark pinot fruit, lilac and violet. The mouth feel of the medium weight flavors is somewhat less refined but there is even more minerality on the detailed finish that is a bit less harmonious as there is a touch of asperity. (89-92)/2027+

2017 Volnay “Caillerets – Clos des 60 Ouvrées – Amphore”: Here the nose is spicier still if even more restrained with its timid notes of red cherry, cranberry and soft floral nuances. The wonderfully elegant and lilting flavors pack good punch before terminating in a youthfully austere and markedly firm finish that exhibits notably better balance. (91-93)/2029+

Domaine Jacques Prieur (Meursault)

| | | | |
|------|---------------------------------|-----|---------|
| 2017 | »» Beaune “Champs Pimont” 1er | red | (90-92) |
| 2017 | Beaune “Clos de la Féguine” 1er | red | (89-92) |
| 2017 | Beaune “Grèves” 1er | red | (89-92) |
| 2017 | Chambertin Grand Cru | red | (91-94) |
| 2017 | Clos de Vougeot Grand Cru | red | (88-91) |
| 2017 | Corton-Bressandes Grand Cru | red | (90-93) |
| 2017 | Echézeaux Grand Cru | red | (91-93) |
| 2017 | Gevrey-Chambertin “1er” 1er | red | (89-91) |
| 2017 | Meursault “Clos de Mazeray” | red | (88-91) |
| 2017 | Musigny Grand Cru | red | (92-94) |
| 2017 | Pommard “Charmots” 1er | red | (89-92) |
| 2017 | Volnay “Santenots” 1er | red | (89-91) |
| 2017 | Volnay “Clos des Santenots” 1er | red | (90-92) |

Technical director and winemaker Nadine Gublin noted that 2017 “commenced early which is good if there is no late frost, which there was but we lucked out and avoided any significant damage. This was not only fortunate but it also signaled that the vegetative cycle would be advanced. After that the growing season was favorable and once again we began the harvest in August with the whites on the 29th. We waited though to pick the reds so that we could be sure to have good levels of phenolic maturity and thus we started on the 6th of September and continued through to the 12th. The fruit was not only clean but importantly had homogenous maturities. We used varying amounts of whole clusters in the vinifications which is to say from zero to 100%. As to the wines, I find it interesting just how much they improved during the *élevage* and that is as true for the whites as it is the reds. Perhaps the most attractive qualities of the wines are their freshness and balance which should enable them to age effortlessly.” I found the quality of the 2017 reds to be quite good and particularly so with those from the Côte de Nuits. Readers should also take a look herein at a new *négociant* partnership between Domaine Prieur and co-owner and general director Edouard Labruyère that is called Labruyère-Prieur Sélection. (Frederick Wildman, www.frederickwildman.com, NY, USA; Corney & Barrow, www.corneyandbarrow.com, UK; SAQ, www.saq.com, LCBO, www.lcbo.com and Philippe Danduran Wines, www.vinsdandurand.com, all Canada).

2017 Meursault “Clos de Mazeray”: (vinified with 50% whole clusters). A distinctly earthy and notably floral-suffused nose reflects mostly notes of dark pinot fruit. The mouth feel of the lighter weight flavors is a bit finer than usual with good precision on the mildly rustic finale that delivers solid depth and persistence. (88-91)/2023+

2017 Beaune “Grèves”: (from a 1.17 ha parcel). A more reserved but more layered nose combines notes of both red and dark currant, earth and a pretty spice whiff. The sleek and more concentrated flavors possess good volume and richness, all wrapped in a more complex and more structured if youthfully austere finale. (89-92)/2027+

2017 Beaune “Clos de la Féguine”: (a 1.59 ha *climat* of Coucheries and a *monopole* of the domaine). A discreet application of wood sets off a spicier mix of plum, dark currant and violet scents. The succulent but well-detailed and vibrant middle weight flavors possess a lovely sense of underlying tension while exhibiting good focus on the slightly less complex finale. This should drink reasonably well after only 3 to 5 years if that's your preference. (89-92)/2025+

2017 Beaune “Champs Pimont”: (vinified with 20% whole clusters). A discreet application of wood sets off the red and dark raspberry aromas that offer up wisps of underbrush and spice. Here too there is a beguiling mouth feel to the enveloping medium weight flavors that possess a velvety texture along with plenty of minerality that really comes up on the youthfully austere and softly rustic finish. This is slightly less refined but there is more depth and more aging potential. (90-92)/2029+

2017 Pommard “Charmots”: (100% whole clusters). Here too there is a discreet application of wood to be found on the softly spicy and quite floral-scented nose of essence of dark currant. The succulent, round and caressing flavors deliver fine length though not quite the same depth though that may well develop as this ages. (89-92)/2027+

2017 Volnay “Santenots”: (from younger vines in Clos des Santenots; 15% whole clusters). Generous wood and menthol influences stop short of fighting with the relatively high-toned aromas of red raspberry, currant and newly turned earth. There is a notably finer mouth feel if not the same concentration to the delicious and attractively vibrant flavors that offer fine length if less complexity. This liting effort could easily be enjoyed young though I would advise cellaring it in the hopes that better depth will develop. (89-91)/2025+

2017 Volnay “Clos des Santenots”: (from a mix of older vines up to 80 years of age). Subtle but not invisible wood easily allows the liqueur-like aromas of plum, spice and kirsch to be appreciated. The seductively textured and marked more concentrated medium-bodied flavors possess a velvety mouth feel that contrasts moderately with the notably firm finale. Like several of the wines in the range, this needs to develop more depth but that should reasonably occur with time. (90-92)/2029+

2017 Corton-Bressandes: (from a .63 ha parcel; 30% whole clusters). A distinctly cool and restrained nose reluctantly offers up layered notes of plum, dark cherry and earth. I very much like the sense of energy to the well-detailed and solidly concentrated broad-shouldered flavors that also need to develop more depth but the underlying material is present such that this should be able to add complexity. I would add that this is a big 2017 and very Corton-like. (90-93)/2032+

2017 Clos de Vougeot: (from a 1.19 ha parcel of vines at the bottom of the slope; 20% whole clusters). Moderate wood influence isn't subtle though neither does it interfere with the spicy and ripe aromas of warm earth and poached plum. The attractively rich and velvet-textured medium-bodied flavors conclude in a bitter chocolate and warm finish. This is awkward today and while my range offers the benefit of the doubt, this was not an especially good showing. (88-91)/2025+

2017 Gevrey-Chambertin “1er”: (from young Chambertin vines planted in 1995). Here too there are notes of poached plum present on the nose of cassis, earth and underbrush. There is good energy and detail to the nicely rich middle weight flavors that flash more evident minerality on the youthfully austere, firm and dusty finish. Once again, this needs to add depth to merit the upper end of my projected range. (89-91)/2027+

2017 Chambertin: (from 5 separate parcels in both Chambertin and Clos de Bèze, which measure .84 ha). This is aromatically quite similar to the Gevrey 1er though with a broader panoply of spice elements. There is more obvious minerality as well as better size, weight and power to the tautly muscular flavors that display excellent focus and drive on the linear, youthfully austere and firmly structured finish. (91-94)/2032+

2017 Echézeaux: (from a .36 ha parcel located in the *climat* of Champs Traversin). An overtly spicy nose features notes of Asian-style tea, sandalwood, cassis and lovely floral hints. The caressing yet entirely serious medium weight plus flavors possess good density for the vintage, all wrapped in a surprisingly powerful and lengthy finish. (91-93)/2032+

2017 Musigny: (from a .77 ha parcel in the *climat* Combe d'Orveau, which is also a *monopole* of the domaine). A reserved and grudging blend features notes of Jasmin tea, red and dark raspberry, lavender and an exotic spice nuance. The silky and refined big-bodied flavors possess excellent volume if not quite the same power as I'm used to seeing but the length is first-rate on the beautifully harmonious finish that is shaped by a firm core of tightly wound tannins. Patience will definitely be necessary. (92-94)/2034+

Domaine Prieur-Brunet (Santenay)

| | | | |
|------|--------------------------|-----|---------|
| 2017 | Santenay “Maladière” 1er | red | (88-91) |
| 2017 | Meursault | red | (87-89) |

This old line estate was purchased by Louis Jadot, who will issue a few wines in both red and white under the Prieur-Brunet label. Please see the section on Jadot for more information about the 2017 vintage as well as distribution.

2017 Santenay “Maladière”: A moderately toasty nose features the pretty essence of various red berries that reveal plenty of earth and humus influences. The rich, generous and plump middle weight flavors possess a succulent mouth feel before concluding in a sappy, rustic and lightly mineral-inflected finish. This should drink well young or age well too. (88-91)/2023+

2017 Meursault: (from a blend of 2/3 Les Forges and 1/3 Les Durots). This too is markedly earthy with additional notes of forest floor, plum, dark berries and a dollop of wood. There is fine volume to the generously proportioned medium weight flavors that are seductive rather than powerful while offering reasonably good length on the juicy finish. (87-89)/2024+

Domaine du Prieuré (Savigny-lès-Beaune)

| | | | |
|------|----------------------------------|-----|----|
| 2017 | Bourgogne Pinot Noir | red | 85 |
| 2017 | Bourgogne-Hautes Côtes de Beaune | red | 86 |

(Chloe Wines, www.chloewine.com, WA, USA).

2017 Bourgogne Pinot Noir: A vague hint of reduction scalps the top notes from the relatively somber dark berry fruit and earth-suffused nose. There is better freshness and verve to the lighter weight flavors that culminate in a mildly warm and slightly simple finish. This is built on its fruit and should drink well immediately. 85/now

2017 Bourgogne-Hautes Côtes de Beaune: Here too there is just enough reduction to flatten the fruit but not so much as to completely suppress it. Otherwise there is excellent verve to the light weight flavors that flash a cool minerality on the slightly more complex and focused finale. This too is built on its fruit but there is just a bit more overall depth. 86/now

Domaine Henri Prudhon et Fils (St. Aubin)

| | | | |
|------|--|-----|---------|
| 2017 | Bourgogne Pinot Noir | red | 85 |
| 2017 | Chassagne-Montrachet “Les Chambres” | red | (88-91) |
| 2017 | St. Aubin “1er” Cuvée Les Rouges Gorges | red | (87-90) |
| 2017 | St. Aubin “Les Argillers” | red | (86-88) |
| 2017 | St. Aubin “Les Frionnes” 1er | red | (87-89) |
| 2017 | St. Aubin “Sur le Sentier du Clou” Vieilles Vignes 1er | red | (88-91) |

Vincent Prudhon succinctly described the 2017 growing season as “one where we largely avoided any climatic incidents. We did suffer a bit of frost damage in our parcels of Bourgogne and St. Aubin *villages* but otherwise, things were really pretty calm and clement. We chose to begin picking on the 4th of September and the fruit was essentially spotless and the only sorting necessary was because of some under ripe berries. It was also solidly ripe with good acidities so the vinifications and the malos passed without any difficulties. As to the style of the 2017s, they’re classically styled with good freshness, transparency and are not so structured that they couldn’t be enjoyed young and this is true for both reds and whites. As to quality, I would say that the whites are better though the difference isn’t enormous.” I would agree with Prudhon as I was more impressed with the quality of the whites than the reds. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; The Wine Society, www.thewinesociety.com, Tanners Wine, www.tanners-wines.co.uk, Peter Graham Wines, www.petergrahamwines.com, Fields, Morris & Verdin, www.fmvwines.com and Ball Brothers, www.merchant.ballsbrothers.co.uk, all UK; SAQ, www.saq.com and Sequin & Robillard/Vinifera, www.sequinrobillard.ca, both Canada).

2017 Bourgogne Pinot Noir: Light ruby color. A bright and fresh nose offers up notes of maraschino cherry, raspberry and an interesting smoky nuance. The rounded and vibrant lighter weight flavors conclude in a linear and somewhat one-dimensional finish. To enjoy young for its fruit. 85/now+

2017 St. Aubin “Les Argillers”: Also light ruby color. A pretty array is comprised by notes of red cherry, raspberry and again a hint of smoke. The nicely rich and attractively textured flavors possess slightly better volume that carries over to the moderately rustic and slightly short finish. This may add depth with bottle age but that isn’t a certainty. (86-88)/2021+

2017 St. Aubin “Les Frionnes”: A relatively high-toned nose offers up the cool essence of various red berries that are laced with soft spice and earth wisps. The succulent, round and delicious flavors possess at once better volume as well as better depth and persistence on the equally rustic finish. This isn’t especially refined but I like the frank delivery. (87-89)/2022+

2017 St. Aubin “1er” Cuvée les Rouges Gorges: (from Sur Gamay and Le Combe; few domaines use the Sur Gamay name on the label with reds for fear it will confuse consumers. Note: les Rouges Gorges is French for robin, as in the bird). This too is quite aromatically pretty with its airy aromas of red pinot, cherry and lilac. Once again there is an appealing texture to the rich and succulent middle weight flavors that possess lovely vibrancy on the mildly rustic finale. While this should reward 5 to 8 years of cellaring, it should also be approachable after only 2 to 3. (87-90)/2023+

2017 St. Aubin “Sur les Sentier du Clou” Vieilles Vignes: (55+ year old vines). Once again the nose is quite airy and cool with its wisps of essence of spiced red cherry, raspberry and floral nuances. There is fine intensity to the sappy and delicious medium weight flavors that possess a bit more mid-palate stuffing where the sap buffers the moderately firm tannic spine shaping the better balanced finish. (88-91)/2023+

2017 Chassagne-Montrachet “Les Chambres”: There is more evident earth and pepper suggestions on the mostly red berry fruit suffused nose. There is a bit more overall size and weight if less refinement and minerality to the medium-bodied flavors that exhibit a touch of bitter cherry character on the lingering finale. A quality Chassagne *villages*. (88-91)/2024+

Domaine Pascal Prunier-Bonheur (Meursault)

| | | | |
|------|------------------------------------|-----|---------|
| 2017 | Auxey-Duresses | red | (87-89) |
| 2017 | Auxey-Duresses “Climat du Val” 1er | red | (88-91) |
| 2017 | Auxey-Duresses “Les Duresses” 1er | red | (88-91) |
| 2017 | Beaune “Les Bons Feuvres” | red | (87-89) |
| 2017 | Beaune “Les Sizies” 1er | red | (89-91) |
| 2017 | Monthélie “Les Crays” | red | (86-89) |
| 2017 | Monthélie “Les Vignes Rondes” 1er | red | (89-91) |
| 2017 | Pommard “La Refène” 1er | red | (89-92) |

Pascal Prunier-Bonheur is a 5th generation winemaker from Auxey-Duresses who is in charge of this 8 ha domaine where the production is divided half and half between reds and whites. Most of the production is from owned vines though there is a small *négociant* operation as well. Prunier-Bonheur employs an enlightened viticultural philosophy where he’s not married to a single approach or dogma. He notes “I want to use the simplest approach to whatever problem that I have provided that I’m not doing any damage. But the idea that only organic treatments are necessarily more ecological than certain synthesized treatments is just wrong headed in my view, particularly when you add in the fact that most contact products have to be reapplied frequently which obviously uses a lot of fuel and compacts the soil. We pick the fruit manually and sort it on a modern sorting table. The fruit is usually 100% destemmed though a few wines might be made with 10 to 15% whole clusters. I use no pumps to move the fruit or wine and generally do very little punching down during a total *cuvaison* of around 21 days though by exception it might last as long as 28 days. I also use no added yeasts or enzymes for either extraction or clarification. At the end of the fermentation I do a moderately long lees settling period of 2 to 3 days and then rack into barrel. The *élevage* lasts for 15 to 17 months and new wood is generally no more than 20%. I will fine if necessary and I generally do a light filtration but these are done only where I think these manipulations will benefit the overall quality, not simply because a winemaking manual recommends it.” The Prunier-Bonheur style is what I would describe as traditional but with better refinement so that there is much less rusticity.

2017 Monthélie “Les Crays”: A pungently earthy and brooding nose speaks mainly of various dark berries. There is fine energy to the nicely rich lighter weight flavors are delicious while the balanced if mildly rustic finish offers good persistence. (86-89)/2021+

2017 Beaune “Les Bons Feuvres”: A restrained and cool nose possesses good freshness along with plenty of earth influence on the red and dark pinot fruit scents. The delicious and slightly more voluminous flavors possess a caressing and plump mouth feel while offering just a bit more depth and persistence on the slightly more structured finish. (87-89)/2023+

2017 Auxey-Duresses: (from Les Vireux, Les Crais and En Saussois). There is a touch of herbal tea to the slightly somber nose of plum, violet, dark currant and warm earth. The energetic and nicely precise middle weight flavors possess a subtle minerality that adds a touch of lift to the mildly rustic and youthfully austere finish that is slightly firmer. (87-89)/2024+

2017 Auxey-Duresses “Les Duresses”: A discreet application of wood surrounds the more elegant and more complex if otherwise similar nose. There is both more volume and power to the medium-bodied flavors that are blessed with good energy and minerality on the focused, intense and impressively persistent though decidedly rustic and firm finale. (88-91)/2027+

2017 Auxey-Duresses “Climat du Val”: More evident wood and a hint of menthol sets off moderately high-toned aromas of red raspberry, dark currant and newly turned earth. There is a notably finer mouth feel if not the same concentration to the delicious and attractively vibrant flavors that offer fine length as well as an almost palpable minerality on the slightly less structured finale. (88-91)/2025+

2017 Monthélie “Les Vignes Rondes”: A pretty and airy nose offers up pure and high-toned aromas of red and dark cherry and herbal tea scents. The refined and precise flavors possess a lovely sense of energy and good minerality, all wrapped in a persistent, sappy and youthfully austere finale. Lovely and understated in style. (89-91)/2025+

2017 Beaune “Les Sizies”: An attractively layered nose speaks of subtle violet and soft earth nuances that add breadth to the ripe and fresh plum and dark cherry scents. The punchy and utterly delicious medium-bodied flavors offer both good richness and a lovely minerality, all wrapped in a youthfully austere and sneaky long finish. This too is understated and altogether lovely. It does need to develop better depth but the material is here for that to occur. (89-91)/2025+

2017 Pommard “La Refène”: A noticeable but not intrusive dollop of wood and menthol surround the spiced plum, earth and floral-scented nose. The supple and pliant middle weight flavors aren’t quite as dense but there is better depth to the focused and relatively powerful, dusty and sappy finish. This is firm but not really austere and should age well. (89-92)/2027+

Château de Puligny-Montrachet (Puligny-Montrachet)

| | | | |
|-------------|---------------------------|------------|-----------|
| 2017 | Monthélie – Nature | red | NR |
|-------------|---------------------------|------------|-----------|

As has been detailed before in these pages, Etienne de Montille of Domaine de Montille is now the owner of this old domaine. Please see Domaine de Montille above for more 2017 vintage specific comments. Note that the 2017 Monthélie is a natural wine with limited sulfur and is marked “Nature” on the label; it was bottled in August, 2018. (Beaune Imports, www.beauneimports.com, CA, Glazer’s, www.glazers.com, TX, Veritas Imports, www.veritaswine.com, CA & TX and Martin Scott Wines, www.martinscottwines.com, NY, all USA; the UK agent is Anthony Sarjeant Wines with additional availability through O.W. Loeb, www.owloeb.com, UK, Berry Brothers & Rudd, www.bbr.com, UK and Fields, Morris & Verdin, www.fmvwines.com, UK; Berry Brothers & Rudd, www.bbr.com/hk, Hong Kong).

2017 Monthélie – Nature: (from Les Plantes and Les Clous; 65% whole clusters). Brett-like characters push the fruit to the background and they’re present on the rich and velvety flavors and finish as well. This is not without a certain appeal but it’s not for me. Not Rated.

