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In This Issue – 154 Producers & 1125 Wines Reviewed

2016 and 2015 Côte de Beaune Reds 3 – 142

En Plus – More Current Release Burgundy. 143 - 145

Current Release California and Oregon Pinot Noirs 146 - 168

Progress Report: Assorted wines from H. Mayer, Méo-Camuzet & E. Rouget 169 - 174

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 70 Producer Index

Côte de Beaune:

Amiot et Fils, Guy
André, Françoise
Angerville, Marquis d'
Armand, Comte/Clos des Epeneaux
Bachelet, Jean-Claude
Belland, Roger/Joseph
Bellene, de
Bellene, Roche de
Billard-Gonnet
Bitouzet-Prieur
Blain-Gagnard
Boillot, Henri – Domaine
Boillot, Henri – Maison
Boisset, Jean-Claude
Bonneau du Martray
Bouchard Aîné & Fils
Bouchard Père & Fils
Bouley, Jean-Marc
Bouley, Pascal
Boyer-Martenot
Buisson-Charles
Camus-Bruchon & Fils
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, Marc
Colin, Philippe
Cornu, Edmond
Courcel, de
Croix, des
Cyrot-Buthiau
Dancer, Vincent
Darviot-Perrin
Drouhin, Joseph
Duband, David
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-Lochardet
Huber-Verdereau
Jadot, Louis
Javillier, Patrick
Jessiaume
Labet, Pierre et François
Labryère-Prieur
Lafarge, Michel
Lafon, des Comtes
Lamy, Hubert et Olivier
Langoureau, Sylvain
Latour, Louis
Latour, Vincent
Latour-Giraud
Launay-Horiot
Leflaive, Olivier
Leroux, Benjamin
Mallard, Michel
Maltroye, Château de la
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, Vincent et Sophie
Morey-Coffinet
Morot, Albert
Pacalet, Philippe
Parent
Parent, François
Parent, Mathias
Pavelot, Hugues
Pavelot, Jean-Marc & Hugues
Pavillon, du
Pernot, Paul
Picard
Pillot, Fernand et Laurent
Pillot, Jean et Jean-Marc
Pillot, Paul
Pousse d'Or
Prieur, Jacques
Prudhon et Fils, Henri
Puligny-Montrachet, Château
Rapet Père et Fils
Remoissenet Père et Fils
Rollin Père et Fils
Rossignol, Nicolas
Senard, Comte
Violot-Guillemard, Thierry
Voillot, Joseph

En Plus:

Adélie
Hospices de Belleville
Lafarge-Vial
Lievert-Barrault
Poncié, Château de
Rochegrès
Voarick

California Pinot Noir:

Blue Farm Wines
Bohème Wines
Bravium Wines
Calera Wine Company
Cutruzzola Vineyards
Davies Vineyards
Dierberg Vineyard
Donum Estate
Foley Estates
Foxen Winery & Vineyard
Gary Farrell Vineyards & Winery
Laetitia Vineyard & Winery
La Pitchoune Winery
Lucienne Vineyards
MacRostie Winery and Vineyards
Morgan Winery
Presqu'île Winery
Roth Estate
Sanford Winery
Talley Vineyards
Two Sisters

Oregon Pinot Noir:

Amalie Robert
Brick House Wine Co.
Broadley vineyards
Élevée Winegrowers
Fullerton Wines
Lavinea Winery
Love & Squalor Wine
Lundeen Wines
Penner-Ash Wine Cellars
Rain Dance Vineyards
Roco Winery
Van Duzer Vineyards
Walnut City WineWorks

En Plus – New Zealand:

Prophet's Rock

Progress Report:

Henri Mayer, Méo-Camuzet & Emmanuel
Rouget Tasting

The CÔTE DE BEAUNE REDS – The 2016 and 2015 Vintages

2016 Côte de Beaune Summary – Really Small Can Still Be Really Beautiful

There is an old maxim in Burgundy of *Noël au balcon, Pâques au tison*, which is to suggest that if Christmas is spent on the balcony (meaning that it's not very cold outside), then Easter will be spent huddled around the fireplace. As we shall see, this old adage was certainly true in 2016.

What was true for the Côte de Nuits in 2016 was also true for the Côte de Beaune, which is to say that Mother Nature was nothing if not fickle as she devastated some communes in the Côte de Beaune with a terrible springtime frost yet left others, mostly notably Santenay, almost untouched. This fickleness would lead to a great many consequences for both wine quality and certainly quantities. I will get to all of that in customary detail in due course. But the key takeaway for readers is that when the 2016s are good, they are excellent and entirely classic in style. And there are certainly some wines where I preferred the 2016 version to its 2015 counterpart. That said though, when taken as a whole, 2016 cannot match 2015 in terms of raw quality. That some readers may ultimately prefer the style of 2016 to 2015 would not be completely surprising as one is a vintage of heat and concentration and the other is a vintage of ultra-freshness, transparency and elegance. One style of course does not necessarily preclude sharing certain characteristics of the other and vice versa and thank goodness! My point though is that any time one speaks in generalities about vintages, nuanced distinctions are often the victim and that is a critical point to keep in mind as you read the following summary.

From a wine quality perspective, one of the most important things about the 2016 vintage to appreciate is that very good to excellent wines were made up and down the *appellation* hierarchy. There were of course many excellent to even great wines made among the Corton *grands crus* and best *premiers crus* but there were just as many fine *villages* and regional examples made as well and particularly so in the latter. Why? Because the frost damage was often the most severe (though certainly not always) in these lower lying vineyards. As such, the too often excessively high yields, which typically impairs wine quality for regional wines, largely didn't occur. This had a most propitious impact on their intrinsic quality and overall appeal, and you need only look at the Top Value Selections chart to see that there are a plethora of excellent choices to be had.

From a quantity perspective, there is no way to generalize and this is just as true at the commune level as it is at the vineyard level. As a rule, the closer a vineyard was to a '*combe*' (the French word for vale), the more frost damage the vines sustained. For example, this would explain why Savigny was all but wiped out as there are three *combes* that funnel their cool rivers of air directly onto the vines; Pernand is exposed to two and in particular one very large one; Chassagne is exposed to a massive *combe* that descends from St. Aubin which all but wiped out the northern part of the commune but, as the southern part (which abuts Santenay) is not exposed and yields there were essentially normal; Pommard has three *combes* and in places the damage was frightful; there are plenty of other examples I could cite but these make the point.

But it wasn't quite as simple as this for reasons that no one completely understands because in some cases, the damage occurred in places that, historically speaking, almost never frost. Sometimes the losses were worse up-the-slope than down and that is of course counterintuitive. Sometimes one vineyard was badly damaged yet the one adjacent to it was relatively unscathed. Again, in some cases the historical pattern of frost damage made sense and in others, it appeared to defy logic. Meteorological post mortems aside though, the harsh reality is that quantities are off, on average between 30 and 80% for the majority of growers that I visited.

From a broad-brush perspective Savigny, Pernand, the northern part of Beaune, Ladoix, Chorey, parts of Pommard, parts of Volnay, the northern half of Meursault, St. Aubin, Monthélie and Auxey were the hardest hit. By contrast, Puligny, Santenay, the Maranges and the southern portions of both Meursault and Chassagne along with much of the Hill of Corton were largely spared. But I repeat that the damage suffered was widely disparate and this could be true even in the same vineyard, which given how small most *climats* in Burgundy are, is quite remarkable.

2016 – The Growing Season and Harvest in the Côte de Beaune – A Perfect Storm:

After having enjoyed the largely stress-free growing season that was 2015 (a bit of oidium and hail aside), 2016 would in reality have two seasons rolled into one. The first half from March to the middle of July would be difficult to the point of despair as it combined the worst frost seen since 1981 with the most virulent attack of mildew in living memory. The second half though would largely resemble that of 2015, if not quite so hot and with a three week difference in harvest dates. But first things first.

As the old Burgundian adage I cited above of *Noël au balcon, Pâques au tison* would predict, the 2015/2016 winter was largely quite clement temperature-wise as the January to February period was much warmer than normal, indeed some 50% warmer! It was also 100% rainier than normal, which is to say really wet. March and most of April were also clement if normal though both were again more than 100% wetter than usual. In its fashion, this description doesn't sound like a disaster scenario waiting to happen and it might not have had there been even one deep frost before the bud break to 'persuade' the vines to remain dormant and to dry out the soil. That this did not happen would prove to a very bad omen. In fact one grower jokingly told me "where is a frost when you need one"? As a consequence, it's not hard to understand why there was an early bud break that occurred, depending on the sector, around April 10th for the chardonnay vines and 5 to 8 days later for the pinot vines. By the last week of April, again depending on exactly where each variety was located, from one to six leaves had developed ranging in size from 5 to 10 cm.

This brings us to the night of April 26th where the rain that had been such a large part of the season to this point fell yet again. In the wee hours of the morning of the 27th a wind kicked up and blew the cloud cover away that was holding in warmer temperatures. Predictably, temperatures fell and they fell both quickly and substantially to several degrees below freezing.

An additional word about the late April frost is pertinent to note here. Growers speak of both winter and spring frosts (*gelée noire* and *gelée blanche*) because they differ radically in their effects. The difference is that really bad winter frosts have the effect of actually killing vines, which obviously must be replanted with the accompanying loss of three years' worth of production. By contrast late spring frosts tend to wipe out the developing leaves and buds and in doing so can sometimes completely demolish a harvest. This is because even though the leaves will regenerate, the second generation fruit buds either do not sprout, or even if they do, the vines often do not have sufficient time to fully ripen their fruit. For example, in December 2009 there was a killer winter frost that decimated the equivalent of more than 100 ha in the Côte and in April 2003 it was a spring frost that wiped out much of the incipient leaves and radically reduced the size of the potential harvest.

So that readers better understand what occurred and how important it was, spring frosts tend to occur when the nights are humid and clear which means that there is little or no cloud cover to retain warmth. The rain on the night of the 26th was a critical element of the damage because frost damage when the soils are wet usually occurs when temperatures descend below -3 C° (~27° F) yet if they're dry, temperatures typically must descend below -6 C° (~21° F). Depending on where the temperatures were measured, they ranged from -1 to -4° C with 100% humidity.

As a consequence, there were losses from the rivers of freezing air moving down the *combes* and there were also losses from the humidity rising from the earth and then freezing on the leaves and buds. But the two kinds of losses aren't the same because in the former case, the freezing temperatures cause internal cell damage to the leaves and buds. In the latter case, it's actually the sun that does the damage because the tiny frost crystals adhering to the leaves and buds serve as a kind of microscopic magnifying glass that focuses the sun's rays which literally burns the vegetation. This is why in 2017 the growers banded together and burned massive numbers of hay bales in order to create a sort of smoke screen to hide the vulnerable leaves against the sun's rays until the temperatures rose to the point where the ice crystals melted. As an aside, not everyone believes that this method is effective, and it certainly causes a lot of pollution, but after the huge losses suffered in 2016, no one was in the mood to take any chances.

I commented earlier that the frost damage was often less in some of the lower lying areas which is of course counterintuitive. One grower explained that there were some pockets of low lying fog which protected those particular parcels from the effects of the early morning sun, which was the case in much of Puligny, Santenay and the Maranges. Fog is not normally appreciated in Burgundy but in this case it was a stroke of serendipity!

As if all of the frost damage weren't capricious enough, the kind of pruning employed in any given vineyard played a role as well. While there are of course a variety of pruning systems, the two main ones are Cordon Royat and Guyot. The former tends to be trained higher and thus is less prone to frost damage emanating from the soil. It also tends to have a slightly later bud break than Guyot trained vines and that was significant in 2016. Luck played a part as well because those growers that had already attached the branches to the trellising wires suffered higher losses as the wires touching the leaves served as yet another damaging conduit for the frost.

Though losses from hail were not particularly important, in the interest of completeness I note that Chassagne was also hit by hail on the 14th of July. Damage estimates were varied but suffice it to say that while hail is never a welcome event, it was particularly reviled after all of the frost damage. I suppose it would be a form of gallows humor but one grower joked that his vines didn't suffer any hail damage "because there was no foliage for the hail stones to hit"!

We now turn to part two of the first Act of the Perfect Storm that was the 2016 growing season with the introduction of the worst attack of mildew since at least 1935 and perhaps even dating to the 19th C. Moreover, the damage done by the frost didn't stop with just the freezing of the emerging vegetation but served to exacerbate the destruction visited by the mildew. This is because the frost had, to use the French term '*fragilisé*' the emergent vegetation that appeared roughly three weeks after the frost and in the process making it much more susceptible to injury. Couple this with the warmest winter since 1900 and January to June rainfall that was 100% higher than normal and it wasn't hard to see problems on the horizon!

I have discussed many times in these pages the potentially devastating effects of mildew and it's a highly redoubtable disease that is much feared by the growers as it can, in a breathtakingly short period of time, completely denude a vine of its leaves. The wet weather in April, May and June along with higher than normal temperatures created ideal conditions to unleash the mildew. Worse, all of the rain rendered mechanized access to the vineyards essentially impossible and certainly those that are on a slope, which is most of the Côte. As such it was necessary to treat manually with either hand or back-carried tank sprayers while wearing hazmat suits. To provide an idea of just how trying this was, the average domaine who farms conventionally treated 9 times but those who farm organically or biodynamically treated on average 13 times because they use what are known as contact products. These products, while effective when it's dry, are much less so when it's wet as only 20 mm of rain is necessary to wash them off and exposing the leaves to attack. In point of fact, whether disclosed by a given grower or not, many domaines chose to abandon using these contact products in favor of synthetic treatments as they are more durable though there is debate about whether they are actually more effective.

The mid-June flowering was in most cases extended as it was troubled by rain and the mildew treatments provoked a good deal of shatter, which of course further reduced quantities. On the plus side, there was a relatively high incidence of shot berries (*millerandage*), which is great for wine quality due to their very high ratios of solids to liquids. On the negative side, because there is so little juice in the tiny berries, it obviously isn't good for volumes.

We now turn to Act Two, which begins on or about the 14th of July when the growers' luck finally changed as conditions turned near-perfect. As I noted, one of the main problems with spring time frosts is that if the growing season isn't largely favorable, the vines don't have enough time to bring the fruit to full maturity. In the case of 2016 most growers pegged the maturity delay at around 3 weeks. Hypothetically this would place the 'new' bud break in the first week of May, which moved what would have been an early September harvest to one that would occur in late September or even early October.

Happily for all concerned, July, August and September were warm and largely dry with just enough rain at the right moments to prevent any significant hydric stress. In recent years *véraison* has begun around the last week of July but in 2016 it would not commence until about the 20th of August and it was extended, not finishing until the 10th of September, depending as always on the sector. If yields had been normal this would have implied a mid-October harvest date but because crop loads in many areas were so low, the vines were able to accelerate the ripening process.

Most growers that I visited in the Côte de Beaune reported initiating the harvest between the 22nd and 25th of September under essentially perfect conditions. The thick-skinned fruit was, again according to the majority of growers that I spoke with, spotless and required no more than cursory sorting for the odd leaf or insect. Because of the very reduced crop loads you would have thought that the harvest would have proceeded quickly but in fact some reported that it was actually slower than normal for the simple reason that pickers had difficulty finding the bunches, playing if you will a sort of vinous hide-and-seek!

As I note in the narrative below for Comtes Lafon, Dominique Lafon told me a funny story about how in mid-September 2016 he was walking through his parcel of Clos de la Barre gathering samples to test for ripeness levels. He recounts that "I saw two of my fellow *vignerons* drinking beers in the parcel next to mine. They asked what I was doing and I said taking samples. One of them said in reply that I should be careful that I didn't do the entire harvest with just a few bunches!"

Potential alcohols were moderately strong though not really high and on average I would put them at between 12.5 and 13.5%. This is interesting in that from a sugar standpoint, 2016 is just as ripe as 2015 was, something that only the low yields can explain. Total acidities averaged about 4.9 g/l (H₂SO₄ basis) which is on the lower side historically speaking, if not quite as low as what was recorded in vintages such as 2015, 2009 or 2003.

What I find fascinating is that there appeared to be so little difference in maturities between vines that were, and weren't, damaged by frost. Logically one would expect that a growing season would typically have trouble making up a full three weeks of lost photosynthetic activity yet that is only rarely the case as it tends not to be evident in terms of the phenolic maturity of the tannins. When it is however, the tannins can be a bit rigid and stiff if not downright green.

Yields though were another story and depending on the domaine in question as well as the location and age of their vines, they were off on average -20 to -80% with an average of -40 to -50%. It's necessary to go back to vintages such as 2003 and 1991 to find yields this low. What is interesting though, and consistent with the vagaries of the frost, hail, flowering and mildew damage, almost every domaine reported considerable disparities with one parcel producing almost normal yields and another down 80% and, in a few cases, completely wiped out. The key takeaway is that 2016 will go down as yet another vintage in the Côte de Beaune with exceptionally low yields as they were even lower than the hail-stricken vintages of 2012, 2013 and 2014.

One nuance though is worth a brief mention because the above description of very low yields would suggest that the average 2016 is quite concentrated but this is not necessarily the case. While there are certainly some exceptionally dense 2016 reds, there are also some that, if not dilute, then are certainly not especially concentrated. One reason for this is that most growers performed relatively soft vinifications with fewer punch downs and more pump overs. The second reason is due to the, sometimes extreme, variability in yields. As I observed earlier, there could be considerable discrepancies in yield even in the same vineyard and this could also be true in the same parcel. Sometimes, the bottom half of a parcel was wiped out while the top half had normal yields, which renders some of the yields per hectare figures misleading. For example, if a grower cites a yield of 20 hl/ha but in passing notes that half the vines had little or no yield, this implies that the yield for the producing vines was ~40 hl/ha, which doesn't correlate very well with what the figure of 20 hl/ha would imply for wine densities! So while some wines are indeed very, very concentrated, don't be surprised when you read some of my reviews that speak of light weight or even very supple mid-palates.

I should also point out that the progressive movement of domaines using at least some whole clusters in their vinifications has reached something on the order of 50%. This trend has been on the rise for the better part of a decade and the clean and ripe fruit obtained in 2016 did nothing to diminish it. In addition the stems were ripe and either mostly or completely brown (*aoûté* as the Burgundians call it) and completely clean, which isn't always the case. As such you will find a relatively high percentage of the tasting notes that follow make reference to whole cluster fermentations.

The 2016 Côte de Beaune Reds – Freshness, Energy, Grace and Transparency:

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. They are balanced wines built for medium to sometimes longer-term aging yet they should also be reasonably approachable young if youthful fruit is your preference. Before I offer more detail, the short answer is yes on both accounts that the 2016s deserve a place in your cellars and there is no reason not to go heavy – I for one will be buying all that I can afford and find.

More specifically, there are two aspects that I absolutely love about the 2016s which are those of the crystalline transparency to the underlying *terroirs* coupled with their refreshing drinkability. One just feels like drinking the 2016s, in fact it's hard not to like them. Part of this appeal is due to the generally softer approach to extraction that many growers elected to use. As such most 2016s have relatively fine-grained tannins which should also help them to be reasonably accessible young. This is partially because the tannins are generally fully mature and partially because there is an excellent level of tannin-buffering dry extract that tends to render them less prominent at this early stage. Another reason is because the generally thicker skins of the grapes together with the generally smaller berry sizes made many growers opt for using fewer punch downs to avoid producing overly extracted wines. On the less positive side, one of the factors that negatively affected wine quality at some domaines were simply not equipped to vinify such small quantities. To be sure this is not unusual in Burgundy and some growers are used to this fact of life, and particularly so after the hail-affected vintages of 2012, 2013 and 2014. Even so, not everyone is so-equipped and thus there are a few wines that reflect either too much, or too little, extraction.

As to longevity, the average upper level 2016 is built for mid-to occasionally longer-term (and in some cases, very long-term) cellaring. With that said, and as I also noted, many wines will very likely drink well on the younger side. To provide some basis of comparison, I would (again, as a broad-brush generalization) describe the average 2015 as aging on a base of sheer concentration and tannic density whereas the typical 2016 will age on a base of balance and measured extraction. But it's important to bear in mind that the average 2016 is a bit more accessible because the phenolically mature tannins are finer and more pliant.

I would also observe that as good as some of the 2016s are, in my view it's more of a surprisingly good vintage rather than a great one. But as is the case with every vintage, even the greats like 1999, 2005, 2010 and 2015, there are unsuccessful wines. These would include under or over extracted wines, slightly raw and/or edgy tannins or even in a few cases, dilute examples. I spoke of the generally excellent balance but I should also point out that the first-rate transparency reveals varying degrees of finishing warmth. To be fair, this warmth is not at the same levels exhibited by the average 2003, 2009 or 2015 but neither is it invisible.

Vintage comparisons are always fraught and in the end, each of them is unique and that's as it should be. Moreover, it's frankly difficult to find a really good counterpart to the style of the 2016 vintage. However, it's clearly important to provide at least some idea as to what readers can expect when cracking a bottle and to this end growers suggested comparisons with 2001, a riper 2008, a less concentrated 2010, a cleaner 2012 or a denser 2014. You can see a common thread running through all of those vintages and there is at least some validity in all of them. If I was limited to only one choice, I would agree with the less concentrated (and less structured) version of 2010 or a more concentrated 2014. A better description would be a combination of the transparency and vibrancy of 2010 with the suppleness and roundness of 2009 in a proportion of two-thirds of the former with one-third of the latter.

Like I do with every vintage, I would strongly suggest that when the 2016s hit the market 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 from the Côte de Beaune in 2016:

As I observed in the vintage summary, wine quality is not only reasonably consistent in 2016 (though certainly not at the level of 2015) but it's good largely everywhere in the Côte de Beaune as well as up and down the *appellation* hierarchy. But as I took pains to emphasize, it is particularly good at the lower levels and especially at the regional level. I have recommended a large number of Bourgogne (plus its variations) and *villages* level wines that can be found in the Burghound Top Value Selections. Moreover most of these will make for great choices as age-worthy all-around house reds for reasonable prices. In the same vein, there are a substantial number of exceptionally fine Sweet Spot and Don't Miss Selections that would make any Burgundy collector proud to own.

The major challenge for collectors isn't an absence of great choices, it's rather that quantities in some cases are so low that they're going to be tough to find. Indeed to this end most domaines didn't make their full range of wines due to the simple fact that yields in some vineyards were so low that there was no way to successfully vinify them. And even when they were made, there were technical challenges even in the same cellar so do be sure to read the tasting descriptions carefully.

While good wines were made everywhere in the Côte de Beaune, I found it to be particularly good in Savigny, Aloxe, Ladoix, Beaune, Volnay and Pommard and even in Chorey. Another particularly good hunting ground is the Hill of Corton as some first-rate *grands crus* were made there and, given the general lack of respect in the market place, they can offer excellent value provided that you're willing to cellar them for at least 5+ years. There are also very good wines to be found from Santenay and reasonable quantities as well as vines there were not damaged by the frost. Elsewhere though, quantities are between limited and non-existent. I have tried to list for each domaine which wines were not made and in some cases, it's depressingly broad.

The tiny quantities of course invites the corollary question of where potential pricing of the 2016s will go? My sense is that prices will definitely go higher if not a lot higher, except perhaps for the most prestigious *appellations* and domaines which may very well rise 10 to 20% or even more. That said, there is a growing awareness in Burgundy that prices are nearing an inflection point (if they're not already there). This is of course problematic in that notwithstanding the shaky finances of some domaines due to a series of smaller than average harvests since 2009 in the Côte de Beaune, they can't continue to raise prices up to 20% per annum. We will of course see because even if the ex-cellar pricing is reasonable relative to 2015, that doesn't mean that importers and retailers won't hesitate to enjoy fat margins. I would put it this way: you almost certainly want to have some 2016s in your cellars but don't chase them at any price, particularly since virtually everyone in 2017 enjoyed an especially abundant harvest which should serve to at least moderate prices somewhat. With that risk duly noted, if you can find and afford the 2016s, buy them as I for one really love the style.

2015 Côte de Beaune Reds Revisited – No Opinion Change – i.e. A Great Vintage:

My in-bottle tastings of the 2015 vintage from the Côte de Beaune have served to largely confirm what I concluded last year, which is to say that wine quality ranges from very good to genuinely great. There are of course some poor wines due either to elevated ripeness levels or too much backend warmth along with some dilution. But as a general proposition, the average 2015 is excellent and you want these in your cellars.

I would add that just like 2016, the 2015s are excellent up and down the *appellation* hierarchy as well and it's good everywhere in the Côte de Beaune. So unlike some vintages where it pays to focus on one or two communes or to necessarily emphasize one level of the *appellation* hierarchy at the expense of another, 2015 is a very consistent vintage. I would go so far as to say that while it's not a vintage that you can buy blind, it's close.

About the only other important aspect to mention is that if for whatever reason you did not like the 2009s, then you may wish to try some examples first. Last year in my original assessments, I took considerable care to point out that 2015 is fresher than 2009 but nonetheless the average 2015 is definitely ripe and in some cases, very ripe. The average 2015 is also clearly built-to-age but one of the aspects that make the vintage so appealing is that as structured it is, it should still be reasonably approachable young. Happy hunting!

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 Word about the Tasting Notes:

99% of the following Burgundy notes are based on tastings conducted January and February 2018 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 2016's from a specific Burgundian producer and you do not see a particular wine in 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 2016 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 2016 Vintage Selections

The "Top Value" Wines from the 2016 vintage in this Issue

2016	Aloxe-Corton	Girard, Jean-Jacques	89
2016	Aloxe-Corton	Rapet Père et Fils	89
2016	Aloxe-Corton	Rollin Père et Fils	89
2016	Aloxe-Corton "Le Toppe au Vert" 1er	Mallard, Michel	(90-93)
2016	Aloxe-Corton "Les Vercots" 1er	Dubreuil-Fontaine	90
2016	Beaune	Croix	(89-91)
2016	Beaune "Clos de Dessus de Marconnets"	Labet, Pierre et François	(89-91)
2016	Beaune "Les Grèves" 1er	Rapet Père et Fils	92
2016	Beaune "Montrevenots" 1er	Dubreuil-Fontaine	91
2016	Bourgogne	d'Angerville, Marquis	(86-89)
2016	Bourgogne	Billard-Gonnet	87
2016	Bourgogne	Boillot, Henri	88
2016	Bourgogne	Girard, Jean-Jacques	87
2016	Bourgogne	Leroux, Benjamin	87
2016	Bourgogne	Maltroye, Château de la	(86-89)
2016	Bourgogne "Le Chapitre"	Jadot, Louis	(87-89)
2016	Bourgogne – Cuvée Maison Dieu	Violot-Guillemard, Thierry	(87-89)
2016	Bourgogne – Gelée Royale	Chandon de Briailles	89
2016	Bourgogne – Pinot Noir	Courcel	(86-89)
2016	Bourgogne – Pinot Noir	Cyrot-Buthiau	87
2016	Bourgogne – Pinot Noir	Labruyère-Prieur Sélection	87
2016	Bourgogne – Pinot Noir	Meursault, Château de	87
2016	Bourgogne – Pinot Noir	Morey-Coffinet	87
2016	Bourgogne – Pinot Noir Vieilles Vignes	Voillot, Joseph	87
2016	Bourgogne – Pinot Noir Les Deux Papiers	Gambal, Alex	(86-89)
2016	Bourgogne – Pinot Noir "La Grande Terre"	Pillot, Jean et Jean-Marc	87
2016	Bourgogne Pinot Noir – Réserve	Bouchard Père et Fils	87
2016	Bourgogne Pinot Noir – Signature	Champy	87
2016	Bourgogne Vieilles Vignes	Labet, Pierre et François	(87-89)
2016	Bourgogne-Hautes Côte de Beaune	Guyon, Antonin	87
2016	Bourgogne-Hautes Côtes de Nuits	Gros, A.-F.	87
2016	Bourgogne "Hautes Coutures"	Buisson-Charles	87
2016	Chassagne-Montrachet	Blain-Gagnard	89
2016	Chassagne-Montrachet	Maltroye, Château de la	(89-91)
2016	Chassagne-Montrachet "1er" 1er	Blain-Gagnard	91
2016	Chorey-lès-Beaune "Les Beaumonts"	Mallard, Michel	88
2016	Chorey-lès-Beaune "Les Champs Longs"	Guyon, Antonin	(88-91)
2016	Côte de Beaune	Drouhin, Joseph	89
2016	Côte de Brouilly	Gambal, Alex	(89-92)
2016	Gevrey-Chambertin	Pacalet, Philippe	90
2016	Gevrey-Chambertin Vieilles Vignes	Labet, Pierre et François	(89-92)
2016	Gevrey-Chambertin "La Justice"	Harbour	89
2016	Gevrey-Chambertin "Pressonnier"	Harbour	89
2016	Ladoix "Les Carrières" 1er	Edmond Cornu	90
2016	Maranges "Le Croix Moines"	Giroud, Camille	(89-92)
2016	Monthélie	Pascale Matrot/Pierre Matrot, Thierry et	89
2016	Moulin-à-Vent	Pacalet, Philippe	91
2016	Nuits St. Georges	Chanson Père et Fils	89
2016	Nuits St. Georges Vieilles Vignes	Bellene, Domaine de	(89-91)
2016	Pernand-Vergelesses "Les Fichots" 1er	Rollin Père et Fils	91
2016	Pernand-Vergelesses "Les Vergelesses" 1er	Champy	91
2016	Pernand-Vergelesses "Les Vergelesses" 1er	Rapet Père et Fils	92
2016	Pernand-Vergelesses "Les Vergelesses" 1er	Rollin Père et Fils	91
2016	Pommard	Bouley, Jean-Marc	(89-91)
2016	Pommard	Cyrot-Buthiau	89

2016	Pommard Vieilles Vignes	Girard, Jean-Jacques	90
2016	Pommard "Les Cras"	Belland, Roger/Joseph	89
2016	Pommard "La Croix Blanche"	Parent	(89-91)
2016	Pommard "Les Perrières"	Launay-Horiot	90
2016	Rully	Champy	89
2016	St. Aubin "Derrière Chez Edouard Vieilles Vignes" 1er	Lamy, Hubert et Olivier	(90-92)
2016	Santenay "Beauregard" 1er	Belland, Roger/Joseph	90
2016	Santenay "Les Champs Claude Vieilles Vignes"	Colin, Marc	89
2016	Santenay "Clos des Gravières" 1er	Lamy, Hubert et Olivier	(90-92)
2016	Santenay "Les Hâtes"	Morey, Vincent et Sophie	89
2016	Santenay "Clos Tavannes" 1er	Gagnard, Jean-Noël	91
2016	Savigny-lès-Beaune	Drouhin, Joseph	89
2016	Savigny-lès-Beaune	Leroux, Benjamin	89
2016	Savigny-lès-Beaune	Meursault, Château de	90
2016	Savigny-lès-Beaune "Aux Grands Liards"	Rollin Père et Fils	89
2016	Savigny-lès-Beaune "Aux Grands Liards Vieilles Vignes"	Camus-Bruchon & Fils	89
2016	Volnay	Bitouzet-Prieur	(89-91)
2016	Volnay	Boillot, Henri	90
2016	Volnay	Clerget, Y.	(89-91)

The "Sweet Spot" Wines from the 2016 vintage in this Issue

2016	Auxey-Duresses "1er" 1er	Comte Armand	(89-92)
2016	Beaune "Bressandes" 1er	Croix	(91-93)
2016	Beaune "Clos des Fèves" 1er	Chanson Père et Fils	(91-93)
2016	Beaune "Clos de la Mousse" 1er	Bouchard Père & Fils	(91-93)
2016	Beaune "Grèves" 1er	Chanson Père et Fils	(91-93)
2016	Beaune "Grèves" 1er	Lafarge, Michel	(91-93)
2016	Beaune "Grèves - Vigne de l'Enfant Jésus" 1er	Bouchard Père & Fils	(92-94)
2016	Beaune "Grèves - Les Trois Journaux" 1er	Meursault, Château de	93
2016	Beaune "Pertuisots" 1er	Croix	(91-93)
2016	Chambolle-Musigny "Les Baudes" 1er	Lucien Le Moine	(91-94)
2016	Chambolle-Musigny "Les Fuées" 1er	Jadot, Louis	(91-93)
2016	Chassagne-Montrachet "Clos du Château" 1er	Maltroye, Château de la	(91-93)
2016	Corton Grand Cru	Chanson Père et Fils	93
2016	Corton Grand Cru	Girardin, Vincent	(91-93)
2016	Corton Grand Cru	Morey-Coffinet	93
2016	Corton Grand Cru	Rapet Père et Fils	93
2016	Corton-Bressandes Grand Cru	Chapelle, Clos de la	93
2016	Corton-Bressandes Grand Cru	Cornu, Edmond	(91-94)
2016	Corton-Bressandes Grand Cru	Prieur, Jacques	(92-94)
2016	Corton-Clos du Roi Grand Cru	Buisson-Charles	93
2016	Corton-Grèves Grand Cru	Croix	(92-94)
2016	Corton-Le Rognet	Mallard, Michel	(92-94)
2016	Corton-Les Renardes Grand Cru	Mallard, Michel	(91-94)
2016	Corton-Les Renardes Grand Cru	Parent	(91-93)
2016	Corton-Perrières Grand Cru	Dubreuil-Fontaine	93
2016	Corton-Pougets Grand Cru	Jadot, Louis	(91-93)
2016	Corton-Pougets Grand Cru	Rapet Père et Fils	93
2016	Gevrey-Chambertin "Cazetiers" 1er	Lucien Le Moine	(92-94)
2016	Gevrey-Chambertin "Les Cazetiers" 1er	Jadot, Louis	(91-93)
2016	Gevrey-Chambertin "Clos St. Jacques" 1er	Jadot, Louis	(92-94)
2016	Gevrey-Chambertin "Lavaut St. Jacques" 1er	Giroud, Camille	(91-93)
2016	Gevrey-Chambertin "Lavaut St. Jacques" 1er	Jadot, Louis	(91-93)
2016	Gevrey-Chambertin "Lavaut St. Jacques" 1er	Lucien Le Moine	(91-94)
2016	Nuits St. Georges "Aux Boudots" 1er	Lucien Le Moine	(91-94)
2016	Nuits St. Georges "Les Porrets-Saint-Georges" 1er	Bouchard Père et Fils	(91-93)
2016	Nuits St. Georges "Procès" 1er	Drouhin, Joseph	93
2016	Nuits St. Georges "Les Vaucraains" 1er	Jadot, Louis	(91-93)