Domaine Rapet Père et Fils (Pernand-Vergelesses)

| | | | |
|-------------|--|------------|-----------|
| 2017 | Aloxe-Corton | red | 88 |
| 2017 | ➤➤ Beaune “Les Bressandes” 1er | red | 92 |
| 2017 | Beaune “Cents Vignes” 1er | red | 89 |
| 2017 | Beaune “Clos du Roi” 1er | red | 89 |
| 2017 | ➤➤ Beaune “Les Grèves” 1er | red | 92 |
| 2017 | Chorey-lès-Beaune Vieilles Vignes | red | 87 |
| 2017 | Corton Grand Cru | red | 91 |
| 2017 | Corton-Pougets Grand Cru | red | 93 |
| 2017 | Pernand-Vergelesses “Les Belles Filles” 1er | red | 88 |

| | | | |
|------|--|-----|----|
| 2017 | ➔ Pernand-Vergelesses “Ile de Vergelesses” 1er | red | 91 |
| 2017 | ➔ Pernand-Vergelesses “Les Vergelesses” 1er | red | 90 |
| 2017 | Savigny-lès-Beaune “Aux Fourneaux” | red | 89 |
| 2017 | ➔ Savigny-lès-Beaune “Aux Fourneaux” 1er | red | 90 |

The laconic and thoughtful Vincent Rapet directs this 20+ ha domaine that is split roughly 50/50 between the production of reds and whites though there are more *appellations* devoted to pinot. He described the 2017 growing season as “one that was mostly calm, warm and dry. In fact two weeks or so before the harvest I was starting to notice some hydric stress in the vineyards with fruit that was beginning to wilt. Then we had a serendipitous storm that dropped around 22 mm of rain that this really helped give the vines that last sip of water they needed to finish ripening the relatively abundant yields. And this was in spite of having dropped fruit before the véraison in a number of parcels and particularly in Corton. I began picking with the whites on the 30th of August and then commenced the reds on the 4th of September. The fruit was spotless and thus we had no sorting losses of significance, which also contributed to the excellent volumes. Yields as I mentioned were good as they averaged around 48 hl/ha in both colors. Maturities though were really very good with potential alcohols that came in between 12.4 to 13.5%. I took the vinification approach of using 30 to 50% whole clusters with a 7 to 8 day cool soak and then punching down 2 to 3 times daily during the 15 day *cuvaison* that followed. As to the wines, I would say that 2017 is a very good but not a great vintage in red but it's really good in white.” Rapet is making some really lovely wines these days and his reds are much improved over the last few vintages. I quite like most of his 2017 reds (a few display barnyard hints) and while they're perhaps not quite at the level of his excellent 2016s, they're still worth your attention. Rapet noted that he bottled the reds in January and February 2018. (DC Flynt MW Selections, www.dcflyntmw.com, LA, USA; Domaine et Saveurs, www.ds-collection.com, France; Domaine Direct, www.domainedirect.co.uk and Laytons, www.laytons.co.uk both UK).

2017 Chorey-lès-Beaune Vieilles Vignes: (from Les Champs Longs). Pungent earth and smoke wisps can be found on the mostly dark berry fruit-scented nose. The old vines show as this is a concentrated 2017 with good richness to the middle weight flavors that terminate in a mildly fruit-driven but delicious finish. To enjoy young. 87/2020+

2017 Pernand-Vergelesses “Les Belles Filles”: An airier and prettier nose combines relatively high-toned red currant and cherry with whispers of plum and earth. The succulent, round and plump flavors exude a subtle minerality on to the mildly rustic and firmer finish. Perfectly good quality here and this should drink well after only a year or two of cellaring. 88/2022+

2017 Savigny-lès-Beaune “Aux Fourneaux”: (Aux Fourneaux is a split rated *appellation* with a portion rated as *villages* and another as a 1er; this is from the *villages* portion). An overtly fresh and earthy nose blends notes of red currant with humus and sauvage hints. The delicious, round and nicely voluminous flavors possess very good depth and length on the rustic and youthfully austere finish. This won't win any awards for refinement but I like the frank character. 89/2025+

2017 Savigny-lès-Beaune “Aux Fourneaux”: (from the 1er portion of the vineyard). This is actually quite similar to the *villages* cuvée if perhaps slightly more reserved. As is usually the case the mouth feel of the medium-bodied flavors is somewhat finer but also more muscular and particularly so on the firmer and robust finish. Curious however, the mid-palate is not quite as dense and while this is a better wine overall, the difference is pretty slight. 90/2027+

2017 Pernand-Vergelesses “Les Vergelesses”: (from a 1.2 ha parcel). A discreet application of wood easily permits an assessment of the ripe and fresh aromas of plum, violet and forest floor. The sleek and attractively energetic middle weight flavors combine good definition and minerality on the bitter cherry-inflected and mildly rustic finish. This is also quite firm and will require at least moderate patience. 90/2027+

2017 Pernand-Vergelesses “Ile de Vergelesses”: (from 40+ year old vines). There is a background touch of reduction though it's not enough to really mask the floral-inflected nose that is at once spicier and more elegant. The mouth feel of the medium-bodied flavors is also more elegant and more mineral-driven flavors that culminate in a firmer and youthfully austere finale. This needs to develop better depth but it is so backward at present that there is time for it to improve. 91/2029+

2017 Beaune “Clos du Roi”: A slightly riper if less elegant nose reveals notes warm earth and wild red and dark currant aromas trimmed in soft wood nuances. There is fine richness to the lighter weight (but not dilute) flavors that are plump and pliant while exhibiting good punch and sneaky good length on the balanced finish. 89/2025+

2017 Beaune “Les Bressandes”: Here too there is a touch of reduction that shouldn't last but today it's enough to partially mask the intricacies of the nose. Otherwise there is fine volume and much better concentration to the round but muscular flavors that exude a hint of minerality on the notably more complex and longer finish. This has everything it needs to reward a decade plus of cellaring and is worth your attention. 92/2027+

2017 Beaune “Cents Vignes”: There is a background whiff of barnyard character and while subtle, it’s not imperceptible and for me it detracts, if only mildly, from the appeal of the nose. More interesting are the delicious, supple and relatively fine middle weight flavors that possess good delineation on the lingering and balanced finish. That fact that the barnyard character does not show up on the finish is a positive sign but that does not necessarily mean that it won’t as the wine ages. 89/2025+

2017 Aloxe-Corton: (from four different *lieux-dits* in Les Combes, Les Boutières, Les Citernes and Les Crapousuets). Here too there is a background whiff of barnyard character that is also quite subtle but sufficiently present to detract mildly from the nose. The mouth feel of the medium-bodied flavors is actually relatively refined in the context of what is typical for the *appellation* though the rustic and robust finish makes it clear that this is still a classic Aloxe. I repeat my observation that I made about the Cent Vignes in the sense that while the barnyard element is no more than a minor distraction today, there is no way to predict whether it will become more pronounced in the future. 88/2025+

2017 Beaune “Les Grèves”: (from 50+ year old vines in the *climat* Sur les Grèves). The spicy and decidedly earthy aromas of violet, plum, dark currant and tea are trimmed in just enough wood influence to mention. There is good volume and like the Aloxe, a relatively refined mouth feel to the nicely delineated and vibrant flavors that possess excellent depth and persistence on the notably firm but not really austere finale. This too is going to require at least some forbearance before it’s completely ready for prime time. In a word, lovely. 92/2029+

2017 Corton-Pougets: An elegant, pure and relatively high-toned nose offers up notes of essence of red pinot fruit along with plenty of spice and floral influences. The strikingly refined and equally pure middle weight flavors exude plenty of minerality on the energetic, firm and bitter cherry-inflected finish. This youthfully austere effort is not especially concentrated but it is rather a Corton of refinement and beautiful balance. 93/2032+

2017 Corton: (from Les Perrières and Les Chaumes et Voierosse – the former has 50+ year old vines and the latter 30 to 35 year old vines). Here too there is just a whiff of barnyard character to the red and dark berry fruit-suffused nose where additional notes of earth and game are present. There is considerably more volume and muscle as well as a bit more concentration to the muscular flavors that deliver fine depth and persistence on the imposingly structured finish. If the barnyard element does not become more pronounced over time this will very like merit a higher score but it’s hard to recommend a wine when I can’t reasonably predict, structure aside, how successfully it will age. 91/2035+

Remoissenet Père et Fils (Beaune)

| | | | |
|------|---|-----|---------|
| 2017 | Aloxe-Corton “La Toppe au Vert” 1er | red | (88-91) |
| 2017 | Beaune “Grèves” 1er | red | (88-91) |
| 2017 | Beaune “Marconnets” 1er | red | (89-91) |
| 2017 | Beaune “Teurons” 1er | red | (89-92) |
| 2017 | ➔ Bourgogne | red | 87 |
| 2017 | Charmes-Chambertin Grand Cru | red | (92-94) |
| 2017 | Clos de Vougeot Grand Cru | red | (91-94) |
| 2017 | ➔ Gevrey-Chambertin | red | (89-91) |
| 2017 | ➔ Gevrey-Chambertin “Les Cazetiers” 1er | red | (91-93) |
| 2017 | ➔ Gevrey-Chambertin “Poissenots” 1er | red | (90-93) |
| 2017 | Gevrey-Chambertin – Le Trio 1er | red | (90-92) |
| 2017 | Maranges “Clos Roussots” | red | (88-91) |
| 2017 | ➔ Nuits St. Georges | red | (89-91) |
| 2017 | Nuits St. Georges “Les Damodes” 1er | red | (90-92) |
| 2017 | Pernand-Vergelesses “En Caradeux” 1er | red | 90 |
| 2017 | ➔ Pernand-Vergelesses “Les Vergelesses” 1er | red | 91 |
| 2017 | ➔ Savigny-lès-Beaune “Les Serpentières” 1er | red | 91 |
| 2017 | Volnay “Les Lurets” 1er | red | (87-90) |
| 2017 | Volnay “Robardelles” 1er | red | (89-91) |
| 2017 | Vosne-Romanée | red | (88-91) |

Commercial director Bernard Repolt succinctly told me that 2017 gave us a “pretty easy growing season that produced good quality and normal quantities. I like the style of the wines as consumers will not have to wait a decade or more before the reds unfold and become more approachable. Moreover there is very good transparency to the underlying *terroir*; in fact 2017 might be the most transparent vintage since 2010.” He also reiterated that Remoissenet is gradually becoming much more of a

domaine-based operation and much less of a traditional *négociant* as it now owns or controls about 28 ha. As to my take on the quality of what I found here in 2017, color me impressed and particularly by the portfolio of Gevrey 1ers. (North Berkeley Imports, www.northberkeleyimports.com, CA, Simon 'N Cellars, www.simonncellars.com, VA, Bertin Henri Selections, www.bertinhenriselections.com, FL, Cavatappi Distribuzione, www.cavatappi.com, WA, Dark Star Imports, NY, Arborway Imports, www.arborwayimports.com, MA, United Wine and Spirits, TX, Hart-Davis-Hart, www.hdhwine.com, IL and The Sorting Table, www.thesortingtable.com, CA, all USA).

2017 Bourgogne: (100% pinot). There is plenty of earth influence to the agreeably fresh red and dark berry fruit nose. The delicious and vibrant flavors possess good flesh and mid-palate density, and particularly so for the vintage, all wrapped in a nicely complex if mildly rustic finish. This is a very good Bourgogne and worth checking out plus it's possesses enough structure to reward a few years of cellaring if that's your preference. 87/2022+

2017 Beaune "Grèves": Discreet wood influence is present on the softly spicy and earthy red berry fruit aromas that introduce rich, indeed even lush, middle weight flavors that tighten up on the attractively complex and persistent finish. While this should repay up to a decade of cellaring, it's sufficiently forward to be enjoyable young. (88-91)/2025+

2017 Beaune "Marconnets": A pungent nose of reduction and wood flattens the underlying fruit at present. The delicious velvet-textured medium weight flavors are more obviously structured on the bitter cherry-inflected finish. In contrast to the relatively open and accessible mouth feel of the Grèves, this is tight enough to need at least a few years first. (89-91)/2027+

2017 Beaune "Teurons": A super-fresh and expressive nose offers up a pretty and well-layered mix of red and dark pinot fruit, earth and discreet spice wisps. The vibrant and intense middle weight flavors possess both good detail and a subtle minerality on the firmer and moderately austere finale. This is very promising but it's also quite serious. (89-92)/2029+

2017 Savigny-lès-Beaune "Les Serpentières": Elegant, pure and airy aromas of plum, dark cherry and a whiff of humus are trimmed in just enough wood to remark upon. The sleek, intense and well-delineated medium weight flavors deliver fine depth and sneaky good length in a moderately firm package. This is very Serpentières in character. 91/2025+

2017 Pernand-Vergelesses "Les Vergelesses": An all but invisible touch of wood is present on the equally elegant and airy yet even spicier nose of the cool essence of red currant and newly turned earth. The mouth feel of the medium-bodied flavors is surprisingly elegant in the context of what is typical for Vergelesses, all wrapped in a firm, serious and impressively persistent finish. This will require at least a few years of cellaring first as it's presently fairly compact. 91/2027+

2017 Pernand-Vergelesses "En Caradeux": This is attractively and exuberantly fresh though the layered nose is somewhat less elegant as the earth influence is more prominent on the ripe red and dark currant and plum scents. I very much like the texture to the broad-shouldered flavors that flash good power on the austere, robust and relatively rustic finale. This too is really quite promising but note well that in contrast to several of the prior wines that should make for good early drinking, this is not one of them so patience required. 90/2029+

2017 Maranges "Clos Roussots": Soft wood sets off the cool, pure and nicely complex aromas of plum, various dark berries and plenty of earth/humus influences. The slightly less concentrated flavors still possess a velvety mouth feel before concluding in a youthfully austere finale. This moderately firm effort should be enjoyable on the younger side. (88-91)/2024+

2017 Volnay "Les Lurets": Once again there is an enticing freshness to the otherwise restrained nose of dark raspberry, earth and subtle oak toast. There is fine intensity to the supple mid-palate yet there is good power and drive to the tautly muscular finish that displays enough asperity to cut the length somewhat short. This is an atypically big example of the vineyard where it would be fair to observe that the balance isn't quite as well dialed in. (87-90)/2027+

2017 Volnay "Robardelles": A more elegant and cooler nose is exceptionally pretty while offering up aromas composed by the essence of plum, dark cherry, lavender and spice. There is a lovely intensity to the nicely detailed middle weight flavors that also display a touch of youthful austerity on the better balanced finale. (89-91)/2025+

2017 Aloxe-Corton "La Toppe au Vert": Once again the restrained nose is quite cool and fresh with its pretty red pinot and softly earth-inflected nose. The lighter weight flavors possess an attractive mouth feel along with a subtle minerality though the finish tightens up somewhat while displaying a trace of rusticity. (88-91)/2025+

2017 Gevrey-Chambertin: (from a total holding of 2.6 ha spread out among Les Crais, Aux Etelois, Champs Chenys, Pressonnier, Les Epointures and Puits de la Barraque and several others). This is also really quite aromatically pretty with its spice and earth-suffused plum, violet, earth and red pinot fruit-scented nose. The delicious velvet-textured medium weight flavors possess good volume while delivering fine length on the rustic but complex and balanced finish. This is a very good Gevrey *villages* and worth checking out. (89-91)/2025+

2017 Nuits St. Georges: (from Les Lavières and Bas de Combe). An even spicier nose combines notes of freshly sliced plum, dark currant and plenty of earth nuances that are also picked up by the rich and attractively textured medium-bodied flavors that possess a taut muscularity that comes up on the sappy, balanced and complex finale. Like the Gevrey, this is an impressive *villages* level wine that's worth considering. (89-91)/2025+

2017 Vosne-Romanée: (from Les Jacquines and Au Dessus de la Rivière). This is one of the few wines in the range to display much reduction and while it suppresses the fruit, the intrinsic spice nuances are still perceptible. The mouth feel of the slightly bigger and richer flavors is admirably sleek while delivering excellent length on the mouth coating and well-balanced finish. This is perhaps a bit less complex than the Nuits and Gevrey but more depth should develop in time. (88-91)/2027+

2017 Nuits St. Georges “Les Damodes”: Discreet but not invisible wood frames overtly spicy and super-fresh aromas of plum liqueur, game and a whiff of earth. There is excellent punch and ample minerality to the firm, tautly muscular and built-to-age finale that is presently youthfully austere. Promising but only if you have the patience to cellar this. (90-92)/2029+

2017 Gevrey-Chambertin – Le Trio: (from the 1ers of Craipillot, Cherbaudes and Champonnet). Moderate wood influence surrounds the more deeply pitched aromas of plum, wild dark currant and earth. There is a lovely sense of energy to the delicious and lightly stony medium weight flavors that possess an appealing mouth feel before culminating in a vaguely rustic but solidly persistent and firm finish. Here too patience will prove to be essential. (90-92)/2029+

2017 Gevrey-Chambertin “Poissenots”: (from a .19 ha holding). Relatively firm reduction dominates the underlying fruit today. Otherwise there is fine freshness and verve suffusing the more evidently mineral-inflected and finer middle weight flavors that deliver fine length on the youthfully austere finish that is shaped by dense but fine tannins. Lovely. (90-93)/2029+

2017 Gevrey-Chambertin “Les Cazetiers”: (from a .39 ha parcel). An overtly *sauvage* nose is comprised by notes of earth, spice, plum, dark cherry and soft wood nuances. The rich, full-bodied and muscular flavors possess good drive and power on the robust and slightly rustic finish that makes clear that this is built-to-age and is going to need it. Excellent but a wine to buy and forget that you own it for at least a decade. (91-93)/2032+

2017 Clos de Vougeot: (from Petit Maupertui). A mildly toasty nose reflects fresh aromas of spice, red cherry, kirsch earth and a whisper of underbrush character. There is excellent richness to the sleek, intense and once again tautly muscular flavors that evidence very fine depth and persistence on the equally firm finish where a hint of wood resurfaces. (91-94)/2032+

2017 Charmes-Chambertin: (from a .29 ha parcel in Charmes proper). Here too there is just enough wood present to mention though not so much as to intrude on the appeal of the red currant aromas that are liberally laced with violet, earth and *sauvage* nuances. There is good size, weight and density to the delicious medium weight flavors, all wrapped in a firm and long finish that reflects a touch of youthful asperity that my projected range assumes will dissipate with age. (92-94)/2032+

Domaine Rollin Père et Fils (Pernand-Vergelesses)

| | | |
|--|------------|----------------|
| 2017 Aloxe-Corton | red | (87-90) |
| 2017 Bourgogne-Hautes Côtes de Beaune | red | 86 |
| 2017 Pernand-Vergelesses | red | 87 |
| 2017 Pernand-Vergelesses “Les Fichots” 1er | red | (88-91) |
| 2017 Pernand-Vergelesses “Ile de Vergelesses” 1er | red | (88-91) |
| 2017 Pernand-Vergelesses “Les Vergelesses” 1er | red | (88-91) |
| 2017 Savigny-lès-Beaune “Aux Grands Liards” | red | (87-89) |

The *très sympa* Rémi Rollin called 2017 a “classic vintage that produced very aromatic wines that should drink well young. But the trick to this vintage was to really watch your yields because after the vines produced so little in 2016, they were primed to be super-productive. After we lost on average ~70% of our crop in 2016 we debudded less aggressively than we usually do but then paid for it by having to do a green harvest in July. We chose to begin picking on the 5th of September and while we did not produce the full allocation of reds authorized, we were close and in retrospect it was probably a bit too much. This is to say that we realized around 55 hl/ha in both colors. Despite the generous yields the fruit was clean and ripe which made the vinifications pretty easy as there was nothing to be concerned about. I like the 2017 vintage and while it's by no means a great year for us, the wines are delicious and pleasant.” I admire Rollin's honesty as he has appropriately described his wines. Rollin noted that two of his 2017 reds were bottled in January 2019. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Sequin & Robillard/Vinifera, www.seguinrobillard.ca, Canada; Fields, Morris & Verdin, www.fmvwines.com, UK).