2016	Nuits St. Georges "Les Vaucrains" 1er	Lucien Le Moine	(91-94)
2016	Pommard "1er" 1er	Bouchard Père et Fils	92
2016	Pommard "Les Chaponnières" 1er	Parent	(90-93)
2016	Pommard "Clos des Epenaux" 1er	Comte Armand	(92-94)
2016	Pommard "Clos des Epenots" 1er	Meursault, Château de	(91-94)
2016	Pommard "Epenots" 1er	Dubreuil-Fontaine	93
2016	Pommard "Les Epenots" 1er	Parent	(90-93)
2016	Pommard "Les Epenots" 1er	Violot-Guillemard, Thierry	(91-94)
2016	Pommard "Les Epenots" 1er	Voillot, Joseph	93
2016	Pommard "Grand Clos des Epenots" 1er	Courcel	(91-94)
2016	Pommard "Les Grands Epenots" 1er	Chapelle, Clos de la	93
2016	Pommard "Rugiens" 1er	Bouley, Jean-Marc	(91-93)
2016	Pommard "Les Rugiens" 1er	Clerget, Y.	(91-94)
2016	Pommard "Les Rugiens" 1er	Heitz-Lochardet	93
2016	Pommard "Les Rugiens" 1er	Jadot, Louis	(91-93)
2016	Pommard "Les Rugiens" 1er	Pavillon, Domaine du	(91-93)
2016	Pommard "Les Rugiens" 1er	Violot-Guillemard, Thierry	(91-94)
2016	Pommard "Les Rugiens" 1er	Voillot, Joseph	93
2016	Pommard "Rugiens-Bas" 1er	Billard-Gonnet	(91-93)
2016	Pommard "Les Rugiens-Bas" 1er	Launay-Horiot	93
2016	Santenay "Les Gravières" 1er	Belland, Roger/Joseph	91
2016	Volnay "Les Brouillards" 1er	Glantenay, Georges	92
2016	Volnay "Champans" 1er	Blain-Gagnard	92
2016	Volnay "Caillerets" 1er	d'Angerville, Marquis	(91-93)
2016	Volnay "Caillerets" 1er	Boillot, Henri	93
2016	Volnay "Les Caillerets" 1er	Bitouzet-Prieur	(91-93)
2016	Volnay "Les Caillerets" 1er	Bouchard Père et Fils	(92-94)
2016	Volnay "Les Caillerets" 1er	Clerget, Y.	(91-94)
2016	Volnay "Les Caillerets" 1er	Rossignol, Nicolas	(91-94)
2016	Volnay "Les Caillerets" 1er	Voillot, Joseph	93
2016	Volnay "Clos des Chênes" 1er	Bitouzet-Prieur	(91-94)
2016	Volnay "Clos des Chênes" 1er	Bouley, Jean-Marc	(91-94)
2016	Volnay "Clos des Chênes" 1er	Meursault, Château de	(91-94)
2016	Volnay "Clos des Santenots" 1er	Prieur, Jacques	(91-93)
2016	Volnay "Clos du Verseauil" 1er	Clerget, Y.	(91-93)
2016	Volnay "Champans" 1er	d'Angerville, Marquis	(91-94)
2016	Volnay "Champans" 1er	Lafon, Comtes	93
2016	Volnay "Les Champans" 1er	Voillot, Joseph	93
2016	Volnay "Les Chevrets" 1er	Boillot, Henri	92
2016	Volnay "Les Chevrets" 1er	Rossignol, Nicolas	(91-93)
2016	Volnay "Les Pitures" 1er	Lafarge, Michel	(91-94)
2016	Volnay "Santenots" 1er	Belland, Roger/Joseph	92
2016	Volnay "Santenots" 1er	Buisson-Charles	93
2016	Volnay "Santenots" 1er	Jadot, Louis	(89-92)
2016	Volnay "Santenots du Milieu" 1er	Lafon, Comtes	94
2016	Volnay "Taillepieds" 1er	Bitouzet-Prieur	(91-93)
2016	Volnay "Taillepieds" 1er	Heitz-Lochardet	93
2016	Volnay "Taillepieds" 1er	Rossignol, Nicolas	(92-94)
2016	Vosne-Romanée	Bouchard Père et Fils	91
2016	Vosne-Romanée "1er" 1er	Drouhin, Joseph	93
2016	Vosne-Romanée "Petits Monts" 1er	Lucien Le Moine	(91-94)

The "Don't Miss" Wines from the 2016 vintage in this Issue

2016	Bonnes Mares Grand Cru	Boillot, Henri	94
2016	Bonnes Mares Grand Cru	Bouchard Père et Fils	(93-95)
2016	Chambertin Grand Cru	Boillot, Henri	95
2016	Chambertin Grand Cru	Jadot, Louis	(92-95)
2016	Chambertin Grand Cru	Launay-Horiot	95

2016	Chambertin-Clos de Bèze Grand Cru	Boillot, Henri	95
2016	Chambertin-Clos de Bèze Grand Cru	Bouchard Père et Fils	(93-96)
2016	Chambertin-Clos de Bèze Grand Cru	Drouhin, Joseph	96
2016	Chambertin-Clos de Bèze Grand Cru	Jadot, Louis	(93-95)
2016	Chambertin-Clos de Bèze Grand Cru	Lucien Le Moine	(93-96)
2016	Chambolle-Musigny "Les Amoureuses" 1er	Drouhin, Joseph	94
2016	Chambolle-Musigny "Les Amoureuses" 1er	Jadot, Louis	(93-95)
2016	Chapelle-Chambertin Grand Cru	Bouchard Père et Fils	(92-95)
2016	Chapelle-Chambertin Grand Cru	Jadot, Louis	(92-95)
2016	Clos de Vougeot	Boillot, Henri	94
2016	Clos de Vougeot	Drouhin, Joseph	95
2016	Clos St. Denis Grand Cru	Jadot, Louis	(92-95)
2016	Clos St. Denis Grand Cru	Lucien Le Moine	(93-95)
2016	Corton-Bressandes Grand Cru	Dubreuil-Fontaine	94
2016	Corton-Clos du Roi Grand Cru	Dubreuil-Fontaine	94
2016	Le Corton Grand Cru	Bouchard Père et Fils	(93-95)
2016	Grands Echézeaux Grand Cru	Drouhin, Joseph	96
2016	Griotte-Chambertin Grand Cru	Drouhin, Joseph	94
2016	Latricières-Chambertin Grand Cru	Launay-Horiot	94
2016	Mazis-Chambertin Grand Cru	Lucien Le Moine	(93-95)
2016	Musigny Grand Cru	Drouhin, Joseph	97
2016	Musigny Grand Cru	Jadot, Louis	(93-96)
2016	Nuits St. Georges "Les Cailles" 1er	Bouchard Père et Fils	(92-95)
2016	Pommard "Les Epenots" 1er	Rosignol, Nicolas	(92-95)
2016	Pommard "Les Rugiens" 1er	Boillot, Henri	94
2016	Volnay "Caillerets" 1er	Lafarge, Michel	(92-95)
2016	Volnay "Clos des Chênes" 1er	Lafarge, Michel	(93-95)
2016	Volnay "Clos des Ducs" 1er	d'Angerville, Marquis	(93-95)
2016	Volnay "Clos du Château des Ducs" 1er	Lafarge, Michel	(93-95)
2016	Volnay "Taille Pieds" 1er	Bouchard Père et Fils	(92-95)
2016	Volnay "Taillepieds" 1er	d'Angerville, Marquis	(92-95)
2016	Vosne-Romanée "Les Malconsorts" 1er	Montille, Hubert de	(92-95)
2016	Vosne-Romanée "Les Malconsorts – Christiane" 1er	Montille, Hubert de	(93-95)
2016	Vosne-Romanée "Les Petits-Monts" 1er	Drouhin, Joseph	94

CÔTE DE BEAUNE REDS – The 2016 and 2015 VINTAGES

Domaine Guy Amiot et Fils (Chassagne-Montrachet)

2016	➔ Bourgogne – Pinot Noir	red	(86-89)
2016	Chassagne-Montrachet Vieilles Vignes	red	(88-90)
2016	Chassagne-Montrachet "1er" 1er	red	(89-91)
2016	Santenay "La Combe Dessus"	red	(87-89)

Fabrice Amiot noted that 2016 it was "a painful vintage for us as the April frost damage cost us 70% in total though the losses were disparate. Then a severe attack of mildew also had us constantly worrying that it would take what the frost did not. Thankfully we were able to limit the damage and when good conditions finally returned in July, the dry and warm conditions basically stopped the mildew. We harvested from the 23rd to the 29th of September and the picking was very slow as there just weren't many bunches on the vines. In fact, it was necessary to actually examine each vine carefully to make sure that you weren't missing a bunch hiding behind the trunk or trellis post! The good news is that despite the tiny quantities the quality is really very good. I would describe the style as similar to that of 2011 but with the concentration of 2012." My sense of the quality of the Amiot reds is that it is consistent with what I generally found elsewhere. With that said, I was impressed with the Bourgogne and it's worth a look. Also, the Beaune "Long Bois" was not made and the Maltroie and Clos St. Jean were combined to make a Chassagne '1er'. As was the case in 2015, I found the wood treatment to be noticeable though not

dominant. (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).

2016 Bourgogne – Pinot Noir: A fresh, cool and bright array of various red berries and earth scents slides into delicious, vibrant and nicely detailed middle weight flavors that possess an unusually seductive mouth feel for the genre along with fine depth and persistence. This is really quite good for what it is and recommended. (86-89)/2019+

2016 Santenay “La Combe Dessus”: A more deeply pitched and notably earthier nose combines a touch of wood influence with those of both red and dark currant and plum. The equally delicious, and slightly bigger, flavors offer better complexity if somewhat less refinement, all wrapped in a moderately firm and rustic finale where the wood resurfaces. (87-89)/2021+

2016 Chassagne-Montrachet Vieilles Vignes: Here the attractively expressive nose is compositionally similar to the Santenay save for a hint of pepper that can also be found on the sappy, vibrant and once again delicious medium-bodied flavors that offer a solid depth and persistence as well as slightly less rusticity. Note that this will need a few years to digest its moderately generous wood treatment. (88-90)/2022+

2016 Chassagne-Montrachet “1er”: (from Maltrioe and Clos St. Jean). Prominent oak fights somewhat with the otherwise pretty red cherry, violet, earth and softly pepper-inflected aromas. I like the mouth feel of the sappy and softly stony flavors that possess better mid-palate concentration as well as better depth on the ever-so-slightly warm finish. Note that this is a wine that could be enjoyed young but possesses enough supporting structure to reward a few years of cellaring too. (89-91)/2022+

Domaine Françoise André (Beaune)

2015	Beaune “Les Reversés” 1er	red	87
2015	Corton-Renardes Grand Cru	red	88
2015	Pommard “Les Vaumuriens”	red	86
2015	➤ Savigny-lès-Beaune “Ez Connardises”	red	89
2015	Savigny-lès-Beaune “Les Vergelesses” 1er	red	89

This certified organic (since 2012) 10 ha operation used to be called Domaine des Terregelesses and that name is still listed on the back label. It is presently directed by Lauriane André who notes that the reds are harvested manually, sorted in both the vineyards and at the *cuvierie* and then 100% destemmed. She further notes that pumps overs are the preferred exaction method while limiting punch downs during the roughly 3 week long *cuvaison*. For the bottling, the synthetic Ardea Seal (the new name for Guala) corks are used for both reds and whites. (Bertrand’s Wines, www.bertrandswines.com).

2015 Savigny-lès-Beaune “Ez Connardises”: A notably ripe nose combines notes of plum, cassis, earth and whiffs of oak and the *sauvage*. There is excellent richness to the dense, powerful and mouth coating flavors that are noticeably rustic while offering impressive depth on the lingering if slightly warm finish. While this could certainly be enjoyed young, there is so much underlying material that the wine will very likely need close to a decade to reach its full potential. In sum, this is a quality Savigny *villages*. 89/2023+

2015 Pommard “Les Vaumuriens”: Very ripe notes of menthol and dark cherry liqueur introduce rich, intense, muscular and lightly mineral-inflected flavors that possess good intensity but the finish is slightly tough and harsh as well as noticeably warm. To be sure, this is by no means unpleasant but as the description suggests, the balance isn’t what it could be and in particular, the warmth isn’t subtle. 86/now

2015 Beaune “Les Reversés”: Here too the nose is quite ripe with notes of menthol, cassis, raspberry and soft wisps of earth and spice. The very pliant, round and relatively light weight flavors possess reasonably good richness if limited concentration on the dusty and mildly warm finish that is better balanced than the Vaumuriens but even so, this isn’t what I would describe as light on its feet. Note that it could easily be enjoyed now. 87/2020+

2015 Savigny-lès-Beaune “Les Vergelesses”: Deeply pitched aromas of cassis, poached plum, spice and a touch of violet introduce rich, succulent, indeed even opulent medium-bodied flavors that possess a velvety mouth feel, all wrapped in a dusty, moderately firm and sappy finale that evidences a touch of bitter cherry pit. This isn’t really my style as there is enough warmth to warrant mentioning but unlike several wines in the range, it’s not so much as to materially impair the balance. With that said, I would advise serving this slightly cooler than normal. 89/2022+

2015 Corton-Renardes: Notably ripe but still reasonably fresh aromas combine notes of black cherry, violet, earth and a touch of spice. There is excellent muscle and intensity to the delicious, voluminous and powerful middle weight plus flavors that display evident warmth on the lightly mineral-inflected, dusty and mildly austere finale. There is certainly good material but the warmth isn't subtle and if you're sensitive to it, this may not be for you. I would add that this is a difficult wine to rate because even though the reported alcohol level (13.1%) definitely seems higher, it's enough to call the balance into question. 88/2024+

Domaine Marquis d'Angerville (Volnay)

2016	➔ Bourgogne	red	(86-89)
2016	Bourgogne – Passe Tout Grains	red	(86-88)
2016	Pommard “Combes Dessus” 1er	red	(88-91)
2016	Volnay “1er” 1er	red	(89-92)
2016	➔ Volnay “Caillerets” 1er	red	(91-93)
2016	➔ Volnay “Champans” 1er	red	(91-94)
2016	➔ Volnay “Clos des Ducs” 1er	red	(93-95)
2016	➔ Volnay “Frémiets” 1er	red	(90-93)
2016	➔ Volnay “Taillepieds” 1er	red	(92-95)

Guillaume d'Angerville described 2016 as one where the “growing season wasn't easy but it was by no means catastrophic. Yes, we had some vineyards hit very hard, most notably in Meursault, Clos des Angles and Volnay *villages* but most of them escaped with little or even no damage. Overall we were down about 35%, which isn't great but relative to many domaines that suffered even greater losses, I would consider ourselves to be quite fortunate. We chose to wait to pick until the 26th of September and brought in super-clean fruit that was ripe with good potential alcohols and solid but not high acidities. Because the fruit was clean the vinifications were straightforward and presented no problems. As to the style of the 2016s, they are wonderfully transparent to the underlying *terroir* and in particular I like the sense of underlying tension that renders the wines very drinkable. But given the fine concentrations, they should have no trouble aging well too.” While d'Angerville rarely misses, I was particularly taken with the quality I found here; indeed the word classic would aptly describe their 2016s. (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).

2016 Bourgogne – Passe Tout Grains: (from a 50/50 mix of pinot and gamay). A ripe and overtly peppery nose combines notes of various dark berries along with plenty of earth elements. The delicious, round and ripe flavors possess a lovely sense of energy along with just enough depth and persistence to be attractive. Fine quality for what this is. (86-88)/2019+

2016 Bourgogne: A slightly more elegant nose flashes aromas of pretty red and dark currant along with subtle traces of spice and earth. There is fine complexity to the delicious and caressing flavors that deliver better length on the notably more structured finale. This is a relatively serious Bourgogne that will need at least a few years of cellaring first. (86-89)/2021+

2016 Pommard “Combes Dessus”: (this is actually a *premier cru* but was not declared as such until recently). Here the beautifully fresh nose is more deeply pitched with its array of plum, earth and violet aromas where a whiff 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 is more refined than it usually is and should age effortlessly. (88-91)/2023+

2016 Volnay “1er”: (a 50/50 blend from Pitures, Mitans, Clos des Angles and l'Ormeau). A notably ripe nose features notes of cassis, plum liqueur, anise and a discreet hint of wood. There is a finer texture to the still muscular and sappy flavors that exude a subtle minerality on the firm and youthfully austere finish. This too should age effortlessly. (89-92)/2024+

2016 Volnay “Frémiets”: (from a 1.57 ha parcel). A background note of menthol sits atop the spicy combination of floral and the pure essence of dark pinot fruit. The highly energetic and equally pure middle weight flavors brim with minerality on the beautifully refined, saline and even firmer finish that also exhibits a trace of youthful austerity. This well-balanced effort is really quite lovely and very Frémiets in character. (90-93)/2026+

2016 Volnay “Caillerets”: (from two parcels measuring .65 ha). An overtly spicy and ultra-pure nose offers up a beautifully layered mix of plum, dark currant, violet and a whiff of sandalwood. The lacy, indeed even silky flavors also flash ample minerality on the youthfully austere finish that delivers outstanding depth and persistence. Like the Frémiets, this beautifully balanced and classy effort should be more than capable of amply rewarding extended keeping. (91-93)/2026+

2016 Volnay “Taillepieds”: (from a 1.07 ha parcel of 35+ year old vines). A restrained yet equally pure and even more complex nose only grudgingly reveals its aromas of both red and dark pinot fruit, spice, floral and discreet Asian-style tea nuances. The tighter and strikingly well-delineated flavors are even stonier while displaying a taut muscularity on the very serious if impeccably well-balanced finish. In a word, gorgeous. (92-95)/2028+

2016 Volnay “Champans”: (from a huge 3.98 ha parcel). A fresh yet notably ripe nose is composed by liqueur-like aromas of plum, spice and earth. The delicious, refined and once again strikingly pure flavors are a bit less muscular and mineral-driven than those of the Taillepieds yet the tannic spine shaping the lingering if ever-so-slightly warm finish is just as firm. This is going to require at least moderate patience before it begins to be approachable. (91-94)/2028+

2016 Volnay “Clos des Ducs”: (a *monopole* that measures 2.15 ha). Interestingly, this seems to possess elements of all three of the preceding wines as the cool and 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 clearly built to age and a wine that should really not be touched for at least a decade. In a word, terrific. (93-95)/2031+

Domaine Comte Armand/Clos des Epeneaux (Pommard)

2016	➔ Auxey-Duresses “1er” 1er	red	(89-92)
2016	➔ Pommard “Clos des Epeneaux” 1er	red	(92-94)
2016	➔ Volnay “Frémiets” 1er	red	(90-93)
2015	➔ Pommard “Clos des Epeneaux” 1er	red	94

Régisseur Paul Zinetti commented that the 2016 vintage “was a mix of good and bad news. The bad is that several of our vineyards were crushed by the frost and we had between 50 and 100% losses. The good news is that the quality of the fruit that the frost and the subsequent attack of mildew didn’t destroy was excellent. I chose to begin picking on the 23rd of September and brought in spotlessly clean fruit that was quite ripe and with notably thick skins. I used from 15 to 25% whole clusters and given how much material was in the fruit I took due care not to extract too much as it would have been very easy to do so. As such I limited the number of punch downs and chaptalized nothing. As to the wines, I just love the style of 2016 as it’s very Burgundian. Plus the wines are wonderfully refreshing and should drink well young but they’re sufficiently well-constructed to age extremely well.” I agree with Zinetti that the quality of the Armand 2016s is first-rate and the only pity is that there is so little of them. Zinetti further noted that he severely limited the amount of new wood and that the 2015 Clos des Epeneaux, reviewed below, was bottled in June 2017. (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).

2016 Auxey-Duresses “1er”: (a blend of two 1ers, Les Bréterins and Bas de Duresses – the vines run from 35 to 75 years of age). A ripe, pretty and very fresh nose offers up ample earth character on the red and dark berry fruit-scented aromas. There is both excellent cut and punch to the lightly mineral-inflected middle weight flavors that possess a sappy mouth feel on the relatively fine finish that exhibits almost no rusticity. One to check out for value as this is very good. (89-92)/2022+

2016 Volnay “Frémiets”: (only two barrels produced with no new wood). The more elegant nose features notes of distinctly cool and airy essence of cherry, spicy and floral elements and in particular violet. The sleek, intense and relatively dense medium-bodied flavors also flash ample minerality on the serious, long and lingering finish where a faint hint of warmth arises. This moderately firm effort is a combination of power and finesse. (90-93)/2024+

2016 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). A background whiff of wood easily allows the earthy yet quite pretty aromas of plum, violet, dark 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. This is perhaps a bit less structured than is usually the case as it should be reasonably approachable young if that’s your preference. (92-94)/2028+

2015 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). Here the nose is notably riper than the 2016 version yet it manages to retain good freshness to the pure red berry fruit, earthy, floral and spice-suffused aromas. The decidedly dense, tautly muscular and powerful broad-shouldered flavors are underpinned by notably firm tannins and outstanding length on the beautifully complex finale that exhibits just enough warmth to warrant mentioning. This is quite clearly built-to-age and it’s going to need it. In a word, impressive. 94/2030+

Domaine Jean-Claude Bachelet (Gamay)

2016	Bourgogne – Pinot Noir	red	(86-88)
2016	Chassagne-Montrachet Vieilles Vignes	red	(87-90)
2016	Chassagne-Montrachet “La Boudriotte” 1er	red	(89-91)
2016	St. Aubin “Derrière la Tour Vieilles Vignes” 1er	red	(87-90)

Brothers Benoit and Jean-Baptiste Bachelet called 2016 “pretty much a disaster from a yield perspective as we lost 70% of the production in white and fully 80% in red. Thankfully, some parcels were largely spared but those were fewer than the ones where we lost so much that we didn’t even make the wine or, if we did, it was declassified into the Bourgogne. Chassagne was hit harder than St. Aubin as a general rule but it was still ugly everywhere. The good news is that the quality of the wines is actually very good and particularly so in white.” I found the quality of the Bachelet reds to be basically in-line with what I found generally in the Côte de Beaune in 2016. (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, Pearl of Burgundy, www.pearlofburgundy.com, both Hong Kong).

2016 Bourgogne – Pinot Noir: An agreeably fresh and bright nose reflects notes of a variety of red berries and plenty of earth. There is fine richness to the delicious and succulent flavors that display on a touch of rusticity. Note that this should drink well after only a year or so of bottle age. (86-88)/2019+

2016 St. Aubin “Derrière la Tour Vieilles Vignes”: (a 1er that is rarely seen as it’s quite small; 10 hl/ha in 2016). Here too there is a lovely freshness to the equally bright and exuberant aromas of cool red and dark cherry, earth and soft spice wisps. There is fine richness to the caressing and sappy medium weight flavors that culminate in a dusty and mildly rustic yet wonderfully refreshing finale. This saline-inflected effort should also drink well on the early side if preferred. (87-90)/2020+

2016 Chassagne-Montrachet Vieilles Vignes: (from Les Concis du Champs, Les Encégnières and Les Beutttes). A pepper-inflected blend of plum, dark raspberry and a hint of the *sauvage* leads to precise, intense and punchy medium weight flavors that possess fine depth and reasonably good persistence on the mildly austere and rustic finale. (87-90)/2021+

2016 Chassagne-Montrachet “La Boudriotte”: (only one barrel was produced in 2016). This is aromatically quite similar to the Chassagne old vines *cuvée* though there is more volume and richness to the delicious flavors that possess a suave, even velvety texture while delivering fine complexity and sneaky good persistence on the balanced finale. Lovely. (89-91)/2022+

Domaine Roger/Joseph Belland (Santenay)

2016	➔ Chassagne-Montrachet “Clos Pitois” 1er	red	91
2016	Les Maranges “La Fussièrè” 1er	red	87
2016	➔ Pommard “Les Cras”	red	89
2016	➔ Santenay “Beauregard” 1er	red	90
2016	Santenay “Les Charmes”	red	88
2016	➔ Santenay “La Comme” 1er	red	90
2016	➔ Santenay “Les Gravières” 1er	red	91
2016	➔ Volnay “Santenots” 1er	red	92

Roger Belland told me that “I’m happy and thankful about both the quality and quantity of my 2016s because other than our parcels in Pommard and Criots-Bâtard, we basically had no frost-related losses. The fruit was of fine quality as it was both ripe and exceptionally clean so there was no reason not to use more whole clusters in the vinifications than usual. As to the wines, they possess excellent concentration as well as firm constitutions that should permit them to age gracefully for years. I really like these wines as they’re classic burgundies that speak clearly of the underlying *terroirs*.” As the scores and commentaries

confirm, apart from the Charmes and the Fussièrè, I was impressed overall with the quality of these 2016s and particularly so by the Santenots. Belland noted that the bottling was done in September 2017. (T. Edwards Wines, www.tedwardwines.com, NY, USA; Berkmann Wine Cellars, www.berkmann.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).

2016 Les Maranges “La Fussièrè”: A very pungent nose is composed by notes of menthol, wood toast and reduction. Otherwise there is good richness to the very round and nicely voluminous flavors that are supported by pliant tannins on the ever-so-mildly rustic finish. Note that my rating assumes that the reduction will eventually dissipate. 87/2020+

2016 Santenay “Les Charmes”: Here too there is noticeable reduction that renders the underlying fruit hard to read today. More positively there is a highly seductive palate feel to the caressing and notably rounded flavors where a touch of bitter cherry pit surfaces on the delicious and nicely vibrant finale. Again, my rating assumes that the reduction eventually disperses. 88/2021+

2016 Santenay “La Comme”: A discreet but not invisible application of wood sets off layered aromas of violet, plum, green tea and distinct earth nuances. The more obviously mineral-inflected flavors possess both good richness along with fine punch before culminating in a youthfully austere finish that delivers fine depth and persistence. This should be enjoyable young but have no problem rewarding mid-term keeping. 90/2022+

2016 Santenay “Beauregard”: Notes of menthol and wood toast are prominent but not dominant on the more deeply pitched nose of cassis, warm earth and smoke aromas. The mouth feel of the medium-bodied flavors is finer if a bit less mineral-inflected while possess very good mid-palate density, all wrapped in a balanced, firm and sneaky long finale. This needs to develop more depth but the underlying material is present such that this should happen with a few years of bottle age. 90/2023+

2016 Santenay “Les Gravières”: Like several of the wines in the range, the fruit struggles to be appreciated as there is just enough reduction, menthol and wood toast to partially mask it. That said, it is less evident than the first two wines and doesn't affect the palate impression of the caressing, generous and vibrant medium-bodied flavors that possess a velvety mouth feel that carries over to the ever-so-mildly austere but beautifully persistent finish. This borderline robust effort will require at least a few years of cellaring first. 91/2024+

2016 Chassagne-Montrachet “Clos Pitois”: (a huge 3 ha *monopole* of the Domaine, planted 50% each to pinot and chardonnay; the pinot vines are approximately 60+ years of age). A mildly toasty nose reflects fresh aromas of spice, black cherry liqueur, earth and a whisper of pepper character. There is excellent richness to the opulent, round and succulent, indeed even opulent medium weight flavors that also culminate in an attractively balanced, firm and saline-inflected finish. Good stuff that should drink well both early on and with up to a decade of cellaring. 91/2023+

2016 Pommard “Les Cras”: (from yields of only 15 hl/ha). A background touch of wood serves as a foil for the spiced plum, violet, tea and softly earth-scented nose. In the same fashion as the nose, I very much like the lovely layering displayed by the energetic and notably stony flavors that deliver fine length on the balanced and youthfully austere finale. This isn't as concentrated (though it's by no means dilute) as the yields would suggest but even so, this is worth checking out. 89/2023+

2016 Volnay “Santenots”: Equally subtle oak toast nuances can be found on the anise, spiced tea, cassis and floral aromas. The rich, full-bodied and more concentrated flavors brim with sappy dry extract that buffers the notably firm tannic spine shaping the muscular, balanced and lingering finish. This too is going to need at least a few years of patience before it will be approachable – worth considering if you've got at least some patience. 92/2026+

Domaine de Bellene (Beaune)

2016	Beaune “1er” 1er	red	(90-92)
2016	Bourgogne “Clos Bardot Vieilles Vignes”	red	(86-88)
2016	Bourgogne – Maison Dieu Vieilles Vignes	red	86
2016	Côte de Nuits-Villages Vieilles Vignes	red	(87-89)
2016	➔ Nuits St. Georges Vieilles Vignes	red	(89-91)
2016	Nuits St. Georges “Aux Chaignots” 1er	red	(89-91)
2016	Savigny-lès-Beaune Vieilles Vignes	red	(88-91)
2016	Savigny-lès-Beaune “1er” 1er	red	(89-92)
2016	Volnay “Les Grands Poisots”	red	(87-90)
2016	Vosne-Romanée “Les Quartiers de Nuits”	red	(86-89)

Nicolas Potel was unfortunately called away to attend a funeral on the day of my visit so I do not have the benefit of his views regarding the 2016 vintage. His cellar master however noted that “for many of our parcels the frost killed us. On the domaine side we had only two *appellations* not touched and overall, we lost 50% of our potential production. Then the mildew hit and that caused additional difficulties as it was necessary to be exceptionally vigilant and always in your vineyards. Happily good conditions were the rule after the 14th of July and this basically saved the remaining crop. We waited until the 26th of September to begin picking and brought in both ripe and clean fruit. We used a high proportion of stems though we cut off the larger parts of them so as not to have too much stem influence during a total cuvaision that lasted between 25 and 31 days, depending on the wine in question. In short, the growing season was complicated but the vinifications were simple.” Not completely surprisingly, I found the quality of the domaine wines to be notably better than those of the *négociant* offerings reviewed below under the Roche de Bellene label. Also, the *grands crus* were in the process of being racked and assembled and thus were not presented. (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).

2016 Bourgogne – Maison Dieu Vieilles Vignes: There is a whiff of reduction present that is just enough to remove some of the freshness from the somber nose of dark berries, earth and violet aromas. Otherwise there is good richness and drive to the delicious, velvety and punchy flavors that possess unusually good volume for what is typical for the genre, all wrapped in a mildly tangy and rustic finish. 86/2020+

2016 Bourgogne “Clos Bardot Vieilles Vignes”: (from vines in Comblanchien; bottled exclusively for the Wine Society in the UK; vinified with 30% whole clusters). Here the nose is similar to that of the Maison Dieu if perhaps just a bit more complex while the mouth feel of the middle weight flavors is ever-so-slightly sleeker with better definition as well on the dusty, youthfully austere and moderately rustic finish. (86-88)/2021+

2016 Côte de Nuits-Villages Vieilles Vignes: (vinified with 100% whole clusters). A more floral-scented nose combines notes of black cherry, earth and soft hints of lavender. I like the mid-palate texture of the velvety and delicious flavors that contrasts materially with the almost chewy, rustic and austere finale. At least some patience required. (87-89)/2023+

2016 Savigny-lès-Beaune Vieilles Vignes: (from Vermots, Champs des Pruniers and Planchots). A touch of herbal tea sets off the relatively deeply pitched aromas of dark currant, earth, humus and soft wood nuances. There is impressive concentration to the suave and round flavors that possess a lovely sense of energy and particularly so on the mouth coating finish. This isn't especially refined though it offers excellent quality for what it is. (88-91)/2022+

2016 Volnay “Les Grands Poisots”: Here too a note of herbal tea appears on the poached plum, cassis and earth aromas. The plump, round and seductively textured flavors possess a suave mouth feel that culminates in a mildly rustic finish where a hint of bitter cherry pit surfaces. This is pretty but not a Volnay of lace and grace. (87-90)/2023+

2016 Savigny-lès-Beaune “1er”: (from Hauts Jarrons and Peuillets). Firm reduction presently dominates the fruit. Otherwise the medium-bodied flavors are both dense and serious with excellent volume and drive while delivering fine length on the muscular and built-to-age finale. This won't win any awards for refinement but it's certainly bold. (89-92)/2024+

2016 Beaune “1er”: (from 7 different 1ers totaling 2.2 ha that produced only 6 barrels; this equates to ~6.2 hl/ha). A very ripe nose that flirts with *surmaturité* blends notes of poached plum, cassis and a whiff of wood. The velvety and super-rich medium weight flavors brim with dry extract while immediately tightening up on the very firmly structured, austere and moderately rustic finish. This is decidedly old school in style and is definitely going to require patience. (90-92)/2028+

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 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 beautifully complex and lingering finish that flashes just a bit of rusticity. Worth checking out. (89-91)/2024+

2016 Vosne-Romanée “Les Quartiers de Nuits”: Generous amounts of wood and menthol fight somewhat with the spicy and ultra-ripe plum, cassis, Asian-style tea and violet scents. There is excellent concentration to the round, velvety and sappy flavors that terminate in a firm and dusty though overtly dry and clipped finish. This is an odd wine in that the tannins seem ripe yet the finish isn't sufficiently well-balanced to suggest that it's going to age out successfully. (86-89)/2023+

2016 Nuits St. Georges “Aux Chaignots”: This is also very ripe with cassis, black cherry, spice and plenty of floral influence. The mouth feel of the middle weight flavors is notably finer while possessing a really lovely texture that contrasts considerably with the rustic, moderately firm and slightly warm finish. (89-91)/2024+

2016 Vosne-Romanée “Les Suchots”: This is sufficiently reduced at present that only a wisp of spice sneaks out of the funk. 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 finale. If the depth eventually develops this could be quite good but today this is somewhat one-dimensional. (89-91)/2026+

Maison Roche de Bellene (Beaune)

2016	Beaune “1er” 1er	red	(86-88)
2016	Bourgogne – Pinot Noir Vieilles Vignes	red	85
2016	Gevrey-Chambertin “Carougeot”	red	(85-88)
2016	Gevrey-Chambertin “Les Champeaux” 1er	red	(87-90)
2016	Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(88-90)
2016	Nuits St. Georges Vieilles Vignes	red	(86-89)
2016	Volnay Vieilles Vignes	red	(86-88)
2016	Volnay “Clos des Chênes” 1er	red	NR
2016	Volnay “Mitans” 1er	red	NR
2016	Vosne-Romanée Vieilles Vignes	red	(86-88)
2016	Vosne-Romanée “Les Suchots” 1er	red	(87-89)

Please see the introduction to Domaine de Bellene above for further information. Note that all of the wines are bottled under Diam corks that are stamped with the relevant information that includes producer, vintage and *appellation*. (Loosen Bros. USA, www.loosenbrosusa.com, Oregon City, OR; Berry Brothers & Rudd, www.bbr.com, and Graham Gardner through Folly Wines, www.follywines.co.uk, both UK).

2016 Bourgogne – Pinot Noir Vieilles Vignes: A pretty nose blends notes of both red and dark pinot fruit laced with earth nuances that can also be found on the round, juicy and vibrant flavors that deliver reasonably good depth but the finish is noticeably dry. 85/now

2016 Volnay Vieilles Vignes: (30% whole clusters). A brooding nose 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 finish where there is enough dryness to shorten the length. (86-88)/2020+

2016 Volnay “Mitans”: A distinctly odd nose displays notes of prune and even oxidation. Consistent with the nose, the medium weight flavors lack energy if not volume on the dry, short and woody finish. This is a mess at present. Not Rated.

2016 Volnay “Clos des Chênes”: This is aromatically similar to the Mitans with the addition of a healthy dollop of menthol. There is more size, weight and power to the rich but flat big-bodied flavors that also culminate in a dry, short and woody mocha-infused finish. This too is really awkward. Not Rated.

2016 Beaune “1er”: A slightly fresher nose flashes notes of wood and black cherry. There is slightly better energy to the attractively textured flavors that also offer reasonably good depth but the finish is markedly dry if perhaps not fatally so. Still, it would be fair to describe this as lacking harmony. (86-88)/2021+

2016 Nuits St. Georges Vieilles Vignes: This too offers slightly better freshness to the spicy cassis, earth and softly wooded nose. There is fine richness to the concentrated and nicely vibrant flavors that exhibit reasonably good depth on the slightly dry and overtly rustic finish. This is very Nuits in basic character. (86-89)/2022+

2016 Vosne-Romanée Vieilles Vignes: A slightly flat and not especially fresh nose is at least ripe and spicy with good breadth to the black cherry, raspberry, violet and menthol aromas. The velvety, sappy, juicy and very rounded flavors possess a bit better freshness though the delicious finish again is dry enough to compromise the sense of balance. (86-88)/2023+

2016 Vosne-Romanée “Les Suchots”: Here the slightly fresher nose is compositionally similar to that of the old vines Vosne *cuvée*. The velvety, round and highly seductive flavors that are admirably concentrated though once again the slightly warm and dry finish isn't especially well-balanced. This is not a bad effort but the balance isn't ideal. (87-89)/2024+

2016 Gevrey-Chambertin “Carougeot”: A pungent nose of reduction, wood and menthol completely dominates the underlying fruit. There is impressive richness to the sappy but somewhat flat flavors that display noticeable warmth on the dry and woody finish. It’s possible this may come together but that is far from given, particularly due to the warmth. (85-88)/2022+

2016 Gevrey-Chambertin “Les Champeaux”: This is also quite firmly reduced and impossible to read today. Otherwise there much more mineral-driven middle weight flavors that are notably more precise if, somewhat surprisingly, less concentrated, all wrapped in a slightly warm, dry and menthol-inflected finish. This stands a better chance of coming together though I doubt that it will ever be a wine of distinction. (87-90)/2024+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: There is a hint of prune to the broad-ranging nose of menthol, cassis, violet and black raspberry. The velvety, round and mouth coating flavors possess good punch and minerality on the slightly sweet and warm finish. This is perfectly OK but again it’s hard to see this ever becoming a wine of distinction. (88-90)/2024+

Domaine Billard-Gonnet (Pommard)

2016	➔ Bourgogne	red	87
2016	Pommard	red	(88-91)
2016	➔ Pommard “Chaponnières Vieilles Vignes” 1er	red	(90-93)
2016	Pommard “Clos de Verger” 1er	red	(89-91)
2016	Pommard “Pézerolles” 1er	red	(89-92)
2016	➔ Pommard “Rugiens-Bas” 1er	red	(91-93)
2015	➔ Pommard “Chaponnières Vieilles Vignes” 1er	red	93
2015	➔ Pommard “Clos de Verger” 1er	red	92
2015	➔ Pommard “Pézerolles” 1er	red	93
2015	➔ Pommard “Rugiens-Bas” 1er	red	94

Philippe Billard’s succinct take on the 2016 vintage 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.” I was impressed with the quality of Billard’s 2016s but even more so with his 2015s, which Billard indicated were bottled in April 2017 and are reviewed below. (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 Bourgogne: A pretty and well-layered nose combines notes of earth, violet and black cherry. The racy, delicious and nicely detailed flavors possess impressive depth and persistence in the context of what is typical for the genre. Note that this would make an excellent choice for an all-around house red. 87/2019+

2016 Pommard: (from Noizons, La Vache and La Croix Planet). A more complex nose speaks of red cherry, dark currant, earth and a whisper of game. As one would expect there is both better volume and concentration to the medium-bodied flavors that deliver fine length and depth on the moderately firm saline-infused finish. (88-91)/2023+

2016 Pommard “Pézerolles”: (from 60+ year old vines). A 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 but not austere finish. Classic Pézerolles. (89-92)/2024+

2016 Pommard “Clos de Verger”: (from a 1.5 ha parcel of 30+ year old vines). This is the first wine to display any appreciable of wood though I stress it remains quite subtle and easily allows the liqueur-like aromas of plum, black raspberry and tea to shine. Somewhat curiously, the succulent medium-bodied flavors are almost soft and while the finish tightens up somewhat, it lacks the same vibrancy as the best in the range. Note that this could easily be enjoyed young. (89-91)/2022+

2016 Pommard “Chaponnières Vieilles Vignes”: (from 65+ year old vines). A fresher though still notably ripe 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 moderately firm finish. In a word, lovely. (90-93)/2024+

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 serious but not really austere finish. Rugiens typically requires years to mature yet this beauty should drink well after only 6 to 8. (91-93)/2028+

2015 Pommard “Pézerolles”: (from 60+ year old vines). A ripe, fresh and very pretty nose combines liqueur-like notes of red and dark pinot fruit with those of earth and lilac. There is a really lovely mouth feel to the sleek and refined medium weight flavors that display plenty of minerality on the balanced and nicely persistent finale. There is plenty of sap and, somewhat oddly for a refined *terroir* like Pézerolles, Pommard-like tannins. Patience required. 93/2030+

2015 Pommard “Clos de Verger”: (from a 1.5 ha parcel of 30+ year old vines). This is slightly riper aromatically with its mélange of plum, dark currant and pungent earth scents. As is usually the case this is both bigger and richer with evident muscle on the middle weight flavors that possess slightly better depth on the equally long if slightly austere finish. This is also very Pommard in character and will need at least a decade to show its full potential. 92/2027+

2015 Pommard “Chaponnières Vieilles Vignes”: (from 65+ year old vines). This too is notably ripe yet retains a lovely sense of freshness on the liqueur-like blend of red pinot fruit, warm earth and forest floor nuances. The palate impression of the bold and robust flavors is more powerful still while displaying an abundance of dry extract that does a fine job of buffering the notably firm tannic spine shaping the rich and sappy finish. This is very definitely old school in style and as such, plenty of patience will be required. 93/2033+

2015 Pommard “Rugiens-Bas”: (from 3 separate parcels totaling .75 ha which were planted in 1950). As is generally the case, this is more elegant and refined than any of the preceding wines with its layered nose of ripe but brooding dark currant, violet and spice scents. In much the same fashion as the Pézerolles there is excellent volume and power to the broad-shouldered and overtly mineral-inflected flavors that culminate in an explosively persistent 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. Once again, patience, and plenty of it, required. Excellent and highly recommended if you have that patience. 94/2035+

Domaine Bitouzet-Prieur (Volnay)

2016	Beaune “Cents Vignes” 1er	red	(89-91)
2016	Bourgogne	red	(86-88)
2016	➔ Volnay	red	(89-91)
2016	Volnay “Les Aussy” 1er	red	(89-92)
2016	➔ Volnay “Les Caillerets” 1er	red	(91-93)
2016	➔ Volnay “Clos des Chênes” 1er	red	(91-94)
2016	Volnay “Les Mitans” 1er	red	(90-92)
2016	➔ Volnay “Les Pitures” 1er	red	(90-93)
2016	➔ Volnay “Les Taillepiets” 1er	red	(91-93)

François Bitouzet said that 2016 was “super-complicated to manage between the frost and mildew pressure and frankly, it was very difficult to maintain your morale knowing that most of your crop was already lost. It was also exceptionally difficult to maintain the proper treatment cadence as it rained constantly and it was necessary to treat the frosted vines differently from those few that hadn’t been touched. Thankfully the season abruptly changed in the middle of July and while you couldn’t exactly relax, the better conditions certainly made things easier. We chose to begin picking on the 18th of September for two days in those *terroirs* that are either precocious or had been frosted. We then stopped for another two days and then restarted to make sure that the later-picking *terroirs* or those vineyards that had full yields were completely ripe. The fruit was spotlessly clean with potential alcohols between 12 and 13% and average acidities. I used no whole clusters in the easy vinifications that lasted between 13 and 15 days. By contrast, the malos took forever to finish, in fact they were the slowest I have ever seen and it’s hard to explain because the level of malic acid was not especially high. As to the wines, I would describe the 2016s as exciting whereas the 2015s are imposing.” I would agree with Bitouzet’s take on his 2016s as they are indeed exciting, vibrant and pure and I prefer them to his 2015s. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; New Generation Wines, www.newgenerationwines.com, UK; SAQ, www.saq.com, Canada; Jebesen Beverage Co., www.jebesen.com, China/Hong Kong, Grand Millésime Wine, www.grandmillesime.com.au, Australia).

2016 Bourgogne: A mild touch of reduction is enough to push what appears to be ripe fruit to the background. Otherwise there is good richness to the succulent, round and delicious flavors that possess a borderline creamy mid-palate before concluding in a mildly rustic but persistent finale. (86-88)/2020+

2016 Beaune “Cents Vignes”: A hint of menthol can be found on the softly spicy aromas of mostly black cherry and earth. The lush and quite generous middle weight flavors manage to retain reasonably good precision while delivering fine length if not first-rate depth on the mildly austere finale. (89-91)/2022+

2016 Volnay: (from several parcels that include Ez Echards, Les Aussy and Les Petits Gamets). A type of reduction known as *bourgeon de cassis* by the Burgundians presently dominates the fruit but I doubt that it will last. The mouth feel of the middle weight and more mineral-inflected flavors is finer as is the level of delineation, all wrapped in a lacy and refined finish. This is very Volnay in style and worth your interest. (89-91)/2022+

2016 Volnay “Les Aussy”: A cool, pure and elegant array is composed by notes of essence of plum, black cherry and violet. The racy, intense and even more mineral-driven medium weight flavors also possess fine volume as well as very good delineation while displaying excellent persistence on the youthfully austere finale. Lovely stuff. (89-92)/2023+

2016 Volnay “Les Mitans”: (in 2016 this will be commercialized exclusively in the US). A restrained but softly perfumed nose combines notes of red and dark cherry, spice, plum, sandalwood and a hint of violet. There is a bit more flesh to the equally racy, intense and stony flavors that exhibit slightly better depth and persistence, at least today. This is very Mitans in style and while it should reward up to a decade of cellaring, it should also be approachable after 5-ish years. (90-92)/2024+

2016 Volnay “Les Taillepieds”: This is presently quite firmly reduced and unreadable. On the plus side there is more volume, punch and power to the sleekly muscular flavors that also possess a wonderfully refined mouth feel while delivering still better persistence on the youthfully austere finale. This is excellent though patience definitely required. (91-93)/2026+

2016 Volnay “Les Caillerets”: This too is firmly reduced today. Otherwise the mouth feel of the medium weight flavors is finer if slightly less powerful while tightening up considerably on the super-saline and overtly mineral-driven finish that offers sneaky good length. While qualitatively comparable to the Taillepieds, these are two very different wines. (91-93)/2028+

2016 Volnay “Clos des Chênes”: The lateness of the malos is in evidence as here too the nose is quite firmly reduced. As is typically the case there is even more size, weight, power and even concentration to the broad-shouldered and robust flavors that possess an outstanding level of dry extract that coats the palate and does a fine job of buffering the very firm tannic spine on the driving finish where the only nit is a hint of warmth. This is a take no prisoners Clos des Chênes. (91-94)/2028+

2016 Volnay “Les Pitures”: (from 35+ year old vines). Reduction presently overshadows the fruit. There is excellent volume, power and richness to the dense, serious and sappy flavors that also deliver fine length though not quite the same depth as the best in the range on the slightly warm finale. Once again, patience will be required. (90-93)/2028+

Domaine Blain-Gagnard (Chassagne-Montrachet)

2016	➔ Chassagne-Montrachet	red	89
2016	➔ Chassagne-Montrachet “1er” 1er	red	91
2016	Pommard	red	88
2016	➔ Volnay “Champans” 1er	red	92
2016	➔ Volnay “Pitures” 1er	red	91

The shy and modest Jean-Marc Blain plaintively declared that 2016 was “quite simply one of the most painful growing seasons I have ever had to endure. The frost just killed us. For example, we lost 60% in Montrachet, 85% in Bâtard, 80% in Criots and Puligny aside, between 35 and 70% in all of our other chardonnay holdings. By contrast, the reds were down only 15% with the exception of Pommard which was off 70%. Other than the severe impact on quantities, the quality is actually quite good, in fact I would even say excellent. The whites are restrained to the point of being discreet and the reds are wonderfully refreshing. I really like the quality but the miniscule quantities are not commercially sustainable so you can believe that we were relieved to see a normal crop in 2017.” I was quite impressed by the quality of the Blain’s reds and they’re worth checking and particularly so for the reasonable prices for which they sell in most markets. Blain noted that the 2016 reds were bottled in January and February 2018 without fining or filtration. (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).

2016 Chassagne-Montrachet: (from Les Chaumes, Champs de Morjot, La Goujonne and La Canière). A strikingly fresh nose is composed of essence of red pinot fruit that is liberally cut with earth and black pepper whiffs. There is a lovely mouth feel to the seductively textured and vibrant flavors that are at once refreshing and naturally sweet while offering fine depth and persistence for this level. Note that this could easily be enjoyed young. 89/2021+

2016 Chassagne-Montrachet “1er”: (from Morgeot and Clos St. Jean). Here too hints of black pepper can be found on the more deeply pitched aromas of plum, dark cherry and soft earth. There is notably better size, weight and mid-palate concentration to the utterly delicious and refined yet relatively powerful flavors that flash only a touch of rusticity. This too is really very good and worth checking out. 91/2023+

2016 Pommard: (from Les Combes Dessous and La Croix Planet). A fresh, ripe and elegant nose of airy red currant and dark raspberry that carries a whiff of newly turned earth over to the intense and sleek medium-bodied flavors that possess good depth on the mouth coating, dusty and moderately austere and rustic finish. 88/2021+

2016 Volnay “Pitures”: (from Chanlins). A gentle touch of wood sets off attractive, even perfumed scents of violets, cassis and plum. By contrast the rich, intense and relatively large-scaled flavors are distinctly earthy though there is plenty of the hallmark minerality on the extract-rich and powerful finish that is also moderately austere though not rustic. This is quite good and clearly built to age. 91/2026+

2016 Volnay “Champans”: Here the impressively pure nose speaks of extract of red currant together with notes of earth, spice and plum. On the palate this is lacier and more refined than the Pitures with intensely mineral-driven flavors along with the hallmark sleek muscularity one expects to find in a textbook Champans. In short, this is impressive but very serious and patience will absolutely be necessary. 92/2028+

Domaine Henri Boillot (Volnay)

2016	➔ Bourgogne	red	88
2016	➔ Pommard “Les Rugiens” 1er	red	94
2016	➔ Volnay	red	90
2016	➔ Volnay “Les Caillerets” 1er	red	93
2016	➔ Volnay “Les Chevrets” 1er	red	92
2016	➔ Volnay “Les Frémiets” 1er	red	91

Henri Boillot’s son Guillaume is now overseeing the production of the reds for both the Maison (see immediately below) and Domaine operations. The younger Boillot described 2016 as an “excellent vintage though one that was much tougher to manage than 2015, which was pretty much a piece of cake. Despite the challenges though, we managed to bring the fruit to a high level of ripeness with thick skins and potential alcohols that ranged between 13.5 and 13.7% and thus there was essentially no chaptalization. Yields though, while variable, averaged around 25 hl/ha, which explains the high ripeness levels. As to the wines, I believe that they’re better than their 2015 equivalents with better precision than in 2014 and if I had to choose one vintage to compare them to, I would suggest 2010.” As the comments confirm, I was very impressed with the Boillot 2016s. Boillot noted that the reds were bottled in November and December 2017. (Chelsea Ventures, LLC, www.chelseaventures.us, IL, Milton Road Trading Corp, LLC, www.miltonroadtrading.com, CA 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).

2016 Bourgogne: (from vineyards in Santenay, Marsannay and the lower portions of Volnay). An attractively fresh and ripe nose offers up of mostly red berry aromas that are cut with hints of earth and humus. There is really good density to the suave and sappy medium weight flavors that possess outstanding depth and length for its level and only a touch of rusticity. This is excellent. 88/2021+

2016 Volnay: A discreet application of wood sets off a more deeply pitched nose of plum, dark cherry, spice and soft earth. Like the Bourgogne there is fine volume to the dense, serious and sappy flavors that possess unusually good complexity to the sneaky long finish. This is an excellent Volnay *villages* and worthy of your interest. 90/2023+

2016 Volnay “Les Frémiets”: A pungent nose of wood toast, menthol and reduction presently overwhelms the underlying fruit. The supple, sleek and precise medium weight flavors possess a lovely sense of underlying tension before concluding in a lingering and youthfully austere finish where a hint of bitter fruit pit surfaces. 91/2024+

2016 Volnay “Les Chevrets”: (from 25+ year old vines). A more discreet touch of wood frames ripe cassis, black cherry and plum aromas that are laced with plenty of spice and a somewhat atypical hint of the *sauvage*. The rich and full-bodied flavors possess excellent mid-palate density as there is an admirable amount of sap before terminating in an impressively complex and naturally sweet finish. This should age well but thanks to the abundant sap, it should be approachable young too. 92/2026+

2016 Volnay “Les Caillerets”: (from a .60 ha parcel). A beautifully perfumed nose features notes of spice, lavender, earth and cassis, all of which are trimmed in just enough wood to notice. There is lovely richness to the rich and generously proportioned yet quite sleek flavors that brim with both plenty of extract but also the hallmark minerality of a classic Caillerets. There is good power as well as fine detail on the notably firm and slightly austere but impeccably well-balanced, focused and lingering finish. In a word, terrific. 93/2028+

2016 Pommard “Les Rugiens”: (from equally sized parcels in both Rugiens Hauts and Bas that measure ~1 ha). A very pure extract of red pinot fruit-suffused nose is liberally cut with earth and rose petal hints that are also trimmed in just enough wood to remark upon. The rich, full-bodied and tautly muscular medium weight plus flavors have an abundance of mouth coating extract that helps to buffer the prominent supporting tannins that make clear that an extended period of cellar time will be required if you wish to see this mineral-driven beauty at its peak. 94/2031+

Maison Henri Boillot (Meursault)

2016	Bonnes Mares	Grand Cru	red	94
2016	Chambertin	Grand Cru	red	95
2016	Chambertin-Clos de Bèze	Grand Cru	red	95
2016	Clos de Vougeot	Grand Cru	red	94

See Domaine Henri Boillot for the associated 2016 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 these *appellations* since 2007. (Chelsea Ventures, LLC, www.chelseaventures.us, IL and Milton Road Trading Corp, LLC, www.miltonroadtrading.com, CA 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).

2016 Clos de Vougeot: (from a ~.34 ha parcel in Grand Maupertuis). A pretty and very fresh if quite restrained nose is composed by notes of plum, dark cherry and discreet wood nuances. There is outstanding richness to the round and admirably pure big-bodied flavors that possess impressive mid-palate concentration while concluding in a markedly firm, dusty, mouth coating and moderately austere finish that delivers seriously good length. Patience required though. 94/2033+

2016 Chambertin-Clos de Bèze: (only one barrel produced in 2016). Slightly more evident wood influence frames the overtly spicy and quite floral aromas of both red and dark currant, humus and earth. The seductively textured, concentrated, focused and relatively powerful broad-shouldered flavors that also brim with dry extract, all wrapped in a highly energetic, even refreshing finish that is very, very firmly structured while maintaining first-rate balance. This too is excellent but given that the tannins are so firm, this is a ‘buy and forget you own it’ wine. 95/2036+

2016 Chambertin: (near the very top of the vineyard and atypically, the rows are planted North-South; also only one barrel produced in 2016). A less expressive if much more *sauvage* nose reflects notes of underbrush, earth, various wild dark berries and soft but not invisible wood. As intense as the flavors of the Bèze are, those of the Chambertin are even more so and they’re more powerful and mineral-driven as well if not quite as refined as the explosively long finish. I would underscore that this is so stony that the mouth feel is akin to rolling a tiny pebble around in your mouth. However, I would also underscore that just like the Bèze, this too is a ‘buy and forget you own it’ wine. 95/2036+

2016 Bonnes Mares: (from Chambolle fruit). A reserved, cool and more elegant nose combines notes of plum, black berry and violet nuances along with plenty of earth influence where the supporting wood character is more discreet. The exceptionally rich and full-bodied flavors possess a textured mouth feel in large part because of the impressive amount of sap before culminating in a driving if slightly warm finish where the very dense tannins are largely if not completely buffered. This is a classic Bonnes Mares it’s a mix of power, muscle and a certain amount of refinement. Once again though, this is not likely to make for good early drinking so buy it with the idea of cellaring it for at least a decade. 94/2036+

Maison Jean-Claude Boisset (Nuits St. Georges)

2015	Clos de la Roche	Grand Cru	red	88
2015	Gevrey-Chambertin	“Les Murots”	red	87
2015	Vosne-Romanée	“Les Jacquines”	red	86

(Veritas Imports, www.veritas.com, CA and TX; Martin Scott Wines, www.martinscottwines.com, NY; Country Vintner, www.countryvintner.com VA, Lion Imports, CA; Martignetti Wines, www.martignetti.com MA, all USA; Berry Bros & Rudd, www.bbr.com and Lay & Wheeler, www.laywheeler.com, UK).

2015 Gevrey-Chambertin “Les Murots”: Somber if nicely complex aromas are composed mostly by notes of very ripe (but not roasted) plum, dark currant, earth and a whiff of the *sauvage*, all trimmed in an agreeably subtle hint of wood. The suave, round and quite supple flavors possess a seductive mid-palate though a touch of rusticity arises on the ever-so-mildly warm finale. Note that this is sufficiently forward that it could be enjoyed young if that’s your preference. 87/2020+

2015 Vosne-Romanée “Les Jacquines”: A very ripe though not roasted nose that combines plenty of spice elements on the poached plum, tea and menthol aromas that evidence a whisper of volatile acidity. There is good richness to the rounded and velvet-textured middle weight flavors that possess acceptable depth on the noticeably warm finish that flashes a touch of rusticity. This generously proportioned effort is not technically perfect and frankly should be better given the vintage though on the positive side, it could be enjoyed young. 86/2021+

2015 Clos de la Roche: Layered notes of menthol, very ripe red berries and touches of earth, spice and raspberry liqueur lead to round, rich and sleekly textured medium weight flavors that possess acceptable persistence on the perceptibly bitter and slightly warm finish that lacks the depth one should reasonably expect from a high end *terroir*. Like the Jacquines, this is by no means a poor wine but it would be fair to say that it’s not what it should be for a *grand cru* in 2015. 88/2023+

Domaine Bonneau du Martray (Pernand-Vergelesses)

2016	Corton Grand Cru	red	(91-93)
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As most readers will now have heard, the historic domaine of Bonneau du Martray has been sold to American billionaire Stan Kroenke, owner of Screaming Eagle along with pinot producers Jonata and The Hilt. All of Kroenke’s wine properties are managed by Frenchman Armand de Maigret who is based in Napa and was there at the time of my visit. (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).

2016 Corton: (from a 1.5 ha parcel in Le Charlemagne; 50% new wood). A pungent nose reflects notes of menthol, wood toasty and a type of reduction the Burgundians call *bourgeon de cassis*. The succulent, indeed juicy medium-bodied flavors possess a lovely texture and fine mid-palate concentration before culminating a minerally yet suave finish that delivers sneaky good length. If this can add more depth with a decade of bottle age it could well merit the upper end of my predicted range. (91-93)/2026+

Maison Bouchard Aîné & Fils (Beaune)

2015	Beaune “Clos du Roi” 1er	red	85
2015	Bourgogne – Pinot Noir	red	84
2015	Fixin “La Mazière”	red	86
2015	Pommard “Les Charmots” 1er	red	84

Note that all wines are marked as “Cuvée Signature”. (Veritas Imports, www.veritaswine.com, CA & TX, Martin Scott Wines, www.martinscottwines.com, NY, Country Vintner, www.countryvintner.com, VA, Lion Imports, CA, Martignetti Wines, www.martignetti.com, MA, all USA; Berry Bros & Rudd, www.bbr.com and Lay & Wheeler, www.laywheeler.com, both UK).

2015 Bourgogne – Pinot Noir: A pretty and relatively high-toned nose features notes of mostly red berry fruit aromas with discreet hints of earth and spice. The lighter weight and attractively textured flavors are somewhat simple and a bit dry and short, and while this is not without a certain appeal, the balance isn’t what it could be. 84/now

2015 Fixin “La Mazière”: There is an initial trace of reduction but a quick aeration largely dissipated it to reveal very ripe dark cherry, poached plum and earth-scented nose. I like the richness of the suave, juicy and generously proportioned medium weight flavors that terminate in a moderately firm and rustic if warm finale. One can't fault the volume and concentration though the warmth isn't subtle and thus this may not be for everyone. 86/2020+

2015 Beaune “Clos du Roi”: A very ripe liqueur-like nose features notes of poached plum, spice, cassis and warm earth. There is fine richness to the middle weight flavors but the finish flashes evident warmth and enough bitterness to raise the question as to whether it will ever completely dissipate. I didn't try this with food and that may very well be enough to mitigate the stone fruit-like bitterness but for the moment, this isn't easy to like. 85/2020+

2015 Pommard “Les Charmots”: There is an odd warm vinyl/pine cone-like element lurking in the background of the moderately toasty and notably ripe black cherry and raspberry liqueur aromas. Otherwise there is good richness to the suave and very rounded middle weight flavors that possess acceptable depth and length on the firm but drying finish. I found this tough to like and given the problematic aspects, it would be fair to say that your money would be better spent elsewhere. 84/now

Maison Bouchard Père & Fils (Beaune)

2016	Beaune du Château “1er” 1er	red	90
2016	➔ Beaune “Grèves – Vigne de l’Enfant Jésus” 1er	red	(92-94)
2016	➔ Beaune “Clos de la Mousse” 1er	red	(91-93)
2016	Bonnes Mares Grand Cru	red	(93-95)
2016	➔ Bourgogne Pinot Noir – Réserve	red	87
2016	Chambertin-Clos de Bèze Grand Cru	red	(93-96)
2016	➔ Chambolle-Musigny	red	90
2016	Chapelle-Chambertin Grand Cru	red	(92-95)
2016	Clos de Vougeot Grand Cru	red	(91-94)
2016	Le Corton Grand Cru	red	(93-95)
2016	Echézeaux Grand Cru	red	(92-94)
2016	➔ Gevrey-Chambertin	red	89
2016	➔ Gevrey-Chambertin “Les Cazetiers” 1er	red	(90-93)
2016	➔ Nuits St. Georges	red	89
2016	➔ Nuits St. Georges “Les Cailles” 1er	red	(92-95)
2016	➔ Nuits St. Georges “Les Porrets-Saint-Georges” 1er	red	(91-93)
2016	➔ Pommard	red	89
2016	➔ Pommard “1er” 1er	red	92
2016	Santenay	red	88
2016	Savigny-lès-Beaune	red	88
2016	➔ Savigny-lès-Beaune “Les Lavières” 1er	red	92
2016	➔ Volnay “Les Caillerets” 1er	red	(92-94)
2016	➔ Volnay “Taille Pieds” 1er	red	(92-95)
2016	➔ Vosne-Romanée	red	91

Winemaker Frédéric Weber is always a wealth of detail regarding the intricacies of the growing season and regarding the 2016 vintage, he explained that “the winter wasn't especially cold but it was difficult in that it was constantly wet. The clement early spring conditions engendered a precocious bud break. Then, when it rained yet again in the early morning hours of the 27th of April, the humidity in the vines hovered between 90 and 100% while the temperatures fell to just below zero. This coated the tender shoots in a thin layer of frost and when the sun rose under a crystal clear sky, they were essentially burned to a crisp. The areas of Pommard, Beaune, Chassagne, Aloxe, Clos de Vougeot, Savigny, Chambolle and much of Meursault were severely affected. Conditions did not improve in May and June and a heavy attack of mildew cost us another 20% in potential yield. Overall, 2016, along with 2003, gave us the lowest yields in the long history of Bouchard. Finally, hot and dry weather arrived in the middle of July and it was sufficiently arid that certain well-draining vineyards suffered by hydric stress. Thankfully there was a small storm on the 12th of September that dropped just enough rain to reinvigorate the vines to allow them to push maturities to an excellent level, in fact they were about the same as we obtained in 2015. We attacked the harvest on the 21st of September and the fruit was essentially spotless. Potential alcohols in red were very good coming in between 12.5 and 13.5% and the whites were excellent at between 13 to 14.5%. The tannins were ripe and the skins were brown so phenolic maturities were quite high. By contrast, the stems remained moderately green so we used slightly less of them in the

vinifications. This is to say that in the Côte de Beaune I chose to use between 10 and 15% whereas the proportion in the Côte de Nuits varied between 20 and 50%. Moreover, the skins were very thick so it was necessary to vinify the reds gently so as not to extract too much tannin. Stylistically, the reds remind me a lot of the 1991s and the whites of 2008." I found the quality of the Bouchard 2016s to be generally excellent and with less difference between the two Côtes than I would have expected. In particular, I direct your attention to the impressive quality achieved by the *villages* level wines and several of them would make fine choices for upper level house reds. I would also comment that even though Bouchard has progressively reduced the amount of new wood they use since 2005, it would still be fair to observe that in more than a few instances it remains prominent. In vintages like 2015 and 2016 there is limited risk that it will not ultimately be absorbed and thus it is not really a concern unless your preference is to drink your reds young. 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.therareandfinewinecompany.com, and John E. Fells and Sons, www.fells.co.uk, both UK).

2016 Bourgogne Pinot Noir – Réserve: (entirely from Côte d'Or fruit). Soft nuances of wood and menthol set off the agreeably fresh aromas of various red berries and a wisp of earth. The sleek, delicious and vibrant flavors possess a generous mouth feel, indeed the word plush is apt, all wrapped in a lingering finish that offers better depth than is typical for the genre. Worth a look for an all-around house red. 87/2019+

2016 Santenay: A background application of wood is present on the distinctly earthy and *sauvage*-inflected aromas of plum and violet. The lush, round and again seductively textured medium-bodied flavors possess plenty of mid-palate fat while offering solid depth and length. This too would make a fine choice for an upper level house red that could be enjoyed young or held for a few years first. 88/2021+

2016 Savigny-lès-Beaune: (from domaine fruit in Les Grands Liards and Roichottes). This too displays enough wood and menthol influences to mention though not so much to fight with the aromas of cassis, black cherry and earth. The very supple medium weight flavors also possess a plush mouth feel that delivers fine depth and length on the mildly rustic finish. Like the two prior wines, this would make a fine choice for an upper level house red that could be enjoyed young or aged for a few years first. 88/2021+

2016 Pommard: (from yields of only 20 hl/ha). A perfumed and softly floral nose speaks of dark raspberry, earth and a hint of oak. There is excellent volume to the tighter and more precise middle weight flavors that possess excellent richness and mid-palate density while offering excellent complexity and persistence on the youthfully austere finish. This is an excellent Pommard *villages* though one that will require at least a few years of patience first. 89/2024+

2016 Nuits St. Georges: (the fruit for this *cuvée* comes mostly from the middle part of Nuits). Moderate wood can be found on the earthy aromas of plum and plenty of *sauvage* character. The sleek, intense and relatively powerful flavors also possess fine mid-palate density though it's not quite as impressive as that of the Pommard, all wrapped in a persistent and youthfully austere finale. Moreover, this is less rustic than usual and overall, this should make for a lovely Nuits *villages* in time which should allow it to develop better depth. 89/2023+

2016 Chambolle-Musigny: (mostly from Aux Croix). Here too moderate amounts of oak and menthol stop just short of fighting with the ripe and ultra-fresh aromas of black cherry, spice and tea scents. The succulent, round and lush middle weight flavors exude a subtle minerality while exhibiting very fine depth and length on the mildly rustic finish. This firm effort is excellent though I underscore that it's not a Chambolle of grace and lace. 90/2024+

2016 Vosne-Romanée: Once again there is ample oak and menthol influence to the overtly spicy liqueur-like aromas of black raspberry, plum and Asian-style tea wisps. The more refined medium-bodied flavors possess a polished mouth feel thanks to the excellent level of sappy dry extract, all wrapped in a pure, focused and gorgeously long finish. *Villages* level Vosne doesn't get a lot better and this is highly recommended. 91/2023+

2016 Gevrey-Chambertin: As one would reasonably expect this is aromatically completely different with its array of humus, underbrush, red and dark currant and whiff of wood aromas. The cool, pure and well-detailed middle weight flavors possess fine length on the mildly austere finish that is notably less complex, at least for the moment. 89/2023+

2016 Savigny-lès-Beaune "Les Lavières": (from a huge 3.85 ha parcel purchased in 1909 that in 2016 gave the equivalent of 9 hl/ha). Background touches of wood and menthol combine with markedly earthy aromas of plum liqueur and plenty of floral influence. The lush, round and opulent medium weight plus flavors possess evident mid-palate concentration that exhibit excellent length on the mocha-inflected finale. This is firm but the dry extract is so abundant that it should drink well early on if that's your preference. 92/2026+

2016 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 depending on the vintage; Weber noted that 2016 produced the smallest yields ever for this wine). Generous amounts of wood and menthol do fight with the black pinot fruit liqueur-like aromas. This is exceptionally dense with impressive amounts of dry extract that impart a velvety mouth feel to the opulent finish where a hint of bitter cherry pit arises. This is also extremely ripe and while it's not jammy, it's close. I would suggest this more for those who enjoy super-rich and lavishly wooded burgundies and while it certainly has the material to age, it should drink well almost immediately. 90/2024+

2016 Beaune “Clos de la Mousse”: (a 3.37 ha *monopole* of Bouchard that required 7 generations for the family to acquire all of it; from yields of 18 hl/ha in 2016). Very generous wood and menthol influence fights with the otherwise elegant aromas of red and dark cherry where additional breadth is present in the form of spice and earth. The dense yet attractively refined flavors possess a lovely, even caressing mouth feel before offering outstanding depth and length. Note that my predicted range assumes that the wood treatment will eventually be integrated as it is borderline heavy-handed today. (91-93)/2028+

2016 Beaune “Grèves – Vigne de L’Enfant Jésus”: (from a 4 ha parcel; in contrast to the other Beaune 1er, Weber noted that this suffered almost no frost losses and came in at ~30 hl/ha). Here too the wood treatment is anything but subtle though it stops just short of completely overshadowing the exuberantly spicy plum liqueur and earth-scented nose. There is good drive and even better detail if not the impressive concentration to the medium weight flavors that exude a subtle minerality on the ever-so-slightly warm and very firm finish. Again, my predicted range assumes that the wood treatment will be successfully absorbed over time and note as well that plenty of patience will be necessary. (92-94)/2031+

2016 Volnay “Les Caillerets”: More discreet wood more easily allows the overtly spicy aromas of poached plum, lavender and tea. The round yet reasonably well-detailed flavors possess a sophisticated mouth feel as well as fine mid-palate density, all wrapped in a youthfully austere, mineral-driven and very firm finish. Unlike the Grèves however, this excellent effort should be reasonably approachable after 5 to 7 years. (92-94)/2031+

2016 Volnay “Taille Pieds”: Very generous wood and menthol elements aren't fully integrated with the very ripe black cherry and raspberry liqueur-like aromas that flash soft spice and floral nuances. There is a strikingly lovely mouth feel to the intense mineral-driven and despite the excellent richness, first-rate delineation to the more powerful if perhaps slightly less refined finish this is linear, serious and gorgeously long. A knock-out. (92-95)/2031+

2016 Pommard “1er”: (from Les Combes, Chanlins and Chaponnières). A brooding and very somber nose only grudgingly reveals its aromas of lightly spiced plum, earth and dark berries that are trimmed in much more subtle, if not invisible, wood. The dense, serious and overtly powerful flavors possess outstanding concentration and even though the very firm tannins are borderline chewy there is so much extract that there is a velvety texture to the explosively long, balanced and harmonious finish. This robust effort is really quite impressive and clearly built to age. 92/2031+

2016 Le Corton: Very, very generous wood treatment is sufficiently toasty to presently dominate the otherwise layered nose of dark cherry, raspberry, earth and *sauvage*-inflected aromas. There is superb concentration, power and richness to the big-bodied flavors that possess excellent reserves of dry extract that helps to buffer the exceptionally firm tannic spine shaping the superbly long mineral-driven finish. This is at once impressive as hell but it's also very woody and while the underlying material appears to be more than sufficient to eventually integrate the oak, it will require time for this to happen. (93-95)/2036+