2017 Bourgogne-Hautes Côtes de Beaune: A high-toned and ultra-fresh nose speaks of strawberry, raspberry and a touch of rose petal. The delicious, intense and well-detailed lighter weight flavors deliver pretty good length along with a hint of minerality. This isn't dense but it's certainly pretty. 86/2020+

2017 Pernand-Vergelesses: (from 4 separate *lieux-dits*). This is actually fairly aromatically similar to the Bourgogne but with more evident earth influence. There is a bit more volume to the delicious flavors that are still on the lighter weight side, all wrapped in a minerally, detailed and somewhat raspy if persistent finish. 87/2021+

2017 Savigny-lès-Beaune “Aux Grands Liards”: Classic ruby hue. A much different aromatic profile presents itself here with its nose of earth-inflected plum, dark cherry and violet. The succulent, round and delicious flavors possess a bit better mid-palate density before concluding in a rustic and youthfully austere finish that exhibits better depth and length. (87-89)/2022+

2017 Aloxe-Corton: (~25% of the blend is from the 1er Les Guérets with the remainder from Les Boutières and Les Caillettes). A fresh if reserved nose combines notes of red and dark raspberry, plum and a soft suggestion of earth. There is once again better volume to the appealingly textured medium weight flavors that possess just a bit more overall depth and persistence on the mildly rustic finale. (87-90)/2023+

2017 Pernand-Vergelesses “Les Vergelesses: (from 40 to 45 year old vine fruit). This too is aromatically restrained with its wisps of both red and black raspberry, forest floor and discreet spice nuances. The very supple and easy-going flavors are not exactly light weight but it would be fair to say that they're not dense, all wrapped in a reasonably long and complex if raspy finish. My sense is that this will better harmonize with a few years of bottle age. (88-91)/2024+

2017 Pernand-Vergelesses “Les Fichots”: (a mix of 35 and 65+ year old vines). Unusually for a Rollin wine, an evident application of wood sets off a more deeply pitched nose of plum, dark cherry, spice and soft earth. There is slightly better volume though the delicious flavors are still not particularly concentrated though there is good complexity to the sneaky long and noticeably rustic finish. (88-91)/2027+

2017 Pernand-Vergelesses “Ile de Vergelesses”: (two-thirds of this is from 65+ year old vines and the other third is from 10+ year old vines). An atypically high-toned nose features notes of strawberry, raspberry, cranberry and a dollop of spice elements. There is excellent vibrancy if not density to the more mineral-inflected lighter weight flavors that flash fine detail on the lingering and mildly austere finale. This is definitely on the light side but undeniably pretty. (88-91)/2024+

Domaine Nicolas Rossignol (Volnay)

| | | | |
|------|--|-----|---------|
| 2017 | Aloxe-Corton | red | NR |
| 2017 | Beaune “Clos des Mouches” 1er | red | (89-91) |
| 2017 | Beaune “Reversées” 1er | red | (88-90) |
| 2017 | Pommard “Argillières” 1er | red | (88-91) |
| 2017 | Pommard “Les Chanlins” 1er | red | (86-89) |
| 2017 | Pommard “Les Chaponnières” 1er | red | (88-91) |
| 2017 | Pommard “Clos des Vergers” 1er | red | (87-90) |
| 2017 | Pommard “Les Epenots” 1er | red | (87-90) |
| 2017 | Pommard “Les Noizons” | red | (87-89) |
| 2017 | Pommard “Les Vignots” 1er | red | (87-90) |
| 2017 | Savigny-lès-Beaune | red | 88 |
| 2017 | Savigny-lès-Beaune “Les Fourneaux” 1er | red | NR |
| 2017 | Volnay | red | (87-89) |
| 2017 | Volnay “Les Caillerets” 1er | red | (87-89) |
| 2017 | Volnay “Les Chevrets” 1er | red | (87-89) |
| 2017 | Volnay “Clos des Angles” 1er | red | 89 |
| 2017 | Volnay “Roncerets” 1er | red | (88-91) |
| 2017 | Volnay “Santenots” 1er | red | NR |
| 2017 | Volnay “Taillepieds” 1er | red | (88-90) |

Nicolas Rossignol, who directs this 20+ ha domaine with its incredible range of wines from Volnay and Pommard among other communes, has recently moved into gorgeous new winery digs on the outskirts of Beaune and 2017 was the second vintage where he was able to process the fruit and make the wines within it. Rossignol was understandably much more upbeat about the 2017 vintage than he was for its 2016 counterpart, noting that “we finally made some wine though not necessarily a lot of it, just more than we did in 2016. The growing season was fairly easy but you still had to be out in your vineyards to

adequately control yields, which was important to obtain the necessary maturities. We chose to begin the harvest on the 5th of September and brought in decent yields with strong potential alcohols as they averaged right at 13.5% so nothing was chaptalized. I used varying amounts of whole clusters though some wines had none and others had as much as 60%. Another change that I made for the 2017 vintage was to reduce the level of toast in my barrels. As to the wines, perhaps their best attribute is their balance but there are a number of others and in particular transparency. I use the term transparency in two senses, which is to say it's not only transparency to the underlying *terroir* but also to the work in the vineyard as there are a lot of dilute wines in 2017. I think the majority of the reds will make for delicious early drinking but there are a few that I believe will surprise people as to how long they last." As was the case with several domaines that I visited on this trip, there was a fairly high incidence of barnyard elements to a number of the wines. Some were clearly less affected than others and will probably pass muster with most readers but as I have consistently pointed out, I cannot judge individual sensitivities because after all, some actually like the effects of brett-like characteristics and don't view it as a flaw at all. Indeed at low levels some believe it's an attribute. All I can do is to point it out where I find it and then indicate how strong it is. Moreover, I cannot predict how well a wine that is slightly affected might age as it's dependent on a number of factors so the best that I can do is offer the benefit of the doubt. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France; Pas Mal Portfolio, mafeuer@mindspring.com, NJ, Fine Vines, www.finevines.com, IL, Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, The Harvest Wine Company, LLC, nate@harvestwineco.com, CO, Small Potatoes Wine, www.smallpotatoeswine.com, ID, Pinnacle Imports, www.pinnacle-imports.com, MO, Atlanta Wholesale Wines, www.ndcweb.com, GA, M.S. Walker, www.mswalker.com, MA, all USA; Lea & Sandeman, www.leaandsandeman.co.uk, UK).

2017 Savigny-lès-Beaune: (from the *villages* portion of Fourneaux). Very fresh if reserved aromas of red berries and pungent earth notes give way to supple but energetic and nicely detailed flavors that offer good persistence on the mildly rustic finish. This forward effort should drink well young. 88/2020+

2017 Aloxe-Corton: (from Les Combes). Hints of barnyard detract from the dark berry fruit and earth-suffused aromas that are picked up by the vibrant flavors that terminate in a slightly drying and short finish. I found this difficult to like. Not Rated.

2017 Volnay "Clos des Angles": (50% whole clusters). Here too there is a whiff of barnyard character on the otherwise fresh aromas of various red berries, earth and soft spice nuances. The plump yet agreeably sleek medium-bodied flavors are rich to the point of being plush, all wrapped in a lingering and clean finish. 89/2023+

2017 Pommard "Les Noizons": (from both *climats*; 30% whole clusters). Once again there is a trace of barnyard on the plum, red currant and violet-scented nose. There is impressive richness to the medium-bodied flavors that also possess a plush mouth feel though the focused and energetic finish also evidences a hint of barnyard. This is a tricky wine to judge because if the level of barnyard stays where it is, I suspect that most people would not have a problem with it but if it becomes more prominent than it is now, my sense is that they very well might. (87-89)/2024+

2017 Pommard "Les Vignots": Barnyard elements can be found on the ultra-fresh and quite floral nose of various red berries and earth. There is excellent vibrancy to the more precise and more mineral-inflected if less concentrated flavors where the barnyard character resurfaces. I repeat that if the level remains where it is, this should appeal to most people; however, if it does not, this may not be to the taste of many. (87-90)/2024+

2017 Volnay: (from five different *lieux-dits*, the largest contributor of which is La Bouchère). Here the barnyard character is not subtle on the red and dark pinot fruit aromas that are laced with plenty of earth and floral wisps. The energetic middle weight flavors possess fine precision and only a hint of rusticity on the lingering backend where the barnyard character does not resurface. (87-89)/2024+

2017 Beaune "Reversées": A fresh dark berry fruit and earth-suffused nose reflects subtle but not invisible notes of barnyard character. The round, delicious and notably finer medium weight flavors are not particularly dense but do offer solid length with no finishing dryness even though the barnyard elements reemerge. (88-90)/2025+

2017 Beaune "Clos des Mouches": A whisper of barnyard can be found on the much more deeply pitched nose of earthy dark currant and violet aromas. There is better mid-palate concentration to the medium-bodied and tautly muscular flavors that conclude in a lingering and firm if naturally sweet finale. (89-91)/2027+

2017 Savigny-lès-Beaune "Les Fourneaux": (20% whole clusters). Relatively prominent barnyard elements are present on the wood and menthol-inflected aromas of various dark berries and earth. There is once again very good volume to the palate coating, powerful and muscular flavors that unfortunately culminate in a mildly dry and metallic finish. While this has good underlying material but it's hard to see this evolving well. Not Rated.

2017 Volnay "Les Caillerets": Soft barnyard elements remain in the background of the spicy red pinot fruit aromas that are trimmed in subtle wood and menthol whiffs. The markedly finer and overtly stony middle weight flavors possess a really lovely mouth feel though the lingering finish evidences enough barnyard to render it less appealing. (87-89)/2023+

2017 Volnay “Les Chevrets”: (30% whole clusters). Strong Brett-like aromas largely dominate the underlying red and dark currant aromas. Here too the mouth feel of the medium weight flavors is quite fine plus there is good precision to the lightly mineral-inflected finish where, somewhat surprisingly given the prominent Brett-like aromas on the nose, it does not show up on the finish. Again, it’s impossible to predict whether the barnyard characters will stay at this level or not. (87-89)/2025+

2017 Volnay “Taillepieds”: Here there is only a whiff of barnyard on the fresh aromas of plum, violet, rose petal and soft wood hints. There is fine detail and focus to the lighter weight, refined and overtly stony flavors that terminate in a lingering finish where a hint of barnyard can be discerned. (88-90)/2025+

2017 Volnay “Roncerets”: (from Roncerets proper). Moderate amounts of barnyard elements are present on the otherwise pretty aromas of violet, plum and black cherry. The sleek, intense and precise medium-bodied flavors possess good volume and a lovely texture while exhibiting good length on the lingering finish that is clean. (88-91)/2027+

2017 Volnay “Santenots”: A very pungent nose combines Brett-like elements with reduction. The more muscular if somewhat less vibrant flavors possess good mid-palate density while offering acceptable length on the drying and short finish. While anything can happen, it’s hard to see this recovering. Not Rated.

2017 Pommard “Clos des Vergers”: Moderate amounts of wood and menthol surround the much more subtle barnyard nuances on the fresh red and dark currant and earth scents. The delicious and vibrant medium-bodied flavors possess solid volume while delivering pretty good length on the very firm finish where a hint of barnyard shows up. (87-90)/2027+

2017 Pommard “Les Chaponnières”: More evident Brett-like influence suffuses the menthol and wood surrounded black pinot fruit, game and earth scents. The relatively supple yet muscular medium weight flavors display fine depth and persistence though there is a trace of barnyard on the finish. (88-91)/2029+

2017 Pommard “Argillières”: Here too there is evident Brett-like influence on the cool and fresh nose that is comprised mostly by red and dark currant and warm earth nuances. The energetic and well-detailed middle weight flavors culminate in a robust and rustic finish where only a trace of barnyard is present. (88-91)/2029+

2017 Pommard “Les Chanlins”: An extremely subtle hint of barnyard can be found on the dark currant, plum and spice aromas that are trimmed in moderate amounts of wood and menthol. Despite the barnyard character being subtle on the nose it’s more prominent on the palate where the muscular medium-bodied flavors display good power on the mildly drying and very firm finish. (86-89)/2029+

2017 Pommard “Les Epenots”: (from both Grands and Petits Epenots; 60% whole clusters). Pungent aromas of menthol, barnyard, red and dark cherry, violet and strong earth lead to exceptionally rich large-bodied flavors that possess a velvety texture before terminating in a powerful and driving finish where a touch of dryness again is in evidence. (87-90)/2029+

Domaine Roux Père & Fils (St. Aubin)

| | | | |
|-------------|--|------------|-----------|
| 2017 | Rully “La Martelle” | red | 86 |
| 2016 | Aloxe-Corton “Les Boutières” | red | 84 |
| 2016 | Aloxe-Corton “Les Valozières” 1er | red | 87 |
| 2016 | Chambolle-Musigny “Les Borniques” 1er | red | 87 |
| 2016 | Chambolle-Musigny “Les Charmes” 1er | red | 88 |
| 2016 | Chambolle-Musigny “Les Fremières” | red | 85 |
| 2016 | Gevrey-Chambertin Vieilles Vignes | red | 87 |
| 2016 | Santenay “Beauregard” 1er | red | 85 |
| 2016 | Santenay “Beaurepaire” 1er | red | 88 |
| 2016 | Vougeot “Les Petits Vougeot” 1er | red | 88 |

Roux Père is one of the largest landholders in Burgundy with some 70 ha spread between the Côte d’Or and the Côte Chalonnaise; most impressively, fully 65 of the 70 ha are situated in the Côte d’Or. The domaine’s wines are distributed in a number of markets but I did not have specific importer information at the time of Issue 74’s release beyond what I list herein. (Bibendum Wine Ltd., www.bibendum-wine.co.uk, UK).

2017 Rully “La Martelle”: Significant reduction renders the underlying fruit difficult to evaluate though it does seem clean. The barely medium weight flavors do possess an attractive sense of verve with reasonably good detail on the mid-palate though the finish doesn't offer much depth and only acceptable length. This is certainly drinkable and not without a certain appeal but the lack of complexity consigns this to the banal category. 86/2021+

2016 Gevrey-Chambertin Vieilles Vignes: While the nose is not nearly as reduced as the Rully, there is a trace of funk that knocks down the fruit somewhat though there are plenty of earth and *sauvage* characters. The lighter weight flavors possess much better freshness and verve on the palate with good delineation and a subtle minerality that also suffuses the acceptably persistent if rather linear and borderline lean finish. This is not without a certain appeal but there is an issue or two that prevent it from achieving the next level. 87/2022+

2016 Santenay “Beauregard”: A cool nose of sour cherry, red berries and slightly under ripe raspberries lead to detailed and vibrant middle weight flavors that, like the nose, terminate in a mildly sour, lean and bitter finish. As the description suggests, this isn't harmonious and the flavors lack a bit of flesh and overall, it's difficult to see this recovering. 85/now

2016 Santenay “Beaurepaire”: A decidedly somber nose of poached plum and various dark berries gives way to round and delicious if restrained medium weight flavors that flash hints of rusticity, austerity and a subtle touch of warmth. The depth is still a work in progress but more will likely develop with a few years of bottle age. 88/2023+

2016 Aloxe-Corton “Les Boutières”: There is a hint of maraschino cherry character to the mildly somber earthy red berry fruit aromas. While there is good intensity and energy to the middle weight flavors, the finish is both lean, slightly bitter and even a touch warm. It's hard to see this ever harmonizing and it's tough to like today. 84/now

2016 Aloxe-Corton “Les Valozières”: This is also noticeably somber and quite *sauvage* on the relatively deeply pitched nose of poached plum and forest floor. There is better mid-palate density to the equally vibrant though richer medium weight flavors that also evidence a touch of bitter cherry pit element on the mildly warm finish. This isn't refined but then again that's not what Valozières typically offers. 87/2023+

2016 Vougeot “Les Petits Vougeot”: A restrained and nicely airy red berry fruit nose is laced with soft earth and spice nuances. The barely middle weight flavors possess acceptable density and a dusty texture while offering better depth and persistence on the moderately firm if slightly edgy finale. This is on the lighter side but offers decent flavor authority. In sum, this is okay for what it is but certainly not distinguished. 88/2023+

2016 Chambolle-Musigny “Les Fremières”: A mildly skunky nose (not mercaptans) is sufficiently reduced to largely if not completely push the underlying fruit to the background though hints of dark currant and plum are present. There is fine vibrancy to the otherwise delicious lighter weight flavors that terminate in a slightly tough and edgy finish that also evidences a touch of warmth. I found this hard to like and while time may help, I doubt that the sense of balance and harmony will recover. 85/now

2016 Chambolle-Musigny “Les Borniques”: There is a whiff of reduction that isn't enough to mask the earthy and somber dark berry fruit aromas that are cut with spice and earth nuances. There is good energy and better ripeness to the medium-bodied flavors though this too evidences a mildly sour bitter cherry pit character on the mildly short and warm finish. This isn't nearly as problematic as the Fremières but the balance isn't ideal and I am concerned that the finish may well dry out in time. 87/2023+

2016 Chambolle-Musigny “Les Charmes”: A cool, pure and very pretty nose features notes of airy red currant, spiced cherry and a hint of spice. The lighter weight if attractively vibrant flavors possess good delineation while offering better maturity to the supporting tannins, the finish does exhibit the same touch sour cherry pit character displayed by the Borniques. In short, this is pretty enough but the balance isn't quite as well dialed in as it might be. 88/2024+

Domaine Comte Senard (Aloxe-Corton)

| | | | |
|------|-----------------------------------|-----|---------|
| 2017 | Aloxe-Corton | red | (87-90) |
| 2017 | Aloxe-Corton "Les Valozières" 1er | red | (89-92) |
| 2017 | ➔ Bourgogne Pinot Noir | red | (86-89) |
| 2017 | Chorey-lès-Beaune | red | (87-89) |
| 2017 | Corton-Bressandes Grand Cru | red | (91-93) |
| 2017 | Corton-Clos des Meix Grand Cru | red | (90-93) |
| 2017 | Corton-Clos du Roi Grand Cru | red | (91-93) |
| 2017 | Corton-Les Paulands Grand Cru | red | (90-92) |
| 2017 | Corton-Perrières Grand Cru | red | (90-92) |

Lorraine Senard was more upbeat about the 2017 growing season noting that "while we ultimately avoided any damage from the late April frost fright, we still had mildew problems so it was necessary to remain vigilant and to treat carefully. The bud break was early and generous and thus it was necessary to drop a lot of fruit via a green harvest. I was really surprised at how much fruit we dropped and there were still plenty of bunches remaining. We also did quite a bit of leaf pulling as I wanted to be as sure as possible that the fruit became as ripe as reasonably possible while maintaining reasonably good acidities. I chose to begin picking on the 6th of September and brought in ripe, clean and phenolically mature fruit. I used a minimum of 50% whole clusters and for many wines 100%. They have put on weight and freshness during the *élevage* and I have come to really like this vintage. Moreover, I think that it's a vintage that will drink well all its life." I too like what Mme. Senard has achieved though I'm not quite as convinced that her upper level 2017s are necessarily going to drink especially well young though the entry level wines certainly should. Moreover the Senard wines typically offer very good value. (Pas Mal Portfolio, mafeuer@mindspring.com, NY/NJ and Vineyard Road, www.vineyardroad.net, MA, both USA).

2017 Bourgogne Pinot Noir: (50% whole clusters). A perfumed and relatively high-toned nose features notes of very fresh red berries and soft earth nuances. The sleek and beautifully well-detailed flavors possess good verve on the enticingly textured finish that offers solid depth and persistence. This is quite a good Bourgogne and worth a look. (86-89)/2020+

2017 Chorey-lès-Beaune: (from Les Champs Longs; 100% whole clusters). Hints of wood toast and menthol can be found on the red and dark raspberry scents that are trimmed in plenty of freshly turned earth. The lilted and delicious lighter weight flavors terminate in an utterly delicious finish. This should be accessible early on. (87-89)/2021+

2017 Aloxe-Corton: (from 5 different vineyards; 100% whole clusters). A slightly more deeply pitched nose combines plenty of earth and game nuances with the dark currant and plum scents. The delicious, energetic and nicely detailed flavors are slightly more concentrated though they too are on the lighter side, all wrapped in a youthfully austere and mildly rustic finale. (87-90)/2023+

2017 Aloxe-Corton "Les Valozières": (100% whole clusters). More evident floral characters are present on the spicy aromas of dark pinot fruit that is cut with notes of game, earth and the *savage*. There is excellent punch to the caressing middle weight flavors that reveal natural punch and power before concluding in a powerful, serious and rustic finale. This compact effort will need at least a few years to unwind and further flesh out. (89-92)/2027+

2017 Corton-Perrières: (30% whole clusters). Wood and menthol elements serve as the backdrop for the fresh essence of red cherry that is laced with hints of earth and smoke. The vibrant, delicious and nicely voluminous flavors exude a fine bead of minerality onto the firm but not really austere or rustic finale. (90-92)/2027+

2017 Corton-Les Paulands: (100% whole clusters). Here too there are enough wood and menthol elements on the brooding and distinctly earthy red and dark currant aromas to merit mentioning. The palate impression of the medium-bodied flavors trades a bit of refinement for more mid-palate concentration while offering good minerality on the serious, powerful and quite firmly structured finish. This is very Corton in basic character. (90-92)/2029+

2017 Corton-Clos des Meix: (a large 2 ha *monopole* of the Domaine with 80% of the vines planted in '45 and the rest in '75; 100% whole clusters). Here too there is moderate wood influence to the intensely earthy and overtly *savage* aromas of spiced plum and black raspberry. The rich and nicely dense flavors possess a velvety and caressing mouth feel that exhibit a pretty minerality on the nicely balanced and impressively complex if not especially refined finish. (90-93)/2029+

2017 Corton-Bressandes: (50% whole clusters). A more subtle application of wood sets off the red and dark raspberry, earth and humus scents. The seductive, round and attractively textured broad-shouldered flavors possess very good mid-palate density before terminating in a lingering, complex and balanced finale. Patience strongly suggested. (91-93)/2029+

2017 Corton-Clos du Roi: (50% whole clusters). A markedly floral and spice-infused nose combines layered aromas of various red berries, forest floor, humus and a discreet hint of wood. There is once again good volume to the relatively tender if muscular flavors that progressively tighten up as the lingering finish sits on the palate. The balance is also quite good as the only nit is a hint of backend warmth. Here too patience strongly suggested. (91-93)/2032+

Domaine Tollot-Beaut (Chorey-lès-Beaune)

| | | | |
|------|--|-----|----|
| 2017 | ➔ Aloxe-Corton | red | 89 |
| 2017 | ➔ Aloxe-Corton "Les Fournières" 1er | red | 92 |
| 2017 | Aloxe-Corton "Les Vercots" 1er | red | 89 |
| 2017 | Beaune "Clos du Roi" 1er | red | 90 |
| 2017 | ➔ Beaune "Grèves" 1er | red | 91 |
| 2017 | ➔ Bourgogne | red | 87 |
| 2017 | Chorey-lès-Beaune | red | 88 |
| 2017 | ➔ Chorey-lès-Beaune "La Pièce du Chapitre" | red | 89 |
| 2017 | Corton Grand Cru | red | 92 |
| 2017 | Corton-Bressandes Grand Cru | red | 93 |
| 2017 | Savigny-lès-Beaune "Champ-Chevrey" 1er | red | 90 |
| 2017 | ➔ Savigny-lès-Beaune "Les Lavières" 1er | red | 91 |

Nathalie Tollot described 2017 in an unusual way, saying "we're just not used to these yields and it was immediately clear that our picking team was much too small! What is all the more amazing is that in July we dropped quite a bit of fruit. We began the harvest on the 5th of September and we normally pick in eight days but in 2017 it took us 11 and this was with fruit that was basically spotless and uniformly ripe. But with that said, our yields were still smaller than most as everything came in between 35 and 45 hl/ha with an average of 38 hl/ha. Potential alcohols were good too at around 13% with reasonably but not high acidities. Otherwise we did our usual vinification and initially I was somewhat skeptical about the quality of the new wines. What's interesting is how much they changed during the *élevage* and in particular they really fleshed out and added weight and in the process became more serious. I can honestly say that I've come full circle on the wines as I really quite like them now." This domaine remains one of the finest sources of top value Burgundy and the quality achieved here in 2017 will only enhance that reputation. Note that the Tollot wines are deliberately bottled with slightly higher levels of CO₂ so decanting the wines is always a good idea. Also, the 2017s were bottled between December 2018 and February 2019. (Wine Bow; The Wine Society, www.thewinesociety.com, Tanners Wine, www.tanners-wines.co.uk, Domaine Direct, www.domainedirect.co.uk, Fields, Morris & Verdin, www.fmvwines.com, Justerini & Brooks, www.justerinis.com and O.W. Loeb, www.owloeb.com, all UK).

2017 Bourgogne: An appealingly fresh nose speaks of a panoply of red berry and earth scents where the latter is picked up by the succulent, even opulent, middle weight flavors that flash a hint of bitter cherry on the moderately firm finish. This is really quite good for its level and worth considering for an all-around house red as it should drink well early and with a few years of bottle age. 87/2021+

2017 Chorey-lès-Beaune: A more elegant if similar nose offers up just a bit more complexity that is also the case for the equally succulent and rich medium weight flavors that also flash a hint of bitter cherry on the slightly firmer finish. This too would make a nice choice for an upper level house red that also could be enjoyed young but cellared for a few years as well. 88/2022+

2017 Chorey-lès-Beaune "La Pièce du Chapitre": (from a 1.7 ha parcel of 50+ year old vines). A nicely layered array offers up notes of both red and dark pinot, violet, spice and a whiff of sandalwood. The plush and plump middle weight flavors that possess a seductively textured mid-palate that contrasts somewhat with the slightly youthfully austere finale. This is excellent for what this is and recommended. 89/2023+

2017 Savigny-lès-Beaune "Les Lavières": Here the expressive if cool nose offers another step up in both elegance and complexity offering as it does notes of red currant, cassis, anise and spiced tea. There is a finer mouth feel to the more mineral-inflected medium-bodied flavors that possess solid density before concluding in a sneaky long and well-balanced finish. This needs to add a bit of depth but the material is present such that more should develop. 91/2024+

2017 Savigny-lès-Beaune “Champ-Chevrey”: (Champ-Chevrey is a *climat* within Les Fourneaux). An even cooler and definitely more restrained nose display an admirably pure combination of the essence of red raspberry, cherry and hints of earth and spice. The super-rich and lavishly textured medium weight flavors are almost thick yet there is reasonably good energy to the lingering if slightly sweet finish. This is an interesting if distinctly atypical 2017. 90/2024+

2017 Beaune “Clos du Roi”: A notably ripe yet still pleasingly fresh nose possesses notes of markedly spicy red cherry liqueur, kirsch and earth nuances. This mouth feel of the medium weight flavors is rich to the point of opulence while the velvet-textured finish is also slightly sweet. I would make the same remark here that this is a good if atypical 2017. 90/2023+

2017 Beaune “Grèves”: This is also quite ripe though again it remains fresh while offering up a well-layered nose of cassis, black raspberry, spice and newly turned earth. There is slightly better energy and lovely detail if not quite the same concentration to the middle weight flavors, all wrapped in a solidly mineral-driven, balanced and youthfully austere finish. This is pretty much a classic Grèves. 91/2025+

2017 Aloxe-Corton: (from Les Petits Vercots, Boutières, Les Cras and Crapousuets). Once again there is plenty of spice influence to the pretty red and blue pinot fruit and forest floor-suffused nose. The medium weight flavors are not nearly as concentrated but I like the depth and balance of the balanced finale. Good stuff for its level and worth a look. 89/2024+

2017 Aloxe-Corton “Les Vercots”: (from young vines of around 15 years of age). This too is quite spicy with a surprisingly elegant nose that mixes notes of red berries with those of cherry, raspberry and even a hint of cranberry. There is excellent intensity and evident power to the muscular flavors that culminate in a rustic and moderately austere finish. Once again this is not as concentrated as the best in the range and the lack of density from the young vines show somewhat. 89/2025+

2017 Aloxe-Corton “Les Fournières”: This is the first wine to display any significant wood influence and even here it's quite subtle on the pretty aromas of spiced plum, violet and earth where a top note of maraschino cherry appears. The sleek, delicious and more concentrated medium-bodied flavors possess excellent depth and persistence. This fine effort is worth considering. 92/2025+

2017 Corton: (from Les Combes). There is enough reduction to dominate the underlying fruit though I doubt that it will persist for long. Otherwise there is a lovely sense of underlying tension to the sleek, delicious and vibrant medium weight plus flavors that possess an attractive texture while delivering solid length and focused power on the firm but not really austere finale. This is not especially complex but more depth should develop in time. 92//2027+

2017 Corton-Bressandes: A subtly floral-inflected nose combines notes of violet and lavender with those of spiced plum, dark currant and plenty of spice influence. The Tollot Bressandes is typically a fairly muscular wine but in 2017 it is more a wine of refinement on the moderately concentrated flavors that deliver good punch on the well-balanced and more complex finish that flashes just a hint of youthful austerity. 93/2029+

Domaine Thierry Viot-Guillemard (Pommard)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Auxey-Duresses “Les Reugnes” 1er | red | 87 |
| 2017 | Beaune “Clos des Mouches” 1er | red | 90 |
| 2017 | Monthélie “Les Duresses” 1er | red | 87 |
| 2017 | ➔ Pommard “En Brescul” | red | 89 |
| 2017 | ➔ Pommard “Les Epenots” 1er | red | 93 |
| 2017 | ➔ Pommard “Les Fremiers” 1er | red | 92 |
| 2017 | ➔ Pommard “La Platière” 1er | red | 92 |
| 2017 | ➔ Pommard “Les Rugiens” 1er | red | 93 |
| 2017 | ➔ Volnay “Le Cros Martin” | red | 89 |

Thierry Viot was much more upbeat about the 2017 growing season than he was regarding its 2016 counterpart, enthusiastically noting that “we finally made some wine! The season, other than a frost scare, was really pretty easy to manage and we sailed into the harvest, which for us began on the 3rd of September. The harvest conditions were excellent and the fruit was clean and ripe and thus we were able to pick quickly. Yields were generous for us as I don't remember the last time we realized anything close to the 45 hl/ha that we brought in. The clean and ripe fruit also made the vinifications easy to manage as there were no worries about off odors or unripe tannins. As the wines, their best attribute is their excellent balance and the second would be their outstanding transparency to the underlying *terroir*. I should point out that the 2017s are not particularly concentrated and they're built on their fruit but in my view, they're no less interesting for it.” As the ratings and

commentaries confirm with only a few exceptions, Violot has done a fine job in 2017 and most of the wines merit your consideration as they should make for refreshing and satisfying drinking. Violot said that his 2017s were bottled in November and December 2018. (Caveau Selections, www.caveauselections.com, OR, True North Wine Merchants, www.truenorthwines.com, CA, both USA; Baron Wines, www.baronwines.co.uk, UK; Vins Balthazard, www.vinsbalthazard.com, Quebec, Canada; Euan McKay Wine Merchant, www.euanmckay.com.au, Australia; Peter Maude Wines, www.pmfw.co.nz, New Zealand).

2017 Volnay “Le Cros Martin”: A very fresh nose combines notes of red and dark currant with those of violet, earth and spice. The succulent, rich and delicious flavors possess both good energy and volume, all wrapped in a textured and lingering finish where the only nit is a hint of warmth. This isn’t super-dense but it is well-balanced and satisfying. 89/2023+

2017 Pommard “En Brescul”: Discreet wood influence sets off the more deeply pitched aromas of plum and dark berries along with hints of earth and humus. The sleek, supple and delicious middle weight flavors possess a relatively seductive texture before concluding in a lightly stony and mildly rustic youthfully austere finish. Good stuff for its level and this should drink well on the younger side if preferred. 89/2024+

2017 Auxey-Duresses “Les Reugnes”: Curious notes of cigar ash and tar aren’t additive to the appeal of the otherwise fresh array of red berries and forest floor scents. More interesting are the agreeably textured medium weight flavors that possess fine volume and punch while exhibiting reasonably good depth and length. This is not a poor wine but it would be fair to describe it as particular and I can’t say that it appeals to me. 87/2023+

2017 Monthélie “Les Duresses”: (from a .18 ha parcel). This too displays most subtle wisps of the cigar ash and tar elements noted on the Reugnes though the aromas are derived more from the darker side of the fruit spectrum. There is fine energy to the detailed and lightly mineral-inflected flavors though the nicely complex and rustic finish is slightly drying and less well-balanced. This may well recover with a few years of aging but today the balance is awkward. 87/2024+

2017 Beaune “Clos des Mouches”: Once again there is a whisper of cigar ash character but in this case it is barely perceptible and does not detract from the cool aromas of various red berries, lavender and earth hints. The energetic and well-delineated medium-bodied flavors possess a lovely texture that carries over to the dusty, linear and nicely persistent finish. This should benefit from a few years of bottle age in order to better flesh out. 90/2025+

2017 Pommard “La Platière”: (from a .7 ha parcel containing the Domaine’s oldest vines planted in 1936). This is the first wine to display any overt reduction and here it is enough to dominate the aromas of earth and dark currant. There is excellent size, weight and richness to the mouth coating medium weight flavors that possess very good volume in the context of the 2017 vintage while the sappy and complex if mildly rustic finish already offers fine depth. Good stuff. 92/2027+

2017 Pommard “Les Fremiers”: A mildly toasty nose is comprised by notes of red and dark cherry, raspberry and newly turned earth. The rich and caressing medium weight flavors are at once succulent but powerful while delivering fine length on the decidedly firm but not really austere finale. This too offers very fine quality in a built-to-age package. 92/2029+

2017 Pommard “Les Epenots”: (from Petits Epenots). A more discreet though not invisible application of wood sets off the airy and pure aromas of red cherry spice, earth and a pretty note of lavender. I very much like the sense of underlying tension on the medium weight flavors that are more refined though not richer though there is very good mid-palate density that helps to buffer the firm, serious and youthfully austere finale. This is excellent and should age accordingly. 93/2032+

2017 Pommard “Les Rugiens”: (from a .5 ha parcel located at the bottom of Rugiens Haut). A cool and restrained nose features the essence of spicy red berry fruit aromas that are liberally laced with hints of tea, earth and violet. There is fine volume, verve and detail if less richness to the mineral-inflected flavors that exhibit evident power and muscle on the robust, serious and equally built-to-age finale. This too is excellent. 93/2032+

Domaine Joseph Voillot (Volnay)

| | | | |
|------|--|-----|----|
| 2017 | ➔ Bourgogne Pinot Noir Vieilles Vignes | red | 87 |
| 2017 | Pommard Vieilles Vignes | red | 87 |
| 2017 | Pommard “Clos Micault” 1er | red | 89 |
| 2017 | ➔ Pommard “Les Epenots” 1er | red | 92 |
| 2017 | ➔ Pommard “Les Pézerolles” 1er | red | 91 |
| 2017 | ➔ Pommard “Les Rugiens” 1er | red | 93 |
| 2017 | Volnay Vieilles Vignes | red | 88 |
| 2017 | Volnay “Les Caillerets” 1er | red | 90 |

| | | | |
|------|-----------------------------|-----|----|
| 2017 | ➔ Volnay “Les Champans” 1er | red | 91 |
| 2017 | Volnay “Les Frémiets” 1er | red | 89 |

Jean-Pierre Charlot wholeheartedly described 2017 in much the same way as his friend and colleague Thierry Violot (see above), which is to say “finally a vintage of quantity and quality! The growing season gave us no grief to speak of and thus we, for once, arrived at the harvest without climatic incident. I chose to begin picking the super-clean pinot fruit on the 6th of September under perfect harvest conditions, which allowed us to pick quickly as there was essentially no sorting necessary. We did our normal vinification over an 18 day period during which we did a twice daily punch down regimen. With respect to the wines, they should be approachable young as they’re not especially dense or structured. In fact, they remind me of the 1997s or perhaps richer 2011s.” Charlot noted that the wines were bottled in December 2018 and January 2019 and I tasted them in February. As to my assessment of what I found here as a whole in 2017, while the wines can’t quite match the quality of the Charlot 2016s, it’s actually pretty close. (A Roy Cloud Selection for Vintage ’59 Imports, www.vintage59.com, Washington, D.C., USA; Anthony Sarjeant, UK; Jalux, www.jalux.com, Japan; Dieckmann’s Wein, www.dieckmannswein.de, Germany; Okhuysen, www.okhuysen.nl, Netherlands; Divine Wines, www.divine-burgundy-wine.com, Ireland; La Cave de Reverolle, www.cavedereve.ch, Switzerland; Fine Wine Company, www.sdvf.ca, Canada).

2017 Bourgogne Pinot Noir Vieilles Vignes: (from a parcel of 100% pinot vines located near Volnay). There is a whiff of wood toast to the super-fresh essence of raspberry and cherry-scented nose. The succulent, round and delicious flavors possess better than average complexity for the genre on the lingering and only mildly rustic finale. This is a quality Bourgogne. 87/2021+

2017 Volnay Vieilles Vignes: An attractively elegant nose is also wonderfully fresh with its airy aromas that are also derived from the essence of red raspberry and cherry scents with a hint of spice. There is fine verve to the supple and round but well-detailed flavors that quickly tighten up on the firm, serious and youthfully austere finale. 88/2023+

2017 Pommard Vieilles Vignes: (from Les Cras though not labeled as such). A discreet but not invisible application of wood sets off the equally pretty if earthier red berry fruit-suffused nose. There is a bit more volume to the well-detailed and vibrant middle weight flavors that are moderately firm though the finish exhibits just a hint of dryness that is enough to detract, if only mildly, from the balance. 87/2022+

2017 Volnay “Les Frémiets”: (from vines that average 50+ years of age). A more elegant nose displays a variety of red berry scents that include cherry and raspberry that are laced with notes of violet, lavender and a hint of wood spice. The wood can be found on the palate as well of the succulent and utterly delicious medium-bodied flavors that possess reasonably good depth and persistence on the balanced finale. 89/2024+

2017 Volnay “Les Caillerets”: (from a small .14 ha parcel planted in 1984). There is a hint of menthol to the very cool and pure nose that offers up a variety of spice elements on the red currant and cherry aromas. The vibrant and more obviously mineral-inflected middle weight flavors possess good cut and punch while concluding in a sneaky long finale. 90/2024+

2017 Volnay “Les Champans”: (from vines that average 50 years of age). Soft wood influence surrounds the slightly more deeply pitched nose that somewhat grudgingly reveals aromas of violet, plum, earth and discreet spice wisps. There is better volume to the tautly muscular and stony flavors that possess focused power on the more complex and lingering finish. This very pretty effort is very Champans in character. 91/2027+

2017 Pommard “Clos Micault”: Here too there is just enough wood influence present to merit mentioning on the fresh and very cool red pinot fruit and evident earth-inflected aromas. The relatively supple flavors are attractively refined while possessing good underlying tension that carries over to the acceptably complex and persistent finish that flashes a subtle hint of warmth. This is prettier than it is deep though I like the balance. 89/2024+

2017 Pommard “Les Pézerolles”: (from a .4 ha parcel planted in 1963). Touches of wood and menthol influences are to be found on the softly spicy and floral-inflected nose of mostly red currant scents. The super-sleek and refined flavors exude noticeably more minerality on the vibrant medium weight flavors that possess better depth and persistence on the nicely balanced finish. This should drink well young and with up to a decade of cellaring. 91/2025+

2017 Pommard “Les Epenots”: Moderate wood isn’t intrusive though neither is it subtle on the elegant, pure and airy nose of cool red cherry, currant, earth and soft spice elements. There is better volume and richness to the less mineral-inflected medium-bodied flavors that possess even better depth and persistence on the palpably firmer finish. Lovely. 92/2029+

2017 Pommard “Les Rugiens”: (from a .25 ha parcel planted in 1959). This is aromatically similar to the Epenots if arguably a bit more elegant and even cooler. There is excellent volume and punch to the tautly muscular middle weight plus flavors that brim with minerality on the beautifully complex and driving finish that goes on and on. This is a refined yet powerful Rugiens that should age effortlessly if given a chance. 93/2029+

En Plus – More Current Release Burgundy

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

Domaine Adélie (Mercurey) – Domaines Albert Bichot

| | | | |
|-------------|-------------------------------------|------------|-----------|
| 2017 | Mercurey “Champs Martin” 1er | red | 88 |
| 2017 | Mercurey “En Pierre Milley” | red | 87 |
| 2016 | Mercurey “Champs Martin” 1er | red | 89 |
| 2016 | Mercurey “En Pierre Milley” | red | 88 |

See also Domaines du Pavillon and de Rochebrès herein, which are other Bichot properties that are reviewed separately. (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 Mercurey “En Pierre Milley”: Moderately generous wood and menthol notes fight a bit with the pretty and cool essence of red berry fruit and earth-scented nose. The plump and fleshy flavors are relatively full-bodied though the seductive mid-palate texture contrasts somewhat with the grippy and somewhat rustic finish that is borderline short. 87/2022+

2017 Mercurey “Champs Martin”: Here too moderately generous wood and menthol influences can be found on the more elegant aromas of red currant, cassis, plum and violet. Interestingly, the middle weight flavors are not as concentrated but they are notably finer thanks to the more fine-grained tannins shaping the slightly austere if more complex finish that is also a bit short. 88/2023+

2016 Mercurey “En Pierre Milley”: A restrained and fresh if relatively somber nose expresses notes of various red berries and plenty of earth elements that are trimmed in soft wood nuances. The well-detailed, energetic and nicely rich flavors conclude in a youthfully austere finish that displays only a trace of rusticity. This is a good if not outstanding Mercurey *villages*. 88/2023+

2016 Mercurey “Champs Martin”: Here too there are touches of wood and menthol present on the more restrained, ultra-fresh and slightly more elegant aromas of red currant, dark cherry, earth and a hint of autumn leaf character. The sleekly textured and more refined middle weight flavors evidence good minerality and fine punch on the more complex finish that flashes hints of both warmth and rusticity. This is sufficiently rich and forward that is could be enjoyed young but with that noted, the tannins are sufficiently firm to warrant 7 to 10 years of cellaring as well. 89/2024+

Maison Chanzy (Bouzeron)

| | | | |
|-------------|---|------------|-----------|
| 2017 | Chambolle-Musigny “Aux Echanges” 1er | red | 88 |
| 2017 | Clos de Vougeot Grand Cru | red | 87 |
| 2017 | Côte de Nuits-Villages | red | 86 |
| 2017 | Givry “Le Champ Lalot” 1er | red | NR |
| 2017 | Mercurey “Les Caraby” | red | 88 |
| 2017 | Mercurey “Bois Cassien” | red | 87 |
| 2017 | Mercurey “Clos du Roy” 1er | red | 87 |
| 2017 | Morey St. Denis “Les Herbuottes” | red | 87 |
| 2017 | Rully “La Fosse” 1er | red | 87 |

| | | | |
|------|-------------------------------|-----|----|
| 2017 | Rully "En Rosey" 1er | red | 88 |
| 2017 | Santenay "Beaurepaire" 1er | red | 88 |
| 2017 | Santenay "Gravières" 1er | red | 87 |
| 2017 | Vosne-Romanée "Croix Blanche" | red | 86 |

From winemaker Jean-Baptiste Jessiaume who crafts wines generally meant for earlier consumption. The following notes are from bottles submitted for review. (Serge Doré Selections Ltd., www.sergedoreselections.com, NY, USA).