2016 Nuits St. Georges “Les Porrets-Saint-Georges”: This too is abundantly oaked and it's enough to overshadow the very earthy and spicy dark berry fruit aromas. More positively, the sleek, round and delicious medium weight plus flavors possess an unusually polished mouth feel and even the supporting tannins are finer than usual as there is only a trace of backend rusticity. Again, my rating offers the benefit of the doubt that the wood will be eventually absorbed. (91-93)/2028+

2016 Nuits St. Georges “Les Cailles”: Here the oak/menthol influence on the spicy aromas of plum, cassis and soft earth is more moderate though it's still far from subtle. There is both excellent volume and precision to the delicious, sophisticated and energetic medium-bodied flavors that possess a taut muscularity before concluding in a gorgeously complex and persistent finish. This is pretty much textbook Les Cailles though one that is also clearly in need of extended cellaring. (92-95)/2031+

2016 Gevrey-Chambertin “Cazetiers”: Here the nose is earthier and not as elegant with a somber if complex array of overtly floral and dark berry liqueur-like aromas. There is excellent richness to the sleekly muscular and powerful medium-bodied flavors that coat the palate thanks to the abundant dry extract that imparts a velvety texture to the driving and long if slightly warm finish. This is really quite good but it can't match the brilliance of the Les Cailles. (90-93)/2028+

2016 Echézeaux: (from domaine-owned vines in En Orveaux that were so frost-damaged that additional fruit was bought, primarily in Les Rouges du Bas; there are normally two *cuvées*, one domaine and one *négociant*, but in 2016, there is only one). A pungent nose is composed by notes of reduction and wood toast. There is outstanding volume, size and weight to the broad-shouldered, intense and energetic flavors where the supporting tannins possess a high level of phenolic maturity while culminating in an impeccably well-balanced finish. This succulent and velvety effort is deceptively firmly structured and will need at least a modicum of patience. (92-94)/2031+

2016 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 that, like the Echézeaux, were so badly damaged by the frost that additional fruit was purchased; also like the Ech, there are normally two *cuvées* but there will be only one in 2016). A very ripe nose stops just short of being *surmature* and jammy speaks of poached plum, cassis and earth. There is outstanding richness to the concentrated and plush broad-shouldered flavors that deliver excellent length on the sappy finish that flirts with austerity. Patience advised. (91-94)/2034+

2016 Bonnes Mares: (from a .24 ha mix of *terres rouges* and *terres blanches* but with a bit more of the former). Here the oak isn't shy though it's not as intrusive as it is in some of the wines as it doesn't dominate the dark pinot fruit that is cut with plenty of earth and spice nuances plus and a hint of the *sauvage*. There is a seductive mouth feel to the round and velvety full-bodied flavors that brim with an abundance of dry extract while delivering superb depth and persistence on the very firmly structured finale. Once again, patience is strongly advised. (93-95)/2036+

2016 Chapelle-Chambertin: (from purchased grapes in Chapelle proper). Wood toast and reduction dominate the fruit today. Otherwise there is excellent size, weight and volume to the intense and unusually powerful flavors in the context of what is typical for Chapelle that possess a sleek muscularity on the impressively lingering finish where the only nit is a hint of warmth. (92-95)/2031+

2016 Chambertin-Clos de Bèze: (from purchased grapes). This possesses one of the most complex noses in the range and features a panoply of spice elements along with exceptionally fresh and dense black fruit, violet and plum aromas which are trimmed in generous oak and menthol notes. There is excellent power to the focused, intense and attractively vibrant flavors that have a firm yet silky mouth feel before terminating in an explosively if ever-so-slightly warm finish. This stony built-to-age beauty is quite firmly structured but not forbidding as it's not particularly austere. (93-96)/2036+

Domaine Jean-Marc Bouley (Volnay)

2016	Bourgogne-Hautes Côtes de Beaune	red	(86-88)
2016	➔ Pommard	red	(89-91)
2016	➔ Pommard "Les Fremiers" 1er	red	(90-93)
2016	➔ Pommard "Rugiens" 1er	red	(91-93)
2016	Volnay Vieilles Vignes	red	(88-91)
2016	Volnay "Les Caillerets" 1er	red	(90-92)
2016	Volnay "Les Carelles" 1er	red	(90-92)
2016	Volnay "Clos de la Cave"	red	(88-91)
2016	➔ Volnay "Clos des Chênes" 1er	red	(91-94)

The gifted Thomas Bouley enthusiastically, if somewhat plaintively, described 2016 as "one that cost us an enormous amount of yield but still managed to give us excellent quality. Yet the damage was quite disparate in that we got killed in some parcels and were all but untouched in others. For example, in the northern part of Volnay and in Rugiens we were barely damaged at all yet by Monthélie, Beaune and Bourgogne, it was awful. But Caillerets isn't too far from Monthélie and it wasn't touched so there was basically no discernible pattern to the damage. Worse, the frost was followed by a severe attack of mildew which was particularly bad in those vines weakened by the frost. After those losses, the growing season turned in our favor and we began picking notably ripe and very clean fruit on the 20th of September. I was particularly impressed by the quality of the tannins that were fully mature and the brown seeds and stems confirm why, as I have never seen that before. Overall, I love this vintage as it's everything that lovers of classically styled Burgundy search for." I couldn't agree more with Bouley's take on his wines as they are indeed first-rate. Note that the regular Bourgogne and the Beaune "Reversées were not produced. For the rest, Bouley indicated that, as usual, he will bottle without fining or filtration. (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).

2016 Bourgogne-Hautes Côtes de Beaune: (from yields of only 17 hl/ha). Reduction presently overshadows the underlying fruit. Otherwise there is a lovely sense of energy to the racy and well-detailed flavors that evidence good minerality on the compact, tight and mildly rustic and austere finale. Some patience suggested. (86-88)/2021+

2016 Volnay Vieilles Vignes: (from 40+ year old vines situated by order of importance in Les Pluchots, Les Famines and La Gigotte). This too is sufficiently reduced to render the nose difficult to read today. There is fine concentration to the delicious and sleek middle weight flavors that possess equally good punch and energy before terminating in a solidly complex and persistent finale. This isn't especially refined but it does possess good underlying material. (88-91)/2022+

2016 Volnay "Clos de la Cave": (made with 50% whole bunches). Here there is no reductive funk, indeed the airy and ultra-fresh nose is quite floral with hints of spice adding a touch of elegance to the blend of various red berry scents. There is once again plenty of energy to the delicious, detailed and stony lighter weight flavors that offer fine length on the youthfully austere finale. (88-91)/2022+

2016 Pommard: (from Vaumuriens-Haut and En Chiveau). Reduction. On the plus side there is terrific cut and punch to the bigger and more powerful if somewhat less refined flavors that are wonderfully refreshing while also offering very good length on the more complex, firmer and youthfully austere finish. Recommended if you have at least some patience. (89-91)/2023+

2016 Volnay "Les Caillerets": (from young vines planted in 2002). This is the first wine to display any appreciable amount of wood and even so it's subtle as the very fresh aromas of spice, black cherry, raspberry and violet scents are quite pure. The delicious and delicately textured flavors exude a discreet minerality that adds a touch of lift on the lingering finish where the wood telegraphed by the nose resurfaces. (90-92)/2023+

2016 Volnay "Les Carelles": A whiff of wood is present on the pretty and airy mix of raspberry, cherry, lavender and soft spice nuances. There is a beguiling inner mouth perfume to the super-refined and well-detailed flavors that are also quite delicate on the lingering finish. This is a textbook Carelles, which is to say a wine of lace and grace. (90-92)/2023+

2016 Volnay "Clos des Chênes": There is enough wood to warrant mentioning but not enough to overshadow the wonderfully spicy aromas of plum, black cherry and cassis. I very much like the texture of the extract-rich medium weight plus flavors that are at once powerful yet refined, all wrapped in a very firm, balanced and long finish. (91-94)/2028+

2016 Pommard "Les Fremiers": (from yields of only 9 hl/ha). A deft touch of wood/menthol sets off ripe and pure aromas of black berry liqueur, earth and a whiff of spice. The rich, round and generously proportioned medium-bodied flavors possess an abundance of structure-buffering dry extract that imparts a velvety texture to the mouth feel on the lingering finish where the wood resurfaces. Note that the supporting tannins are firm but relatively fine-grained and this youthfully austere effort should age effortlessly. (90-93)/2028+

2016 Pommard "Rugiens": (from the very bottom of Rugiens-Haut). A compositionally similar if slightly less obviously wooded nose precedes exceptionally rich, sleek and polished large-scaled flavors that are shaped by slightly finer tannins as well as a markedly more evident mineral streak that runs the length of the wine. While not quite as dense, the excellent intensity does a slow build from the mid-palate all the way to the explosive finish and this too should age well. (91-93)/2028+

Domaine Pascal Bouley (Volnay)

2016	Bourgogne – Passe Tout Grains	red	86
2016	Bourgogne – Pinot Noir	red	86
2016	Monthélie "Les Clous" 1er	red	88
2016	Monthélie "Aux Fournereaux"	red	87
2016	Pommard	red	(87-89)
2016	Volnay	red	(86-89)
2016	Volnay "Champans" 1er	red	87?
2016	Volnay "Clos des Chênes" 1er	red	87?
2016	Volnay "Les Grands Champs" 1er	red	88
2016	Volnay "Robardelle" 1er	red	87
2016	Volnay "Ronceret" 1er	red	88
2016	Volnay "Santenots" 1er	red	89

Pascal Bouley's son Pierrick, who has taken over the responsibilities for the day-to-day operations of the domaine, told me that 2016 "gave us a really difficult growing season, which was right back to the prior vintages of 2012, 2013 and 2014 after the nice break we enjoyed in 2015. We picked from the 20th to the 25th of September and brought in very clean and ripe fruit but the major problem was that there was so little of it. We lost close to 70% of our overall production and didn't even make some of our wines. In fact, more than a few of our wines did not even have double digit yields per hectare! As such, I did a slightly softer vinification than I did in 2015 as it would have been easy to make overly tannic wines and that isn't our style." As a general observation, I was more impressed by the quality of the Bouley 2015s than I was with their '16s. It's possible that this is because those wines that are in bottle were just put there two weeks before my visit and thus the dryness that a few of them display could very well be from the sulfur addition. (Baron François Ltd, www.baronfrancois.com, NY, Moonlight Wine Co., www.moonlightwineco.com, NY, both USA; Bibendum Wine Ltd., www.bibendum-wine.co.uk, Christopher Piper Wines, Ltd., www.christopherpiperwines.co.uk, both UK; Grand Millesime Wine, www.grandmillesime.com.au, Australia; Fine Wines, www.finewines.com.sg, Singapore; Peiko Wine, www.peikowine.com, Taiwan).

2016 Bourgogne – Passe Tout Grains: (from a 70/30 pinot/gamay blend; from yields of only 5.5 hl/ha). A fresh nose of red berries, earth and a whiff of pepper leads to delicious, round and only slightly rustic flavors that possess acceptable depth and persistence. 86/2020+

2016 Bourgogne – Pinot Noir: (from vines located in Volnay). There is just enough reduction present to push the underlying fruit to the background and I would suggest decanting this first. Otherwise there is a slightly finer mouth feel to the nicely vibrant flavors that possess a succulent mid-palate though there is a trace of dryness to the finish. 86/2020+

2016 Monthélie “Aux Fournereaux”: (from yields of only 5 hl/ha). A distinctly earthy nose combines notes of red and dark currant along with hints of cherry and lavender. Once again there is a slightly finer mouth feel to the vibrant and intense medium weight flavors that offer better depth and persistence. 87/2022+

2016 Volnay: (from Ez Echards, Les Pluchots, Les Pasquiers and Les Grands Champs; from yields of only 10 hl/ha). A layered nose features notes of earth, plum, red and dark cherry and a hint of spice. There is a bit more volume to the appealingly rich and round flavors that possess a plush mid-palate yet the finish leans out materially though that may be due to the abundant gas. (86-89)/2022+

2016 Pommard: (from the *villages* level portion of Les Chanlins, Les Lambots and La Croix Planet; from yields of 13 hl/ha). There is a whisper of volatile acidity that is not really enough to materially reduce the appeal of the mix of various red berries and earth. There is better size and power to the punch and well-detailed middle weight flavors that possess reasonably good depth on the rustic and mildly dry finish. My predicted range offers the benefit of the doubt that this will recover. (87-89)/2023+

2016 Monthélie “Les Clous”: (from yields of 14 hl/ha). A slightly more elegant nose offers up notes of violet, plum, dark raspberry and a whiff of earth. The rich and mouth coating flavors possess a seductive texture with both good minerality and tension-suffusing the youthfully austere finale. 88/2023+

2016 Volnay “Robardelle”: (from yields of only 8 hl/ha). Here too that is a whiff of volatile acidity that again isn't really enough to detract from the cool and restrained red pinot fruit aromas that are cut with soft spice nuances. The caressing medium weight flavors possess a lovely mouth feel though the finish is ever-so-slightly dry and a bit short as well. While the dryness isn't fatal, and perhaps will age out given that this was just bottled, but at present the balance isn't ideal. 87/2021+

2016 Volnay “Ronceret”: (from Ronceret proper; from yields of 18.5 hl/ha). Here too there is a whisper of volatile acidity on the equally cool and restrained nose of rose petal, raspberry and a touch of earth. The coolness of the nose can be found on the palate as well as this is reserved yet retains a lovely sense of energy and delineation, all wrapped in a firm and ever-so-slightly dry finish. I suspect that the dryness in this case is more due to the recent bottling than under ripe tannins. 88/2022+

2016 Volnay “Les Grands Champs”: (a *monopole* of only .24 ha that is part of the *climat* Les Mitans; from yields of 18 hl/ha). A fresh and beautifully layered nose is composed by notes of fresh plum, black cherry, spice and warm earth nuances. Once again the mouth feel of the medium-bodied flavors is cool, pure and refined with excellent detail to the mildly edgy and short finish. Like the Ronceret, my score assumes that once the post-bottling phase passes that this will better harmonize. 88/2023+

2016 Volnay “Santenots”: (from yields of 26.5 hl/ha). A pretty if notably reserved nose reluctantly offers up notes of dark raspberry, anise, sandalwood and a background whisper of violets. There is both good punch and a taut muscularity to the subtly mineral-driven flavors that also culminate in a mildly dry but not necessarily short finish. Here it seems reasonably clear that this will better harmonize as the underlying structure appears to be sufficiently ripe. 89/2024+

2016 Volnay “Champans”: (from yields of 49 hl/ha). A mild hint of volatile acidity does not add to the appeal of the earth red berry scents. The substantial yields make for a marked contrast to the mouth feel of the lighter weight flavors that conclude in a dry, clipped and slightly warm finish. This is not without a certain appeal but it’s not clear that this will come together. 87/2021+

2016 Volnay “Clos des Chênes”: (from yields of 49 hl/ha). Once again there is a whisper of volatile acidity that adds lift if not interest to the cool red currant, cherry and raspberry-scented nose. The sleek, intense and well-detailed flavors also do not have the same density as the best in the range though the usual muscle and minerality of Clos des Chênes at present and particularly so on the drying finish. This is honestly difficult to predict whether the dryness will dissipate as the post-bottling phase passes. 87/2023+

Domaine Boyer-Marténot (Meursault)

2016	Auxey-Duresses “Les Ecussaux”	red	87
2016	Bourgogne	red	86
2016	Meursault	red	87
2016	Pommard	red	88

I will have Vincent Boyer’s take on the 2016 vintage in Issue 71 with the reviews of his whites. Boyer did note that for his reds that he wants only fruit and not structure as the idea is for them to be ready to drink and enjoy in their youth. I would describe the 2016 Boyer reds as being consistent with the goal of producing accessible and easy-drinking wines. Boyer noted that he bottled his 2016s in September 2017. (North Berkeley Imports, www.northberkeleyimports.com, CA, Skurnik Wines, www.skurnik.com, NY, Vintner Select, www.vintnerselect.com, OH, all USA; Charles Taylor Wines, www.charlestaylorwines.com, Decorum Vintners, www.decvin.com, UK; Racines, www.racines-japan.com, Japan).

2016 Bourgogne: An overtly fruity nose is composed of notes of strawberry and raspberry along with a hint of earth. The supple and agreeably textured flavors conclude with only a touch of rusticity. This is relatively simple but delicious and ready to drink. 86/now

2016 Auxey-Duresses “Les Ecussaux”: A super-fresh, overtly earthy and humus-inflected array of both red and dark pinot fruit leads to punchy middle weight flavors that deliver acceptable length on the markedly rustic finish. This should drink well young. 87/2020+

2016 Meursault: (from Les Pelles). There is enough reduction to push the fruit to the background and I would suggest giving this a quick aeration first. Otherwise there is good richness to the generously proportioned flavors that offer reasonably good depth and persistence on the rustic finish. This won’t win any awards for refinement but it is attractive in its fashion. 87/2021+

2016 Pommard: (from Le Village). An ultra-fresh, cool and restrained combination flashes notes of red and dark cherry, earth and a whiff of spice. The rich and attractively textured medium weight flavors possess an appealing sense of energy as well as a lovely salinity on the mildly rustic finish that offers a bit more complexity and length. 88/2022+

Domaine Buisson-Charles (Meursault)

2016	➔ Bourgogne “Hautes Coutures”	red	87
2016	Corton-Clos du Roi Grand Cru	red	93
2016	➔ Pommard “En Chiveau”	red	90
2016	➔ Volnay “Santenots” 1er	red	93

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 “the biggest problem with the 2016 vintage is that there isn’t any wine! The frost cost us two-thirds of our normal crop in our regional and *villages* vineyards and about one-third in the 1ers. We chose to pick between the 28th of September and the 9th of October and while the fruit itself was impeccably clean, my biggest fear was the difference in maturities due to the second generation of fruit. As such we picked very slowly over a long period and returning where necessary several times so that we could be reasonably sure to have good maturities across all the fruit. It appears to have worked as nothing was chaptalized. I used on average 30% whole clusters during a cuvaison that lasted about one month. As to the wines, I really like the style as it’s super-refreshing and transparent though as I noted, the fly in the

ointment is that there is so little of them.” As to the reviews confirm, the quality of the Buisson ‘16s is excellent. Essa noted that the 2016s were bottled in January 2018. (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).

2016 Bourgogne “Hautes Coutures”: An earthy and somber nose is composed mostly by notes of dark currant, plum and a floral hint. There is unusually good concentration for a wine at this level with good richness and body to the vibrant and succulent yet serious flavors that deliver fine length on the slightly rustic finish. Worth checking out. 87/2020+

2016 Pommard “En Chiveau”: (En Chiveau sits at considerable altitude high above the village; only 1 barrel made in 2016). A deft touch of wood frames very fresh aromas of violet, plum, cassis and a whiff of earth. The sleek, delicious and energetic medium weight flavors brim with minerality and dry extract, all wrapped in a mouth coating, serious and impressively persistent finish where the only nit is a hint of warmth. This excellent *villages* is built-to-age and will need at least 5-ish years. 90/2024+

2016 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). Here too there is just enough wood present to warrant mentioning setting off the very ripe and attractively fresh combination of plum liqueur, spice and floral scents. The more elegant, intense and mineral-driven flavors culminate in a very firm, serious and wonderfully complex finale. This is borderline old school effort is also clearly constructed to age and will need at least 7 to 8 years and should amply reward 12 to 15. 93/2028+

2016 Corton-Clos du Roi: A spicy, pure, cool and strikingly floral-suffused nose blends strikingly complex aromas of dark currant, rose petal, violet, earth and plenty of *sauvage* nuances. There is an overt muscularity and focused power to the broad-shouldered flavors that terminate in an austere, rustic, palate staining and persistent finish where the minerality really comes up right at the end. This isn’t quite as concentrated as the Santenots but it’s even more powerful and even a bit more structured as well. Patience absolutely required. 93/2031+

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

2016	Bourgogne – Pinot Noir	red	86
2016	Beaune “Clos du Roi” 1er	red	88
2016	Chorey-lès-Beaune	red	88
2016	Savigny-lès-Beaune – Cuvée Reine Joly	red	88
2016	➔ Savigny-lès-Beaune “Aux Grands Liards Vieilles Vignes”	red	89
2016	Savigny-lès-Beaune “Les Lavières” 1er	red	90
2016	Savigny-lès-Beaune “Les Narbantons” 1er	red	88?
2016	Savigny-lès-Beaune “Les Pimentiers Vieilles Vignes”	red	88

Lucien Camus’ son Guillaume is now largely in charge of this 9.5 ha domaine located on the outskirts of Savigny. He succinctly described the 2016 vintage as “incredibly difficult to manage between the frost and subsequent attack of mildew. Savigny was arguably the worst afflicted commune in the entire Côte de Beaune and we didn’t make a Gravains or Arvelets. We stumbled to the harvest though thanks to fine weather in August and September and began picking on the 22nd of September. However, despite the fruit being exceptionally clean, it still took us longer to bring in the crop in 2016 than it did in 2017 where we had triple the yields! I used on average 30% whole clusters for the vinifications and used zero new wood during the *élevage*. Notwithstanding all of the challenges that 2016 threw at us, the quality of the wines is excellent, I just wish there was more of them.” I would evaluate the domaine’s performance in 2016 as being in-line with what I found elsewhere in the Côte de Beaune. Camus noted that the 2016 reds were bottled in November 2017. (Beaune Imports, www.beauneimports.com, CA and Polaner Selections, www.polanerselections.com, NY, both USA; Fields, Morris & Verdin, www.fmvwines.com, UK).

2016 Bourgogne – Pinot Noir: A fresh nose offers up a variety of red berry aromas that are laced with spice and earth nuances. The delicious, round and nicely vibrant flavors are attractively refreshing if a bit simple. To enjoy young. 86/2019+

2016 Chorey-lès-Beaune: A more complex nose combines notes of plum, blue pinot fruit and plenty of earth character. The fleshy, rich and nicely voluminous flavors possess a caressing mouth feel before concluding in moderately rustic, persistent and refreshing finish. 88/2020+

2016 Savigny-lès-Beaune – Cuvée Reine Joly: (from 5 different *lieux-dits*). Here the cool and restrained nose is compositionally similar to the Chorey though perhaps a bit more elegant. The nicely rich, vibrant and suave medium-bodied flavors possess more volume still though the moderately rustic finish evidences a hint of asperity. 88/2021+

2016 Savigny-lès-Beaune “Les Pimentiers Vieilles Vignes”: (from 80+ year old vines). A spicy and overtly earthy nose of plum and dark berry aromas precedes the sleek, delicious and appealingly intense middle weight flavors that present good delineation on the slightly rustic finish that is compact and borderline hard today. This should eventually soften but for the moment it’s somewhat rude and austere. 88/2022+

2016 Savigny-lès-Beaune “Aux Grands Liards Vieilles Vignes”: (also from 80+ year old vines). A discreet application of wood sets off a more elegant nose of raspberry, violet, dark cherry and whiffs of spice and earth. There is very good richness to the supple, round and delicious medium-bodied flavors that possess fine length and almost not rusticity on the ever-so-slightly austere finale. This is really quite good for its level and worth investigating. 89/2022+

2016 Savigny-lès-Beaune “Les Lavières”: Background notes of wood and menthol aren’t enough to mask the expressive and fresh nose of mostly purple fruit, and in particular plum, where added breadth is present in the form of spice and floral elements. The medium weight flavors possess a lush and suave mouth feel while delivering fine depth and length though there is a hint of asperity that my rating assumes will round off with a few years of bottle age. 90/2023+

2016 Savigny-lès-Beaune “Les Narbantons”: Here too there is enough wood and menthol influence to point out but not so much as to overshadow the red and dark raspberry aromas that exhibit ample floral elements and in particular lavender. The super-sleek middle weight flavors possess a beguiling texture that contrasts markedly with the somewhat dry finish where a touch of bitter cherry pit arises. It’s hard to say if this will age out successfully or not but I have my doubts. 88/2022+

2016 Beaune “Clos du Roi”: A distinctly cool, even airy nose features mostly red berry fruit along with floral, earth and spice hints along with a whiff of oak. The succulent and very round flavors also possess a suave and seductive mid-palate yet the finish is mildly tart and flashes a hint of dryness. The balance of this very forward effort isn’t perfect though I suspect with food it would be largely invisible. 88/2020+

Maison Champy (Beaune)

2016	Beaune Vieilles Vignes – Bio	red	(87-89)
2016	Beaune “Aux Cras” – Bio	red	(88-91)
2016	➔ Bourgogne Pinot Noir – Signature	red	87
2016	Chorey-lès-Beaune “Les Champs Long”	red	84
2016	Corton-Rognets Grand Cru	red	92
2016	Echézeaux Grand Cru	red	92
2016	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-91)
2016	Mazis-Chambertin Grand Cru	red	93
2016	➔ Pernand-Vergelesses “Les Vergelesses” 1er	red	91
2016	Pernand-Vergelesses “Ile de Vergelesses” 1er	red	(89-92)
2016	Pommard – Bio	red	(86-88?)
2016	➔ Rully	red	89
2016	Savigny-lès-Beaune	red	88
2016	Savigny-lès-Beaune – Bio	red	85
2016	Savigny-lès-Beaune “Aux Vergelesses” 1er	red	(90-92)
2016	Volnay – Bio	red	(86-89)
2016	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	91
2016	Vosne-Romanée “Les Suchots” 1er	red	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 2016 vintage, Bazas noted that the “growing season was exceptionally difficult as so much of our owned production was badly frosted by the April cold spell, in fact we were off fully 80% compared to a normal year. We chose to begin picking on the 22nd of September under excellent conditions which thankfully held so we could harvest at a relatively leisurely pace and did so until the 3rd of October. The fruit was largely spotless and I would describe ripeness levels as good but not high with firm acidities. I used as much as 50% whole clusters for some wines though not all of them. Overall, it’s a vintage that I like quite a bit though I would just as

soon forget the growing season.” I found the quality of the Champy 2016s to be rather variable though variability is consistent with what I found elsewhere generally speaking. Note as well that some of the wines display an amount of wood that isn't subtle. (Classified Wine & Spirits, LLC, www.classifiedwine.net, TX, Verity Wines, www.veritywines.com, NY, Vintage Imports, Inc., www.vintageimportswines.com, NJ, all USA; Haynes, Hanson & Clark, www.hhandc.co.uk, Savage Selections, www.savageselection.co.uk and Gerrard Seel, www.gerrardseel.co.uk, all UK).

2016 Bourgogne Pinot Noir – Signature: (from Pommard and Volnay fruit with partial *élevage* in tank, the rest in wood; 12 barrels made instead of 60). A ripe and attractively fresh nose features notes of poached plum and plenty of earth character. The round and suave, even velvet-textured flavors possess good density and volume before concluding in a rustic but impressively complex and persistent finish for its level. 87/2020+

2016 Savigny-lès-Beaune: Here the expressive nose is aromatically similar to that of the Bourgogne and the mouth feel remains consistent as well with exceptionally good richness to the borderline thick flavors that possess just a bit more overall depth and persistence on the slightly warm and rustic finale. *Villages* level Savigny is rarely this concentrated. 88/2021+

2016 Rully: There is just enough reduction present to shave the top notes from the otherwise somber nose of game, earth and dark berries. The medium-bodied flavors possess excellent mid-palate density and plenty of sappy dry extract while exhibiting excellent length on the rustic and solidly complex finish. Like the Savigny, Rully *villages* reds are rarely this good. 89/2022+

2016 Chorey-lès-Beaune “Les Champs Long”: Here too there is reduction though in this case it is both stronger and accompanied by a background note of volatile acidity. On the plus side there is very good richness to the round, generously proportioned and sappy flavors that conclude in a firm, rustic and mildly drying finish. This is better than the description would suggest but with that said, it's not without an issue or two either. 84/2020+

2016 Savigny-lès-Beaune – Bio: (50% whole clusters). Notes of menthol, earth, plum and a whiff of violet introduce the succulent, round and delicious flavors that possess good volume though the finish is a bit tangy and slightly dry. I would suggest drinking this on the younger side because even though there is ample tannin present, I fear the dryness will only become worse with time. 85/2019+

2016 Beaune Vieilles Vignes – Bio: (from Les Pointes de Tuvilains, Les Prévoles and Les Levées et les Piroles). Discreet but not invisible wood sets off liqueur-like aromas of black cherry, spice and soft earth. There is once again fine volume and mid-palate concentration to the velvety and quite suave flavors that possess a seductive mouth feel, all wrapped in a serious and built-to-age finish. While this won't win any awards for refinement, it's still quite good if you have the patience to allow it at least some bottle age. (87-89)/2024+

2016 Pommard – Bio: (from Les Vignots and Les Cras; only 2 barrels made with 50% whole clusters and 50% new wood). A very generously oaked nose consists mostly of very ripe dark currant and earth scents. Once again there is excellent volume and density to the mouth coating medium weight flavors that flash good minerality on the powerful, austere and overtly rustic finish that is presently quite dry. This decidedly old school effort is impressive in its fashion but it's not clear that it will harmonize even with extended aging though optimists could obviously try. (86-88?)/2028+

2016 Volnay – Bio: (a mix of Robardelle, Les Famines, Les Petits Gamets and Sur Roches). Firm reduction renders the nose unreadable today. Otherwise there is fine density to the slightly more refined middle weight flavors that possess a supple mid-palate that contrasts markedly with the moderately austere and rustic finale that also displays a touch of dryness though in this case it is less overt. (86-89)/2024+

2016 Gevrey-Chambertin Vieilles Vignes: (from Champs on the Brochon side; 50% whole clusters). This is also quite generously oaked though not so much as to completely mask the strikingly fresh aromas of violet, plum, earth and hints of the *sauvage*. There is both good power and concentration to the mineral-inflected and muscular flavors that display moderate rusticity on the solidly complex and lingering finale. Good quality here. (89-91)/2024+

2016 Pernand-Vergelesses “Les Vergelesses”: (from a 1.69 ha parcel; 12 barrels produced instead of 36). A brooding and notably ripe yet still attractively fresh nose offers up notes of various dark berries, earth, floral and a hint of game. There is excellent richness to the full-bodied and muscular flavors that coat the mouth with sap that also does a fine job of buffering the serious, rustic, youthfully austere and markedly firm finish. At least some patience required and overall, this is really quite good. 91/2026+

2016 Pernand-Vergelesses “Ile de Vergelesses”: (from a .49 ha parcel). Enough wood to warrant mentioning is present on the spicy aromas of plum, earth and rose petal where an interesting, if atypical, nuance of tangerine peel arises. The mouth feel of the middle weight flavors is sleeker, fine and more mineral-driven but they don't possess the same impressive mid-palate density. Still, this is also really quite good. (89-92)/2024+

2016 Savigny-lès-Beaune “Aux Vergelesses”: (50% whole clusters and 50% new oak). Here too the moderate wood influence is just subtle enough that it doesn't openly detract from the purity of the intensely earthy dark raspberry and violet-infused nose. The powerful middle weight flavors possess an abundance of dry extract that imparts a velvety texture to the impressively voluminous and concentrated mid-palate before terminating in a rustic and quite firm finale. Like several of the wines in the range, this is decidedly old school in style and should age accordingly. Worth a look if you have the patience to allow it at least a decade of cellaring. (90-92)/2028+

2016 Beaune “Aux Cras” – Bio: (50% whole clusters). Firm reduction dominates the fruit at present. Otherwise there is excellent density to the rich, muscular and sappy flavors that are finer than those of the Aux Vergelesses as there is no rusticity on the lightly stony finish that is a bit dry yet the tannins seem ripe and as such my projected range offers the benefit of the doubt. (88-91)/2024+

2016 Corton-Rognets: (50% whole clusters). An attractively complex nose is composed by notes of menthol, earth, game and a variety of dark berries. The exceptionally rich, vibrant and mouth coating big-bodied flavors also possess good power and plenty of volume while delivering excellent length on the muscular mocha-inflected finish that offers impressive depth and persistence. Note that at least some patience is suggested as this is pretty tightly wound today. 92/2028+

2016 Vosne-Romanée “Les Beaux Monts”: (one barrel for which Champy did not do the vinification). Very strong wood and menthol influence fights with the otherwise spiced plum and Asian-style tea aromas. The vibrant and mineral-driven flavors possess a polished mouth feel with good focus and intensity while offering excellent complexity and persistence. This is a bit woody at present but it appears to have the underlying material to eventually absorb the oak treatment. 91/2024+

2016 Vosne-Romanée “Les Suchots”: (one barrel produced). Here the nose is quite similar to that of the Beaux Monts if perhaps just a touch riper but the main point of comparison is that the wood is strong, indeed to the point that it's borderline dominant. As is typically the case, the suave and super-rich flavors are less mineral-driven but are more seductively textured though the finish is slightly firmer as well as a bit drying. It is sufficiently subtle that it may very well dissipate with a few years of bottle age as it is probably sulfur-related. 90/2026+

2016 Echézeaux: (from Echézeaux de Dessus). Generous wood stops short of masking the spicy dark currant and violet scents. The velvety, round and mouth coating middle weight plus flavors also possess an exceptionally suave mouth feel while exhibiting excellent length and balance. What this doesn't have, not yet anyway, is excellent depth though the underlying material appears to be such that it should develop and my rating offers the benefit of the doubt in this regard. 92/2028+

2016 Mazis-Chambertin: (from Mazis-Bas). Here too the underlying earth, spice and dark berry fruit aromas have to fight through a pungent mask of menthol and wood toast. On the plus side there is outstanding intensity and power to the full-bodied, robust and muscular flavors that offer more minerality if slightly less mid-palate density though notably better depth on the markedly firm finish. This is a big Mazis that is clearly built-to-age and is going to need at least some patience. 93/2031+

Domaine Chandon de Briailles (Savigny-lès-Beaune)

2016	Aloxe-Corton “Valozières” 1er	red	(89-91)
2016	➡➡ Bourgogne – Gelée Royale	red	89
2016	Corton-Bressandes Grand Cru	red	(91-93)
2016	Corton-Maréchaudes Grand Cru	red	(90-92)
2016	Corton-Clos du Roi Grand Cru	red	(91-94)

François de Nicolay described 2016 as the “mirror opposite of the low stress and easy to manage growing season we enjoyed in 2015. Like everyone in Savigny and Pernand, we got crushed by the late April frost and then the mildew that followed seemed like a double punishment. Worse, even in those vines where we knew that there was going to be little or even no fruit at the end, we had to maintain them in order to have reasonable yields in 2017. Outside of our Corton vines, where yields were no more than about 20 hl/ha, in all of the others they were between 1 and 2 hl/ha. In fact we had a debate as to whether it was even worth paying pickers to try and find the fruit because when there is so little of it, it's not entirely obvious how to find the bunches! We harvested between the 18th of September and the 7th of October and this long window was partially because the weather conditions were ideal and partially because the harvesters had to pick so slowly due to it being so difficult just to find the fruit in the first place. At least what we did bring in was spotlessly clean and quite ripe with very thick skins. We used 100% whole clusters for everything except the *cuvée* that we dubbed Gelée Royale [royal frost], where we declassified our fruit picked in Savigny *villages*, Lavières, Fournaux, Les Vergelesses and Ile de Vergelesses. If I distance myself from the troubles of the growing season I can at least say that what we made is actually quite good but the sooner I forget 2016, the better.” My sense is that Chandon produced wines that are essentially in-line with the quality that I found elsewhere in

Savigny, Pernand and the Hill of Corton. If nothing else it's worth applauding the wry sense of humor displayed by the domaine in naming their Bourgogne Gelée Royale! (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).