2017 Côte de Nuits-Villages: A slightly fruity yet pretty nose reflects notes of earth and a whiff of *sauvage*. The lighter weight and nicely energetic flavors terminate in a slightly edgy and mildly drying finish that lacks just a bit of phenolic maturity. Perfectly OK but the balance isn't what it could be. 86/2020+

2017 Mercurey "Bois Cassien": Soft but not invisible wood sets off somber aromas of red cherry, raspberry and soft earth wisps. The lighter weight though agreeably vibrant flavors possess just enough depth to be interesting but the slightly warm and rustic finish is on the short side. In sum, this is technically correct but not particularly distinguished. 87/2021+

2017 Mercurey "Les Caraby": Initially this was quite funky on the nose with evident reduction but in a remarkably short period it cleaned up to reveal aromas of plum, violet, earth and a whiff of smoked meat. The lighter weight flavors are not particularly concentrated but offer good energy and solid delineation on the sour cherry-inflected finish that stops short of asperity though it would be fair to observe that this isn't going to seduce you. With that said, I suspect that with a few years of cellaring the finish will unwind and this will become more user friendly and my rating offers the benefit of the doubt. 88/2022+

2017 Mercurey "Clos du Roy": Light ruby color. A moderately fruity nose of red cherry, strawberry and a whiff of earth gives way to round, supple and nicely vibrant lighter weight flavors that also terminate in a noticeably warm sour cherry-inflected finish. This is perfectly OK but it lacks distinction plus it's a bit one-dimensional, especially for a *premier cru*. 87/2022+

2017 Rully "En Rosey": While there is a whiff of reduction that serves to partially flatten the mostly dark berry fruit, it's not as pronounced as several of the wines in the range. There is reasonably good weight to the delicious if somber middle weight flavors that terminate in a bitter cherry pit finish that is acceptably complex and persistent. This won't win any awards for elegance but it is at least attractive in its fashion. 88/2022+

2017 Rully "La Fosse": Here too there is just enough reduction to dampen the appeal of the somber dark berry fruit and earth-scented nose. The round, supple and quite forward barely middle weight flavors possess fair depth and persistence on the mildly rustic and warm finale. I find this to be a bit banal if not necessarily simple. 87/2021+

2017 Givry "Le Champ Lalot": (Le Champ Lalot was partially upgraded to a 1er in 2012). A strongly reduced nose that flirts with mercaptans (think burnt rubber nuances) permits only a glimpse of wood char that is followed by bracingly bitter flavors that are short, clipped and astringent. I can only wonder if something went awry either with the bottling or the shipping as it's hard to believe that someone would knowingly release something quite this poor. Moreover, I tried two bottles with the same result. Not Rated.

2017 Santenay "Beaurepaire": Light ruby color. Notes of maraschino cherry and pomegranate combine with hits of spice and herbal tea. The lighter weight but delicious and vibrant flavors exude a subtle minerality that adds a bit of lift to the acceptably well balanced finish. This is definitely on the lighter side and there is a hint of warmth but it's certainly pretty and is a wine that could easily be enjoyed young. 88/2021+

2017 Santenay "Gravières": This too has a light ruby hue. This is compositionally similar to the Beaurepaire though it's more restrained. The vibrant and fresh lighter weight flavors possess reasonably good detail and a light touch of minerality that carries over to the dusty finish that doesn't display any warmth but there is trace of asperity that cuts the length slightly short. 87/2021+

2017 Morey St. Denis "Les Herbuottes": A mildly touch of reduction isn't enough to completely mask the mostly dark berry fruit and soft earth scents. There is good vibrancy if limited mid-palate concentration to the mildly tangy flavors that offer acceptable depth and persistence though there is a slightly annoying level of gas lurking on the finish. While this could be enjoyed young, I would opt for allowing it 2 to 3 years in the cellar first. 87/2021+

2017 Vosne-Romanée "Croix Blanche": Here there is an appealing spiciness to the pretty nose that combines notes of both red and dark cherry along with hints of violet, Asian-style tea and sandalwood. The lighter weight if vibrant and delicious flavors possess reasonably good complexity but the finish is tart, tangy and even a bit drying. I like what this has to say but the balance is not what it should be and I don't see time improving this. In a word, disappointing. 86/now

2017 Chambolle-Musigny “Aux Echanges”: A somber but softly spicy nose speaks of cassis, poached plum and various dark berry scents. There is good richness to the nicely vibrant if slightly edgy and fruity flavors that evidence noticeable warmth on the acceptably persistent if somewhat one-dimensional finish. This may well develop more depth with time in bottle but at present it’s a bit simple for what it is. 88/2023+

2017 Clos de Vougeot: A fresh and relatively airy nose reflects notes of various dark berry fruit aromas that include hints of violet and wood char. The lively if not particularly dense lighter weight flavors possess limited depth and not much length either in the context of what it should possess on the lean and mildly astringent finish. This is disappointing for what it is. 87/2022+

Château de Davenay (Rully)

| | | | |
|-------------|-------------------------------|--------------|-----------|
| 2017 | Rully “Meix Cadot” 1er | white | 85 |
|-------------|-------------------------------|--------------|-----------|

Château de Davenay is a holding of the Domaines Picard. Please see that entry herein for details about the 2017 vintage and distribution information.

2017 Rully “Meix Cadot”: Light ruby. A bright and fruity nose combines notes of various red berries and a touch of earth that is also reflected by the supple light weight flavors that are delicious but don’t offer much depth or persistence; in fact this is a bit short. 85/now+

Château des Jacques (Romanèche-Thorins)

| | | | |
|-------------|----------------------|------------|-----------|
| 2016 | Moulin-à-Vent | red | 90 |
| 2016 | Morgon | red | 88 |

Château des Jacques was purchased by Maison Louis Jadot in 1996. It is situated next to the famous vineyards of the *cru* Moulin-à-Vent. Five unique parcels, or Clos, compose their Moulin-à-Vent vineyards. Fruit from each Clos is vinified separately in oak barrels for 12 months. (Kobrand, Inc., www.kobrandwine.com, NY, USA).

2016 Moulin-à-Vent: A ripe nose of pepper, pungent earth and poached plum leads to round, velvety and delicious medium weight flavors that possess very good concentration before culminating in a mildly rustic if notably warm finish. This is really quite good in the context of a difficult vintage in Beaujolais. 90/2022+

2016 Morgon: A discreet application of wood easily allows the ripe pepper and mildly *sauvage*-inflected aromas to be appreciated. The attractively vibrant medium-bodied flavors possess solid mid-palate concentration though there is a mild edginess to the slightly austere bitter finish. This is perfectly good in terms of depth but the balance isn’t what it could be. 88/2021+

Domaine Lafarge-Vial (Fleurie)

| | | | |
|-------------|------------------------------------|------------|-----------|
| 2017 | Chiroubles | red | 88 |
| 2017 | Côte de Brouilly | red | NR |
| 2017 | Fleurie “La Joie du Palais” | red | 89 |
| 2017 | Fleurie “Clos Vernay” | red | 86 |

In addition to managing the family domaine in Volnay, Frédéric and Chantal Lafarge decided in early 2014 to embark on a new adventure a little farther south by acquiring a 4 ha spread of vineyards. Lafarge noted that these 2017s came from yields of only 7 to 8 hl/ha because of a severe hail storm; they were bottled in November 2018. (Veritas Imports, www.veritaswine.com, CA, USA; Becky Wasserman & Co., www.beckywasserman.com, Beaune, France).

2017 Chiroubles: (from vines planted in 1969). A pepper-inflected nose is composed by mostly earthy dark berry fruit aromas. There is both good energy and intensity to the delicious flavors that possess reasonably good depth though the finish is pretty grippy and it would be fair to observe that the balance was affected by the hail. 88/2021+

2017 Fleurie “La Joie du Palais”: A very pretty nose combines notes of spice, earth and red berries. The pure and notably finer middle weight flavors exude a subtle minerality before concluding in a raspy but slightly better balanced finish. 89/2022+

2017 Fleurie “Clos Vernay”: (from vines planted in 1975 and 1980; vinified with 25% whole clusters). A mild touch of reduction is just enough to mask most of the earthy dark berry fruit so I would suggest decanting this for a few minutes first. Otherwise there is good freshness and verve to the delicious flavors that culminate in a slightly dry and short finish. The dryness isn't fatal but it does comprise the balance. 86/2021+

2017 Côte de Brouilly: (vinified with 25% whole clusters). There are brett-like elements on the nose as well as the palate and like the Clos Vernay, the slightly tough finish is short and dry. Unlike the Clos Vernay which could be drunk with at least some pleasure, this has too many issues to fairly assess. Not Rated.

Domaine Lievert-Barrault (Mercurey)

| | | | |
|------|-----------------------------------|-----|----|
| 2017 | Mercurey “Clos des Barraults” 1er | red | 85 |
| 2017 | Mercurey “Les Combins” 1er | red | 85 |

Domaine Lievert-Barrault is a holding of the Domaines Picard. Please see that entry herein for details about the 2017 vintage and distribution information.

2017 Mercurey “Clos des Barraults”: The red berry, floral floor and softly wooded nose lacks a bit of freshness and this impression is reinforced by the absence of vibrancy on the otherwise attractively textured flavors that don't offer much else on the rustic finish. In a word, disappointing. 85/now+

2017 Mercurey “Les Combins”: This too lacks freshness though the wood influence on the red cherry and raspberry scented nose is more apparent. Like the Clos des Barraults the lighter weight flavors possess a seductive texture and slightly better verve though the dusty and rustic finish is short and slightly drying as well. It's hard to see this going anywhere good. 85/now+

Château de Marsannay (Marsannay)

| | | | |
|------|-------------------------------------|-----|---------|
| 2017 | Bourgogne du Château | red | 86 |
| 2017 | ➔ Bourgogne “En Montrecul” | red | 87 |
| 2017 | Chambertin Grand Cru | red | 92 |
| 2017 | Clos de Vougeot Grand Cru | red | 90 |
| 2017 | Echézeaux – En Orveaux Grand Cru | red | 93 |
| 2017 | Fixin “Les Petits Crais” | red | (87-89) |
| 2017 | ➔ Gevrey-Chambertin | red | (89-91) |
| 2017 | Gevrey-Chambertin “Bel Air” 1er | red | (89-92) |
| 2017 | ➔ Gevrey-Chambertin “Champeaux” 1er | red | 91 |
| 2017 | Marsannay | red | (86-89) |
| 2017 | ➔ Marsannay “Le Boivin” | red | (90-92) |
| 2017 | Marsannay “Clos de Jeu” | red | 89 |
| 2017 | ➔ Marsannay “Clos de Roy” | red | (90-93) |
| 2017 | ➔ Marsannay “Les Echezots” | red | (90-92) |
| 2017 | Marsannay “Favières” | red | (89-91) |
| 2017 | Marsannay “Grasses Têtes” | red | (88-91) |
| 2017 | Marsannay “Longeroies” | red | (89-92) |
| 2017 | Ruchottes-Chambertin Grand Cru | red | 91 |
| 2017 | Vosne-Romanée “En Orveaux” 1er | red | 89 |

Please see the section for the associated domaine of the Château de Meursault to see managing director Stéphane Follin's take on the 2017 growing season. I would make the same observation here that I made for the sister domaine that quality has seriously improved in a very short period of time and 2017 is no exception as there are some very fine wines in the portfolio.

Note that the vinifications used varying amounts of whole clusters, which is to say from zero to 70%. (Terlato Wines International, www.terlatowines.com, IL, USA; J & B and the Wine Society, UK).

2017 Bourgogne du Château: (20% whole clusters). A super-fresh nose combines notes of both red and dark berries that are cut with earth and underbrush nuances. The detailed and saline-inflected flavors possess good verve and detail before concluding in a nicely lingering finish. To enjoy young. 86/now+

2017 Bourgogne “En Montrecul”: (30% whole clusters). A cool, pure and more elegant array is comprised by notes of red and dark berry along with hints of earth and floral wisps. The sleek, delicious and attractively intense flavors possess a bit more mid-palate density while offering slightly better depth and persistence. This is a lovely Bourgogne that should reward a few years of bottle aging. Recommended. 87/2021+

2017 Marsannay: (25% whole clusters). A deft application of wood sets of the slightly riper aromas of spice, plum and newly turned earth. The sleek and unusually sophisticated, velvety and round flavors lack a bit of depth but I like the balance and delivery. This too should drink well young. (86-89)/2020+

2017 Marsannay “Clos de Jeu”: (40% whole clusters). Moderate reduction flattens the underlying fruit at present. Otherwise there is better volume and to the solidly concentrated middle weight flavors that exude a subtle minerality on the lingering finish and balanced finish. This too lacks a bit of depth but there’s better upside development potential and thus a better chance that more complexity will develop. 89/2022+

2017 Marsannay “Grasses Têtes”: This too is noticeably if not fatally reduced though it does render the nose impossible to assess. More interesting are the slightly finer though less concentrated flavors that also possess a subtle minerality that adds a bit of lift to the nicely complex and lingering finish. This should drink well young and with a few years of age. (88-91)/2023+

2017 Marsannay “Favières”: A pungent nose combines notes of reduction and wood toast. There is excellent intensity to the tautly muscular and well-detailed barely middle weight flavors that culminate in a youthfully austere humus-inflected finish. Despite not being super-dense this really quite serious and will require at least a few years of cellaring first. (89-91)/2025+

2017 Marsannay “Le Boivin”: (70% whole clusters). This too is quite pungent as the firm reduction and wood toast make for a potent combination. The rich, concentrated and quite powerful middle weight flavors possess better mid-palate density and solid dry extract before concluding in an austere, backward and saline-infused finish. Patience advised. (90-92)/2025+

2017 Marsannay “Longeroies”: (10% whole clusters). Here there is no reductive funk present on the aromas of plum liqueur, spice, violet and soft earth elements. The racy, intense and delicious flavors possess ample minerality while delivering fine length if not quite the same level of depth. Still, this is very good and a wine that should also age well. (89-92)/2025+

2017 Marsannay “Les Echezots”: (25% whole clusters). A more reserved and cooler nose offers exceptionally good freshness on the notes of dark currant, forest floor, plum and newly turned earth. The intense, serious and equally stony medium weight flavors evidence fine tension on the complex, youthfully austere and built-to-age finale. (90-92)/2027+

2017 Marsannay “Clos de Roy”: Toasty reduction flattens the underlying fruit today but there is a lovely sense of both energy and freshness to the sleek, intense, stony and sappy flavors that once again are clearly built-to-age on the robust, muscular and backward finish. This offers impressive size and weight for Marsannay but at the same time this will not make a good candidate for early drinking. (90-93)/2029+

2017 Fixin “Les Petits Crais”: An earthier and less elegant nose features a variety of dark berries notes along with floral and game hints that are trimmed in just enough wood to mention. The focused and nicely intense if less concentrated flavors possess a subtle minerality that can also be found on the youthfully austere but not really rustic finale. (87-89)/2023+

2017 Gevrey-Chambertin: (25% whole clusters). A very Gevrey nose is comprised by notes of underbrush, humus, the sauvage and wild red and dark currant aromas. There is both fine detail and punch to the attractively textured and mineral-inflected medium weight flavors that deliver fine depth and persistence. This is a very good *villages* that is worth considering. (89-91)/2024+

2017 Gevrey-Chambertin “Bel Air”: (from a .40 ha parcel). This too is very Gevrey in character while offering just a bit more aromatic breadth. The racy, intense and beautifully well-delineated lighter weight flavors possess good if not genuinely outstanding complexity on the sneaky long and well-balanced finale. (89-92)/2025+

2017 Gevrey-Chambertin “Champeaux”: (from a .30 ha parcel; 10% whole clusters). A deft application of wood sets off the very fresh nose of dark berry fruit aromas that are at once spicier and earthier. There is fine punch and vibrancy to the refreshing middle weight flavors that brim with minerality while exhibiting excellent persistence on the very firm and backward finale. I like the balance and delivery though note that this too is going to require extended keeping. 91/2029+

2017 Vosne-Romanée “En Orveaux”: (from a .28 ha parcel; 10% whole clusters). There is a whiff of barnyard character to the spice dark berry fruit aromas. The racy and relatively refined medium weight flavors are not especially dense but there is good persistence on the mildly austere finish. The barnyard element is very subtle and does not appear on the finish so my rating offers the benefit of the doubt that it will remain at a barely perceptible level. 89/2025+

2017 Clos de Vougeot: (from a .21 ha parcel). An even more subtle whiff of barnyard plays hide and seek with the dark berry fruit, earth and plum-scented nose. The mid-palate of the more concentrated flavors is round but very punchy with good power that really comes up on the longer if more austere finale. Again, my rating assumes that the barnyard element remains at a threshold level. 90/2029+

2017 Echézeaux – En Orveaux: A fresher mix offers up notes of spiced plum, Asian-style tea, violet and a whisper of sandalwood. The notably sleeker and more refined middle weight flavors possess a sophisticated mouth feel, all wrapped in a delicious, complex and lingering finish. Note that while this is firm, it's also quite rich and not so backward that it couldn't be enjoyed after only a few years of bottle age. 93/2029+

2017 Chambertin: (from a .09 ha parcel). Reduction and wood render the nose tough to assess. Otherwise there is fine freshness to the equally sleek and intense medium-bodied flavors that possess a seductive mid-palate mouth feel while exuding evident minerality on the sneaky long finish. Aside from the nose, which I assume will recover with a few years of bottle age, this is really quite harmonious and sufficiently forward that this too should be approachable earlier than normal. 92/2025+

2017 Ruchottes-Chambertin: (from a .09 ha parcel). I was a bit surprised by how much wood and menthol the nose is carrying as the prior wines were much more discreetly oaked. More interesting are the once again super-sleek if not especially concentrated flavors that also exude plenty of minerality on the precise and intense finish that evidences the expected youthful austerity. While this is not excessively oaked, it would be fair to observe that it is generous and given the lighter weight flavors, I am slightly concerned as to whether they will be able to completely integrate the wood over time. As has been the case with several of the wines in the range, my rating offers the benefit of the doubt. 91/2029+

Château de Poncié (Fleurie)

| | | |
|----------------------------------|------------|----------------|
| 2017 Fleurie “Le Pré Roi” | red | (88-90) |
|----------------------------------|------------|----------------|

Please see the Bouchard Père & Fils section above for more information. Winemaker Frédéric Weber noted that yields were down 80% in Fleurie in 2017 due to a severe hail storm. (Henriot, Inc., www.henriotinc.com, NY, USA; The Rare & Fine Wine Company Limited, www.thereareandfinewinecompany.com, and John E. Fells and Sons, www.fells.co.uk, both UK).