2016 Aloxe-Corton “Valozières”: An overtly floral nose combines notes of red and dark currant, earth and a whiff of game. The rich and solidly concentrated medium-bodied flavors possess the usual muscle of a fine Valozières while delivering fine if not great depth and length on the mildly rustic and youthfully austere finale. Good quality here. (89-91)/2023+

2016 Bourgogne – Gelée Royale: (from declassified fruit in Savigny *villages*, Lavières, Fournaux, Les Vergelesses and Ile de Vergelesses). A brooding and very somber nose speaks of earth, humus, the *sauvage* and almost exclusively aromas from the dark side of the fruit spectrum. The rich, delicious and velvet-textured medium weight flavors possess excellent punch and a subtle minerality on the impressively long finish. I do not know how this will be priced but it's a great example of the genre even if it's not a true Bourgogne in the normal context. That said, it's possible to drink very well for less. 89/2022+

2016 Corton-Maréchaudes: (from 30+ year old vines). A spicy and notably ripe nose flashes notes of violet and liqueur-like black cherry aromas. The rich, round and delicious medium weight flavors possess fine density if not much refinement on the attractively complex and sneaky long finish. This well-made effort should be approachable after only a few years yet reward up to a decade of cellaring. (90-92)/2024+

2016 Corton-Bressandes: (from three separate plantings that have an average vine age of ~35 years). A slightly riper array of deeply pitched aromas includes notes of cassis, warm earth, game and soft spice wisps. The mouth feel of the moderately more concentrated flavors is finer as well with excellent richness yet the balanced, long and mouth coating finish manages to retain a lovely sense of energy and delineation. This too should drink reasonably well young if desired. (91-93)/2026+

2016 Corton-Clos du Roi: (this has the highest average vine age of these *grands crus* at 40+ years of age). As is almost always the case *chez* Chandon, this possesses the spiciest nose in the range with its aromas of poached plum, earth and plenty of *sauvage* influence. There is very fine depth on the focused and sleekly muscular large-scaled flavors that exude a sense of focused power before culminating in a strikingly long and well-balanced finish where a hint of bitter cherry pit arises. This moderately rustic effort should be at least very good and possibly even outstanding as it has everything that it needs to evolve gracefully over the next 12 to 15 years. (91-94)/2028+

Maison Chanson Père et Fils (Beaune)

2016	➔ Beaune “Clos des Fèves” 1er	red	(91-93)
2016	Beaune “Clos des Marconnets” 1er	red	(89-92)
2016	➔ Beaune “Clos des Mouches” 1er	red	(90-93)
2016	Beaune “Clos du Roi” 1er	red	89
2016	➔ Beaune “Grèves” 1er	red	(91-93)
2016	➔ Beaune “Teurons” 1er	red	(90-93)
2016	Bourgogne – Pinot Noir	red	85
2016	Charmes-Chambertin Grand Cru	red	93
2016	Corton Grand Cru	red	93
2016	Gevrey-Chambertin	red	(88-90)
2016	➔ Gevrey-Chambertin “La Perrière” 1er	red	91
2016	Givry	red	86
2016	➔ Nuits St. Georges	red	89
2016	Pernand-Vergelesses “Les Vergelesses” 1er	red	(89-92)
2016	➔ Savigny-lès-Beaune “La Dominode” 1er	red	92
2016	Vosne-Romanée	red	88

Maison Chanson is composed by 45 ha of vines and is directed by Gilles de Courcel, owner of Domaine de Courcel (see herein) of Pommard and the winemaker is Jean-Pierre Confuron, the brother of Yves Confuron who is the winemaker for de Courcel (both brothers also work at the family domaine Confuron-Cotéidot). On this visit I met with the always direct and no-nonsense Confuron who described 2016 as having “one of the hardest growing seasons that I have ever suffered through and I’ve been doing this a long time. First there was of course the frost but quite frankly that was only the beginning of the problems as the attack of mildew was one of the worst ever. In particular our vines in Beaune, Savigny, Chassagne and Pernand were crushed, in fact in the latter two communes we lost close to 100% across 12 ha of vines! I believe that one of

the reasons that these areas were so much more severely affected by the frost was as much due to the prior years of battering from the hail as those vines had less starch and sugar in their sap and it's known that this has can have a material effect on the degree of frost damage. In the same fashion, the young vines were more affected generally speaking than the older and more well-established vines. Then, even when the weather finally cleared up after the 14th of July, August was sufficiently hot to cause some vines, especially the young ones, to largely shut down, which of course means that maturities could be all over the place and thus finding the right picking dates wasn't easy. We chose to begin harvesting the pinot on the 26th of September and at least one relief was how clean and ripe the fruit was. Yields though were another story yet as was seemingly the case in general in 2016, there was no pattern to them as they ranged from literally zero to a 100% full crop. On average however, we were off fully 70%. This too contributed to wildly different maturity levels as more fruit meant waiting to pick whereas those parcels with tiny yields were generally ready earlier. As is our general policy at Chanson I used 100% whole clusters for most of the wines. I like this vintage in terms of the quality of the wines but if I never see another quite like it, I'll be OK with that!" In much the same fashion as Confuron's description of how variable the growing season was, I found the quality here to be equally variable. In general 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. (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)

2016 Bourgogne – Pinot Noir: A fresh, ripe and pretty nose consists mostly of red and dark berries cut with a trace of earth. The nicely complex and vibrant flavors conclude in a mildly tangy and warm finish that is on the rustic side. 85/now

2016 Givry: A discreet hint of wood serves as a relatively neutral backdrop to the floral-inflected aromas of red currant and warm earth. The succulent round and delicious flavors possess better depth and persistence on the rustic finish that also flashes just a hint of acid tang. 86/2020+

2016 Vosne-Romanée: (from Maizières and Champs Perdrix). A moderately toasty nose offers up notes of a variety of spice elements that add interest to the fresh and ripe black cherry and violet scents. The middle weight flavors possess a much more sophisticated mouth feel thanks to the abundant dry extract that imparts a caressing character to the mid-palate that contrasts somewhat with the firm, serious and borderline rustic finale. 88/2023+

2016 Nuits St. Georges: (from the south side of Nuits near Prémieux and mostly from Longecourts). Here too the nose is moderately toasty though not so much as to mask the earthy and somber aromas of fresh dark berries and a hint of *animale*. The attractively vibrant middle weight flavors possess good richness and lovely intensity before terminating in a suave yet precise finish that is dusty, balanced and impressively long. This is an very fine Nuits *villages* and worth a look provided you're willing to give it at least a few years of cellar time so that the wood can better integrate. 89/2024+

2016 Gevrey-Chambertin: (mostly from Brochon). A very fresh and expressive nose with much less evident wood influence flashes notes of dark cherry, black raspberry and plenty of earth character. The supple and round flavors possess a lovely sense of energy if not the same concentration and depth though the mildly rustic finish is delicious, clean and balanced. It's hard to say if this will develop better complexity but the underlying material is at least present. (88-90)/2023+

2016 Gevrey-Chambertin “La Perrière”: The oak and menthol nuances are sufficiently subtle to allow the pure, elegant and fresh dark berry fruit, violet and underbrush aromas to shine. There is a sublime palate feel to the equally pure, caressing and impressively transparent medium weight flavors that terminate in a firm, persistent and impeccably well-balanced finish that exhibits a refreshing salinity. 91/2026+

2016 Savigny-lès-Beaune “La Dominode”: Here too there are hints of wood and menthol framing the somber yet quite spicy aromas of cassis, black raspberry and rose petal scents. There is even better volume and mid-palate concentration to the vibrant, stony and sappy medium weight plus flavors that coat the mouth on the dusty and very serious finish. This is excellent and clearly built-to-age yet it could be approached after only 5-ish years if that's your preference. 92/2028+

2016 Pernand-Vergelesses “Les Vergelesses”: (from yields of ~10 hl/ha). Notes of pungent wood toast and menthol fight somewhat with the notably ripe liqueur-like aromas of dark pinot fruit, cassis, plum and floral wisps. There is ample mid-palate fat to the rich, round and seductively textured flavors that possess ample quantities of structure-buffering dry extract, all wrapped in a mildly rustic and austere but impressively lingering finish. This is really quite serious and will require extended aging. (89-92)/2026+

2016 Beaune “Clos du Roi”: (from yields of ~9 hl/ha). Here the nose is similar to that of the Les Vergelesses but with much more earth character that continues onto the round, supple, delicious and nicely detailed middle weight flavors that possess a fleshy, even plump mid-palate that contrasts with the firm, youthfully austere and ever-so-mildly rustic finale. 89/2024+

2016 Beaune “Teurons”: (from yields of only ~5 hl/ha). Very ripe liqueur-like aromas of black pinot fruit, spice and violet are trimmed in plenty of earth, menthol and wood toast. The concentrated and sappy medium weight plus flavors possess a sleek, even polished mouth feel while delivering outstanding length on the markedly structured, serious and lightly mineral-inflected finish. This is decidedly old school in style and accordingly, will require extended patience if you wish to see it at its apogee. (90-93)/2028+

2016 Beaune “Grèves”: The oak and menthol components are a bit less prominent though hardly subtle on the nose of various dark berries, floral and distinctly earthy-inflected scents. There is a bit more energy to the exceptionally rich yet well-delineated flavors that possess excellent mid-palate volume and density, all wrapped in a focused, powerful and overtly structured finish. This very serious effort is excellent though I would suggest buying it only with extended cellaring in mind. (91-93)/2033+

2016 Beaune “Clos des Marconnets”: (from yields of ~40 hl/ha). This is the first wine to display any appreciable reduction with a more moderate amount of oak influence as well. Otherwise there is both good lift and punch to the attractively mineral-inflected middle weight flavors that possess a lovely mouth feel if not nearly the same mid-palate density while exhibiting a lingering and youthfully austere finish where a touch of oak surfaces. (89-92)/2024+

2016 Beaune “Clos des Mouches”: (Confuron noted that there was almost no frost damage here). Moderately generous wood frames the ripe aromas of dark cherry, raspberry, earth and plenty of floral elements. Like the Marconnets, there is a lovely sense of energy and freshness to the refined medium weight flavors that possess a lovely, even seductive texture that carries over to the firm, serious and mildly austere finish. Once again at least some patience required. (90-93)/2028+

2016 Beaune “Clos des Fèves”: (a *monopole* of Chanson with yields of only ~9 hl/ha). Once again there is ample but not dominant wood influence surrounding the liqueur-like aromas of red currant, dark raspberry, earth and discreet spice and mocha wisps. The large-scaled flavors are concentrated to the point of being almost thick yet there is no sense of heaviness to the mouth coating finish that is shaped by a decidedly firm tannic spine where the only nit is a hint of warmth. (91-93)/2028+

2016 Corton: (from Le Rognet et Corton). Intensely spicy and floral aromas of cool red and dark fruit, earth and a hint of the *sauvage* are trimmed in more discreet though hardly invisible notes of toast and menthol. There is excellent richness, density and power to the broad-shouldered flavors that flash both good delineation and minerality on the impressively long finish. This needs to develop more depth but the underlying material appears to be present for that to happen and my rating assumes that it will. 93/2028+

2016 Charmes-Chambertin: (from Charmes proper). Much more discreet wood influence is present on the overtly floral-suffused aromas of red currant, cherry, earth and a soupçon of spice. The utterly delicious and relatively supple medium weight flavors possess both fine density and energy before immediately tightening up on the firm, youthfully austere and explicitly built-to-age finish. This is not a huge Charmes but it doesn't lack for muscle and power. 93/2031+

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

2016	Bourgogne	red	86
2016	Savigny-lès-Beaune Vieilles Vignes	red	88
2016	Savigny-lès-Beaune “Aux Clous” 1er	red	89
2016	Savigny-lès-Beaune “Les Hauts Jarrons” 1er	red	89

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 2016 growing season as one that “in all frankness, we would just as soon forget and as soon as possible. The frost destroyed most of the potential crop before we really ever got started and most of our parcels had yields of between 5 to 12 hl/ha with one at 20! Remarkably, in most vintages if a parcel gave the equivalent yield of 20 hl/ha, we would be complaining about the so-called tiny yields but when that parcel is the best one you have, you know that it's not a vintage of quantity. We picked between the 25th and 29th of September and at least what fruit there was came in spotlessly clean with good maturity levels; in fact there was almost no chaptalization. Unfortunately, there was too little of the Chorey, Talmettes and Lavières to make those *cuvées*. The other wines, while perfectly good, are not the best that we've ever made yet we're happy with the quality in the context of a really tough growing season.” I think that the Chenu sisters speak for my sense of quality in 2016 as well. Note that the reds had just been bottled 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). No Talmettes, Lavières, CLB.

2016 Bourgogne: A fresh and exuberant nose offers up notes of both red and black cherry along with a subtle whiff of earth. The lively, even racy flavors are utterly delicious and while the finish is ever-so-mildly rustic, this is really quite refreshing. 86/2019+

2016 Savigny-lès-Beaune Vieilles Vignes: (from 6 different *lieux-dits*). A much earthier and more deeply pitched nose features notes of plum, smoke and a hint of violet. The mouth feel of the middle weight flavors is agreeably textured while offering solid depth and persistence on the slightly tangy finish. 88/2021+

2016 Savigny-lès-Beaune “Aux Clous”: A super-fresh and ripe nose combines aromas of red currant, spiced plum and noticeable earth that can also be found on the round, delicious and highly energetic flavors that also exhibit a touch of tang on the clean, focused and precise finish. This should benefit from a few years of bottle age first to unwind as it’s presently relatively tightly wound. 89/2022+

2016 Savigny-lès-Beaune “Les Hauts Jarrons”: There is the barest whisper of volatile acidity to the airy, cool and restrained array of red cherry, raspberry, lavender and soft earth nuances. Here too the middle weight flavors possess a beguiling sense of energy as well as a subtle minerality that carries over to the firm and mildly austere finale. This also needs a few to better unwind and flesh out. 89/2022+

Domaine Chevalier Père et Fils (Ladoix-Serrigny)

2016 Aloxe-Corton	red	(87-90)
2016 Aloxe-Corton “Les Valozières” 1er	red	(88-91)
2016 Corton-Rognets Grand Cru	red	(89-92)
2016 Côte de Nuits-Villages	red	(87-89)
2016 Gevrey-Chambertin	red	(87-89)
2016 Ladoix Cuvée Bois de Mont	red	87
2016 Ladoix “La Corvée” 1er	red	(88-91)

Chloé Chevalier described the 2016 growing season as one where “we had to contend with two bouts of frost and then a depressing spring that drove us all to distraction with the intense mildew attack and constant rain, which of course made it difficult to treat the vines. And it was equally depressing for our morale knowing that you were going to work incredibly hard for about only 20% of a normal crop and in a few parcels we lost fully 100% and didn’t make the wines. In fact I would put our average yield in red at ~10 hl/ha and ~5 hl/ha in white. At least the fruit we did harvest was clean and ripe and potential alcohols came in really well at between 13 and 13.5% and this was true for both the pinot and the chardonnay. As to the wines, they’re good but not better but then again, I am always my worst critic and thus I’m usually not a good person to ask.” I have to admire the honesty and I would agree with Mme Chevalier that her 2016s are perfectly good but 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).

2016 Ladoix Cuvée Bois de Mont: A fresh and attractively floral-inflected nose of various red berries and earth is trimmed in just a hint of wood. There is good vibrancy to the round, delicious and appealingly textured flavors that possess a caressing mouth feel before concluding in a mildly rustic and austere finale. 87/2021+

2016 Côte de Nuits-Villages: (from Corgoloin and Comblanchien vines). A mildly toasty nose of dark raspberry, earth and a touch of forest floor slides gracefully into vibrant and nicely concentrated flavors that also possess a caressing mouth feel, all wrapped in a sneaky long and softly rustic finale. (87-89)/2021+

2016 Ladoix “La Corvée”: Once again a deft touch of oak sets off more elegant aromas of red and dark berry, spice and a hint of newly turned earth. The sleek, even satin-textured flavors possess a lovely mouth feel thanks mainly to the relatively fine-grained tannins shaping the solidly complex if youthfully austere finale. (88-91)/2022+

2016 Aloxe-Corton: (from Les Valozières, Les Morais and Les Caillettes). Here the wood regimen is a bit more obvious as both toast and menthol are present on the spicy aromas of cassis, plum and game. The round and delicious flavors possess both good volume and punch while also being blessed with relatively fine-grained tannins on the ever-so-mildly rustic and austere finale. This is more powerful if somewhat less refined than the La Corvée. (87-90)/2022+

2016 Aloxe-Corton “Les Valozières”: An attractively fresh nose offers a potent mix of menthol, oak toast, cassis and ample amounts of *sauvage* character. The impressively rich medium-bodied flavors possess excellent volume and plenty of mid-palate concentration that seems quite accessible until the very firm and overtly rustic finish arrives. This is quite evidently structured but not to the point of being markedly austere. (88-91)/2024+

2016 Gevrey-Chambertin: (from Les Crais and Etelois). A pungent nose of wood toast and reduction make for a difficult evaluation. On the plus side there is excellent richness to the velvety medium weight and attractively textured flavors that possess a discreet minerality on the naturally sweet and gently rustic finish. (87-89)/2021+

2016 Corton-Rognets: (from a 1 ha parcel, half of which is planted to pinot). Prominent wood and menthol-suffused aromas of notably ripe black cherry, spice and earth precede the intense, muscular and relatively powerful big-bodied flavors that culminate in a sappy bitter cherry pit-inflected finale. (89-92)/2024+

Domaine Y. Clerget (Pommard)

2016	Clos de Vougeot – Grand Maupertui	Grand Cru	red	(92-94)
2016	➔ Pommard “Les Rugiens”	1er	red	(91-94)
2016	➔ Volnay		red	(89-91)
2016	➔ Volnay “Les Caillerets”	1er	red	(91-94)
2016	Volnay “Carelle sous la Chapelle”	1er	red	(90-92)
2016	➔ Volnay “En Champans”	1er	red	(90-93)
2016	➔ Volnay “Clos du Verseuil”	1er	red	(91-93)
2016	➔ Volnay “Les Santenots”	1er	red	(90-93)

Yvon Clerget has ceded the reins of this historic 6 ha domaine (founded in 1268) to his son Thibault 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 given a polishing filtration and then bottled. 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. Clerget also noted that he usually makes a Bourgogne but the vines were so badly damaged by the frost in 2016 that there isn’t one. (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).

2016 Volnay: (from holdings of ~1 ha in Les Petits Gamets and Ez Echards). A pretty and ultra-fresh array of various red berries, earth and soft spice elements introduce the intense, vibrant and well-detailed middle weight flavors that conclude in a saline-infused and youthfully austere finale. Good stuff here that should drink reasonably well young. (89-91)/2022+

2016 Volnay “Carelle sous la Chapelle”: (from a .47 ha holding). A more elegant and airier nose reflects notes of a cool mix of both red and dark currant, plum, spice and a hint of violet. The markedly energetic medium weight flavors possess excellent delineation as well as a subtle mineral streak on the lacy and graceful finish. A Volnay of finesse. (90-92)/2024+

2016 Volnay “Les Santenots”: (from a .66 ha holding in Santenots Dessous). A more deeply pitched array is composed mostly of plum liqueur, dark cherry and notably more earth influence. There is also more volume and muscle though less refinement to the medium-bodied flavors that deliver excellent length on the focused and sneaky long finale. (90-93)/2026+

2016 Volnay “En Champans”: (from a tiny parcel of .07 ha that will be bottled only in magnum; 100% new wood). The oak influence is very strong and essentially all but dominates the underlying fruit. Otherwise there is fine density and intensity to the mineral-driven and quite powerful flavors that culminate in a bitter cherry pit-inflected finish. This is quite structured and clearly built-to-age and particularly so given the large format bottling. (90-93)/2036+

2016 Volnay “Clos du Verseauil”: (a .68 ha *monopole*). Much more 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 both minerality and dry extract that serves to buffer the distinctly firm tannic spine shaping the lingering and beautifully balanced finale. This too is really quite good and worth considering. (91-93)/2028+

2016 Volnay “Les Caillerets”: (from a .38 ha holding). 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 sleek, intense and chiseled middle weight flavors flash ample minerality before terminating in a youthfully austere and wonderfully persistent finish that, like the Clos du Verseauil, is impeccably well-balanced. (91-94)/2028+

2016 Pommard “Les Rugiens”: (from a substantial holding of .90 ha that is situated in Rugiens Haut but touches Rugiens Bas). An ultra-fresh, cool and pure combination consists of both red and dark raspberry, spiced plum, earth and a suggestion of the *sauvage*. There is excellent power and detail to the muscular, intense and quite sleek large-scaled flavors that deliver first-rate persistence on the backward and youthfully austere finish. This is textbook Rugiens that is also very clearly built-to-age so patience required. (91-94)/2031+

2016 Clos de Vougeot: (from a parcel of ~.34 ha in Grand Maupertuis). Enough wood to comment on frames the spicy and distinctly earthy aromas of plum and black cherry laced with a hint of game. There is outstanding volume to the racy, intense and muscular flavors that possess both good minerality and a polished mouth feel while displaying excellent persistence on the youthfully austere, dusty and harmonious finale. Here too extended patience will be necessary. (92-94)/2034+

Domaine Clos de la Chapelle (Volnay)

2016	Beaune “Champs Pimont” 1er	red	90
2016	➔ Beaune “Teurons” 1er	red	91
2016	Corton-Bressandes Grand Cru	red	93
2016	➔ Pommard “Les Chanlins Vieilles Vignes” 1er	red	92
2016	➔ Pommard “Les Grands Epenots” 1er	red	93
2016	Volnay “Clos de la Chapelle” 1er	red	90
2016	➔ Volnay “En Carelle” 1er	red	91
2016	➔ Volnay “Taillepieds” 1er	red	92

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. He told me that “our goal is to eventually expand to 8 ha with holdings exclusively in *grands* and *premiers crus* that are located entirely in the Côte de Beaune. As part of the separation we gave up our parcel in Les Rognets in exchange for our ability to retain the other parcels which form the core of the domaine. For the time being we are making the wine at the Château de Bligny in a shared facility. As we grow and can justify investing in our own equipment, we will find a dedicated facility and hire a full-time *régisseur*.” With respect to the 2016 vintage, O’Connell noted that “the frost was of course awful as many of our parcels were affected. We picked from the 23rd to the 29th of September and brought in clean and ripe fruit that possessed a relatively tight band of potential alcohols of between 12 and 12.2%. The wines possess good solid to liquid ratios with good acidities and aging potential.” As the scores and reviews confirm, the domaine out-performed in 2016 relative to the average quality I found elsewhere. The 2016s were bottled in January and February 2018. Lastly, all of the vines here are certified organic. (Veritas Imports, www.veritaswine.com, CA, Purveyors, www.winepurveyors.com, LA, Jeroboam Wines, www.jeroboamwines.com, NY, all USA; Hanson & Clark, www.hhandc.co.uk, UK).

2016 Beaune “Teurons”: (from a .27 ha holding that produced only 288 bottles versus ~1200 normally; 50% whole clusters). A fresh and ripe nose combines notes of various dark berries, plum, violet and a wisp of earth. The succulent, round and opulent medium weight flavors possess plenty of dry extract that helps to buffer the firm, serious and linear finish. This youthfully austere effort will need at least a few years of cellaring because while it is not strict, it’s not open for business at present either. 91/2024+

2016 Beaune “Champs Pimont”: (from a .63 ha holding; 50% whole clusters). There is a trace of reduction that is sufficiently subtle that a quick aeration should be sufficient to reveal the full breadth of the mostly dark pinot fruit and earth-scented nose. The mouth feel of the medium-bodied flavors is sleeker and slightly more mineral-driven but slightly less concentrated, all wrapped in a dusty, youthfully austere and slightly dry finish. I suspect that the dryness is due to the recent bottling rather than underripe tannins and my rating offers the benefit of the doubt. 90/2024+

2016 Volnay “En Carelle”: Here the reduction isn’t subtle and while it may well dissipate in time, if you’re going to crack a bottle soon it will help to give it a thorough aeration first. Otherwise there is a lacy, indeed almost delicate mouth feel to the energetic and stony flavors that deliver fine length on the balanced finish. Once again my rating implicitly assumes that the nose will recover with time in bottle. 91/2023+

2016 Volnay “Clos de la Chapelle”: (a .55 ha *monopole*). A perfumed *mélange* of plum, dark currant, spice and floral elements slides gracefully into detailed, pure and punchy middle weight flavors that ooze a fine minerality on the naturally sweet, sappy, firm and vibrant if slightly dry finish. Once again I suspect that the recent bottling explains the dryness as the underlying tannins appear to be ripe. 90/2026+

2016 Pommard “Les Chanlins Vieilles Vignes”: (from a .25 ha parcel; 50% whole clusters). A gentle touch of wood sets off highly attractive aromas of lavender, violet, cassis and plum. The rich, intense and relatively large-scaled flavors are distinctly earthy though there is plenty of the hallmark minerality on the extract-rich and powerful finish. This succulent yet quite serious effort is impressively scaled and clearly built to age. Patience strongly advised. 92/2028+

2016 Volnay “Taillepieds”: (50% whole clusters). A cool, pure, ripe and airy nose combines notes of black cherry, raspberry, plum and a pretty array of floral elements. The exceptionally rich and generous middle weight plus flavors possess good power and punch before concluding in an intensely mineral-driven, youthfully austere and sneaky long finale. I would describe this as an unusually opulent Taillepieds but even so, it’s sufficiently backward as to make clear that at least moderate patience will be required. 92/2028+

2016 Pommard “Les Grands Epenots”: Here too there is enough wood to notice along with hints of menthol framing the overtly earthy and agreeably fresh aromas of black raspberry and cassis. The generously proportioned and fleshy big-bodied flavors possess excellent volume thanks to the abundant level of dry extract, all wrapped in a markedly structured, austere and backward finale. This is terrific but note well that it will not make for especially inviting early drinking. 93/2031+

2016 Corton-Bressandes: In contrast to the wood regimen of all of the prior wines, this is the only one where I would not describe it as subtle, indeed it 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 flavors that, like the Taillepieds, are lush and opulent yet the supporting tannic spine shaping the beautifully long finish again makes it clear that this will need a long snooze in a cool cellar. Note that there is such good underlying material that I am not concerned about the oak ultimately successfully integrating. 93/2031+

Domaine Coche-Dury (Meursault)

2016	➔ Auxey-Duresses	red	89
2016	➔ Bourgogne	red	88
2016	Meursault	red	87
2016	Monthélie	red	88
2015	➔ Meursault	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 71 where the in-bottle 2015 whites will be reviewed. (Kermit Lynch, www.kermitlynch.com, CA, USA; Justerini & Brooks, www.justerinis.com and Tanners Wine, www.tanners-wines.co.uk, both UK).

2016 Bourgogne: An exuberantly fresh and notably ripe nose combines notes of plum, black raspberry and plenty of earth that can also be found on the round, delicious and impressively dense flavors that possess a lovely mid-palate texture that contrasts somewhat with the mildly rustic finale. This is an excellent Bourgogne with ample aging potential too. 88/2022+

2016 Meursault: (from Les Malpoiriers and Les Durots). A markedly riper if not quite as fresh array is composed of liqueur-like aromas of black cherry, spice and newly turned earth. The sense of elevated ripeness continues onto the suave, mouth coating and very generously proportioned flavors that possess a plush, even opulent mouth feel before concluding in a sappy and slightly warm and plodding finale. This is impressive in its fashion in terms of sheer volume and richness but it’s borderline too much and stylistically, I prefer the more evident vibrancy of the Bourgogne. 87/2022+

2016 Auxey-Duresses: (from Les Fosses and Les Boutonniers). A fresher, cooler and more elegant nose offers up notes of various dark berries, maraschino cherry, earth and a pretty spice wisp. There is notably better energy to the utterly delicious and more evident mineral-inflected flavors that deliver excellent complexity and persistence on the well-detailed finale. As is often the case with young Auxey reds there is a touch of austerity but this is really quite a nice *villages*. 89/2022+

2016 Monthélie: An expressive and relatively high-toned nose features good complexity on the layered scents of cranberry, raspberry, dark cherry, spice and soft earth nuances. There is an unusually refined mouth feel to the pure and energetic flavors that culminate in a dusty, moderately firm and balanced finale that while certainly delicious, is a bit less complex. 88/2021+

2015 Meursault: (from Les Malpoiriers and Les Durots). Like its 2016 counterpart, this is very ripe yet still reasonably fresh with its well-layered nose of red berry fruit liqueur, warm earth and floral scents. The generous yet robust, dense and powerful flavors possess unusually good size and weight for a *villages* level Meursault, all wrapped in a palate coating and sneaky long finale where the only nit is a touch of warmth. Note that this is sufficiently structured to age well over the mid-term but there is so much sap that it could easily be enjoyed young. If you can find it, check it out. 89/2022+

Domaine Bruno Colin (Chassagne-Montrachet)

2016 Bourgogne	red	85
2016 Chassagne-Montrachet Vieilles Vignes	red	86
2016 Chassagne-Montrachet “La Maltroie” 1er	red	88
2016 Marranges “La Fussière” 1er	red	87
2016 Santenay “Les Gravières” 1er	red	87
2016 Santenay Vieilles Vignes	red	86

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 2016 “the April frost hurt us badly in Chassagne and St. Aubin, indeed so much so that we won’t even make our Charmois, Chenevottes and Blanchots. There was also a limited but nonetheless costly hail storm on the 14th of July. Overall I would put our yields as down between 60 and 70%. On the plus side, what we did pick from the 24th of September to the beginning of October was both clean and ripe and particularly in chardonnay. There was a bit of sorting required for the pinot but probably we threw out no more than 3%. I really like the style of the vintage as it’s energetic, fresh and with excellent *terroir* definition.” I would observe that I was somewhat perplexed with how the reds showed (the whites, by contrast, were notably better) as many had dry and/or edgy finishes. Whether this can be attributable to them having been in bottle only one month at the time of my visit is hard to say with certainty. With the exception of the Bourgogne, all of the reds were bottled in January 2018. (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).

2016 Bourgogne: (from vines in Chassagne). A fresh, earthy and peppery array of red berries leads to supple, round and succulent flavors though there is a mildly edgy and dry finish. I would suggest drinking this young. 85/2019+

2016 Santenay Vieilles Vignes: (from vines in Prarons Dessous planted in 1963). This is aromatically similar to the Bourgogne but with a bit more evident earth character that also suffuses the round and lush middle weight flavors that possess a lovely sense of energy but here too there is an edginess to the mildly dry and clipped finish. 86/2020+

2016 Chassagne-Montrachet Vieilles Vignes: (from 50+ year old vines). A slightly more complex nose features notes of plum, newly turned earth, red currant and a whiff of underbrush and *sauvage* elements. There is both good volume and mid-palate richness to the medium weight flavors though somewhat curiously given the seductive texture, the finish is lean, edgy and chewy. I don’t know whether the recent bottling compromised the balance but this showing wasn’t promising. 86/2021+

2016 Marranges “La Fussière”: A brooding and reluctant nose combines notes of plum, earth, spice and a whiff of *animale*. There is a slightly more elegant mouth feel to the nicely delineated flavors that offer better persistence though once again there is a hint of finishing edginess that isn’t fatal to the balance but it would be fair to say that it isn’t additive. 87/2021+

2016 Santenay “La Gravières”: There is just enough reduction present to knock down the expressiveness of the nose but I suspect that a thorough aeration would dissipate it. Otherwise there is a really fine mouth feel to the medium weight flavors that terminate in a slightly sweet and warm finish where a touch of pit fruit character emerges. 87/2021+

2016 Chassagne-Montrachet “La Maltroie”: (100% whole clusters). A notably floral-inflected nose speaks of notes of humus, earth, pepper and red and dark raspberry. There is excellent intensity and vibrancy to the delicious if not especially dense middle weight flavors that flash a bit of youthful austerity. This isn’t elegant per se but it is pretty. 88/2022+

Domaine Marc Colin (Gamay/St. Aubin)

2016	Chassagne-Montrachet Vieilles Vignes	red	86
2016	St. Aubin "Frionnes" 1er	red	87
2016	➔ Santenay "Les Champs Claude Vieilles Vignes"	red	89

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 about 6 ha and issue wines under his own label. 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 parcel of Montrachet. Damien said that there will be some 2016s issued under Joseph's name but they will be the same wines released under the Marc Colin label. I will have Damien Colin's views on the 2016 vintage in Issue 71. 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 2016s are consistent with that goal. They were bottled in December 2017 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).

2016 Chassagne-Montrachet Vieilles Vignes: (from Les Perclos, Le Poirier du Clos and Les Pierres). A very fresh nose combines notes of raspberry, cherry, earth and a hint of pepper precedes the vibrant and well-detailed flavors that terminate in a mildly curious finish that is at once sweet and sour with a hint of bitter cherry. 86/2019+

2016 St. Aubin "Frionnes": Here the slightly more elegant nose is otherwise compositionally similar. There is again good vibrancy and delineation as well as a markedly more mineral character to the middle weight flavors that exhibit a hint of dryness that isn't enough to materially compromise the balance but it would be fair to observe that it's not perfect. 87/2020+

2016 Santenay "Les Champs Claude Vieilles Vignes": (from vines planted in 1901). A super-fresh and relatively high-toned nose is composed by notes of essence of red pinot fruit, floral and a whiff of earth. There is fine density and punch as the old vines make their usual contribution with an abundance of dry extract that buffers the moderately firm tannins on the youthfully austere finish. This is very good for what it is and worth considering plus it could be enjoyed young if that's your preference. 89/2021+

Domaine Philippe Colin (Chassagne-Montrachet)

2016	Bourgogne – Pinot Noir	red	86
2016	Chassagne-Montrachet "Les Chênes"	red	88
2016	Chassagne-Montrachet "Morgeot" 1er	red	89
2016	Santenay	red	87
2016	Santenay "Les Gravières" 1er	red	90

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 production levels were off 50% in white and 20% in red. The wines were bottled between September 2017 and February 2018. (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).