2017 Fleurie “Le Pré Roi”: (50% whole clusters). A markedly peppery nose offers up notably ripe aromas of plum liqueur, dark cherry and pungent earth. The medium-bodied flavors possess excellent concentration yet the mouth feel is almost delicate on the generously proportioned mid-palate, all wrapped in a finish that is mildly rustic and ever-so-mildly drying due to the hail. Still, this is very good considering. (88-90)/2024+

Domaine de Rocheqrès (Beaujolais) – Domaines Albert Bichot

| | | |
|---------------------------|------------|----------------|
| 2017 Moulin-à-Vent | red | (86-88) |
|---------------------------|------------|----------------|

In November 2014 Albert Bichot announced that it bought the 3.5 ha Domaine de Rocheqrès. Please see the various Bichot domaines herein for more information on importers and the 2017 vintage. Bichot noted that that while there was no hail damage in 2016 that the vineyards got crushed by it in 2017. (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 Moulin-à-Vent: A background touch of wood sets off the spicy and peppery red and dark cherry-scented nose. There is both good richness and volume to the moderately dense middle weight flavors though there is a touch of dryness to the slightly short finish. The dryness is potentially a problem now and over time and I would not be inclined to age this beyond a year or two. (86-88)/2021+

Current Release California Pinot Noir

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

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

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

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

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

Burghound.com’s California Pinot Noir Selections

| | | | |
|------|-----------------------------------|--------------------|----|
| 2016 | Pinot Noir – Anderson Valley | Alesia Vineyards | 90 |
| 2016 | Pinot Noir – Santa Cruz Mountains | Alesia Vineyards | 90 |
| 2016 | Pinot Noir – Bucher | Merry Edwards | 91 |
| 2016 | Pinot Noir – Coopersmith | Merry Edwards | 92 |
| 2016 | Pinot Noir – Sonoma Coast | Merry Edwards | 90 |
| 2016 | Pinot Noir – Vintage 20 | Merry Edwards | 91 |
| 2016 | Pinot Noir – Alpine Vineyard | Rhys Vineyards | 93 |
| 2016 | Pinot Noir – Alpine Hillside | Rhys Vineyards | 92 |
| 2016 | Pinot Noir – Bearwallow Vineyard | Rhys Vineyards | 93 |
| 2016 | Pinot Noir – Family Farm Vineyard | Rhys Vineyards | 91 |
| 2016 | Pinot Noir – Home Vineyard | Rhys Vineyards | 92 |
| 2016 | Pinot Noir – Horseshoe Vineyard | Rhys Vineyards | 93 |
| 2016 | Pinot Noir – Horseshoe Hillside | Rhys Vineyards | 93 |
| 2016 | Pinot Noir – Porcupine Hill | Rhys Vineyards | 92 |
| 2016 | Pinot Noir – Swan Terrace | Rhys Vineyards | 94 |
| 2015 | Pinot Noir – Pinot Hill | Emeritus Vineyards | 91 |

Alesia Vineyards (Woodside, CA)

| | | | |
|-------------|--|------------|-----------|
| 2016 | Pinot Noir – Anderson Valley | red | 90 |
| 2016 | Pinot Noir – Santa Cruz Mountains | red | 90 |

Alesia Vineyards is the *négociant* complement of Rhys Vineyards (see herein). The company is owned by Kevin Harvey and the wines are made by Jeff Brinkman. For further information visit: www.rhysvineyards.com

2016 Pinot Noir – Anderson Valley: (12.9%). A distinctly airy, floral and very pretty nose offers up mostly aromas from the red side of the fruit spectrum introduces delicious, refined and well-detailed middle weight flavors that possess a lovely sense of underlying tension that also suffuses the dusty and mildly austere finale that is fairly tightly wound but not so much that this couldn't be enjoyed after a few years of cellaring. I like the delivery and this should age well. 90/2022+

2016 Pinot Noir – Santa Cruz Mountains: (Mendocino County, 12.9%). While compositionally similar to the Anderson Valley *cuvée*, the super-fresh nose is both more elegant and more complex with more emphasis on the floral components. There is a bit more volume to the delicious, vibrant and nicely detailed medium-bodied flavors that possess a caressing mouth feel before concluding in a moderately firm, dusty and sneaky long finish. Oddly, while the nose is more complex, the finish is a bit less so. In sum, while these two well-made wines are qualitatively similar they offer two different drinking experiences. 90/2022+

Brooks Note Winery (Novato, CA)

| | | | |
|-------------|-----------------------------------|------------|-----------|
| 2015 | Pinot Noir – Marin County | red | 89 |
| 2015 | Pinot Noir – Weir Vineyard | red | 90 |

Garry and Joanne Brooks planted a small vineyard in Sonoma in 2002. They left their tech careers in 2004 to become full-time winemakers. Garry interned at Ravenswood, Acacia and Kosta Browne (the latter turned into a 2-year work stint), while getting his degree in Viticulture and Enology from UC Davis. Thereafter Garry became the assistant winemaker at Dutton Goldfield and in 2011 the Brooks founded Brooks Note Winery. For more information visit: www.brooksnotewinery.com or call 415.637.8106

2015 Pinot Noir – Marin County: (175 cases, 14.1%). Light ruby hue. High-toned aromas of spiced red raspberry, pomegranate and a whiff of cranberry introduce energetic and delineated lighter weight flavors that exhibit good drive on the exuberant, dusty and linear finish. Like the Weir, this could use a bit more depth but in this case I would be inclined to enjoy it for its elegant fruit. Lovely if not profound. 89/2021+

2015 Pinot Noir – Weir Vineyard: (Yorkville Highlands, 230 cases, 13.8%). Also light ruby hue. A pure, perfumed and elegant nose speaks clearly of essence of red pinot, cherry and raspberry scents along with background spice hints. There is an appealing sense of energy to the delicious lighter weight (though not dilute) flavors that possess good cut as well as a certain refinement that carries over to the nicely complex, balanced and dusty finish. Pretty as this is it's not especially complex at present though my rating offers the benefit of the doubt that more will develop with a few additional years of bottle age. 90/2023+

Byron Estate Winery (Santa Maria, CA)

| | | | |
|-------------|---|------------|-----------|
| 2015 | Pinot Noir – Bien Nacido Vineyard | red | 88 |
| 2015 | Pinot Noir – La Encantada Vineyard | red | 89 |
| 2015 | Pinot Noir – Julia's Vineyard | red | 88 |

Established by Ken Brown in the 1980's, Byron Winery is on the site of the first commercial vineyard planted in 1964 in Santa Barbara, the historic Nielsen Vineyard. In the 1990's Byron began a series of trials by planting more than two dozen clones of pinot noir and chardonnay on several dozen different rootstocks in Santa Maria. After considering the flavors and styles produced from each block, they planted the next generation of vines. Jonathan Nagy has been the winemaker since 2003.

Note that all of the following wines are bottled under the Diam brand composite cork. For more information visit: www.byronwines.com or call 805.934.4770.

2015 Pinot Noir – Bien Nacido Vineyard: (Santa Maria Valley, 200 cases, SRP \$55, 13.3%). Bright ruby hue. Like the Julia's there is just enough reduction to shave the top notes from the red cherry and softly spicy-infused aromas. The satiny and seductively textured flavors possess good verve if only moderate density on the mildly fruity if balanced finale. This should drink well immediately but note that it offers just enough stuffing to reward a few years of cellaring too. 88/2021+

2015 Pinot Noir – La Encantada Vineyard: (Sta. Rita Hills, 225 cases, SRP \$55, 13.2%). A pungent nose is composed by notes of mild reduction, red and dark berries and a whiff of forest floor. The sleeker and slightly better detailed flavors possess good underlying tension on the dusty and focused if mildly austere finish that is slightly more tightly wound. 89/2022+

2015 Pinot Noir – Julia's Vineyard: (Santa Maria Valley, 275 cases, SRP \$45, 13.4%). There is enough reduction present to push what appear to be mostly red berry fruit aromas to the background and I would suggest decanting this for 10 to 15 minutes first. Otherwise there is good freshness and verve to the delicious and appealingly textured middle weight flavors that possess a succulent mouth feel before concluding in an acceptably complex and lingering finish. This lightly structured effort could also easily be enjoyed now or held for a few years first. 88/2021+

Emeritus Vineyards (Sebastopol, CA)

| | | | |
|-------------|------------------------------------|------------|-----------|
| 2015 | Pinot Noir – Hallberg Ranch | red | 90 |
| 2015 | ➔ Pinot Noir – Pinot Hill | red | 91 |

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

2015 Pinot Noir – Hallberg Ranch: (Russian River Valley, SRP \$44, 14%). Pretty and perfumed aromas exhibit high-toned nuances of cherry, raspberry, dark pinot and a hint of sandalwood. The sleek, intense and beautifully delineated middle weight flavors maintain their focus on the dusty, balanced and sneaky long if compact finish. This isn't as phenolically ripe as the Pinot Hill *cuvée* but it's actually more refined if less powerful but even so, the supporting tannic spine makes it clear that this too is going to need a few more years of cellaring before it's ready for prime time. 90/2022+

2015 Pinot Noir – Pinot Hill: (Sonoma Coast, 300 cases, SRP \$67, 13.4%). A markedly somber and relatively inexpressive deeply pitched nose speaks of poached plum, black brambleberry and a spice suggestion. There is good punch and volume to the delicious and solidly concentrated medium-bodied flavors that offer reasonably good depth on the balanced and lingering finish. This powerful and serious effort needs to add depth but the underlying material appears to be present for that to occur. I would add that notwithstanding the moderate reported alcohol percentage, there is still a hint of warmth that while not intrusive, is nevertheless not invisible. 91/2023+

Kendric Vineyards (Treasure Island, CA)

| | | | |
|-------------|-----------------------------|------------|-----------|
| 2016 | Pinot Noir – Reserve | red | 89 |
|-------------|-----------------------------|------------|-----------|

Kendric Vineyards is a small family operation run by the husband-wife duo of Eileen Burke and Stewart Johnson. Johnson handles all aspects of production - from planting and farming the vineyards, to making the wine and marketing it. The winery is named after Stewart's father, Kendric Johnson, "to honor his memory and impose his high personal standards." For further information, contact 415.806.4944 or visit: www.kendricvineyards.com

2016 Pinot Noir – Reserve: (Marin County, 100% whole cluster, 300 cases, Diam brand composite cork, SRP \$38, 13.1%). A high-toned and overtly fruity nose is comprised by notes of maraschino cherry, raspberry and pomegranate that are laced with attractive and discreet spice wisps. There is excellent punch to the refreshing lighter weight (though not dilute) flavors that evidence fine delineation while delivering reasonably good depth and persistence on the mildly drying but not really short finish. The balance isn't ideal but I like the delivery and with an appropriate dish, the dryness will be less of an issue. In short, this isn't perfect but I like it anyway. 89/2022+

Merry Edwards (Sebastopol, CA)

| | | | |
|------|-----------------------------------|-----|----|
| 2016 | ➔ Pinot Noir – Bucher | red | 91 |
| 2016 | ➔ Pinot Noir – Coopersmith | red | 92 |
| 2016 | Pinot Noir – Flax Vineyard | red | 88 |
| 2016 | Pinot Noir – Georganne | red | 88 |
| 2016 | Pinot Noir – Klopp Ranch | red | 89 |
| 2016 | Pinot Noir – Meredith Estate | red | 85 |
| 2016 | Pinot Noir – Olivet Lane | red | 87 |
| 2016 | Pinot Noir – Russian River Valley | red | 90 |
| 2016 | Pinot Noir – Sonoma Coast | red | 90 |
| 2016 | ➔ Pinot Noir – Vintage 20 | red | 91 |

With more than 45 vintages under her belt, Merry Edwards began her historic winemaking career in 1974 and founded her namesake winery in 1997. She purchased her first vineyard in 1998 and planted Meredith Estate and completed her winery in 2008 with an expansion of the facility completed in 2012. Interestingly, her graduate work resulted in the replacement of lead capsules on wine bottles with tin and other synthetic materials. Sustainability of winery and farming operations is the goal for all Sonoma County agriculture and the Edwards' home, guest house and winery are all solar powered. They make their own soil amendments from mushroom compost, horse manure and grape pomace. Drip irrigation is done sparingly and only late in the growing season. It was announced earlier this year that Merry Edwards has sold her Sebastopol winery and tasting room, plus 79 acres of vineyards, to French Champagne maker Louis Roederer Champagne House. The sale follows the October move by the 71-year-old Edwards to step down as winemaker and turn over production to associate winemaker Heidi von der Mehden. Edwards will continue to work for one more year while Roederer searches for a general manager of the Sebastopol winery. Edwards, who has a truly remarkable legacy, insisted her 28 employees be retained. For more information call 888.388.9050 or visit: www.merryedwards.com

2016 Pinot Noir – Russian River Valley: (4,800 cases, SRP \$48, 14.4%). A ripe but agreeably fresh nose combines notes of poached plum with spicy dark cherry and violet scents. There is fine richness to the delicious medium-bodied flavors that possess a velvety, even seductive, mouth feel before concluding in a sappy, complex and lingering finish. This won't win any awards for elegance and there is a hint of warmth but overall, this is really quite impressive and particularly so when considering the considerable volume produced. Worth a look and note that this could easily be enjoyed now. 90/2023+

2016 Pinot Noir – Sonoma Coast: (2,500 cases, SRP \$48, 14.4%). A cooler and more elegant nose derives more from the red side of the fruit spectrum while retaining attractive spice nuances. Consistent with the nose the middle weight flavors are also finer while offering better delineation, if not the velvety mouth feel of the Russian River Valley, all wrapped in a focused, sappy and balanced finish. This too is really very good for the volumes produced and it's also a bit more forward. 90/2022+

2016 Pinot Noir – Bucher: (Russian River Valley, 358 cases, SRP \$63, 14.4%). Like the Sonoma Coast this is aromatically quite pretty and elegant with its cool array of dark cherry and raspberry as well as violet. The refined, even silky textured medium weight flavors possess an appealing underlying tension while exhibiting fine length and depth on the focused, dusty and moderately firm and compact finish. This will need a few years to unwind and add depth but this should be very good in time. 91/2024+

2016 Pinot Noir – Coopersmith: (Russian River Valley, from a small 6-acre vineyard surrounding the winery in well-drained Goldridge sandy soils, 746 cases, SRP \$66, 14.5%). Softly mentholated dark berry fruit, spice, tea and sandalwood nuances dissolve seamlessly into suave and highly seductive yet relatively finely detailed medium-bodied flavors that contrasts with the dusty, palate coating and sneaky long finish that is shaped by robustly firm tannins. This too is excellent but a wine that will demand at least some forbearance and should reward a decade of cellaring, perhaps even a bit more. 92/2026+

2016 Pinot Noir – Flax Vineyard: (Russian River Valley, 580 cases, SRP \$63, 14.5%). There is a softly port-like quality though without the alcohol and better freshness and an array of spice elements. There is equally good vibrancy and freshness to the middle weight flavors that coat the palate with dry extract that helps to buffer the dusty, firm and somewhat inelegant tannins shaping the moderately warm and mildly austere finish. This is a curious wine and frankly a bit awkward; it may recover and to be clear, it's not fatally flawed but this is not in the class of the best here. 88/2022+

2016 Pinot Noir – Georganne: (Russian River Valley, vines planted in 2006, 471 cases, SRP \$63, 14.4%). A restrained if ripe nose mixes notes of both red and dark cherry with top notes of spice and soft menthol. There is good verve and freshness to the delicious, sappy and solidly dense medium-bodied flavors that coat the palate on the noticeably warm finish that lacks the same energy as the mid-palate. This isn't flat but this too is a bit awkward in that there is a distinct contrast between an energetic mid-palate and a somewhat ponderous finish. 88/2023+

2016 Pinot Noir – Klopp Ranch: (Russian River Valley, 664 cases, SRP \$66, 14.5%). There is a cough drop character to the liqueur-like dark berry fruit aromas that are laced with an array of spice elements. There is better energy and freshness to the attractively textured medium weight flavors that coat the palate with dry extract with offering a lingering and firm but better balanced finale where the only nit is a trace of dryness. 89/2024+

2016 Pinot Noir – Meredith Estate: (Russian River Valley, 1,375 cases, SRP \$68, 14.5%). A very ripe nose features notes of poached plum, cherry liqueur, kirsch, anise and violet. The succulent and intense middle weight flavors are very firm but notably drying, astringent, warm and short. It's hard to see this recovering and it's not especially pleasant today. A question mark. 85/now+

2016 Pinot Noir – Olivet Lane: (Russian River Valley, from vines planted in the 1960's, 715 cases, SRP \$68, 14.5%). A pretty and nicely layered blend of red and black cherry, blue pinot fruit and lovely floral elements. There is good energy to the intense and detailed medium weight flavors that possess evident muscularity on the dusty finish that displays a trace of astringency that cuts the finish somewhat short. 87/2021+

2016 Pinot Noir – Vintage 20: (Russian River Valley, 222 cases, SRP \$120, 14.5%). A notably ripe combination of port-like aromas of poached plum, spice and plenty of floral influences introduces rich, full-bodied and powerful broad-shouldered flavors that culminate in a firm, sappy and robust finish that is clearly built-to-age and is definitely going to need it. This is not an elegant wine but it is certainly impressively well-constituted. Patience absolutely necessary. 91/2031+

Rhys Vineyards (Woodside, CA)

| | | | |
|------|-------------------------------------|-----|----|
| 2016 | ➔ Pinot Noir – Alpine Vineyard | red | 93 |
| 2016 | ➔ Pinot Noir – Alpine Hillside | red | 92 |
| 2016 | ➔ Pinot Noir – Bearwallow Vineyard | red | 93 |
| 2016 | ➔ Pinot Noir – Family Farm Vineyard | red | 91 |
| 2016 | ➔ Pinot Noir – Home Vineyard | red | 92 |
| 2016 | ➔ Pinot Noir – Horseshoe Vineyard | red | 92 |
| 2016 | ➔ Pinot Noir – Horseshoe Hillside | red | 93 |
| 2016 | ➔ Pinot Noir – Porcupine Hill | red | 92 |
| 2016 | Pinot Noir – Skyline Vineyard | red | 89 |
| 2016 | ➔ Pinot Noir – Swan Terrace | red | 94 |

Owner Kevin Harvey and winemaker Jeff Brinkman have once again created some genuinely remarkable wines and in particular the Swan Terrance is nothing short of brilliant! Readers should be aware that the Rhys wines are clearly fashioned in a built-to-age style and thus are most assuredly not intended to show their best young. Thus I would suggest that if you're going to buy them do so with the intent to allow for at least a few years of bottle age. See as well the related wines from Alesia herein. For further information, call 866.511.1520 or visit: www.rhysvineyards.com

2016 Pinot Noir – Alpine Vineyard: (Santa Cruz Mountains, 12.9%). A perfumed, cool and intensely floral, particularly rose petal, red cherry and Asian-style tea scented nose elegantly introduces super-sleek, intense and beautifully well-detailed middle weight flavors that possess fine depth on the firm and youthfully austere finish that goes on and on, indeed just when it appears to have ended it reappears. Lovely juice. 93/2024+

2016 Pinot Noir – Alpine Hillside: (Santa Cruz Mountains, 12.9%). This is aromatically quite similar to the regular Alpine if perhaps just slightly cooler. There is a bit more volume to the somewhat less tightly wound medium weight flavors that offer slightly better richness if not quite the same delineation, all wrapped in a sneaky long finish where the supporting tannins aren't immediately apparent before slowly emerging. I ever-so-slightly prefer the regular Alpine but it's very close, in fact so much so that while I do not employ half points in the pages of Burghound, if I did I would use one here. 92/2024+

2016 Pinot Noir – Bearwallow Vineyard: (Anderson Valley, 12.9%). Here too the cool and restrained nose is wonderfully perfumed with its array of spice and floral elements adding excellent breadth to the essence of red currant, pomegranate and sandalwood scents. The gorgeously textured, intense and detailed medium weight plus flavors possess evident muscle, punch and power where the latter really comes up on the firm and tightly wound finish that once again delivers sneaky good length. This is not as refined as either of the two Alpine entries but it's bigger, indeed to the point of being robust. Impressive but note well that this is a wine to buy and forget it in some dark corner of your cellar! 93/2028+

2016 Pinot Noir – Family Farm Vineyard: (San Mateo County, 12.6%). An elegant, reserved and ultra-pure and fresh nose reluctantly offers up wisps of various red berries, anise, rose petal, lilac and a hint of smoke. The round, delicious and attractively textured medium weight flavors possess a seductive energy while exhibiting very good depth and length on the balanced and dusty finish. While it's clear that there is a firm core of supporting tannins this is a bit more forward and one of the few wines in the range that could actually be enjoyed on the younger side. 91/2023+

2016 Pinot Noir – Home Vineyard: (San Mateo County, 12.3%). A cool and restrained but beautifully perfumed nose once again combines plenty of floral elements with those of pretty red berries, spice and a hint of anise. The mouth coating, vibrant and notably rich medium-bodied flavors that possess excellent volume along with focused power and punch on the complex, persistent and harmonious finish. The supporting tannins are sufficiently pliant that this should be a wine that can both drink well young but age effortlessly well too thanks to its impeccable balance. 92/2023+

2016 Pinot Noir – Horseshoe Vineyard: (Santa Cruz Mountains, 12.5%). A relatively high-toned nose reflects notes of red raspberry, spice, floral and soft wisps of menthol. Once again there is a beguilingly sleek and seductive texture to the delicious middle weight flavors that possess good mid-palate volume, all wrapped in a dusty, moderately firm and expansive finish that really fans out as it sits on the palate. This offers excellent depth and like the Family Farm, it's not so structured as to prevent it from being enjoyed young. 92/2023+

2016 Pinot Noir – Horseshoe Hillside: (Santa Cruz Mountains, 12.8%). This is the first wine to display any appreciable reduction and even here it's sufficiently subtle that it does not completely overshadow the otherwise layered red berry fruit and floral scents; it should not be an issue going forward as my sense is that it will dissipate with a few years of bottle age. Otherwise there is good freshness and richness to the delicious and highly seductive medium-bodied flavors that possess good verve on the moderately firm and lengthy finish. This notably complex effort could also actually be enjoyed young but has the stuffing to successfully reward up to a decade of keeping. 93/2024+

2016 Pinot Noir – Porcupine Hill: (Anderson Valley, 12.9%). Discreet, indeed even grudging aromas speak of cool pomegranate, kirsch, essence of red cherry and a range of subtle spice nuances. There is fine volume to the delicious, vibrant and rich medium weight plus flavors that possess evident muscle on the very firm, dusty, youthfully austere and bitter cherry-inflected finish. This is clearly built-to-age and is going to require all of a decade to realize its full potential. 92/2026+

2016 Pinot Noir – Skyline Vineyard: (Santa Cruz Mountains, 12.2%). This possesses the most overtly floral nose in the range with a superb range of aromas that include lilac, rose petal and violet along with cool essence of red berries, spiced herbal tea and a whiff of sandalwood. There is excellent punch and detail to the beautifully textured if quite serious middle weight flavors that culminate in a dusty and ever-so-mildly drying finish that doesn't have the length of the best in the range. I was perplexed by this wine as the nose appears to have good ripeness to it though the supporting tannins seem mildly edgy. To be sure, this is still quite fine and actually quite classy but I'm not certain that the balance will eventually harmonize. 89/2023+