2016 Bourgogne – Pinot Noir: There is plenty of black pepper character to the earth-infused plum and black cherry aromas. The nicely rich, round and plump flavors possess reasonably good volume before concluding in a slightly rustic finish. To drink young. 86/2019+

2016 Chassagne-Montrachet "Les Chênes": Here the nose is compositionally similar to that of the Bourgogne but with the addition of a discreet hint of wood. There is fine richness to the round and very generously proportioned flavors that possess a velvety mouth feel and much better depth and persistence. This too could easily be popped immediately. 88/2020+

2016 Santenay: There is enough reduction present to warrant a quick aeration if you're going to crack a bottle young. Otherwise there is a lovely sense of underlying tension to the nicely vibrant flavors that possess very good precision but noticeably less richness and mid-palate concentration, all wrapped in a youthfully austere and mildly rustic finish. 87/2021+

2016 Chassagne-Montrachet "Morgeot": (from Les Brussonnes). Here the reduction is a bit more prominent so be sure to decant this for a few minutes first. There is excellent richness to the full-bodied and delicious flavors that possess good power if not much refinement on the moderately rustic and slightly warm finale. Still, I like the depth and bold character and this too should drink reasonably well young if that's your preference. 89/2022+

2016 Santenay "Les Gravières": Reduction presently dominates the underlying fruit so be sure decant. The sleeker and notably more mineral-driven flavors also possess a lovely mouth feel as well as better balance on the mocha and kirsch-suffused finish. I would give this a few years first though it could be enjoyed young if allowed 30 minutes in a decanter first. 90/2022+

Domaine Edmond Cornu (Ladoix-Serrigny)

2016	Aloxe-Corton Vieilles Vignes	red	88
2016	Aloxe-Corton "Moutottes" 1er	red	(89-92)
2016	➔ Aloxe-Corton "Valozières" 1er	red	(90-92)
2016	Bourgogne – La Cuvée des Saints de Glace	red	(86-88)
2016	Chorey-lès-Beaune "Les Bons Ores"	red	87
2016	Corton-Bressandes Grand Cru	red	(91-94)
2016	Ladoix Vieilles Vignes	red	88
2016	Ladoix "Le Bois Roussot" 1er	red	89
2016	➔ Ladoix "Les Carrières"	red	90

Pierre Cornu described the 2016 growing season as "one that began badly but ended almost perfectly. We had a small taste of the frost on the 25th of April but it was on the 27th that most of the damage was done as the skies were clear and there was no wind to move the moisture-laden air. As such, in the space of a few hours we lost 70% of the potential crop. The damage though was disparate and affected all the vines up to the mid-point of the slope and mostly spared those above. This heterogeneity in damage created a real problem in terms of unequal maturities at the time of the harvest. We did our best to sort out the underripe berries but it's not always obvious just from color alone. Moreover, it was evident that those vines that did not suffer damage gave better fruit with more freshness and balance. Still, I really like the quality across the board as the wines have outstanding concentration and power. In fact, I would go so far as to say that 2016 is every bit as good as 2015 though the styles of the two vintages are almost diametrically opposite." I found the quality of the Cornu 2016s to be variable but in line with, or slightly above, 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).

2016 Bourgogne – La Cuvée des Saints de Glace: (from what little was produced in the parcels of Bourgogne along with those of Savigny and Côte de Nuits-Villages; note that this *cuvée* will be labeled as Les Barrigards for the US market). A distinctly earthy array of autumnal red and dark fruit leads to supple, round and delicious flavors that possess a lovely sense of energy that carries over to the nicely persistent finish. This is highly refreshing if not especially complex. (86-88)/2019+

2016 Chorey-lès-Beaune "Les Bons Ores": (8 barrels made versus 40 normally). A rustic and overtly earthy nose offers up plenty of *sauvage* elements on the black raspberry and plum scents. The succulent, round and delicious flavors possess a velvety texture and reasonably good depth and persistence. Note that this should drink well immediately. 87/2020+

2016 Ladoix Vieilles Vignes: (from vines between 50 and 75 years of age that are mostly from Champ Pussuet with small amounts of Les Forêts and Hameau de Buisson; from yields of ~5.5 hl/ha). An all but invisible touch of wood sets off the black cherry, spice and earth aromas. The low yields are immediately evident as there is a plush and very generous mouth feel to the medium-bodied flavors that are shaped by unusually fine-grained tannins on the slightly rustic and austere finale. In contrast to the Chorey, this will benefit from a few years of patience first. 88/2021+

2016 Aloxe-Corton Vieilles Vignes: (from 40 to 60 year old vines, primarily from Les Cras but with additional contributions from Les Brunettes et Planchots and Les Boutières; from yields of ~10 hl/ha). Here too admirably discreet wood sets off the essence of dark cherry, spice, earth and violet scents. In the same fashion as the old vines Ladoix, the medium weight flavors are concentrated to the point of opulence while delivering fine length on the overtly rustic and ever-so-mildly edgy finish though my sense is that it won't last. 88/2022+

2016 Ladoix “Le Bois Roussot”: (from normal yields). Liqueur-like aromas of plum, earth and a whisper of the *sauvage* are trimmed in just enough wood to warrant mentioning. The sleek, energetic and ultra-fresh middle weight flavors don’t possess the same density but are notably finer and quite saline, all wrapped in a better balanced finale. Note that at least a few years of patience would be beneficial with the goal of developing a bit more overall depth. 89/2022+

2016 Ladoix “Les Carrières”: There is just enough reduction present that I would suggest decanting it if you’re going to crack a bottle young. Otherwise there is more evident minerality and precision if a bit less refinement to the medium weight flavors that exhibit good power and punch on the youthfully austere finish. This definitely is going to require at least some cellaring. 90/2024+

2016 Aloxe-Corton “Moutottes”: Moderate wood influence sets off super-fresh and intensely earthy red berry and plum aromas. The rich, pure and relatively fine middle weight flavors possess excellent density and plenty of dry extract while delivering very good depth and length. This moderately structured effort is really quite well-balanced and is a wine that should drink well both young and with age. (89-92)/2023+

2016 Aloxe-Corton “Valozières”: While there is visible wood treatment it is much more discreet and already well-integrated into the equally fresh, complex and appealing aromas of plum, cassis and pungent earth. The muscular, concentrated and very serious middle weight plus flavors coat the mouth with dry extract that also helps to buffer the markedly firm tannic spine shaping the rustic, youthfully austere and saline-infused finish. This is textbook Valozières. (90-92)/2026+

2016 Corton-Bressandes: Subtle wood influence easily allows the ripe and very earthy cassis, spice and black raspberry aromas to be appreciated. The rich, full-bodied and enveloping middle weight plus flavors possess a suave yet tautly muscular mouth feel though the typical Corton-like tannins arrive just at the very end of the exceptionally persistent if ever-so-slightly warm finish. This robust effort is built-to-age and is going to need at least 5-ish years first. (91-94)/2028+

Domaine de Courcel (Pommard)

2016	➔ Bourgogne – Pinot Noir	red	(86-89)
2016	Pommard “Les Croix Noires” 1er	red	(89-92)
2016	➔ Pommard “Les Fremiers” 1er	red	(90-93)
2016	➔ Pommard “Grand Clos des Epenots” 1er	red	(91-94)
2016	➔ Pommard “Les Rugiens” 1er	red	(90-93)
2016	Pommard “Vaumuriens”	red	(88-91)
2015	➔ Pommard “Grand Clos des Epenots” 1er	red	93
2015	➔ Pommard “Les Rugiens” 1er	red	94

Régisseur Yves Confuron describes 2016 as having the “growing season from hell because the frost damage was dramatic and even the vines that were less affected were weakened by it and thus the tender growth was more susceptible to the severe attack of mildew. Happily after the 14th of July the weather was essentially perfect and while it was at times very warm, we didn’t have the hydric stress that we did in 2015 and thus the tannins are finer. We waited to begin picking until the 5th of October and brought in very clean and ripe fruit with thick and firm skins. Both vintages produced excellent wines but the 2016s are slightly fresher and more Burgundian in style. In fact I would describe the style of 2016 as having the tannins of the 2003 vintage though without the same aromatic profile.” As is usually the case, I found the quality here to be excellent though very much in a ‘take no prisoners old school’ style. I also revisited two wines from 2015 and while both are seriously good, they are also very ripe and thus if your preference is for intensity and freshness, consider either the 2014s or the 2016s instead; they were bottled in October 2017 or 25 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).

2016 Bourgogne – Pinot Noir: A discreet application of wood sets off the notably ripe aromas of cassis and black cherry liqueur. The dense, serious and mouth coating flavors possess outstanding mid-palate density before concluding in a rustic, powerful and ever-so-slightly warm finish where a hint of bitter cherry appears. This is an old school Bourgogne that will definitely need at least a few years of bottle age. (86-89)/2022+

2016 Pommard “Vaumuriens”: (from the Hauts portion). There is a whiff of volatile acidity to the aromas of dark cherry, raspberry, violet and newly turned earth. There is a terrific sense of underlying tension to the racy mineral-driven flavors that are dense yet well-detailed, all wrapped in a mouth coating finish that also reflects a hint of warmth. (88-91)/2024+

2016 Pommard “Les Croix Noires”: (only one barrel made in 2016). An expressive nose speaks of essence of raspberry, earth, *sauvage* and a hint of wood. The dense super-ripe flavors brim with dry extract that coats the palate and imparts a velvety mouth feel to the mocha, bitter cherry pit and slightly warm finale. This muscular and mildly rustic effort is a very ripe 2016 yet the overall impression is one of freshness and energy. (89-92)/2026+

2016 Pommard “Les Fremiers”: This is also quite ripe with liqueur-like aromas of black cherry, violet, spice and plenty of floral influences. The sleeker if not bigger 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 also flashes a touch of warmth as well as a hint of bitter pit fruit. This firmly structured effort should age effortlessly for years to come. (90-93)/2028+

2016 Pommard “Grand Clos des Epenots”: (from an enormous 4.92 ha parcel with vines ranging from 50 to 65 years of age). This is the first wine to display any reduction along with a bit more wood influence. Otherwise the refined yet overtly powerful flavors once again 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. Like all of the wines in the range, this is a big 2016 with plenty of muscle and excellent aging potential. (91-94)/2031+

2016 Pommard “Les Rugiens”: (from a 1.07 ha parcel in Rugiens-Hauts). This is aromatically quite similar to the Fremiers 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. (90-93)/2031+

2015 Pommard “Grand Clos des Epenots”: (from an enormous 4.92 ha parcel with vines ranging from 50 to 65 years of age). Super ripe liqueur-like yet still reasonably fresh aromas of plum, cassis, earth and a broad array of spice elements precede the massively concentrated flavors that are almost imposingly powerful. The finish drenches the palate with dry extract and this is quite simply lavishly opulent. What is perhaps more remarkable still is how a wine that is so firmly structured can at the same time be approachable. This is riper than I prefer but there is no denying that it’s certainly impressive. 93/2035+

2015 Pommard “Les Rugiens”: (from a 1.07 ha parcel in Rugiens-Hauts). A discreet application of wood frames aromas that, much like the Epenots, are super-ripe yet manage to maintain reasonably good freshness to the poached plum and violet-scented nose. This too is nothing short of massively concentrated, ripe and sumptuously opulent with a subtle minerality that helps to add lift to the borderline thick and ever-so-slightly warm finish. This muscular effort is also most impressive in its fashion though it’s absolutely one to buy and then forget you own it. 94/2040+

Domaine des Croix (Beaune)

2016	➔ Beaune	red	(89-91)
2016	➔ Beaune “1er” 1er	red	(90-93)
2016	➔ Beaune “Bressandes” 1er	red	(91-93)
2016	➔ Beaune “Pertuisots” 1er	red	(91-93)
2016	Corton-Grèves Grand Cru	red	(92-94)

Régisseur David Croix, who has left Domaine Guy Roulot after a brief period, resignedly noted that “from a production standpoint, 2016 was a complete disaster as we produced, on average, the equivalent of 7 hl/ha. We did not make the Aloxe Bouthières, the Beaune Grèves or Cents Vignes, the Savigny Peuillets or the Corton La Vigne au Saint. The damage though was also highly disparate because for example, yields for our Corton-Charlemagne were normal yet we lost fully 100% in La Vigne au Saint. That’s a lot of volume to miss out on but it is what it is. 80% of the rain that fell during the year fell in the first six months so naturally there was plenty of disease pressure and in particular mildew. We chose to begin picking on the 21st of September and despite having such low production, the harvest took a long time to finish. This was because there would be one bunch every five vines yet a picker had to search each of those five vines to find the one bunch! At least the fruit was perfectly ripe and clean with potential alcohols that came in between 12.5 and 13% with post-malo pHs of between 3.35 and 3.40, which is great. As to the wines, I really like them as they have everything that I personally look for in great red Burgundy. In a very real sense it’s really too bad there isn’t more of it.” I couldn’t agree more with Croix as I was knocked out by how good his 2016s are. (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@acimports.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).

2016 Beaune: (from La Blanchisserie, Blanche Fleur and Pointes de Tuvilains). A fresh and unusually elegant nose features notes of red berry fruit liqueur and newly turned earth wisps. There is excellent delineation to the obviously concentrated medium-bodied flavors that conclude in a racy and balanced finish where a hint of bitter cherry appears. (89-91)/2022+

2016 Beaune “1er”: (from Les Grèves, Cents Vignes, Les Tuvilains and Bas de Teurons; the surface area of these 1ers totals ~2 ha and made only 4 barrels, or the equivalent of ~4.5 hl/ha; 20% whole clusters). A ripe and super-fresh nose combines notes of plum, red and dark currant and a hint of violet. There is once again excellent delineation to the succulent and mouth coating yet rather serious medium weight flavors that flash good minerality on the impressively long and notably firmer finish that also exhibits a touch of cherry pit. (90-93)/2024+

2016 Beaune “Bressandes”: (30% whole clusters). In contrast to the pretty aromas of the first two wines, this is quite firmly reduced and unreadable today. Otherwise there is a sleek, intense and finer mouth feel to the middle weight flavors that are more mineral-driven still, all wrapped in a more complex and muscular if more youthfully austere finale. This beauty offers excellent potential though note that it will need at least some bottle age first. (91-93)/2026+

2016 Beaune “Pertuisots”: (20% whole clusters). Here the elegant, cool and ultra-fresh nose combines a plethora of floral elements with those of red currant, plum and lavender. The dense, delicious and equally stony flavors possess excellent mid-palate density as well as outstanding depth and length and while the finish is both youthfully austere and slightly rustic, the upside development potential is first-rate. One to buy and forget for at least 6 to 8 years. (91-93)/2028+

2016 Corton-Grèves: (30% whole clusters). This is also quite floral in character with its more deeply pitched nose of black cherry, cassis, warm earth and a whiff of the sauvage. The imposingly-scaled and concentrated flavors coat the palate with dry extract while the muscular finish is robust but not really austere though there is ample youthful austerity present. This impressively complex and persistent effort will also need ample cellaring to reach its full potential. (92-94)/2031+

Domaine Cyrot-Buthiau (Pommard)

2016	➔ Bourgogne – Pinot Noir	red	87
2016	Maranges “Les Clos Roussots” 1er	red	89
2016	➔ Pommard	red	89
2016	Pommard “L’Exception” 1er	red	90
2016	Santenay “Clos Rousseau” 1er	red	90
2016	Volnay	red	88

Olivier Cyrot, who is the 5th generation to run this 8 ha domaine, said that “in 2016 we suffered some frost-related losses that amounted to around 40% but it could easily have been much worse. Thankfully we were spared in Santenay and the Maranges but not in Pommard or Volnay. For us, Pommard in particular was stricken and it was necessary to combine the Arvelets, Chanière and Charmots into a blended Pommard 1er. We chose to begin picking on the 23rd of September and brought in beautiful fruit that was both clean and ripe. There was virtually no sorting and the potential alcohols were in the 12 to 12.5% range. I used a bit more whole clusters in the vinifications than usual. I very much like the style of the 2016s as they’re wonderfully fresh and transparent.” I found several really lovely wines in the Cyrot line-up and they should drink well young if that’s your preference. (Monsieur Touton, www.mtouton.com, NY, USA; Corney & Barrow, www.corneyandbarrow.com, UK).

2016 Bourgogne – Pinot Noir: (from Pommard vines; this was raised mostly in stainless with a small proportion in older wood). Discreet but not invisible hints of wood and menthol surround attractively layered aromas of mostly red and dark currant plus a touch of warm earth. The impressively rich and vibrant flavors possess a lovely texture with fine depth and length on the ever so slightly rustic finale. There is a trace of acid tang but overall, this is really quite good and worth checking out. 87/2020+

2016 Maranges “Les Clos Roussots”: There is a bit more obvious wood on the more deeply pitched nose of poached plum, spice and new turned earth. Here too the palate impression is really quite rich with a caressing mouth feel to the middle weight flavors that flash hints of rusticity and youthful austerity on the lingering finish. This too is really quite good. 89/2022+

2016 Santenay “Clos Rousseau”: (from vines planted in 1938). Here too the wood is noticeable but not intrusive on the nose that is comprised mostly by fruit from the redder side of the fruit spectrum along with plenty of earth and humus nuances. The rich, round and again caressing middle weight flavors exude a subtle minerality that becomes more apparent on the mildly rustic and warm finale that offers just a bit more overall depth. 90/2022+

2016 Volnay: (from 5 different parcels). The wood influence is stronger still and it's enough to push the airy essence of red cherry and plum scents to the background for the moment. There is very fine volume to the suave and seductively textured medium-bodied flavors that coat the palate with dry extract while delivering fine depth and length on the slightly warm and tangy finish. The wood treatment isn't subtle but it's not overwhelming either. 88/2021+

2016 Pommard: (from 8 different parcels located all over the village). While the wood treatment can't be described as generous, the word moderate comes to mind on the earthy nose of dark currant, plum and black raspberry aromas. The sleek and solidly intense full-bodied flavors possess good muscle and punch with very fine complexity and length. This succulent effort offers very good quality for its level and, like the Bourgogne, is worthy of your interest. 89/2022+

2016 Pommard "L'Exception": (from Les Arvelets, Chanière and Charmots). A restrained and appealingly layered nose blends note of smoke, anise, spice, earth, red and cherry, all of which is trimmed in enough wood to warrant mentioning. Here too there is a seductive succulence to the juicy middle weight flavors that possess both good minerality and salinity that surface on the lingering finish and firm finish where a hint of acid tang is present. 90/2023+

Domaine Vincent Dancer (Chassagne-Montrachet)

2016	Beaune "Montrevenots" 1er	red	(89-91)
2016	»» Bourgogne	red	(86-89)
2016	Pommard "Perrières"	red	(88-91)
2016	Pommard "Pézerolles" 1er	red	(90-92)

I will have Vincent Dancer's take on the 2016 vintage in Issue 71 where his excellent whites will be reviewed. I liked the quality of his reds and in particular the Bourgogne is especially good for its level. (A&B Vintners, www.abvintners.co.uk, UK).

2016 Bourgogne: A well-layered mix is composed mostly by a blend of both red and dark raspberry aromas where added breadth is present in the form of earth, humus and a pretty floral wisp. The rich and relatively full-bodied flavors possess unusually good volume before concluding in a delicious, complex and lingering finish. Lovely stuff. (86-89)/2020+

2016 Pommard "Perrières": Notably ripe 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 broad-shouldered and tautly muscular flavors that possess a sleek mouth feel while the sappy finish flashes a hint of bitter cherry. This succulent effort should age well but drink well early too if that's your preference. (88-91)/2023+

2016 Beaune "Montrevenots": This is also quite ripe yet attractively fresh with its pretty array of cassis, poached plum, black raspberry and soft earth nuances. There is more minerality to be found on the plump, round and utterly beguiling middle weight flavors that coat the palate with sap on the lingering and balanced finish. This is presently a bit on the fruity side though I suspect that this may recede with a few years of bottle age. Note that this too could be enjoyed early. (89-91)/2023+

2016 Pommard "Pézerolles": A strikingly fresh nose features very pure aromas of plum, dark raspberry, cassis and a hint of violet. There is seriously good richness and mid-palate density to the sappy and mineral-inflected flavors that are shaped by relatively fine tannins on the moderately firm finale. This too is slightly on the fruity side but again I suspect that his character will slowly fade with a few years of bottle age. (90-92)/2023+

Domaine Darvot-Perrin (Monthélie)

2016	Chassagne-Montrachet "Les Bondues" 1er	red	(89-92)
2016	Volnay "Les Santenots" 1er	red	(90-92)

Didier Darvot explained that "between the frost and the mildew there weren't a lot of smiles around here during the first half of the growing season. 2016 was also the last year of our conversion to biodynamic farming and as of 2017 we are certified. We began picking on the 24th of September and while the fruit was super-clean and ripe, there simply wasn't much of it." 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 above will be bottled in April 2018, probably without fining or filtration. Note that the whites will be reviewed in Issue 71. (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).

2016 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). Notes of pepper, earth and red berry fruit liqueur combine with a pretty floral hint. There is fine intensity to the utterly delicious medium weight flavors that possess a lovely sense of underlying tension before terminating in a clean, focused and lingering finish that flashes only a touch of rusticity. (89-92)/2022+

2016 Volnay “Les Santenots”: (from vines planted in 1941 from the *sub-climat* of Les Plures). A notably ripe nose that is composed by liqueur-like aromas of black cherry, cassis, spice and violet retains good freshness. There is a really lovely texture to the caressing medium weight flavors that aren’t quite as dense as those of the Bondues but they’re fine thanks to the supporting and relatively fine-grained tannins shaping the classy if mildly austere finale. (90-92)/2023+

Maison Joseph Drouhin (Beaune)

2016	➔ Beaune “Clos des Mouches” 1er	red	92
2016	➔ Beaune “Grèves” 1er	red	92
2016	Chambertin-Clos de Bèze Grand Cru	red	96
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	94
2016	➔ Côte de Beaune	red	89
2016	Clos de Vougeot Grand Cru	red	95
2016	➔ Gevrey-Chambertin	red	89
2016	➔ Gevrey-Chambertin “Cazetiers” 1er	red	92
2016	➔ Gevrey-Chambertin “Clos Prieur” 1er	red	92
2016	Grands Echézeaux Grand Cru	red	96
2016	Griotte-Chambertin Grand Cru	red	94
2016	Musigny Grand Cru	red	97
2016	➔ Nuits St. Georges “Procès” 1er	red	93
2016	Santenay	red	87
2016	➔ Savigny-lès-Beaune	red	89
2016	➔ Vosne-Romanée	red	90
2016	➔ Vosne-Romanée “1er” 1er	red	93
2016	➔ Vosne-Romanée “Les Petits-Monts” 1er	red	94

I met with Véronique Drouhin who noted that the 2016 growing season “was a major challenge as the constantly wet conditions combined with frost, oidium and mildew took more than their fair share of potential yield. Happily, conditions improved in mid-July, indeed to the point that our concerns shifted from dealing with the persistent rain to dealing with the lack of it as some vines began to evidence signs of hydric stress and *bloquage*. [Bloquage is what the Burgundians call a condition where the vines shut down and stop with the process of photosynthesis.] Serendipitously there was a moderate storm on the 15th of September that reignited the ripening process and even added a bit of much needed volume to the fruit that was becoming dehydrated. The fruit was impeccably clean though there was for the most part very little of it in many of our *appellations* though a few, like those in Vosne for example, were almost normal. If there is any benefit to the mostly tiny quantities that we have realized since 2010, it’s that we’re now much better equipped to deal with them. This is to say that we have a variety of small fermenters, pumps and hoses that are specifically designed to handle small volumes. We used more whole clusters in the vinifications than we usually do, which is simply the result of the tiny quantities where you need a certain volume to manage the heat during the fermentations. As to the wines, I love the 2016s. The 2015s are impressively ripe, rich and powerful wines but the 2016s come from the other side of the stylistic spectrum in that they’re elegant, fresh, energetic and super-transparent to the underlying *terroir*.” I very much agree with Drouhin in terms of her description of her 2016s and overall I found the quality here to be outstanding. See also the associated Domaine Hospices de Belleville in the En Plus section for the Fleurie review. (Dreyfus, Ashby & Co., www.dreyfusashby.com, NY, USA; Pol Roger Ltd., www.polroger.co.uk, UK).

2016 Côte de Beaune: A ripe and very fresh nose consists mostly of plum, dark currant and earth. The relatively sleek and supple flavors possess a polished mouth feel and a really lovely sense of energy that renders the delicious finish wonderfully refreshing. This gulpable effort is really quite pretty and could easily be enjoyed immediately. 89/2020+

2016 Santenay: A restrained and cool nose of various dark berries, newly turned earth and a whiff of the *sauvage* introduces less concentrated but once again attractively energetic flavors that culminate in a mildly austere and slightly dry finish. The dryness isn't fatal but it does throw the balance off slightly. 87/2020+

2016 Savigny-lès-Beaune: A distinctly earthy nose features notes of humus and autumn leaves on the dark berry aromas that are trimmed in a discreet hint of wood. The exceptionally rich and velvety flavors possess a seductive texture while exhibiting lingering and solidly complex finish. This is an excellent Savigny *villages* where the only nit is a hint of gas and as such, I would suggest a quick decantation first. 89/2022+

2016 Vosne-Romanée: (from several *lieux-dits* including a bit of the 1er Les Chaumes). An exuberantly spicy nose offers up aromas of plum, red currant and black cherry that is nuanced by notes of Asian-style tea and a whiff of oak. The polished and ultra-refined middle weight flavors possess a highly seductive texture while the impressively persistent finish firms up while exhibiting a touch of bitter cherry. This is not nearly as dense as the best of the wines in the range but the depth and length are excellent. 90/2023+

2016 Gevrey-Chambertin: (25 to 30% of the blend is from declassified 1ers). A more deeply pitched nose displays plenty of underbrush and humus characters on the wild dark currant scents. The mouth feel is almost as polished as that of the Vosne *villages* with notably more minerality that really comes up on the complex if perhaps not quite as persistent finish. 89/2024+

2016 Beaune "Grèves": (from a .80 ha parcel in the *climat* of Sur les Grèves). Here the nose plays on the edge of reduction and while it doesn't completely mask the floral-scented nose of dark berries and earth, it does render it less expressive. The rich and notably denser medium-bodied flavors also flash a lovely minerality that adds a sense of lift to the much firmer, even robust finish that is presently somewhat youthfully austere. Patience required but this should ultimately be excellent. 92/2028+

2016 Beaune "Clos des Mouches": In contrast to the nose of the Grèves the reduction is not subtle and I would strongly recommend decanting this if you're tempted to crack a bottle young. Otherwise there is gorgeous detail to the finer tension-filled and ultra-pure flavors that finish with a touch of austerity. I like the balance and transparency and while this is not quite as concentrated, it's more elegant. Note that my rating offers the benefit of the doubt that the firm reduction exhibited by the nose is not permanent. 92/2026+

2016 Nuits St. Georges "Procès": (from a .40 ha parcel). A whiff of the *sauvage* adds breadth to the red and dark cherry-infused aromas that are trimmed in a background note of wood toast. There is a lovely sense of energy and delineation to the focused and sappy medium-bodied flavors that deliver first-rate length on the overtly austere and moderately rustic finish. This is very Nuits in style and is going to require extended cellaring to soften the firm tannins but it should more than repay your patience. 93/2028+

2016 Vosne-Romanée "1er": (from Les Malconsorts, Chaumes and Petits Monts). A ripe if highly restrained mix of red and blue fruit is liberally sprinkled with spice and floral notes. There is good volume and solid mid-palate density to the seductively delicious big-bodied flavors that are shaped by a phenolically mature tannic spine, all wrapped in a mildly rustic but highly persistent mineral-inflected finish. Note well that this muscular and robust effort is definitely going to need at least 7 to 8 years of keeping and require 15+, perhaps even slightly more. 93/2031+

2016 Gevrey-Chambertin "Clos Prieur": A subtle but not invisible application of wood frames the liqueur-like aromas of plum, game and underbrush. 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. This understated effort is really quite pretty but make no mistake, this too is going to require at least some patience. 92/2028+

2016 Gevrey-Chambertin "Cazetiers": Once again there is a hint of reduction that isn't enough to overshadow the ripe aromas of spice, earth and wood 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 Cazetiers, indeed it's even elegant though the supporting structure is quite firm. This is really quite pretty and offers fine quality though I wouldn't describe it as a typical example. 92/2028+

2016 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). An ultra-spicy and floral-suffused nose speaks of violet, rose petal, lavender, tea and a broad range of dark berry aromas. The highly refined, vibrant and beautifully well-delineated flavors exude evident minerality that continues onto the strikingly long and complex finish. This knockout is textbook Petits Monts. 94/2028+

2016 Chambolle-Musigny "Les Amoureuses": An exceptionally fresh and bright nose mixes ultra-pure red berry fruit aromas with those of similar spice and floral notes. The mouth feel is slightly finer than that of the Petits Monts as the mid-palate is suave and supple yet the gorgeously textured backend tightens up considerably and displays superb intensity on the mouth coating and stony finish. This classy and lacy effort should also be very special. 94/2026+

2016 Clos de Vougeot: (Drouhin owns .91 ha in two parcels that are rarely blended as the lower portion is typically sold). A somber and highly reserved nose only reluctantly offers up notes of plum, violet and freshly turned earth. There is exceptionally good richness to the big-bodied and muscular flavors that brim with an abundance of dry extract that serves to buffer the markedly firm tannins on the powerful, youthfully austere and hugely long finish. This is quite simply terrific but note well that it would be pointless to buy this without the intention to allow it at least 10 years of cellar time. 95/2036+

2016 Grands Echézeaux: There is enough wood influence to mention setting off the liqueur-like aromas of black cherry liqueur, plum, smoke, Asian-style tea and subtle floral wisps. Like the Clos de Vougeot the big-bodied and overtly muscular flavors possess superb richness while displaying evident power on the mouth coating, extract-rich and superbly persistent finish where the wood exhibited by the nose reappears. In short, this is breathtakingly good. 96/2036+

2016 Chambertin-Clos de Bèze: Once again this is distinctly restrained in style with its cool and attractively refined nose that features a broad mix of super-spicy and floral-inflected aromas that include violet, plum and black raspberry. There is ample minerality and dry extract to the full-bodied and solidly powerful flavors that possess that wonderful sense of underlying tension that carries over to the rich and mouth coating finish. This positively gorgeous effort is crafted in a very firm but not hard package that like all of these *grands crus*, will require extended patience if you wish to see it at its apogee. 96/2036+

2016 Griotte-Chambertin: An elegant and beautifully complex nose also possesses plenty of floral elements that add breath to the strikingly pure aromas of extract of red pinot fruit that reflect spiced hints of mandarin orange and earth. There is a liting mouth feel to the supple, round and utterly delicious and slightly finer middle weight plus flavors that display fine delineation on the mildly austere but balanced, harmonious and attractively persistent mineral-inflected finish. This is certainly impressive in its fashion but it doesn't have the same brilliant depth as the best in the range, or at least not yet. 94/2033+

2016 Musigny: (from a .68 ha parcel that produced only two barrels, which is an approximate yield of 7 hl/ha). This is the first wine in the Drouhin range that I would describe as generously wooded though the oak toast isn't so strong as to completely relegate the wonderfully spicy dark berry fruit, violet, anise, orange pekoe tea and cigar box aromas to the background. The almost painfully intense large-scaled flavors display obvious power and minerality that carries over to the superbly complex, persistent and well-balanced finale. This is a definite 'wow' wine though one that is very much built-to-age. 97/2036+

Domaine/Maison David Duband (Chevannes)

2016	Bourgogne – Hautes Côtes de Nuits Cuvée Louis-Auguste	red	86
2016	Chambertin Grand Cru	red	(89-91)
2016	Chambolle-Musigny	red	87
2016	Chambolle-Musigny “Les Sentiers” 1er	red	(87-89)
2016	Charmes-Chambertin Grand Cru	red	(90-93)
2016	Clos de la Roche Grand Cru	red	(91-93)
2016	Côte de Nuits-Villages	red	86
2016	Echézeaux Grand Cru	red	(90-93)
2016	➔ Gevrey-Chambertin	red	89
2016	Latricières-Chambertin Grand Cru	red	(87-90)
2016	Morey St. Denis – Les Broc 1er	red	(89-91)
2016	Morey St. Denis “Clos Sorbé” 1er	red	(90-92)
2016	➔ Nuits St. Georges	red	90
2016	➔ Nuits St. Georges “Les Pruliers” 1er	red	(90-93)
2016	➔ Nuits St. Georges “Aux Thorey” 1er	red	(90-93)
2016	➔ Vosne-Romanée	red	89

David Duband, who exploits, among other vines, the former Jacky Truchot parcels, told me that 2016 “threw a lot of different problems at us and I was frankly really happy to finally see the harvest arrive. We began picking on the 27th of September and while the fruit was both very ripe and perfectly clean, quantities were all over the map with some being almost normal and others being the lowest we've seen since 2003 and particularly so in Chambertin and Latricières. As is typical for me I used quite a bit of whole clusters in the vinifications, which is to say around 60% for the entry level wines, 75% for the 1ers and about 90% for the *grands crus*.” Duband is nothing if not quite forthcoming about how he views his wine quality in any given vintage. Given that I have been visiting him for a very long time now, I have mostly agreed with his assessments of his wines if not always exactly. For his 2016s however he commented that he simply “didn't recognize,” his *grands crus* while further noting that “I tasted them last week and they were completely different. I'm baffled as to why but I don't like the way that they showed today at all.” With that caveat duly noted, I found the quality of Duband's '16s to be variable, with some very good

wines, particularly at the *villages* level but also some moderately disappointing one and particularly so at the *grand cru* level. I hasten to add that they're by no means poor but they didn't sing either. Some vintages at some addresses can be fickle so perhaps the day I visited was one of those. Duband noted that the in-bottle wines were put there in February 2018. Note that the wines are also distributed under the François Feuillet label. M. Feuillet is an investor in many of the vineyards of the Domaine and by contract, a portion of the production is due him in bottles. This circumstance causes a situation where there is, in some places, dual distribution of what are, except for the label, exactly the same wines. For example, in New York, the Duband label is represented by Skurnik Wines, www.skurnik.com, NY and the Feuillet label by Philippe Chivée of Integrity Wines (www.integritywines.com, NY, USA). (Chelsea Ventures, LLC, www.chelseaventures.us, IL, The Source Imports, CA, TX, both USA; and Top Selection, www.topselection.co.uk, UK).

2016 Bourgogne – Hautes Côtes de Nuits Cuvée Louis-Auguste: A fresh and pretty nose combines notes of red raspberry, cherry and a discreet floral hint. The rich and solidly voluminous flavors in the context of the *appellation* possess a lovely sense of energy on the youthfully austere finish that offers good if not special depth and length. 86/2020+

2016 Côte de Nuits-Villages: A background whiff of wood sets off the earthy red and dark currant aromas that also flash a hint of floral influence. The rich and again solidly voluminous flavors possess a bit more mid-palate density before concluding in a mildly austere finish that is slightly drying. I suspect that this will age out but the finish is a bit short today. An effect of the recent bottling? 86/2021+

2016 Chambolle-Musigny: An airy and cool nose offers up a layered array of various red berries, violet, lavender and a spice wisp. The appealingly vibrant and beautifully well-detailed medium weight flavors exhibit a lovely minerality though there is a hint of edginess on the mildly dry finish. Again, this may well age out as it could easily be a side effect of the bottling. 87/2022+

2016 Gevrey-Chambertin: (~80% of the blend comes from Brochon vineyards). A much earthier nose features notes of underbrush, wild red and dark currant, floral and a whiff of game. The fleshy, round and delicious medium weight flavors are a bit less mineral-driven on the moderately austere, very firm and lingering finish. This slightly rustic effort is much more old school in style and will need at least some patience. 89/2024+

2016 Vosne-Romanée: (from Les Barreaux and Les Ormes). A much spicier nose reflects notes of black cherry, lavender, herbal tea and a hint of sandalwood. There is a round and velvety mouth feel to the medium weight flavors that pack very good punch while exhibiting on the muscular and youthfully austere finish. While this has the stuffing to age over the medium term, it should be reasonably approachable after only a few years of cellaring. 89/2023+

2016 Nuits St. Georges: (from La Charmotte, Aux Saints-Juliens and Les Plateaux). There is plenty of *sauvage* character to the overtly earthy aromas of red and dark currant, autumn leaves and subtle floral nuances. There is fine size, weight and mid-palate density to the medium-bodied flavors that possess plenty of dry extract that does a very good job of buffering the moderately firm tannins shaping the impressively complex and persistent, if rustic, finale. Fine quality here. 90/2024+

2016 Morey St. Denis – Les Broc: (from Les Blanchards, Clos des Ormes, Ruchots and Aux Chézeaux). A cool and restrained nose of pungently earthy wild red berry aromas is laced with humus and discreet floral notes. The delicious, precise and vibrant medium-bodied flavors possess good depth though there is however a mild touch of finishing dryness on the firm finish that is probably due to the significant amount of gas as the underlying tannins seem to be sufficiently ripe to avoid being the cause of the dryness. As such my predicted range offers the benefit of the doubt. (89-91)/2024+

2016 Morey St. Denis “Clos Sorbé”: A markedly floral-suffused nose is composed primarily by notes of red cherry, raspberry and lavender. The succulent, round and fleshy medium-bodied flavors possess a beguiling texture before culminating in a dusty, vibrant and slightly more complex finish that is both balanced and persistent. (90-92)/2026+

2016 Nuits St. Georges “Aux Thorey”: An attractively spicy combination consists of red and dark pinot fruit, soft earth and an abundance of floral elements. The proximity of the vineyard to Vosne is evident as the mouth feel of the middle weight flavors is even finer, indeed it is really quite refined, all wrapped in a precise, persistent and youthfully austere finale. Good stuff here and worth your attention. (90-93)/2026+

2016 Nuits St. Georges “Les Pruliers”: A more deeply pitched and more reserved nose exhibits plenty of earth and game nuances on the liqueur-like dark currant aromas. The full-bodied, concentrated and powerful flavors coat the palate with dry extract that also cushions the even firmer tannins shaping the beautifully long if distinctly rustic finale. (90-93)/2028+

2016 Chambolle-Musigny “Les Sentiers”: A whisper of volatile acidity sits atop aromas of red cherry, raspberry and various floral elements. The notably finer middle weight flavors are less powerful and concentrated though the slightly austere finish is quite firm as well as mildly drying. This may come together but I have my doubts. (87-89)/2024+

2016 Echézeaux: (from Les Rouges du Bas). A ripe, spicy and attractively layered nose offers up notes of red pinot fruit, Asian-style tea, sandalwood and rose petal. The delicious, velvety and seductively round flavors possess solid concentration and good finishing depth on the firm and moderately austere finish that is much more well-balanced. (90-93)/2028+

2016 Clos de la Roche: (80% from Clos de la Roche proper and 20% from Fremières where the two total .40 ha). A slightly fresher if no more complex array of red currant, plum, violet, spice and leather precedes sleek and unusually refined medium weight flavors that are also solidly concentrated. I like the minerality and power and the very firm supporting tannins make it quite clear that this is not only built-to-age but a wine that is going to need at least 7 to 8 years of age first. (91-93)/2031+

2016 Charmes-Chambertin: (from a .65 ha parcel in Mazoyères). There is enough reduction to render all the aromas unreadable save for hints of floral character. Otherwise there is excellent volume to the round, plump and delicious flavors that possess a lovely sense of vibrancy, all wrapped in a firm, rustic and sneaky long finish. The tannins are notably grippy and this too is going to require at least some bottle age first if not quite so long as the Clos de la Roche. (90-93)/2028+

2016 Latricières-Chambertin: (from a .30 ha parcel). The pure, pretty and restrained aromas of essence of wild red currant are redolent with plenty of the classic earth and *animale* character of a classic Latricières. 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 is borderline astringent, clipped and short. This is certainly pretty up until the finish but it would be fair to observe that the finish is not ideal and whether this will harmonize is hard to say but I doubt it. Optimists will choose to age it and doubters will choose to drink up young. (87-90)/2020+

2016 Chambertin: (from a .22 ha parcel). Like the Sentiers there is a whiff of volatile acidity on the otherwise fresh and bright aromas of red currant, underbrush, floral and soft wood nuances. The tightly wound, intense and mineral-driven flavors possess excellent power and muscle before terminating in a mildly astringent and warm finish. This is better than my description makes it sound though at the same time, this is a wine with a few issues even if none of them would be considered as fatal. (89-91)/2031+

Domaine Dublère (Savigny-lès-Beaune)

2016	Beaune “En L’Orme” 1er	red	(89-92)
2016	Chorey-lès-Beaune “La Maladérotte”	red	(87-90)
2016	Morey St. Denis “Les Blanchards” 1er	red	(89-91)
2016	Nuits St. Georges “Les Boussetots” 1er	red	(90-92)
2016	Volnay “Pitures” 1er	red	(89-92)
2016	Volnay “Taillepieds” 1er	red	(90-93)

Blair Pethel described the 2016 growing season as “one in which we got completely killed, with the exception of Les Blanchards and Corton-Charlemagne. My yields were off fully 65% but some, like in Chassagne, were close to 100%. On the red side I didn’t make the Bourgogne, the Planchots, the Talmettes and the Beaune Blanche Fleurs. In total, I made 12 wines in both colors rather than my usual 19.” 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 2016 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).

2016 Chorey-lès-Beaune “La Maladérotte”: An attractively fresh and airy nose combines notes of various red berries with those of earth and a soft hint of spice. There is both good volume and richness to the round and appealingly textured flavors that are supported by relatively fine-grained tannins on the naturally sweet and delicious finish. This could easily be enjoyed upon release. (87-90)/2020+

2016 Beaune “En L’Orme”: (from a rarely seen 1er that was made from purchased fruit). A more restrained but even pretty nose offers up well-layered aromas of dark cherry, raspberry, floral and soft spice nuances. Here too there is both excellent richness and volume to the nicely concentrated medium-bodied flavors that possess a velvety mouth feel that extends to the lingering finish where the only discernible nit is a hint of warmth. (89-92)/2021+

2016 Volnay “Pitures”: Once again the nose is bright, cool and airy with exceptionally elegant aromas of red cherry and lavender that precede the superbly intense and tautly muscular flavors that possess both excellent precision and minerality while delivering fine length on the robust, saline and bitter cherry-inflected finish. Textbook Pitures. (89-92)/2024+

2016 Volnay “Taillepieds”: A highly restrained and very cool nose only grudgingly reveals its aromas of essence of red and dark cherry, raspberry, violet and soft sandalwood hints. The super-sleek, intense and drivingly intense middle weight flavors are precise to the point of being chiseled, all wrapped in a youthfully austere, focused and saline-suffused finish. Like all fine examples of Taillepieds, this will need at least a few years of cellaring first. (90-93)/2026+

2016 Morey St. Denis “Les Blanchards”: This is the first wine to display any appreciable wood and even here it is admirably subtle while easily allowing the red berry, rose petal, soft spice and lavender scents to shine. The lilted, supple and nicely energetic medium weight flavors possess reasonably good if not truly distinguished depth and persistence. (89-91)/2022+

2016 Nuits St. Georges “Les Boussetots”: A more deeply pitched nose is composed by notes of poached plum, black cherry, warm earth and a hint of game. There is a bit better volume and mid-palate density to the appealingly textured flavors that possess solid power and persistence if not the complexity of the Taillepieds though I do like the balance. (90-92)/2024+

Domaine Dubreuil-Fontaine (Pernand-Vergelesses)

2016	➔ Aloxe-Corton “Les Vercots” 1er	red	90
2016	➔ Beaune “Montrevenots” 1er	red	91
2016	Corton-Bressandes Grand Cru	red	94
2016	Corton-Clos du Roi Grand Cru	red	94
2016	Corton-Perrières Grand Cru	red	93
2016	Pernand-Vergelesses “Clos Berthet” 1er	red	88
2016	Pernand-Vergelesses “Ile de Vergelesses” 1er	red	90
2016	Pommard	red	88
2016	➔ Pommard “Epenots” 1er	red	93
2016	Savigny-lès-Beaune “Les Vergelesses” 1er	red	89
2016	Volnay	red	87

Christine Dubreuil describes the 2016 growing season as one where “it was largely a disaster from the standpoint of production. I love the style of this vintage but the sooner I can forget the growing season the better. The damage though was highly dissimilar as the frost basically didn’t touch the vines in Epenots and Corton rouge but Pernand was off 70% including Corton-Charlemagne. For example, in white we made 10 barrels instead of our usual 55. On the plus side when we finally got to the harvest the fruit was ripe, clean and with good potential alcohols and this was true for both colors. I particularly like the underlying tension and thanks to the freshness and good but not aggressive acidities. They wines should please those who enjoy classic Burgundies and again that’s true for both reds and whites.” I found the quality of the Dubreuil 2016 reds to be variable but there are several real standouts and in particular, the Pommard Epenots plus the trio of Corton *grands crus*. Unfortunately, the Bourgogne, which is usually excellent, was not made in 2016. The reds were bottled in December 2017 and January 2018. (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).

2016 Pernand-Vergelesses “Clos Berthet”: A ripe and fresh if somewhat somber array is composed by notes of various dark berries and plenty of earth character. The vibrant, delicious and nicely precise flavors possess a relatively refined mouth feel while offering good if not special persistence on the mildly austere and rustic finish. Note that this could easily be enjoyed young if that’s your preference. 88/2021+

2016 Savigny-lès-Beaune “Les Vergelesses”: A notably floral nose is composed by notes of red and dark currant that are trimmed in a background application of oak. The tight, intense and tautly muscular flavors possess solid mid-palate dryness though the complex and persistent finish is slightly dry. The balance isn’t quite perfect though with the right foods it should enable this to be enjoyable. 89/2022+

2016 Pommard: (from Trois Follots and En Boeuf). Here the wood treatment is a bit more evident with menthol and toast elements combining with those of earth, fresh red berries and a hint of spice. There is both good volume and detail to the punchy medium-bodied flavors that conclude in a firm and rustic but not really austere finale. Note that at least a few years of patience is suggested. 88/2022+

2016 Volnay: (~50% comes from 1ers that include Les Lurets, Carelle Sous la Chapelle and Les Brouillards with the remainder from Les Grands Champs). Like the Pommard there are notes menthol and wood toast present on the airy essence of spicy red pinot fruit. The lilted and almost delicate flavors possess a lovely sense of energy though there is a slight touch of finishing dry that isn’t fatal to the balance but it’s not ideal either. 87/2021+

2016 Pernand-Vergelesses “Ile de Vergelesses”: A more complex if not more elegant nose flashes very pretty aromas of red cherry, plum, earth and soft floral wisps. There is an elegance here as well to the mouth feel of the punchy and more mineral-inflected medium weight flavors that terminate in a dusty and youthfully austere finish that makes clear that this will need a few years to flesh out and resolve the slightly edgy tannins. 90/2023+

2016 Aloxe-Corton “Les Vercots”: A brooding and restrained nose only grudgingly reveals its aromas of dark berries, spiced plum and plenty of *sauvage* character. The concentrated and serious medium-bodied flavors possess both good muscle and power, all wrapped in a lingering, robust and rustic finish. This is textbook Vercots. 90/2024+

2016 Beaune “Montrevenots”: This is also aromatically backward and brooding with an autumn leaf character suffusing the dark currant, humus and freshly turned earth aromas. The rich, concentrated and succulent flavors possess excellent depth and length as well as slightly riper though still marked firm tannins. At least some patience required. 91/2024+

2016 Pommard “Epenots”: Here the equally restrained nose is quite similar to that of the Montrevenots though the mouth feel is markedly different as the big-bodied, concentrated and sappy flavors possess a much finer texture while offering outstanding depth and persistence on the well-balanced finale where the only nit is a hint of warmth. Lovely stuff that should amply repay extended cellaring. 93/2028+

2016 Corton-Perrières: (from a .60 ha parcel). This is the first wine to display any appreciable reduction and it’s enough to render the nose unreadable today. By contrast there is good detail to the admirably rich, round and quite firm medium-bodied flavors that possess impressive persistence on the mouth coating, chalky and very serious finish. There is really very good volume here as well as the balance to see this through a decade plus of upside improvement. In a word, excellent. 93/2031+

2016 Corton-Bressandes: (from .77 ha holding of vines planted in 1953). A discreet but not invisible touch of wood sets off the liqueur-like aromas of plum, dark raspberries, earth and a pretty floral wisp. The finer if not denser flavors possess a taut muscularity while delivering even better depth and persistence on the impeccably well-balanced finale. This is a classically styled Bressandes that should also amply repay extended keeping. 94/2031+

2016 Corton-Clos du Roi: (from a .62 ha parcel). This is reserved to the point of being all but inexpressive and it required considerable swirling to coax the dark berry fruit, warm earth, humus and gamy scents that are trimmed in a background touch of wood from the glass. The very rich, full-bodied and powerful flavors possess first-rate mid-palate concentration that flash more evident minerality on the serious, firmly structured, youthfully austere and beautifully persistence finish. This too is excellent but I underscore that it’s a ‘buy and forget you own it Clos du Roi’. 94/2034+

Domaine Arnaud Ente (Meursault)

2016	Bourgogne	red	(86-88)
2016	Volnay “Les Santenots du Milieu” 1er	red	(90-92)

I will have Arnaud Ente’s views on the 2016 vintage in Issue 71. (Kermit Lynch Wine Merchant, www.kermitlynch.com, CA, USA; Berry Brothers & Rudd, www.bbr.com and Fields, Morris & Verdin, www.fmwines.com, both UK).

2016 Bourgogne: (100% pinot noir). An intensely earthy and *sauvage*-inflected nose of both red and dark pinot fruit leads to delicious and unusually refined flavors that are not especially concentrated but do offer fine persistence. This moderately complex effort should drink well after 2 to 3 years of bottle age. (86-88)/2020+

2016 Volnay “Les Santenots du Milieu”: (~40% whole clusters). The restrained and much more complex aromas feature notes of herbal tea, red currant, spice and newly turned earth. There is excellent volume to the velvety, round and admirably pure flavors that are supported by phenolically mature tannins on the tight, compact and focused finish. This beautifully balanced effort will need up to a decade to reach its full majority. (90-92)/2026+

Domaine Benoît Ente (Puligny-Montrachet)

2016	Bourgogne	red	(86-88)
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I will have Benoît Ente’s views on the 2016 vintage in Issue 71. (DNS Wines, www.dnswines.com, San Francisco, CA; Berry Brothers & Rudd, www.bbr.com and Vins & Saveurs, both UK).

2016 Bourgogne: (100% pinot noir). This is very earthy and gamy with fresh and ripe dark berry fruit aromas serving as a somewhat somber introduction to the rich and concentrated flavors that conclude in a slightly warm and rustic finale. This isn't elegant but I like the bold and frank delivery. (86-88)/2020+

Domaine Jean-Philippe Fichet (Meursault)

2016 Auxey-Duresses	red	(86-88)
2016 Bourgogne Pinot Noir	red	(85-87)
2016 Monthélie “Les Clous” 1er	red	(87-89)

There will be more on Jean-Philippe Fichet's views of the 2016 vintage in Issue 71 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).

2016 Bourgogne Pinot Noir: Reduction presently flattens the underlying fruit though there is good freshness to the well-delineated and energetic light weight flavors that possess reasonably good depth and length on the mildly rustic finale. This should drink well basically upon release. (85-87)/2019+

2016 Auxey-Duresses: A pretty array combines notes of red and dark pinot fruit with those of earth and a soft spice hint. Here too there is good energy and detail to the delicious and caressing middle weight flavors that conclude in a naturally sweet if mildly warm finale. (86-88)/2020+

2016 Monthélie “Les Clous”: This is also quite firmly reduced at present. Otherwise there is a much finer mouth feel to the round and utterly delicious medium-bodied flavors thanks to the relatively fine-grained tannins shaping the attractively energetic finale that offers acceptable depth and persistence. (87-89)/2020+

Domaine Follin-Arbelet (Aloxe-Corton)

2016 Aloxe-Corton	red	(88-91)
2016 Aloxe-Corton “Clos du Chapitre” 1er	red	(89-91)
2016 Aloxe-Corton “Les Vercots” 1er	red	(89-92)
2016 Corton-Bressandes Grand Cru	red	(91-93)
2016 Corton-Le Charlemagne Grand Cru	red	(90-93)
2016 Romanée St. Vivant Grand Cru	red	(91-94)

Franck Follin, who has directed this 6 hectare enterprise since 1993, described the 2016 growing season as “the polar opposite of 2015, pun intended. The early season was wet all the time and this cost us dearly when the frost hit in late April, badly burning the tender buds. Thereafter was scarcely any better as it remained wet and when it began to warm up, this triggered a predictable but nonetheless severe attack of mildew. Thankfully things improved but even so, it was hard to keep your morale up knowing that you were going to all of this work for one-quarter of a normal crop. August and September though were near perfect and it allowed the vines to do their magic tranquilly. I can honestly say that I have rarely been so happy to have the harvest finally arrive. We began picking on the 22nd of September and happily the fruit was spotless and solidly ripe though certainly not with the maturities that we achieved in 2015. Quantities were disparate ranging from almost 100% loss in Fichots to almost none in Bressandes and Romanée St. Vivant. The good news in all of this is that despite losing between 70 and 75% of the crop, the quality of the resulting wines is excellent and had you bet me how they were going to turn out at the harvest, I would never have predicted we would have wines this good.” I found the quality of the Follin 2016s to be in-line with, or even slightly better, than what I found generally in the Côte de Beaune. (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).

2016 Aloxe-Corton: (from La Toppe Marteneau and Boulmeau). A fresh mix of red cherry, raspberry and earth leads to rich, vibrant and solidly voluminous middle weight flavors that possess very good depth and persistence on the moderately rustic finale. While this could be drunk young, I would be inclined to allow it at least a few years of cellaring first. (88-91)/2021+

2016 Aloxe-Corton “Clos du Chapitre”: A more deeply pitched and notably earthier nose reflected notes of cassis, plum and black cherry. Once again there is both good volume and punch to the medium-bodied flavors that also culminate in a lingering and mildly rustic finish that possesses just a bit more overall depth and persistence. (89-91)/2022+

2016 Aloxe-Corton “Les Vercots”: Here the nose is firmly reduced and tough to evaluate today. Otherwise there is more volume still to the muscular and robust broad-shouldered flavors that evidence very good mid-palate concentration, all wrapped in a balanced and overtly rustic finish. Patience required as this is built-to-age. (89-92)/2026+

2016 Corton – Le Charlemagne: Here too the nose reflects plenty of earth and *sauvage* characters that add breadth if not elegance to the very fresh aromas of dark raspberry, cherry, plum and soft violet nuances. There is first-rate intensity to the larger-scaled and relatively sleekly textured flavors that possess excellent persistence on the moderately austere finish. This is not a particularly powerful Corton but it’s still quite firmly structured and will need time. (90-93)/2028+

2016 Corton-Bressandes: (from 45 to 50 year old vines). A subtle but not invisible application of wood and menthol sets off an exuberantly fresh nose of essence of black cherry, violet, spice and newly turned earth. The velvety yet muscular flavors possess a lovely sense of underlying tension as well as excellent length on the serious, firm and youthfully austere finale. This is clearly built-to-age and is going to need at least 6 to 8 years first. (91-93)/2028+

2016 Romanée St. Vivant: The type of reduction that the Burgundians call *bourgeon de cassis* dominates the fruit today. The mouth feel is beautifully refined and even silky with the outstanding complexity, all supported by firm and even borderline rustic tannins that contrast considerably with the sleek mid-palate texture. I suspect that the mildly chunky tannins will eventually give way to something more reflective of the natural refinement of a classic RSV. (91-94)/2028+

Domaine Fontaine-Gagnard (Chassagne-Montrachet)

2016 Bourgogne	red	87
2016 Bourgogne – Passe-Tout-Grains	red	86
2016 Chassagne-Montrachet	red	88
2016 Chassagne-Montrachet “1er” 1er	red	87?
2016 ➔ Pommard “Rugiens” 1er	red	91
2016 Volnay “Clos des Chênes” 1er	red	90

Richard Fontaine’s daughter Céline, who is progressively taking over the domaine, described the 2016 growing season as “incredibly depressing due to the heavy frost that took two-thirds of our production. You know when you barely make 9 hl/ha in your parcel of Bourgogne that it’s not going to be a good vintage in terms of production. The *grands crus* also got crushed and about the only vineyard where we had almost normal yields was Morgeot. Then of course there was a severe attack of mildew so it was necessary to be constantly in the vines in order to protect the precious crop that remained. Finally in July conditions improved and August and September were essentially perfect so in the end, we obtained excellent results, just not much quantity. We began picking on the 21st of September and the fruit was super-clean with good if not high sugars that equated to potential alcohols in the range of 11.5 to 12.5%. 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.” I found the quality of the Fontaine 2016s to be basically in-line with what I found elsewhere in the Côte de Beaune. Fontaine noted that the reds were bottled in January, 2018. (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).

2016 Bourgogne – Passe-Tout-Grains: (from a 50/50 blend of gamay and pinot). A fruity and pepper-inflected nose introduces supple and energetic flavors that possess good detail before concluding a mildly austere and rustic finish. This straightforward effort is delicious and easy to like and should drink well almost immediately. 86/2019+

2016 Bourgogne: There is an appealing freshness to the aromas of cherry, raspberry and soft earth nuances. The delicious, round and again energetic flavors deliver a bit more depth and persistence on the dry-in-the-best-sense finish. This is really quite good for its level and would make a fine choice for an all-around house red. 87/2020+

2016 Chassagne-Montrachet: (from 5 different *lieux-dits*). Here too there is an appealing freshness to the pepper, red currant and newly turned earth-inflected aromas. There is good punch and detail to the utterly delicious middle weight flavors that display only a touch of rusticity on the reasonably complex and persistent finish. This too would make a very good choice for an upper level house red and could be drunk young or aged for a few years to good effect. 88/2021+

2016 Chassagne-Montrachet “1er”: (in 2016 this is a blend of Morgeot and Clos St. Jean). A more complex and prettier nose combines notes of violet, raspberry and cherry with those of earth and a hint of spice. There is a more sophisticated mouth feel to the mid-palate of the medium-bodied flavors though the finish is mildly dry and a bit edgy as well. This will undoubtedly round out somewhat with a few years of bottle age but I’m concerned that the dryness may not. 87/2022+

2016 Volnay “Clos des Chênes”: Enough wood to mention frames the ripe and fresh aromas of plum, black cherry and intriguing spice wisps. The finer yet still overtly powerful middle weight plus flavors possess notably more minerality while delivering fine length on the dusty and sappy finish. Here too there is a hint of dryness but in this case it appears to be more due to a bit of residual sulfur from the bottling than underripe tannins. 90/2024+

2016 Pommard “Rugiens”: (from a .21 ha parcel). Here too there is evident but not dominant wood present on the pretty essence of red pinot fruit, lavender, spice and soft earth-scented aromas. The sleek, delicious and caressing middle weight plus flavors also brim with minerality that continues onto the dusty, long and more harmonious finish. Lovely. 91/2024+

Domaine Jean-Noël Gagnard (Chassagne-Montrachet)

2016	Chassagne-Montrachet – Cuvée l’Estimée	red	88
2016	Chassagne-Montrachet “Clos St. Jean” 1er	red	90
2016	Chassagne-Montrachet “Morgeot” 1er	red	90
2016	➔ Santenay “Clos Tavannes” 1er	red	91

Caroline L’Estimée reports that 2016 was “a vintage of stress basically from start to finish. We of course had the same frost problems that everyone in Chassagne had and then attacks of both oidium and mildew made it a considerable challenge to preserve the small crop that remained. And even when conditions improved in July we were on edge for fear of a hail storm. In the end we brought in clean and ripe fruit but just not much of it. For example, in red we obtained between 11 and 25 hl/ha and most whites came in between 13 and 18 hl/ha and we didn’t even make the Blanchot Dessus. In total we were off 75% and that’s painful. At least the wines are really good and I love the style and in particular the energy.” L’Estimée also noted that the first three reds were bottled in September 2017 and the Clos Tavannes in January 2018. (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).

2016 Chassagne-Montrachet – Cuvée l’Estimée: A ripe and fresh array consists of notes of dark berries and red cherry along with wisps of earth and pepper. The sleek, intense and well-detailed medium weight flavors possess fine depth and length on the youthfully austere finale. This exuberant effort could easily be enjoyed young. 88/2021+

2016 Chassagne-Montrachet “Clos St. Jean”: A slightly riper nose features notes of cassis, dark cherry, pepper and an interesting hint of mandarin orange. Here too the mouth feel of the medium-bodied flavors is quite sleek though with much more evident minerality on the cherry pit-inflected finale. This is a bit linear at present and will need a few years of bottle age to flesh out further. 90/2023+

2016 Chassagne-Montrachet “Morgeot”: (from Clos Charreau and Grand Clos). There is a plethora of pepper, humus and underbrush elements present on the less elegant but equally complex aromas of both red and dark currant. The very rich and relatively full-bodied flavors possess good power and ample punch, all wrapped in a youthfully austere and saline finish. This won’t win any awards for elegance but it doesn’t lack for depth and underlying material. Some patience required. 90/2024+

2016 Santenay “Clos Tavannes”: This is the first wine to display any appreciable level of wood influence though it is very subtle and easily allows the cool but ripe aromas of plum, dark cherry liqueur and soft earth aromas to shine. The exceptionally rich and generously proportioned flavors exude a fine bead of minerality on the pit fruit-inflected finish. This excellent and recommended effort will also require at least some patience. 91/2024+

Maison Alex Gambal (Beaune)

2016	Auxey-Duresses	red	(87-89)
2016	➔ Bourgogne – Pinot Noir Les Deux Papies	red	(86-89)
2016	Charmes-Chambertin Grand Cru	red	(90-93)
2016	➔ Côte de Brouilly	red	(89-92)
2016	Clos de Vougeot Grand Cru	red	(90-93)
2016	Gevrey-Chambertin	red	(87-89)
2016	Morgon “Les Charmes”	red	(88-90)
2016	Morgon “Les Charmes – Nature”	red	86
2016	Morgon - Côte de Py	red	(89-91)
2016	Nuits-Saint-Georges “Clos des Argillières” 1er	red	(90-92)
2016	St. Romain	red	(86-89)
2016	Savigny-lès-Beaune	red	(87-89)
2016	Volnay	red	(86-89)
2016	Vosne-Romanée	red	(88-91)

Alexandre Brault noted that in 2016 “we got killed by the frost on the domaine side and the *négociant* side wasn’t much better as there will no wines from Chambolle. In particular Savigny, Chassagne and the lower part of Puligny were crushed and perhaps the worst of all were the parcels of Bourgogne where we barely obtained the equivalent of 10 hl/ha. While it was disparate, the more elevated parcels did better than those lower down but given that we lost 50% of our production in Bâtard, there was no real reliable pattern. We picked over a two week period starting with the whites on the 17th of September. We also added several wines from Beaujolais as of 2016 where we used quite a bit of whole clusters during the vinifications.” Brault noted that the 2016s would be bottled without filtration, which was also the case in 2014 and 2015. (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).

2016 Morgon “Les Charmes – Nature”: (100% whole clusters). There is enough reduction to push the underlying fruit to the background. The nicely rich and round flavors terminate in a rustic and mildly edgy finish where hints of gas and bitter cherry pit arise. This is delicious but the balance isn’t what it could be. 86/now

2016 Morgon “Les Charmes”: (50% whole clusters). Ripe and fresh aromas of pepper, earth and plum leads to sleek, round and finer flavors that possess solid depth and length on the much better balanced finale. Note that this could easily be enjoyed upon release. (88-90)/2020+

2016 Morgon - Côte de Py: (50% whole clusters). A deft application of wood allows the fresh earth and distinctly *sauvage*-infused aromas of plum and dark berry fruit to have center stage. The ripe yet relatively cool and restrained broad-shouldered flavors possess plenty of tannin-buffering dry extract and while the structure is evident and notably firm, the mid-palate impression is comparatively supple. This is robust but not really rustic and this too should drink well young. (89-91)/2021+

2016 Côte de Brouilly: (100% whole clusters). A peppery, game and earthy dark berry-suffused fruit nose slides gracefully into sleeker middle weight flavors that possess slightly better precision on the firm, youthfully austere and built-to-age finale. Unlike the prior examples, this will need at least a few years of bottle age to soften and round out. (89-92)/2023+

2016 Bourgogne – Pinot Noir Les Deux Papies: (from Pommard and Volnay fruit that yielded only ~10 hl/ha). A pungently earthy nose combines notes of plum and black raspberry with those of underbrush and a whiff of the *sauvage*. The round, delicious and agreeably textured flavors possess fine complexity and solid persistence. This is not super-complex but I suspect that more will develop with a year or two of cellaring and this is worth checking out. (86-89)/2020+

2016 St. Romain: Moderate wood and menthol notes are present on the somber, very earthy and unusually ripe dark berry fruit aromas in the context of what is typical for St. Romain reds. The finer and more evident mineral-tinged flavors possess a lively mouth feel while offering acceptable depth and length on the mildly austere finale. (86-89)/2020+

2016 Auxey-Duresses: This too is aromatically quite pungent with its nose of wood toast and firm reduction. Otherwise there is more volume and richness to the medium-bodied flavors that also reflect a subtle minerality that continues onto the rustic and youthfully austere finale. Good quality here if you can wait a few years for the tannins to round out. (87-89)/2022+

2016 Savigny-lès-Beaune: This too is firmly reduced though without the overt wood toast. The sleek yet generously proportioned middle weight flavors possess lovely depth and length and less rusticity than is typical for the genre. This too is quite good if not truly distinguished and should offer good drinkability young. (87-89)/2021+

2016 Volnay: Just enough reduction is present to push the underlying fruit to the background today. Otherwise there is excellent volume to the very rich and again generously proportioned medium weight flavors that coat the mouth with sappy dry extract before culminating in a chewy and mildly drying and rustic finish. I like the depth as well as the impressive concentration but the balance isn't ideal. (86-89)/2022+

2016 Vosne-Romanée: (from Vigneux and Les Barreaux). There is plenty of oak influence with notes of toast and menthol framing the spicy aromas of plum liqueur. The medium-bodied flavors are not nearly as dense as those of the Volnay though they are notably finer while the supporting tannins are evident on the lingering and solidly complex finale. (88-91)/2023+

2016 Nuits-Saint-Georges “Clos des Argillières”: A somber but ripe nose features ample wood and menthol elements on the floral, cassis and blackberry aromas that are cut with freshly turned earth nuances. The well-detailed and very firm mineral-driven medium-bodied flavors evidence moderate rusticity on the firmly tannic and mouth coating finish. This is very Nuits in character and it will be necessary to have at least some patience for this to soften and round out. (90-92)/2024+

2016 Gevrey-Chambertin: (from Champ in Brochon). Here the wood treatment isn't subtle as it all, but overshadows the markedly *sauvage*-tinged wild dark currant aromas. The sleek, delineated and attractively vibrant flavors also flash good minerality though not the same mid-palate density while exhibiting good persistence on the clean and focused finish. This is certainly pretty but it's not entirely clear that it possesses the underlying material to eat all of the wood. (87-89)/2022+

2016 Charmes-Chambertin: (from Mazoyères). In the same fashion as the Gevrey this too is very generously oaked even if the menthol character is a bit less prominent on the earthy dark berry liqueur-like nose. The rich and relatively full-bodied flavors possess very good mid-palate concentration before concluding in a firm, sappy and naturally sweet finish. This is definitely on the woody side but the density is such that the oak should eventually be successfully integrated. (90-93)/2024+

2016 Clos de Vougeot: Strong reduction and ample wood dominate the nose today. By contrast there is good freshness to the admirably concentrated flavors that are at once powerful yet caressing while displaying excellent punch and persistence on the layered, persistent and well-balanced finale that flashes the typical youthful austerity of Clos de Vougeot. (90-93)/2024+

Domaine Michel Gaunoux (Pommard)

2015	➔ Beaune	red	90
2015	➔ Bourgogne	red	88
2015	Corton-Renardes Grand Cru	red	94
2015	➔ Pommard “1er” 1er	red	92
2015	➔ Pommard “Grands Epenots” 1er	red	93
2015	➔ Pommard “Les Rugiens Bas” 1er	red	95

Alexandre Gaunoux describes the 2015 vintage as one that “was much easier to manage than any of the prior three vintages as we didn't have hail or much disease pressure. Yields were not especially generous because the vines were still recovering from the accumulated stress of being battered by hail in three consecutive vintages. Moreover, given how hot the growing season was the berries had thick skins and not much juice in them. The vinifications were largely straightforward as the fruit was both clean and ripe and thus I did our normal vinification. 2015 is one of those relatively rare vintages that should drink well both young and old as there is so much dry extract that they will be seductive young but should age for decades.” I couldn't agree more with Gaunoux's sentiments as the quality is first-rate. Gaunoux said that the 2015s were bottled between April and May 2017. 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).

2015 Bourgogne: A notably ripe yet very fresh nose of red currant, raspberry and a hint of earth dissolves into impressively dense and powerful medium weight flavors that deliver excellent depth and persistence on the well-balanced finish. It's rare to see this level of quality from a regional wine and it would make a great choice for an all-around house red. 88/2021+

2015 Beaune: (contains some 1er juice from Boucherottes along with 3 other *lieux-dits*). Here the nose is compositionally similar to that of the Bourgogne but even fresher. There is really lovely vibrancy to the rich, concentrated and relatively powerful medium weight flavors that coat the palate with dry extract while offering first-rate complexity and persistence on the mildly saline-inflected finish where the only nit is a hint of warmth. Excellent quality for a *villages* level Beaune. 90/2023+

2015 Pommard "1er": A discreet touch of wood surrounds the liqueur-like aromas of poached plum, black cherry, spice and plenty of earth character. The sleek, intense and more mineral-inflected medium-bodied flavors also brim with dry extract that coats the palate as well as buffers the firm tannic spine shaping the beautifully lingering finish. Really good stuff here that is built for medium to perhaps even longer-term cellaring. 92/2025+

2015 Pommard "Grands Epenots": (from a large 1.74 ha parcel). Here too there is a hint of wood to the more complex nose that displays an impressively broad array of spice, earth, underbrush and dark currant aromas laced with hints of the *sauvage*. There is outstanding richness to the powerful and velvet-textured big-bodied flavors blessed with an abundance of dry extract that relegates the firm tannins to the background on the mouth coating and gorgeous persistent finish. This is a burly and muscular effort that is not especially rustic though one that will require plenty of cellar time to reach its peak. 93/2030+

2015 Pommard "Les Rugiens Bas": (from a .69 ha parcel). A ripe and moderately elegant nose of superb depth offers up notes of red and fresh dark pinot fruit, violet, rose petal, spice and relatively strong earth scents. There is the hallmark Rugiens minerality to the pure and equally ripe middle weight plus flavors that are supported by dense but fine tannins that contribute to the suave mouth feel, all wrapped in a stunningly persistent if clearly built-to-age finish. This is potentially great but be aware that plenty of patience will be required. 95/2035+

2015 Corton-Renardes: (from a .63 ha parcel). This is more obviously 2015 in style than any of the preceding wines with its very ripe aromas of cassis, roasted plum, spice and plenty of earth nuances. The exceptionally rich and opulently concentrated big-bodied flavors possess a caressing mouth feel thanks to the equally good level of sappy dry extract, all wrapped in a youthfully austere, robust and rustic finale. This too is very much built-to-age and a wine that's going to need at least a decade before it will begin to drink reasonably well. In short, this is terrific but patience strongly advised. 94/2033+

Domaine Henri Germain et Fils (Meursault)

2016	Beaune "Bressandes" 1er	red	(89-91)
2016	Bourgogne	red	(85-87)
2016	Chassagne-Montrachet	red	(87-89)
2016	Meursault "Clos des Mouches"	red	(87-90)

Jean-François Germain told me that the 2016 growing season was "about as difficult as 2015 was easy between the constant wet conditions, frost and the mildew. The frost damage though was highly disparate as we had basically no damage in Perrières, Chevalières and Charmes yet we were off between 15 and 75% in the others. We picked beginning on the 20th of September under ideal conditions that enabled us to pick reasonably fast as there was no sorting to speak of. Moreover the fruit was ripe so it was easy to vinify. I like the vintage as it's more classically styled than say 2015." (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).