2016 Pinot Noir – Swan Terrace: (Santa Cruz Mountains, 13.2%). A hauntingly beautiful and perfumed nose is both wonderfully floral as well as strikingly spicy with its cool and pure aromas of both red and dark raspberry, cherry and currant. The equally refined and pure medium-bodied flavors are wonderfully sophisticated while displaying superb depth on the dusty, palate coating and balanced finish that offers knock-out length. This superb effort is a wine of class and grace. 94/2026+

Sarah's Vineyard (Gilroy, CA)

| | | |
|--|------------|-----------|
| 2016 Pinot Noir – Santa Clara Valley | red | 88 |
| 2016 Pinot Noir – Tondre's Grapefield | red | 89 |

Marilyn "Sarah" Otterman purchased 10 acres in south Santa Clara County's Hecker Pass area in 1977. While establishing the winery in 1978, she began the planting with seven acres of chardonnay. Tim Slater subsequently took the helm at Sarah's Vineyard when he purchased the vineyards and winery in 2001 and today he is both the grower and winemaker for the 17.5 acres planted to vines. For more information visit: www.sarahsvineyard.com

2016 Pinot Noir – Santa Clara Valley: (1,380 cases, SRP \$25, 13.7%). A moderately fruity and pretty nose combines notes of red cherry, raspberry and pomegranate together with a whiff of spice. The palate impression of the middle weight flavors is also on the fruity side but the mouth feel is sleek and the nicely balanced finish is certainly delicious. This won't wow you with its depth but this indisputably offers good value for a frank well-made no frills pinot in today's market. 88/2020+

2016 Pinot Noir – Tondre's Grapefield: (Santa Lucia Highlands, 160 cases, SRP \$38, 14.1%). Light ruby hue. A more elegant and cooler nose speaks of essence of red pinot fruit along with maraschino cherry, lilac and rose petal wisps. The liting and super-refined lighter weight (though not dilute) flavors possess a lovely sense of underlying tension, all wrapped in a dusty, focused and more complex finish. This is on the lighter side and certainly won't wow you with its overall depth or concentration but this too is very well made and very well priced for what it offers. 89/2021+

Ten Acre Winery (Healdsburg, CA)

| | | |
|---|------------|-----------|
| 2015 Pinot Noir – Jenkins Vineyard | red | 89 |
| 2015 Pinot Noir – Soberanes Vineyard | red | 88 |

The husband-and-wife team of Scott and Lynn Adams began their career as winegrowers more than 20 years ago, when they acquired their first estate vineyard in 1995. Four years later, they established Bella Vineyards & Wine Caves, a small family-operated winery. Since 2002, Scott and Lynn have lived with their daughters on a small 10-acre vineyard in the Russian River Valley. Initially they sold the grapes from their home vineyard to other wineries but in 2008 they established their own winery focusing on small lots of pinot noir and chardonnay from the Russia River Valley and Sonoma Coast. The winemaker is Michael Zardo and for more information contact 855.810.2273 or visit: www.tenacrewinery.com

2015 Pinot Noir – Jenkins Vineyard: (Russian River Valley, 150 cases, SRP \$65, 14.1%). An expressive nose combines notes of both upper and lower fruit aromas that include cherry, dark pinot, plum and soft spice whiffs. The rich, velvety and delicious middle weight flavors possess reasonably good mid-palate density before culminating in a balanced and lingering if vaguely sweet finale. This could easily be enjoyed now. 89/2021+

2015 Pinot Noir – Soberanes Vineyard: (Santa Lucia Highlands, 100 cases, SRP \$65, 14.6%). Here the nose is composed mostly by fruit from the red side of the spectrum along with hints of spice and menthol. There is reasonably good volume to the vibrant and well-detailed medium weight flavors that exhibit good if not special length on the acceptably complex finale. I would observe that this manages to carry its alcohol well as there is no more than a trace of warmth. 88/2021+

Current Release Oregon Pinot Noir

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Burghound.com’s Oregon Pinot Noir Selections

| | | | |
|------|-------------------------------------|----------------------|----|
| 2016 | Pinot Noir – The Last Chapter | Chapter 24 Vineyards | 90 |
| 2016 | Pinot Noir – Croft Vineyard | Fullerton Wines | 90 |
| 2016 | Pinot Noir – Two Messengers | Maison L’Envoyé | 90 |
| 2016 | Pinot Noir – Willamette Valley | Open Claim Vineyards | 92 |
| 2016 | Pinot Noir – Estates Reserve | Trisaetum Winery | 93 |
| 2016 | Pinot Noir – Ribbon Ridge Estate | Trisaetum Winery | 90 |
| 2016 | Pinot Noir – Wichmann Dundee Estate | Trisaetum Winery | 92 |
| 2016 | Pinot Noir – Willamette Valley | Trisaetum Winery | 89 |

Chapter 24 Vineyards (Dundee, Oregon)

| | | | |
|------|---------------------------------|-----|----|
| 2016 | Pinot Noir – The Fire | red | 88 |
| 2016 | Pinot Noir – The Flood | red | 89 |
| 2016 | ➔ Pinot Noir – The Last Chapter | red | 90 |

Chapter 24 Vineyards was named after the last chapter of Homer’s epic poem, The Odyssey. Mark Tarlov founded Chapter 24 after leaving Evening Land Vineyards, the winery he established in 2006. Collaborating with consulting winemaker Louis-Michel Liger-Belair and viticultural director Ryan Hannaford, Chapter 24 produces wines from organically grown fruit across 48 vineyards sites in the five Willamette Valley viticultural areas. Chapter 24 produces five *cuvées* for three separate brands (including Maison L’Envoyé reviewed herein). Liger-Belair aspired to work with pinot noir outside of France and joined Mark Tarlov to create Chapter 24 Vineyards in 2012 as the consulting winemaker. For more information visit: www.chapter24vineyards.com (Old Bridge Cellars, www.obcwines.com, Napa, CA).

2016 Pinot Noir – The Fire: (Willamette Valley, 13.5%). Deep ruby color. There is ample wood influence on the toasty and somewhat extracted nose that speaks of poached plum and menthol notes with a background note of cigar ash. There is fine volume and richness but also good energy and detail to the delicious medium weight flavors that deliver respectable depth and persistence on the slightly tangy finish where the toast telegraphed by the nose resurfaces. I find this to be perfectly good from a quality perspective but somewhat stylistically particular. 88/2023+

2016 Pinot Noir – The Flood: (Willamette Valley, 13.5%). Also deeply colored. Here the wood influence is notably more moderate on the cool and pure nose of essence of dark currant, briar and plum. Once again there is fine energy to the less concentrated middle weight flavors that aren't as rich but they are better delineated before concluding in a dusty, sneaky long and better balanced finale. 89/2023+

2016 Pinot Noir – The Last Chapter: (Willamette Valley, 13.5%). This too is very deeply colored with a nose that resembles that of The Fire with its moderately toasty and extracted dark berry fruit and softly spiced nose where a touch of reduction lurks. There is a lovely, even sophisticated mouth feel to the medium-bodied and appealingly vibrant flavors that also exhibit fine delineation that carries over to the dusty, persistent and solidly complex finish. This needs to add depth but the underlying material appears to be present so my rating implicitly assumes, if given a chance, it will develop better complexity. 90/2023+

Fullerton Wines (Beaverton, OR)

| | | | |
|------|-------------------------------------|-----|----|
| 2016 | Pinot Noir – Bella Vida Vineyards | red | 89 |
| 2016 | ➔ Pinot Noir – Croft Vineyard | red | 90 |
| 2016 | Pinot Noir – Fir Crest Vineyard | red | 88 |
| 2016 | Pinot Noir – Five FACES | red | 87 |
| 2016 | Pinot Noir – Lichtenwalter Vineyard | red | 88 |
| 2016 | Pinot Noir – Three Otters | red | 87 |

The family is from Denmark and Sweden and they chose to start their own wine business with their son Alex Fullerton as the winemaker. Alex formerly worked at Penner-Ash and Bergstrom. Note that with the exceptions of the Five FACES and Three Otters *cuvées*, which are bottled under screwcap, the other wines in the range are bottled with the Diam brand composite cork. For more information call 503.544.1378 or visit: www.fullertonwines.com

2016 Pinot Noir – Five FACES: (Willamette Valley, bottled under screwcap, this wine is named for the Fullerton Family – FACES is the acronym for the five members of the family and their initials, 30% whole cluster, 500 cases, 13.7%). Cool and restrained notes of maraschino cherry and a whiff of spiced tea give way to delicious and attractively vibrant lighter weight flavors that are pliant, easy-going and reasonably well-detailed while culminating in a vaguely sweet finish that displays just a hint of edginess. Like the Three Otters this is built on its fruit and will drink well immediately. 87/now

2016 Pinot Noir – Three Otters: (Willamette Valley, bottled under screwcap, 13.5%). Somber if pretty and fresh red berry fruit and briar nuances lead to supple, forward and similarly easy-going lighter weight flavors that offer acceptable depth and persistence on the once again vaguely sweet finish. This is built on its fruit and is already approachable. 87/now

2016 Pinot Noir – Bella Vida Vineyards: (Dundee Hills, 100 cases, 13.5%). Light ruby color. A moderately fruity if pretty nose speaks of maraschino cherry, cranberry and a hint of lilac character. The liting and nicely vibrant middle weight flavors possess a silky texture while offering better depth and persistence and notably better drive on the ever-so-mildly austere finale. I would opt to hold this for a few years in the hopes that more depth will develop. 89/2023+

2016 Pinot Noir – Croft Vineyard: (Willamette Valley, an organic vineyard in Monmouth, 30% whole cluster, 200 cases, 13.9%). A pretty nose is comprised by notes of discreet wood, plum, spice and a whiff of violet. The rich, opulent and generously proportioned medium-bodied flavors possess a highly seductive mouth feel, all wrapped in a dusty, delicious and sneaky long finish. I like the balance and while it needs to develop better depth, the underlying material is present such that should occur if given a few years first. 90/2023+

2016 Pinot Noir – Fir Crest Vineyard: (Yamhill-Carlton, 30% whole cluster, 400 cases, 13.5%). There is a lovely floral component to the spicy, cool and perfumed nose of high-toned essence of various red berries. Here too the medium weight flavors possess a highly seductive and caressing mouth feel while exhibiting moderately good depth and persistence though there is noticeable warmth and a slight sweetness to the finish. This could easily be enjoyed now. 88/2020+

2016 Pinot Noir – Lichtenwalter Vineyard: (Ribbon Ridge, 150 cases, 13.9%). Whiffs of briar and forest floor can be found on the fresh mix of red and dark pinot fruit that evidences subtle spice and wood toast nuances. The wood toast is present on the palate as well of the attractively textured medium-bodied flavors that possess good verve that continues onto the dusty and again vaguely sweet and mildly edgy finish. This is perfectly okay but it lacks the distinction of the best here. 88/2020+

Maison L'Envoyé (Dundee, Oregon)

| | | | |
|------|-------------------------------|-----|----|
| 2016 | Pinot Noir – The Attaché | red | 89 |
| 2016 | Pinot Noir – Straight Shooter | red | 88 |
| 2016 | ➔ Pinot Noir – Two Messengers | red | 90 |

Led by former Evening Land founder, Mark Tarlov, Maison L'Envoyé brings together both Burgundian and Oregon vignerons. Burgundian producer Louis-Michel Liger-Belair consulted on the Attaché and Two Messengers wines below; Felipe Ramirez is the winemaker for the Straight Shooter. For more information, visit: www.maisonlenvoye.com. (Old Bridge Cellars, www.obcwines.com, Napa, CA).

2016 Pinot Noir – Straight Shooter: (Willamette Valley, hand-picked fruit, 20% whole cluster, Felipe Ramirez is the winemaker, bottled under screwcap, 13.8%). A fruity nose combines notes of various dark berries and briar where the latter is also picked up by the lighter weight, pliant and very supple flavors that offer an attractive sense of energy before concluding in a delicious and nicely complex finale. 88/2020+

2016 Pinot Noir – The Attaché: (Willamette Valley, 100% destemmed, 13.5%). There is a whiff of menthol to the spiced plum and dark cherry-suffused nose. The supple and easy-going middle weight flavors possess an appealing vibrancy as well as a lovely texture, all wrapped in a dusty, compact and ever-so-mildly austere finish. This needs to develop better depth but it may well do so and my rating offers the benefit of the doubt that it will if allowed a few years of cellaring time. 89/2023+

2016 Pinot Noir – Two Messengers: (Willamette Valley, 100% destemmed, 13.5%). Here too there is a whiff of menthol on the somber and restrained nose of poached plum, spice and dark pinot fruit. The caressing, velvety and succulent medium-bodied flavors possess solid volume while exhibiting better depth and persistence on the balanced and dusty finish. This could be enjoyed now but I would be inclined to give it at least some bottle age. 90/2023+

Open Claim Vineyards (Dallas, OR)

| | | | |
|------|----------------------------------|-----|----|
| 2015 | ➔ Pinot Noir – Willamette Valley | red | 92 |
|------|----------------------------------|-----|----|

Marnie and Brett Wall founded Open Claim Vineyards on a Willamette Valley property their family has tended for over 20 years. The 55 acre site was planted in 2012 to 21 acres of pinot noir and chardonnay vines. They use solely organic practices and dry farming and provide fruit to a few select producers. For more information: www.openclaimvineyards.com

2015 Pinot Noir – Willamette Valley: (57 cases, 16 months in 50% new French oak, SRP \$225 per three bottle allocation, 14.1%). A discreet whiff of oak easily allows the essence of plum, mentholated dark cherry, briar and violet-scented nose to shine. The sleekly textured and utterly delicious medium weight flavors possess fine delineation before concluding in a beautifully complex and lingering finish where the only nit of consequence is a background touch of warmth. One might quibble a bit with the balance due to the warmth but overall, this is really very good and has much to offer. 92/2023+

Trisaetum Winery (Newberg, OR)

| | | | |
|------|---------------------------------------|-----|----|
| 2016 | Pinot Noir – Coast Range Estate | red | 88 |
| 2016 | ➔ Pinot Noir – Estates Reserve | red | 93 |
| 2016 | ➔ Pinot Noir – Ribbon Ridge Estate | red | 90 |
| 2016 | ➔ Pinot Noir – Wichmann Dundee Estate | red | 92 |
| 2016 | ➔ Pinot Noir – Willamette Valley | red | 89 |

Trisaetum was founded in 2003 by Andrea and winemaker James Frey. Today, the family owned and operated winery in Oregon's Ribbon Ridge AVA produces small lots of pinot noir from its three estate vineyards that are dry-farmed organically. Their Coast range estate is a 22-acre vineyard within the foothills of the Coast Range mountains outside the town of McMinnville and is also the site of the family home. Their second estate is a 17-acre vineyard that surrounds the winery on Ribbon Ridge outside Newberg. Their third and smallest is an 8-acre old vine vineyard in the Dundee Hills AVA named

Wichmann Dundee. All of the following wines are bottled under Diam brand model 10 composite corks. Contact 503.538.9898 or visit: www.trisaetum.com

2016 Pinot Noir – Willamette Valley: (a combination of 3 estate vineyards, 3,800 cases, SRP \$36, 13.9%). A somber if very pretty nose combines notes of violet, various dark berries and a whiff of anise. The middle weight flavors possess a beguiling mid-palate mouth feel and solid volume before concluding in a lingering, delicious and nicely complex finish. This is really quite good and especially so for a wine made in this quantity plus it offers very good value in today's market. Note that it could easily be enjoyed now or held for a few years in the hopes that better depth will develop. Recommended for value. 89/2022+

2016 Pinot Noir – Coast Range Estate: (Yamhill-Carlton, single vineyard, 600 cases, SRP \$49, 13.8%). This too is quite aromatically pretty if restrained with its nose of plum, briar, pomegranate and discreet floral scents. While the mouth feel of the medium weight flavors is definitely finer, it's also not quite as dense though I do like the evident energy suffusing the dusty, focused and linear finish that isn't quite as complex. This is certainly attractive but the Willamette Valley *cuvée* is overall more interesting. 88/2022+

2016 Pinot Noir – Ribbon Ridge Estate: (single vineyard, 625 cases, SRP \$49, 13.5%). A higher-toned nose speaks of essence of cherry, red pinot fruit and pomegranate with a background nuance of briar. The liting, elegant and refined lighter weight flavors possess excellent detail and verve while exhibiting fine length on the dusty, compact and linear finish. Somewhat like the Coast Range Estate this is quite fine but not especially complex so I would advise holding it for the 5-ish or so years it will need to add flesh and depth. With that said, this is a wine of finesse and delicacy and I quite like the delivery. 90/2024+

2016 Pinot Noir – Wichmann Dundee Estate: (Dundee Hills, single vineyard, 525 cases, SRP \$49, 13.7%). This is aromatically similar to the Coast Range Estate but with the addition of a slightly earthy/humus character. The mouth feel of the more voluminous flavors is once again sleek, refined and sophisticated with a lovely sense of underlying tension pervading the beautifully well-balanced and lingering finish. I very much like the balance and this is a wine that could easily be enjoyed now or successfully held for up to decade. Excellent value for the quality offered. 92/2024+

2016 Pinot Noir – Estates Reserve: (Willamette Valley, a combination of 3 estate vineyards, 520 cases, SRP \$69, 13.8%). Cool, pure and notably spicy aromas are comprised by notes of freshly sliced plum, dark cherry, briar and an attractive array of spice elements. The sleek, delicious and velvety medium-bodied flavors possess good if not remarkable concentration while delivering very fine length on the moderately structured and youthfully austere finale. This is a wine that is clearly constructed to age and one that will definitely need at least a few years and should easily reward a decade of cellaring, perhaps even a bit more. 93/2026+

En Plus – NEW ZEALAND

Mt. Beautiful (North Canterbury, NZ)

2016 Pinot Noir

red

88

Owned by New Zealand native David Teece, and his wife Leigh, their wines are certified-sustainable and estate-grown. The fruit is hand-picked and sorted through a gentle de-stemmer, an Armbruster Rotovib which permits the retention of whole berries post stem separation. Sam Weaver is the winemaker. Bottled under screwcap. For more information visit: www.mtbeautiful.co.nz. (Genesis Wines, www.genesiswines.com, UK, Golden Gate Wine Co., Ltd., www.goldengatewine.com, Watson's Wines, 852.2606.8828, www.watsonswine.com, both Hong Kong; Village Cellars KK, www.village-cellars.co.jp, Japan; DKSH Taiwan Ltd., www.dksh.com/cs/dksh.com/o/home, Taiwan; Empson Canada Inc., www.empsoncanada.com, Canada).

2016 Pinot Noir: (North Canterbury, from the highest elevation of the vineyard that provides extra warmth and less exposure to frost, 2,200 cases, 13.5%). Fresh red and dark berry fruit aromas are laced with hints of earth and forest floor. There is good vibrancy and delineation to the lighter weight but delicious and attractively textured flavors that culminate in a clean, dusty and focused if ever-so-mildly sweet finish. This is pretty in its fashion but not very deep. To enjoy now or hold for a few years first. 88/2021+

Prophet's Rock (Central Otago, NZ)

2016 Pinot Noir – Cuvée aux Antipodes

red

89

Founded in 1999, all wines are produced from the two Prophet's Rock estate vineyards based on a foundation of direct control and low yields. Paul Pujol, the winemaker, previously worked in Alsace, Oregon and in Burgundy at Domaine de Vogüé. They have a collaboration project with François Millet to make a *cuvée* of pinot noir from the Prophet's Rock Home Vineyard and this is the first release. Their Home Vineyard is a high-elevation, steep glacial terrace on clay and pedogenic limestone soil featuring schist and quartz. The Cuvée aux Antipodes was made from manually harvested fruit, carefully sorted in the vineyard, 100% destemmed and vinified with natural yeasts during a cuvaision of 15 days with very few punch downs. The new wine was then racked into barrel, one-third of which was new, for 20 months whereupon it was fined but not filtered. Note that this bottle was tasted in Burgundy. For more information visit: www.prophetsrock.co.nz. (For a list of international distributors visit: www.prophetsrock.co.nz/find>Distributors).

2016 Pinot Noir – Cuvée aux Antipodes: (from vines in Bendigo planted in 2000, 293 cases, 13.8%). A notably ripe but still agreeably fresh nose features cool aromas of essence of plum and mocha along with hints of violet, spice and a touch of crushed green leaf character. There is both excellent vibrancy and richness to the velvet-textured flavors that culminate in a firm, moderately complex and slightly warm finish. This pretty effort has the structure to reward a few years of cellaring. 89/2022+

PROGRESS REPORT: Gros Family Richebourg Vertical

26 Vintages from 1969 – 2013

This past November I was privileged to be invited to attend a tasting of Domaine Jean Gros and Domaine Anne Gros Richebourg with a few vintages from Anne's father François by Hong Kong banker Richard Orders. The wines were acquired over a number of years in London, stored there and then finally shipped to Beaune. They were then subsequently transported to the home of Becky Wasserman-Hone and Russell Hone, who graciously and efficiently hosted the tasting.

There are many domaines in Burgundy where it's well-nigh impossible to keep the players straight without a scorecard but the Gros family is arguably one of the most complicated of all. Even today there are fully four exploitations that branched out over the years from the original domaine founded by Alphonse Gros in 1804. They are Domaine Michel Gros that is the direct heir of Domaine Jean Gros – the name change occurred in 1995; Domaine A.-F Gros, which is sometimes called Domaine Anne-Françoise Gros, who is Michel's sister and who presently farms and produces the parcel of Richebourg that was jointly owned by her and Michel; Domaine Gros Frère et Soeur (see herein) that is administered by Michel's brother Bernard; and Domaine Anne Gros, that was until 1994 called Domaine A. & F. Gros, the "F" signifying Anne's father François, now deceased who was the brother of Jean and Michel's cousin. Yes, it's confusing and it gets worse.

I say this because the current state of affairs will soon evolve further as there are important changes afoot for the various Gros domaines as Collette Gros (of Gros Frères et Soeurs) is in the process of dividing her estate among her nieces and nephews. While the specific details and amounts of each transfer had not been completely finalized as of January 2019, I can report the following general dispositions: Michel Gros will receive between .2 and .3 ha of Richebourg; Anne Gros will receive the totality of the .37 ha holding of Grands Echézeaux; while Anne-Françoise Gros will lose the .4 ha monopole holding of the Clos de la Fontaine to Gros Frères, she will receive the totality of the 1.5 ha holding of Clos de Vougeot from the *climat* known as Le Musigni as well as another .10 ha of Richebourg and slightly more than .50 ha of Echézeaux, the bulk of which will be from Les Loâchausses. Lastly, there will also be a small amount of Chambolle-Musigny (~.11 ha) among the incoming transfers. As I noted, there is still a bit of horse trading to come and the specific dates of the various transfers has not been fixed but these are the broad changes to come.

Be all of that as it may, the original 2 ha parcel of Richebourg was acquired in 1882 by Louis-Gustave Gros and all of it is in the *climat* called "Les Verailles ou Richebourg" (Les Verailles or Richebourg). Readers should be aware that like many vineyards in Burgundy, even among the *grands crus*, there are often multiple *climats*; for example, La Tâche has 2 (La Tâche and Les Gaudichots), La Grande Rue has 2 (La Grande Rue and Les Gaudichots), Musigny has 3 (Les Petits Musigny, La Combe d'Orveau and Les Grands Musigny). In the same vein, for which I will not list the *climats*, Clos de la Roche has 8 and in the most extreme case, Echézeaux has 11. While the *appellation* Richebourg measures 8.03 ha, its respective components are comprised of Richebourg proper with 5.05 ha and Les Verailles ou Richebourg with 2.98 ha. This effectively means that the total purchase in 1882 by Louis-Gustave Gros represented fully two-thirds of the *climat*.

When Louis-Gustave's grandson Louis died in 1951, the domaine was managed by his four children (Jean, François, Gustave and Collette) but was ultimately split up between them which of course included the large parcel of Richebourg. The Gros Frère operation now manages .69 ha of Richebourg, Anne Gros has another .60 ha and the A.-F Gros domaine exploits .40 ha though as I noted above, those holdings are soon to change.

There are some, such as Jean-Nicolas Méo, who believe that there are subtle but meaningful differences between wines that come from Richebourg proper and those that arise from Les Verailles. Méo's portion of Richebourg is also mostly in Les Verailles (.30 ha of the .35 ha total) and having walked that parcel with him, he ascribes the difference to the slightly higher altitude and the influence of the cooler air flowing down from the *combe* (a vale cut into the hillside above Vosne). This tends to give a slightly more mineral-driven wine at the expense of a bit less opulence and richness. My experience over the years however suggests that any differences are in reality quite subtle and can easily be masked by the effects of the vintage.

I would also like to gratefully acknowledge the exceptional generosity of Mr. Orders for sharing this extraordinary collection as well as thank the Hone family for opening their house to host it. I hope you enjoy the notes!

Gros Family Richebourg Vertical

| | | | | | |
|------|---------------|------------|-----------|-----|----|
| 1969 | Jean Gros | Richebourg | Grand Cru | red | NR |
| 1971 | Jean Gros | Richebourg | Grand Cru | red | 88 |
| 1976 | François Gros | Richebourg | Grand Cru | red | 88 |
| 1978 | Jean Gros | Richebourg | Grand Cru | red | 92 |
| 1985 | Jean Gros | Richebourg | Grand Cru | red | NR |
| 1988 | Jean Gros | Richebourg | Grand Cru | red | 90 |
| 1989 | Jean Gros | Richebourg | Grand Cru | red | 89 |
| 1990 | Jean Gros | Richebourg | Grand Cru | red | 92 |
| 1991 | Jean Gros | Richebourg | Grand Cru | red | 94 |
| 1993 | Jean Gros | Richebourg | Grand Cru | red | 93 |
| 1995 | Jean Gros | Richebourg | Grand Cru | red | NR |
| 1996 | Anne Gros | Richebourg | Grand Cru | red | 89 |
| 1998 | Anne Gros | Richebourg | Grand Cru | red | 90 |
| 1999 | Anne Gros | Richebourg | Grand Cru | red | 92 |
| 2002 | Anne Gros | Richebourg | Grand Cru | red | 89 |
| 2003 | Anne Gros | Richebourg | Grand Cru | red | 88 |
| 2004 | Anne Gros | Richebourg | Grand Cru | red | 89 |
| 2005 | Anne Gros | Richebourg | Grand Cru | red | 95 |
| 2006 | Anne Gros | Richebourg | Grand Cru | red | 93 |
| 2007 | Anne Gros | Richebourg | Grand Cru | red | 90 |
| 2008 | Anne Gros | Richebourg | Grand Cru | red | 89 |
| 2009 | Anne Gros | Richebourg | Grand Cru | red | 92 |
| 2010 | Anne Gros | Richebourg | Grand Cru | red | 88 |
| 2011 | Anne Gros | Richebourg | Grand Cru | red | 89 |
| 2012 | Anne Gros | Richebourg | Grand Cru | red | 92 |
| 2013 | Anne Gros | Richebourg | Grand Cru | red | 91 |

1969 Jean Gros - Richebourg: I first tried this wine in 1995 and it was already tiring and thinning. This most recent bottle was worse as there were acetone notes dominating the nose with a bitter and thinning finish. A disappointment given the vintage. Not Rated.

1971 Jean Gros - Richebourg: Bricked through. An overtly spicy nose combines notes of strong *sous-bois*, caramel and a whiff of rose petal. The sappy, rich and punchy middle weight flavors reflect a subtle minerality before culminating in a slightly drying finish that is showing signs of cracking up. While not without its interesting attributes, it's clear that it's time to drink up. 88/now

1976 François Gros - Richebourg: Mostly bricked through though with a still ruby core. An overtly ripe *sous-bois* suffused nose flashes plenty of spice and Asian-style tea elements. There is an equally pronounced ripeness to the rich, powerful and dense medium-bodied flavors that, like many '76s today, are still supported by very firm tannins that are slightly rustic but not really drying. Even so, this is not a wine of refinement though it is one that should continue to hold. 88now

1978 Jean Gros - Richebourg: I have had mixed results with this wine over the years though I have no reason to suspect anything other than varied storage quality for the differences. In the best examples, the fully secondary nose is remarkably elegant, complex and ultra-pure with the hallmark spice elements and characteristics of a fine Vosne that includes notes of earth, leather, *sous-bois* and *sauvage* hints. There is really lovely richness to the impressively powerful flavors that offer terrific complexity and depth of material on the beautifully long finish. I should note that I have had this wine multiple times and some bottles display noticeable finishing dryness though the best examples do not. That said, I fear the balance is starting to slide away and as such I would suggest drinking this up. My scores have ranged from 90 to 94 so as if often the case with older burgs, storage is everything. Score for this bottle: 92/now

1985 Jean Gros - Richebourg: I have not had especially good luck with this wine, often finding it on the tired side and not surprisingly, the bottle in this tasting was too problematic to rate as there were strong notes of acetone and volatile acidity. The best example that I have tried recently merited 92 points and came my way in June 2012 and that note is: A fully mature burg nose with earth, damp leaves but less obvious *sous-bois* and flavors that are rich, elegant, even pretty as well as admirably complex, all wrapped in a supple, textured and delicious mineral-suffused finish that is beginning to thin out ever so slightly. I would be drinking this now as it may very well begin to crack up soon. The bottle in this tasting: Not Rated.

1988 Jean Gros - Richebourg: It had been almost 15 years since I last crossed paths with this wine and time has treated it reasonably well. Bricked through. The expressive nose is comprised mostly by pungent *sous-bois* scents that are nuanced by hints of rose petal, spice and sandalwood. There is a lovely sense of underlying vibrancy present on the nicely detailed if not particularly concentrated medium weight flavors that flash just enough minerality to warrant mentioning on the solidly complex and persistent finish that exhibits just a hint of '88 style rusticity. This has arrived at its peak and while it will hold, there is no upside development potential to be had from further cellaring. 90/now

1989 Jean Gros - Richebourg: Almost completely bricked through. A fully mature nose features spice, earth and distinct *animale* notes on the largely *sous-bois* dominated aromas. There is good richness, concentration and power to the medium full flavors though the reasonably complex and persistent finish is just starting to evidence a touch of dryness. As such, I would suggest drinking this over the next decade as the balance has nowhere good to go from here. Tasted several times in the last two years with consistent results. 89/now

1990 Jean Gros - Richebourg: Moderate bricking. A very ripe though not stewed nose offers lovely spice, game, leather and earth nuances on the mostly *sous-bois* suffused aromas. The big, rich and robust flavors display ample muscle on the velvety and sweet finish underpinned by still firm but buried tannins on the lingering and lightly mineral-inflected finale. This still vibrant effort should continue to drink well over the next two decades. Moreover, I have had relatively consistent experiences with this wine as my scores have ranged from 91 to 93 points. Score for this bottle: 92/now+

1991 Jean Gros - Richebourg: This has always been one of my favorite vintages for the Jean Gros Riche and it's one that continues to drink superbly well with its fully mature but not tertiary black fruit suffused nose that exhibits drop dead gorgeous complexity that includes a wonderful array of spice and dried floral elements. The spiciness continues onto the equally complex, intense and strikingly seductive medium weight plus flavors that deliver outstanding length on the balanced finish where the only nit is just a hint of acidity that pokes through. This beauty just oozes class and is a wine that continues to drink superbly well. Moreover, I have also had very good consistency as all examples except one have merited between 94 and 95 points. Score for this bottle: 94/now+

1993 Anne & François Gros - Richebourg: The intense mix of now mostly secondary pinot fruit leaps from the glass offering nuanced aromas of spice, *sous-bois*, smoke, earth and toasty oak that complement perfectly the focused medium weight flavors that have finally emerged from their tannic shell, all wrapped in a dense, chewy and extremely long finish. This is a very powerful wine that I have had the pleasure of trying this many times over the years and it never fails to impress and about the only nit is that there is a touch of wood that has not fully integrated and while not enough to really detract from all of the other sensory fireworks, it's enough to notice. This has now entered its prime drinking window and it should remain there for years to come. Multiple and consistent notes with scores ranging from 93 to 94. Score for this bottle: 93/now+

1995 Jean Gros - Richebourg: I have not had particularly good luck with this wine and the bottle in this tasting did nothing to improve matters. Moderate bricking. A very pungent and borderline unpleasant nose combines notes of *sous-bois*, brett and wood char. The tough and mildly spritzzy flavors are also difficult to like while the lean and slightly bitter finish was equally difficult. Tasted several times over the years without success. Not Rated.

1996 Anne Gros - Richebourg: Lightening at the rim. After 20+ years of aging, the nose has finally turned away from being almost exclusively primary and is displaying some secondary nuances with its earthy, black and very spicy aromas. The intense middle weight flavors are elegant, precise, mineral-driven and vibrant with excellent depth though the mildly lean finish is beginning to display signs of drying out. This would best be opened and enjoyed with an appropriate dish that should help to ameliorate the dryness though with that said, it's likely to become more pronounced with age so while the tannins are not completely resolved, I would still suggest drinking this up over the next decade. Tasted a number of times since release with mostly consistent notes in the sense that the dryness has become progressively more apparent. To be sure, this is certainly not without considerable appeal, especially aromatically, but the balance is slowly slipping away. 89/now+

1998 Anne Gros - Richebourg: I hadn't tried this in many years but one thing that is clear is how glacially it's evolving. There is only a trace of bricking to the still deep ruby center. The mostly secondary fruit aromas belie only a trace of *sous-bois* along with a lovely array of exotic spice, tea and hoisin elements. There is fine mid-palate density to the still powerful and overtly stony big-bodied flavors though while I like the fine depth, the moderately long finish is beginning to dry out. I would suggest drinking this over the next decade with an appropriate dish which will help to buffer the mild astringency of the finish. In sum, while this is attractive in its fashion, the balance isn't perfect. 90/now+

1999 Anne Gros - Richebourg: There is still relatively prominent wood framing the wonderfully spicy black pinot fruit and ripe cherry-suffused nose where additional notes of Asian-style tea, violet and lavender add breadth. The big-bodied and reasonably concentrated flavors display plenty of verve and power along with really lovely complexity on the velvety yet still quite firm finish that delivers very good if not truly outstanding length due to a touch of backend dryness. As impressive as this is, it's not really my style in that the wood is a bit too evident for my taste; that said, this is high-quality effort that is not quite at its peak though not so far away that it couldn't be enjoyed now. I would add that I have had mildly inconsistent experiences with the '99 Riche as my scores have ranged from 92 to 94 as the dryness I reference is more apparent in some bottles. Score for this bottle: 92/2024+

2002 Anne Gros - Richebourg: Generous wood and toast notes stop short of dominating the still fresh secondary fruit aromas that are liberally laced with spice and floral whiffs. There is fine richness and intensity to the solidly concentrated medium weight plus flavors that brim with both minerality and dry extract before culminating in a firm if slightly drying finale where the wood displayed by the nose resurfaces. The '02 Riche has arrived at an awkward inflection point in that the tannins argue for further patience yet the dryness exhibited by the finish, particularly at 17 years of age, suggest that this would best be consumed over the next few years. My sense is that those who own this wine would be best served to split the difference as it's presently not showing especially well and holding for the longer-term is likely to result in an astringent finish. As such, I would suggest cellaring this for a few more years and then drink up in earnest. 89/2022+

2003 Anne Gros - Richebourg: An attractively layered nose still reflects vestiges of the oak treatment along with aromas of earth, poached plum, mocha and spicy black pinot fruit. The incredibly rich and opulent massively-scaled flavors are big, rugged and borderline rustic while possessing a powerful, indeed overtly muscular if somewhat drying finish due primarily to the very firm tannic spine. This is certainly impressive, in fact the word dramatic would be more apt but the ferocity of the tannins is such that it's frankly difficult to see this aging out gracefully. In the same fashion as the 2002, this is at an awkward point in that it's not ready but I don't see time helping much, if at all, and as such I would advise drinking this over the next few years with appropriate foods. 88/now+

2004 Anne Gros - Richebourg: Lightening at the rim but with no bricking. The relatively high-toned nose reflects plenty of secondary and spice elements but no 'green meanies' or overt pyrazine elements though there is a hint of green tea is evidence. The supple and almost delicate middle weight flavors exude a subtle minerality on the moderately complex and lingering finish. This is a perfectly good effort for the vintage though I can't say that it's particularly distinguished for Richebourg. For my taste this is drinking as well now as it's likely to though I underscore that there is no rush to drink up. 89/now+

2005 Anne Gros - Richebourg: Other than a trace of lightening at the rim, the deep ruby color has the look of a just released young Burgundy. The ripe, ultra-spicy and beautifully fresh nose flashes notes of sandalwood, hoisin, violet and Asian-style tea. The very dense, serious and muscular big-bodied flavors possess outstanding mid-palate density while delivering superb length on the mouth coating finish. I very much like the mid-palate texture thanks to the abundant level of dry extract, all wrapped in a firm, moderately austere and balanced finish. This is indisputably still very much a work in progress and more depth is certainly needed but the depth of material is so good that this appears to be more than just promising. Even so, I would recommend allowing this to continue to peacefully slumber as it's presently compact and still a bit grumpy. 95/2030+

2006 Anne Gros - Richebourg: There is a whisper of herbal tea character to the softly spicy and relatively discreet red berry fruit aromas that are trimmed in just enough wood to warrant pointing out. The attractively vibrant middle weight flavors possess nowhere near the same mid-palate density, richness and power of the 2005 though the mouth feel is certainly sleeker while offering a lovely minerality on the balanced and beautifully long finale. This is an exercise in harmony and grace and a wine that is very much still improving, indeed it will require another 5 to 8 years to see this beauty at its peak. 93/2026+

2007 Anne Gros - Richebourg: Moderate bricking. There is a touch of herbaceousness to the spicy secondary fruit suffused nose. The lighter weight but refined and vibrant flavors possess a supple mid-palate along with good minerality that adds a touch of lift to the nicely detailed and sneaky long if only moderately complex finale. This isn't a great wine in either the context of the vintage or for Richebourg in general but it nonetheless offers a certain appeal thanks to its harmonious delivery. While this could certainly be held for up to another decade, it has largely realized its development potential. 90/now+

2008 Anne Gros - Richebourg: Noticeable if not dominant wood frames the airy mix of both primary and secondary red berry fruit scents that carry suggestions of herbal tea, jasmine and clove wisps. There is outstanding punch and energy to the overtly mineral-driven medium weight flavors that possess excellent delineation that carries over to the youthfully austere bitter cherry-tinged finish that offers acceptable length while display a touch of dryness. While certainly not fatal, the dryness is enough that I would not be inclined to age this over the longer-term. Moreover, I would advise serving it with an appropriate dish. 89/2023+

2009 Anne Gros - Richebourg: Very deep ruby color that is almost opaque. Noticeable if not dominant menthol and wood notes frame very ripe and overtly spicy aromas of cassis, plum liqueur and anise. There is very fine density to the exceptionally rich, suave and round broad-shouldered flavors that coat the palate with dry extract that serves to buffer the still moderately firm tannic spine on the sappy and lingering finish. Like many '09s today, while this is nowhere near its peak, it is sufficiently ripe that it could easily be enjoyed young. I should further note that though the '09 Riche is clearly a wine of quality it's both riper and woodier than I personally prefer. 92/2024+

2010 Anne Gros - Richebourg: I have had two distinctly different experiences with this wine as a bottle tasted in 2015 seemed full of almost boundless potential with crystalline purity of expression and terrific length that merited a score of 95 points. By contrast, the bottle in the tasting, while very pretty aromatically, was dry, short, austere and borderline unpleasantly bitter that I cannot recommend aging further. I'm not sure which example is representative but I hope that it's the former. This bottle: 88/now

2011 Anne Gros - Richebourg: Evident notes of herbal tea stop short of being herbaceous on the red currant, cherry and spicy nuanced nose that is trimmed in discreet oak influence. The sleek and appealingly textured middle weight flavors possess both good minerality and a taut muscularity that helps to shape the lingering if ever-so-mildly drying finale. I like the texture and the spiciness but the balance isn't quite as well dialed in as it could be. Note that while this will still need 2 to 4 years to arrive at its peak, it's sufficiently close that it could easily be enjoyed now. 89/2021+

2012 Anne Gros - Richebourg: A moderately toasty nose speaks of both red and dark pinot fruit, jasmine tea, sandalwood, anise and a whiff of hoisin. There is acceptable density to the attractively textured broad-shouldered and evidently muscular flavors that exude a subtle minerality onto the focused and delicious finish that possesses good balance and sneaky good persistence. This is quite sleek and sophisticated though it's on the lighter side compared to what is typical for the 2012 vintage. Even so, this is really quite pretty and should reward up to another decade of cellaring. 92/2027+

2013 Anne Gros - Richebourg: An expressive nose offers up plenty of herbal tea character on the ultra-fresh essence of red cherries along with plenty of spice and soft wood elements. The sleek, supple and delicious middle weight plus weight flavors exhibit ample minerality and excellent delineation before culminating in a solidly complex and nice persistent if moderately tangy finish. While the balance is holding in reasonably well today, it's not clear that this won't begin to dry out with extended cellaring and as such I would suggest aging this for the medium-term. 91/2025+

In the Next Issue

The 2017 Côte d'Or Whites with more wines from 2016

More Current Release California and Oregon Pinot Noir – Mostly 2017 (with some 16's and 15's)

More Current Release Champagne, Côte d'Or Reds and Beaujolais

Progress Report: Assorted Vintages and Wines from Domaine Comte de Vogüé