2016 Bourgogne: Reduction currently undermines the purity of the nose though there is good freshness and verve to the delicious and well-detailed light weight flavors that reflect a touch of reduction on the finish as well. This may well clean up but it's always a concern when the reductive funk extends to the palate. (85-87)/2019+

2016 Chassagne-Montrachet: (from Les Battaudes). Here too there is enough reduction present to overshadow the underlying fruit. Otherwise there is excellent energy to the delineated and more concentrated middle weight flavors that terminate in a moderately dry but not really austere finale. (87-89)/2021+

2016 Meursault "Clos des Mouches": (from a small .51 ha *monopole*). Reduction. Notwithstanding the presently funky nose there is good freshness to the much more refined and even slightly bigger medium-bodied flavors that possess a bit more depth as well as more persistence. I suspect that the nose will clean up once this is bottled. (87-90)/2021+

2016 Beaune "Bressandes": Reduction. The medium weight flavors possess a bit more overall size, weight and mid-palate concentration along with more evident minerality while exhibiting a wonderful sense of underlying tension on the refreshing, balanced and solidly long finish. This too will probably clean up once it's been racked for the bottling. (89-91)/2022+

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

2016	➔ Aloxe-Corton	red	89
2016	Beaune "Clos du Roi" 1er	red	89
2016	➔ Bourgogne	red	87
2016	Pernand-Vergelesses "1er" 1er	red	90
2016	➔ Pommard Vieilles Vignes	red	90
2016	Savigny-lès-Beaune	red	88
2016	Savigny-lès-Beaune "Les Lavières" 1er	red	90
2016	Savigny-lès-Beaune "Les Peuillets" 1er	red	89
2016	Savigny-lès-Beaune "Les Rouvrettes" 1er	red	89
2016	Savigny-lès-Beaune "Les Serpentières" 1er	red	89
2016	Volnay Vieilles Vignes	red	88

Jean-Jacques Girard stoically described 2016 as a "really tough vintage everywhere in the Côte due to the frost but one that was particularly difficult in Savigny and Pernand, in fact Savigny may have been the worst hit of any commune. We of course did the best that we could but you can't make wine out of air and there was just very little fruit on the vines. What I find interesting, at least when I don't think about the tiny production levels, is that 2016 was in a sense a year that gave us two growing seasons. The first was genuinely awful and lasted until July 14th. The second was pretty much ideal and last between July 14th and the late September harvest. It was the second one that allowed the vines to recover from the frost and mildew and bring the fruit to surprisingly good levels of maturity. Moreover, wine quality is also exceptionally good and much better than I would have predicted. I have been doing this a long time now and it isn't all the time when a vintage with a late spring frost produces such fine results, indeed it's usually the reverse. One only need consider 1981 for proof of that. Despite the fact that we couldn't make all of our *cuvées*, and even those we did make are far from being at their usual volumes, I like what we ended up with. I just wish that there was more of it!" The domaine has of late been on a hot streak and I once again found the wines to be very good and in some cases truly excellent. Girard noted that the 2016 reds were bottled in January 2018. (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).

2016 Bourgogne: A fresh, cool and pretty nose offers up notes of various red berries and earth where the latter element can also be found on the attractively energetic flavors that offer fine depth and length in the context of what is typical for the genre as well as only a trace of rusticity. This would make a good choice for a house red. 87/2019+

2016 Savigny-lès-Beaune: (a blend from 6 separate *lieux-dits*). Here too there is a lovely freshness to the equally cool nose that blends in a bit more earth and a slightly darker fruit profile. The delicious and well-detailed middle weight flavors possess a finer mid-palate mouth feel and while there is a trace of rusticity on the lingering finish, the overall impression is one of reasonably good elegance. 88/2021+

2016 Savigny-lès-Beaune "Les Rouvrettes": 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. The mouth feel of the medium weight flavors is slightly richer and finer with a bit more evident structure shaping the lightly stony and mildly austere finale. This will need a few years to better harmonize. 89/2023+

2016 Savigny-lès-Beaune "Les Serpentières": (a mix of chalk and deep clay and not much rock but the exposure is almost due south). There is once again a lovely freshness to the equally pure extract of red currant, violet and earth-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 a big finer. A Serpentières of finesse. 89/2023+

2016 Savigny-lès-Beaune “Les Peuillets”: (sandy soil with tennis ball size stones). A high-toned, admirably pure and airy nose speaks of cherry, raspberry and soft floral notes and in particular violet. There is really lovely detail and a fine minerality to the lilted, textured and attractively layered medium weight flavors that possess good phenolic maturity, all wrapped in a linear and moderately firm finish that flashes just a hint of acid tang. 89/2022+

2016 Savigny-lès-Beaune “Les Lavières”: (from relatively level soil with deep, high clay content and lots of flat, round rocks). A more deeply pitched blend of plum, dark cherry and newly turned earth precedes slightly more concentrated and notably stonier flavors that possess plenty of punch on the solidly complex and persistent if youthfully austere finale. At least a few years of bottle age should be beneficial and this should reward up to a decade’s worth. 90/2023+

2016 Pernand-Vergelesses “1er”: (the fruit from Les Vergelesses and Fichots was combined in 2016). A brooding and very reserved nose requires aggressive swirling to reveal the riper aromas of earthy dark berries that are generously laced with sauvage elements. There is both good intensity and power to the middle weight flavors that are supported by notably firmer tannins on the muscular, robust and lingering finale. Patience definitely recommended. 90/2026+

2016 Beaune “Clos du Roi”: A pretty and cool yet ripe nose features a mix of raspberry, dark cherry, earth and spice wisps. The juicy and racy middle weight flavors manage to retain good detail on the caressing, delicious and moderately structured finish. This easy-to-like effort should drink well young but reward 6 to 8 years of cellar time. 89/2023+

2016 Aloxe-Corton: (primarily from Les Combes). This too is reserved to the point of being almost inexpressive though aggressive swirling eventually coaxes aromas of maraschino cherry, dark raspberry and plenty of earth character to reveal themselves. Like the Clos du Roi the notably bigger broad-shouldered flavors are juicy, indeed even opulent before culminating in a tight, focused and lingering finish where the only nit is a hint of warmth. I like the depth and this is really quite good for its level. 89/2023+

2016 Volnay Vieilles Vignes: (from Paux Bois). This is notably more elegant with a bright, layered, airy and perfumed nose of primarily red and dark currant scents cut with a hint of sandalwood. There is an attractive sense of refinement to the supple, succulent and energetic lighter weight flavors that conclude in a delicious and dusty if ever-so-slightly drying finish. 88/2022+

2016 Pommard Vieilles Vignes: (from En Brescul). A more complex if less refined nose speaks of intensely soil-inflected essence of dark berry fruit aromas that give way to textured and solidly concentrated medium-bodied flavors that possess a highly seductive sense of underlying tension that delivers excellent persistence on the ever-so-mildly rustic finish. This is a really lovely Pommard *villages* though one that will need the better part of a decade to arrive at its peak. 90/2024+

Maison Vincent Girardin (Meursault)

2016	Chassagne-Montrachet “La Maltroie”	red	89
2016	Corton Grand Cru	red	(91-93)
2016	Corton-Perrières Grand Cru	red	(90-93)
2016	Pommard “Les Grands Epenots” 1er	red	(89-92)
2016	Pommard “Rugiens” 1er	red	(89-91)
2016	Volnay “Les Champans” 1er	red	(89-91)
2016	➔ Volnay “Les Pitures” 1er	red	(90-93)
2016	Volnay “Santenots” 1er	red	(90-92)

Winemaker Eric Germain (who by the way is the brother of Jean-François Germain of Domaine Henri Germain – see above), explained that 2016 was the first year the domaine converted to biodynamic farming in their vineyards and that they are very encouraged by the results so far. As to the 2016 vintage, he noted that “we got killed by the frost in some of our vineyards but not all of them, in fact it was quite disparate. For example, in Chassagne it was awful yet in Puligny and the upper level 1ers in Meursault the vines were largely spared. The fruit came in really about as clean as one could reasonably wish for but the trick, and particularly so for the pinot, was to inspect the berries closely so as to eliminate everything that wasn’t ripe. Clean and unripe is better than rotten and unripe but neither is desirable and we were absolutely rigorous about removing everything that didn’t pass one simple test: if you wouldn’t want to eat it, eliminate it. I also chose not to use any whole clusters in the vinifications except for the Santenots and even then it was only 30%. As to the reds, I love the style as they have everything that those who love classic burgundies will look for.” The rigorous sorting that Germain refers was evident in the ripeness level of the wines and the quality is very good and in particular I was impressed with the Pitures as well as the two examples of Corton. (Vineyard Brands, www.vineyardbrands.com, AL, USA; Berkmann Wine Cellars, www.berkmann.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, Hong Kong, Ruby Red Fine Wine, www.rubyred.com.cn, Shanghai, China).

2016 Chassagne-Montrachet “La Maltroie”: A ripe, fresh and reasonably complex nose offers up notes of pepper and earth on the plum liqueur aromas. The sleek, even polished medium-bodied flavors possess good drive and while the finish is on the fruity side, it offers enough depth and persistence to be interesting. Note that this could easily be enjoyed young. (89/2021+

2016 Pommard “Les Grands Epenots”: Here there is enough reduction present to overshadow the underlying fruit though there is good freshness to the rich, dense and notably bigger flavors that possess solid power and punch on the robust, muscular and more evidently structured finale. I like the purity as well as the balance and this should age well. (89-92)/2024+

2016 Pommard “Rugiens”: (this was the only wine in the range not vinified by Germain; from Rugiens-Hauts). A relatively high-toned nose features notes of maraschino cherry, black raspberry and spice nuances, all of which is trimmed in just enough wood to mention. There is good energy to the much more mineral-driven middle weight flavors that are a blend of power and elegance on the ever-so-slightly lean finish. Stylistically speaking it’s clear that this stands apart from the other wines in the range; this isn’t to say that it’s not good because it is but this doesn’t have the same flesh. (89-91)/2026+

2016 Volnay “Les Pitures”: (from Pitures proper). Like the Grands Epenots, this 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 at once old school in style and textbook Pitures. (90-93)/2028+

2016 Volnay “Les Champans”: This is even more reduced though the reductive funk does not extend to the palate where the delicious, round and almost as rich flavors possess very good volume if perhaps not quite the same refinement as I’m used to seeing with this wine. In sum, this is perfectly good but not distinguished for what it is. (89-91)/2023+

2016 Volnay “Santenots”: (from Les Plures and Santenots Dessous; vinified with ~30% whole clusters). Soft wood frames the exceptionally ripe yet fresh liqueur-like aromas of violet, cassis, plum and spice wisps. The lush, round and highly seductive medium-bodied flavors exude a subtle minerality on the sappy, solidly complex and balanced finale. (90-92)/2024+

2016 Corton: (from Les Rognets et Corton and Les Maréchaudes). This is even riper though it still manages to remain reasonably fresh with its aromas of mocha, blueberry, earth, *sauvage* and lavender. The sleek, vibrant and muscular big-bodied flavors possess a discreet minerality that helps to add a sense of lift to the serious, youthfully austere and clearly built-to-age finish. This robust effort is classic Corton in character. (91-93)/2028+

2016 Corton-Perrières: A very pungent nose combines notes of reduction, wood and menthol. There is excellent complexity to the rich, round and relatively refined medium weight plus flavors due in part to the fine grain of the supporting tannins and balanced finish that demonstrates outstanding persistence. The mouth feel is notably finer than that of the straight Corton though there is slightly less overall depth, at least today – this of course may change as the wine ages. (90-93)/2026+

Maison Camille Giroud (Beaune)

2016	Beaune “1er” 1er	red	(89-92)
2016	Bourgogne	red	86
2016	Chambertin Grand Cru	red	(92-94)
2016	Chambolle-Musigny “Aux Echanges” 1er	red	(89-92)
2016	Charmes-Chambertin Grand Cru	red	(90-92)
2016	Clos de Vougeot Grand Cru	red	(89-92)
2016	Corton - Le Clos du Roi Grand Cru	red	(91-94)
2016	Gevrey-Chambertin	red	(87-89)
2016	➔ Gevrey-Chambertin “Lavaut St. Jacques” 1er	red	(91-93)
2016	Ladoix	red	(87-89)
2016	➔ Maranges “Le Croix Moines” 1er	red	(89-92)
2016	➔ Marsannay “Les Longeroies”	red	(89-92)
2016	Mercurey	red	(86-88)
2016	Morey St. Denis “Clos Solon”	red	(88-91)
2016	Nuits St. Georges “Les Boudots” 1er	red	(89-92?)
2016	Pommard Vieilles Vignes	red	(88-91)
2016	Santenay	red	(87-89)
2016	Santenay “La Comme” 1er	red	(89-91)
2016	Santenay “Clos Rousseau” 1er	red	(89-91)
2016	Volnay	red	(88-91)

2016	Volnay “Les Lurets” 1er	red	(90-92)
2016	➔ Vosne-Romanée “Les Chalandins”	red	(89-91)

As I detailed last year but repeat here for the benefit of those readers who may have missed it, changes have occurred at this address as longtime winemaker and *régisseur* David Croix left and was replaced Carel Voorhuis, who was the former *régisseur* of Domaine d’Ardhuy. While the 2015s were a sort of collaboration between Croix, who did the vinifications, and Voorhuis was responsible for the *élevage*, Croix and Voorhuis vinified the 2016s together. Voorhuis’ take on the vintage was “like everyone I was intensely concerned about how the vines would react after the deep frost and particularly how long it would take the vines to regenerate the burnt leaves and to develop a second crop. I say this because the speed, or lack of it, would dictate whether there was a small, or large, difference in maturities at the harvest as you can’t really vinify quality wines if half the fruit isn’t as ripe as it should be. As it turned out, there was very little difference and because the fruit was mostly uniformly ripe and super clean, there wasn’t much sorting required. Also because maturities were really very good, there was almost no chaptalization either. We used between 20 and 50% whole clusters though mainly for the wines in the Côte de Nuits. We also went with a very low sulfur approach at the crush and during the vinifications. Not surprisingly, the malos went very fast as there was no SO₂ to block the malic bacteria from getting started with their work. As to the wines, what I find so interesting is the sheer intensity of the flavors. Plus the terroirs are superbly well-delineated and overall, I just love this vintage.” I found the quality here to be largely 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).

2016 Bourgogne: A somber if pretty nose combines notes of both red and dark berries that are nuanced by wisps of plum, earth and spice. There is solid volume and punch to the delicious flavors that evidence hints of rusticity and austerity on the nicely intense finale. This should benefit from 2 to 3 years of bottle age first. 86/2020+

2016 Mercurey: This too is really quite pretty with its *sauvage*-inflected array of red currant and earth scents. The delicious, round and plum middle weight flavors exude a subtle salinity on the balanced if rustic and youthfully austere finale. This will need at least a year or two of keeping to unwind and flesh out. (86-88)/2021+

2016 Ladoix: There is a curious varnish-like element to the otherwise layered mix of dark berries, plum and newly turned earth aromas. The rich and solidly concentrated medium-bodied flavors possess a velvety mouth feel before concluding in a mildly austere, rustic and slightly warm finale. Note that my range offers the benefit of the doubt on the nose. (87-89)/2022+

2016 Santenay: A pungent nose of moderate reduction and earth leads to vibrant and well-detailed middle weight flavors that exude a subtle minerality on the delicious and lingering finish that also flashes a hint of warmth. This isn’t super-complex but I like the delivery and I suspect that more depth will develop if this is allowed a few years of cellaring. (87-89)/2021+

2016 Santenay “Clos Rousseau”: A cool yet ripe nose combines restrained aromas of plum and dark currant with those of earth and a whiff of oak. There is a lovely velvety mouth feel to the appealingly vibrant medium weight flavors that deliver fine length on the balanced and slightly austere finale. Good stuff and firm enough to reward mid-term cellaring. (89-91)/2023+

2016 Santenay “La Comme”: While the nose is compositionally similar to that of the Clos Rousseau, it’s more elegant and even lightly perfumed. The succulent and round medium-bodied flavors evidence just a bit more minerality as well as a slightly finer mouth feel, all wrapped in a lingering finale that is just a bit more structured, Patience advised. (89-91)/2024+

2016 Maranges “Le Croix Moines”: 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 middle weight flavors that possess a velvety texture along with plenty of minerality that really comes up on the youthfully austere finish. This is impressively persistent and would be a fine choice for a high quality mid-term cellaring candidate. (89-92)/2023+

2016 Volnay: (from Les Grands Champs and Les Lurets). Soft though not invisible wood still easily allows the pure, elegant and cool dark berry fruit, violet and earth-infused aromas to shine. 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 a delicious and persistent finish that is austere and rustic. I very much like the depth but this is a robust Volnay. (88-91)/2023+

2016 Volnay “Les Lurets”: This is the ripest wine to this point with its still fresh aromas of poached plum, sandalwood, tea, spice and newly turned earth. The rich and mouth coating flavors are concentrated to the point of being suave with a highly seductive mid-palate mouth feel that contrasts considerably with the markedly firm and youthfully austere finale. (90-92)/2026+

2016 Pommard Vieilles Vignes: (from 5 different parcels scattered around Pommard). An exceptionally pretty and wonderfully fresh nose is actually perfumed with its relatively elegant aromas of dark cherry, violet, plum and a whiff of earth. The highly energetic and tautly muscular middle weight flavors possess excellent intensity while delivering plenty of punch on the firm, sleek, rustic and austere finale. This is very Pommard in character and will definitely need time. (88-91)/2028+

2016 Beaune “1er”: (from Les Avaux and Aux Cras). A fresh if highly restrained nose requires aggressive swirling to eventually reveal various dark berries, violet and lavender. There is impressively good density to the relatively large-scaled flavors that possess a lovely minerality on the more forward and less obviously structured finale. (89-92)/2023+

2016 Marsannay “Les Longeroies”: This is also markedly restrained with good layering to the ultra-fresh purple fruit, earth and softly spiced aromas. The highly energetic and beautifully detailed medium weight flavors once again flash a lovely minerality that particularly comes up on the saline and firm finish that is youthfully austere. Worth considering. (89-92)/2024+

2016 Morey St. Denis “Clos Solon”: Discreet wood sets off 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. (88-91)/2021+

2016 Gevrey-Chambertin: (mostly from Les Crais). A background application of oak surrounds the more deeply pitched aroma of humus, earth, underbrush, plum and a hint of wild currant. There is a suave mouth feel to the rounded and velvety medium weight flavors that possess a lovely sense of energy while offering good persistence on the acceptably complex finale. This too should be eminently approachable young. (87-89)/2021+

2016 Vosne-Romanée “Les Chalandins”: Enough wood to warrant pointing out is present on the highly spiced and well-layered nose of poached plum, Asian-style tea and discreet anise wisps. Here too the suave and velvet-textured flavors possess an appealing sense of energy while delivering excellent depth and persistence on the balanced finish. A quality Vosne *villages* that’s worth a serious look. (89-91)/2022+

2016 Nuits St. Georges “Les Boudots”: Moderate wood and prune-like aromas make for a less than appealing nose. By contrast there is good verve and acceptable freshness to the opulent, even thick velvety and palate drenching flavors that culminate in a beautifully persistent and balanced finale. This is frankly hard to read because the nose is borderline *surmature* yet the palate impression suggests otherwise. A question mark today. (89-92?)/2024+

2016 Chambolle-Musigny “Aux Echanges”: Once again there is enough wood to warrant mentioning framing the airy and well-layered aromas of red and dark currant, blue berry, spice and pretty floral wisps. There is fine richness to the succulent and lush medium weight flavors that possess a suave mouth feel that contrasts moderately with the austere but persistent finish. As is usually the case with this 1er, it’s is a wine of grace and lace if not great complexity. (89-92)/2023+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: Notes of herbal tea can be found on the intensely earthy and *sauvage*-suffused cool dark berry aromas. The dense, serious and overtly powerful flavors possess good muscle and plenty of minerality before concluding in a balanced, long and mouth coating finish where a hint of wood arises. This built-to-age effort will need plenty of patience before it’s completely ready for prime time drinking. (91-93)/2028+

2016 Corton - Le Clos du Roi: A deft application of wood frames equally *sauvage*-inflected aromas of pungently earthy dark currant scents. The dense, powerful and mineral-driven big-bodied flavors possess excellent size and weight as well as excellent persistence on the ever more structured, youthfully austere and rustic finale. Patience again absolutely required if you wish to see this beauty at its best. (91-94)/2031+

2016 Charmes-Chambertin: (from Charmes proper). Along with the Clos de Vougeot, this is the only wine in the range where the wood treatment could be fairly described as generous as the toast and vanilla characters are strong and frankly intrusive though they do stop short of dominating the plummy and spicy liqueur-like dark berry aromas. Otherwise there is outstanding richness to the opulent and caressing middle weight plus flavors that coat the palate with dry extract on the persistent but not especially complex finish. Relative to the Clos du Roi or Chambertin, this is a bit one-dimensional if not actually simple. (90-92)/2024+

2016 Chambertin: Once again there is a hint of the *sauvage* to the fresh and intensely earthy wild dark berry aromas that are trimmed in moderate wood influence. There is fine richness and excellent power to the focused, intense and energetic flavors that culminate in an impressively long finish that is shaped by distinctly firm but fine tannins. This will also need plenty of time to arrive at its apogee. (92-94)/2031+

2016 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). This is almost overwhelmingly oaky and while the red currant, raspberry and earth aromas are not completely overshadowed, it's close. More positively there is fine density to the suave, seductive and sappy large-scaled flavors that are shaped by firm but not really austere tannins on the delicious finish where the oak is present though much less so. If this can eat its considerable wood it should be quite good but that is not a given. (89-92)/2028+

Domaine Georges Glantenay (Volnay)

2016	Bourgogne – Pinot Noir “Maison Dieu”	red	86
2016	➔ Chambolle-Musigny	red	89
2016	Pommard	red	88
2016	➔ Pommard “Les Rugiens Hauts” 1er	red	91
2016	Volnay	red	88
2016	➔ Volnay “Les Brouillards” 1er	red	92
2016	➔ Volnay “Les Santenots” 1er	red	91

The young Guillaume Glantenay, and his sister Sarah, have recently taken the reins of this familial 8 ha domaine that traces its roots to the 17th C. 2013 was their first vintage and much of their early days were spent upgrading the *cuvierie* and equipment, adding cellar space and basically becoming operationally efficient. The viticultural philosophy is *lutte raisonnée*, or the idea of treating only when a specific threat has been identified as opposed to the traditional method of treating in anticipation of a problem. The soils are plowed with no weed killers, herbicides or anti-rot treatments. The fruit is harvested manually with sorting done first in the vineyards and then again at the *cuvierie*. The lower level fruit is 100% destemmed and if ripeness levels permit, 15 to 20% of the stems are retained for the 1ers. Once the must is in the fermenters it is cooled to between 10 and 12° C and then allowed to do as it pleases, at least so long as the temperatures do not rise above 32° C. The total *cuvaison* typically lasts for one month with no punch downs as Glantenay stresses that he wants the “finest tannins that I can obtain.” To this end, the new wine is given an unusually long *débourbage* (lees settling) of 8 to 10 days. New wood ranges from none for the regional wines, 20% for the *villages* and between 50 and 60% for the 1ers. The *élevage* lasts for around 10 months for the regional wines and between 15 and 18 for the *villages* and 1ers; all the reds are bottled unfinned and unfiltered while the whites (to be reviewed in Issue 71), are fined but not filtered. Overall the domaine produces around 45,000 bottles annually where 90% of it is in red. Consistent with Glantenay’s desire for ultra-fine tannins, the style here is one of elegance and refinement though as the following reviews will make clear, that doesn’t mean that age-worthy reds are not produced. As to the wines, I was impressed with the quality and this is a source to watch carefully as the domaine has the *terroirs* as well as two very enthusiastic managers. I should note that the 1er holdings are considerably larger than the list of wines would suggest due to the frost in 2016. For example, there is normally a Chambolle Les Feusselottes, Volnay Le Ronceret, Monthélie Les Champs Fuillot and a Pommard Les Combes Dessus. (Private Cask Imports, www.twinvinesinc.com/private-cask-imports, FL, USA; Liberty Wines, www.libertywine.co.uk, UK; Newfoundland Labrador Liquor Corporation, www.nliquor.com, Canada).

2016 Bourgogne – Pinot Noir “Maison Dieu”: A perfumed, ripe and attractively fresh nose mixes notes of earth and red and dark berries. The delicious and round flavors are quite succulent, indeed even juicy before concluding in a lingering finish that evidences only a whisper of rusticity. 86/2020+

2016 Volnay: (from 11 parcels that total 1.79 ha). Here too an attractively perfumed and fresh nose speaks of the ripe essence of red currant and soft floral wisps. 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. This is sufficiently forward that it could easily be enjoyed young. 88/2021+

2016 Pommard: There is just enough reduction to knock down the expressive of the nose though I doubt that it will last as there is both a lovely freshness and inner mouth perfume to the sleek, round and fleshy medium weight flavors that deliver fine persistence on the bitter cherry pit-inflected finale. This generously proportioned effort is a relatively refined Pommard *villages* as there is only a trace of rusticity. 88/2022+

2016 Chambolle-Musigny: Here too the perfumed nose is strikingly pretty with its pure and high-toned aromas of red and dark cherry, sandalwood and lavender scents. The wonderfully refined and lilting flavors possess a lovely sense of energy and good minerality, all wrapped in a persistent, focused and refreshing finale. A classic Chambolle of lace and grace. 89/2022+

2016 Volnay “Les Santenots”: (from a .40 ha holding in Santenots du Milieu). Yet again the aromatics are elegant and perfumed with a really pretty essence of red cherry, raspberry, violet and acacia blossom nuances. There is a taut muscularity to the well-detailed and relatively powerful flavors that retain plenty of punch on the driving finish. This is a wine that could be enjoyed young but has the stuffing and structure to repay up to a decade of keeping. 91/2024+

2016 Volnay “Les Brouillards”: (from a 1.10 ha holding). Like the Pommard *villages* there is a trace of reduction that I also doubt will persist as the notably refined 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. 92/2026+

2016 Pommard “Les Rugiens Hauts”: (from a .22 ha holding). This is also mildly reduced but it doesn’t appear to be seriously so. The impressively intense and beautifully delineation middle weight plus flavors brim with minerality on the refined finish that flashes first-rate length. This is perhaps not a classic Rugiens in terms of size, weight and power but on the other hand, it offers unusually good refinement in a harmonious package. Lovely stuff. 91/2026+

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

2016	Beaune “Boucherottes” 1er	red	(89-91)
2016	Bourgogne – Pinot Noir	red	86
2016	➔ Bourgogne-Hautes Côtes de Nuits	red	87
2016	➔ Chambolle-Musigny	red	(89-91)
2016	Echézeaux Grand Cru	red	(91-93)
2016	Moulin-à-Vent “En Mortperay”	red	(86-88)
2016	Pommard “Les Arvelets” 1er	red	(90-92)
2016	Pommard “Les Pézerolles” 1er	red	(88-91)
2016	Pommard “Les Chanlins” 1er	red	(89-92)
2016	Richebourg Grand Cru	red	(91-94)
2016	Savigny-lès-Beaune “Clos des Guettes” 1er	red	(89-92)
2016	Vosne-Romanée “Clos de la Fontaine”	red	(87-89)
2016	Vosne-Romanée “Les Chalandins”	red	(87-90)
2016	➔ Vosne-Romanée “Aux Réas”	red	(89-91)

There are important changes afoot for the various Gros domaines that include Anne-Françoise Gros, Anne Gros, Michel Gros and Gros Frères et Soeurs as Collette Gros (of Gros Frères et Soeurs) has divided her estate among her nieces and nephews. While the specific details and amounts of each transfer had not been completely finalized as of January 2018, 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. I will of course keep readers abreast of the final details for each of the four domaines when they are available.

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). I remind readers that 2015 was the last vintage for the Maizières for several years as it is being replanted. (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.frazierwines.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).

2016 Bourgogne – Pinot Noir: (from 3 parcels in Pommard). A discreet touch of wood can be found on the red berry, plum and earth-scented nose. The racy, detailed and intense flavors exude a subtle minerality onto the delicious, clean and bracing finale. 86/2019+

2016 Bourgogne-Hautes Côtes de Nuits: (made with no added sulfites). A much earthier if slightly more complex nose features notes of dark pinot fruit along with floral and spice wisps. The sleeker and finer middle weight flavors possess slightly more evident minerality before concluding in a saline and equally refreshing finish. Lovely stuff. 87/2020+

2016 Moulin-à-Vent “En Mortperay”: (70% lost to hail and as such no whole clusters were used). Notes of herbal tea, pepper and red berries lead to energetic if slightly edgy flavors that lack a bit of precision on the otherwise reasonably persistent if ever-so-mildly bitter finish that isn't as well-balanced as it could be. (86-88)/2021+

2016 Vosne-Romanée “Clos de la Fontaine”: (a ~.40 ha *monopole* of the domaine). Restrained aromas that blend notes of both red and dark currant with those of spice, floral and a hint of tea slide gracefully into seductively textured, delicious and caressing medium-bodied flavors that offer solid length if only average depth on the slightly warm finish. (87-89)/2022+

2016 Vosne-Romanée “Les Chalandins”: Here too the nose is relatively restrained with spicier aromas of cool essence of red cherry that are trimmed in just enough wood to mention. The sleek, delicious and appealingly vibrant flavors possess a sappy mouth feel while exhibiting solid persistence on the ever-so-slightly more complex and firmer finale. (87-90)/2023+

2016 Vosne-Romanée “Aux Réas”: Slightly more evident wood serves as the backdrop for the even spicier aromas that include notes of Asian-style tea, violet, plum and both red and dark raspberry. The rich, generously proportioned and succulent flavors coat the palate with sappy dry extract while offering lovely depth and length on the balanced finale. This is a lovely *villages* and the natural class of Vosne is evident. (89-91)/2023+

2016 Chambolle-Musigny: (from 5 separate *lieux-dits*). Here the wood treatment is not subtle as notes of menthol, toast and vanilla appear though they're not so strong as to overshadow the otherwise ultra-fresh and pure essence of dark cherry and lavender. The medium weight flavors possess a polished mouth feel thanks to the fine-grained tannins that shape the lightly mineral-inflected finish. The acidity is bright but not drying and this should drink well young if preferred. (89-91)/2022+

2016 Beaune “Boucherottes”: A pungent nose of wood toast and reduction introduce round and supple middle weight flavors that caress the palate as there is an abundance of tannin-buffering dry extract on the moderately complex finish that is shaped by pliant tannins that are sufficiently firm to suggest that this should reward mid-term cellaring. (89-91)/2022+

2016 Savigny-lès-Beaune “Clos des Guettes”: (only 2 barrels vs 14 normally were produced). Here the nose is similar to that of the Boucherottes and unreadable. Otherwise the vibrant medium weight flavors possess a sleek mouth feel that is also due to the firmer yet still relatively fine-grained tannins, all wrapped in a muscular and youthfully austere finale. This will need a few years to come together but it should be a lovely effort in time. (89-92)/2024+

2016 Pommard “Les Pézerolles”: Once again there is enough reduction and oak toast to push the underlying fruit to the background. There is good freshness in the mouth as the vibrant and well-detailed medium-bodied flavors also possess a relatively refined mouth feel though the delicious and persistent finish is slightly sweet. This sweetness may dissipate once the wood treatment is better integrated though at present it's not subtle. (88-91)/2022+

2016 Pommard “Les Arvelets”: Reduction dominates the nose at present. On the plus side there is excellent punch and really lovely detail to the slightly bigger and richer flavors that exude a lovely minerality on the youthfully austere, balanced and lengthy finish. I like the delivery and this too should amply repay up to a decade of cellaring. (90-92)/2024+

2016 Pommard “Les Chanlins”: There is good ripeness and freshness to the earthy aromas of red and dark cherry that are trimmed in notes of violet, oak and menthol. The more concentrated and powerful large-scaled flavors possess fine mid-palate density though not quite the same focus and delineation on the moderately warm finale. (89-92)/2024+

2016 Echézeaux: (from a .26 ha parcel of vines planted in 1931 in the *climat* Champs Traversin, which is occasionally referred to as Le Petit Cîteaux). Toasty and markedly floral aromas of spiced plum, lavender, violet and red cherry introduce concentrated and generously proportioned medium-bodied flavors that brim with sappy dry extract that also buffers the moderately firm tannins on the seductive yet powerful and well-balanced finish. Good quality here. (91-93)/2026+

2016 Richebourg: (the Richebourg parcel now totals .6 ha after it was combined with the vines that formerly belonged to Michel Gros, which he agreed to exchange so that he could retain the Vosne 1er Clos de Réas as a *monopole*. The Richebourg vines have been replanted 3 times and they are now 15+, 25+ and 70+ years of age). Here too a moderate wood influence frames the ripe, pure and cool aromas of plum, violets and spicy Asian-style tea. The equally pure broad-shouldered flavors ooze a fine minerality on the energetic and powerful finish that does a slow build from the mid-palate to the explosive finale. I very much like the underlying sense of tension and this is a classically styled Richebourg that is built-to-age yet not quite so structured as to preclude opening a bottle after only 6 to 8 years. (91-94)/2028+

Domaine Antonin Guyon (Savigny-lès-Beaune)

2016	Aloxe-Corton “Les Fournières” 1er	red	(88-90)
2016	Aloxe-Corton “Les Vercots” 1er	red	(88-91)
2016	➔ Bourgogne-Hautes Côtes de Beaune	red	87
2016	Chambolle-Musigny “Les Cras”	red	(88-91)
2016	Charmes-Chambertin Grand Cru	red	(89-91)
2016	➔ Chorey-lès-Beaune “Les Champs Longs”	red	(88-91)
2016	Corton-Bressandes Grand Cru	red	(89-91)
2016	Corton-Clos du Roy Grand Cru	red	(89-92)
2016	Gevrey-Chambertin “Carougeot”	red	(86-89)
2016	Gevrey-Chambertin “La Justice”	red	(87-90)
2016	Pernand-Vergelesses “Les Vergelesses” 1er	red	(87-90)
2016	Savigny-lès-Beaune “Les Goudelettes”	red	(87-89)
2016	Volnay “Clos des Chênes” 1er	red	(88-91)

This large 48 ha domaine is directed by Dominique Guyon and his *maître de chai* Vincent Nicot. As to the 2016 vintage they noted that “the early season frost cost us dearly in some parcels yet yields in others were almost normal. It seems to us that the rainfall of the night of April 26, which wasn’t everywhere, seemed to explain why the damage on the morning of the 27th was so disparate as those parcels where there was precipitation definitely suffered more extensive frosting. What was so interesting, at least in an intellectual sense, was that when the sun hit the vineyards around 8 am, you could literally see the vines start to burn and turn brown and by 10 am, many of the vineyards were completely black. The wet weather continued into May and June and mildew became a real challenge to tame and worse, the vines that had been frosted, were harder hit as they were weakened. There was even a bit of oidium though conditions finally turned in our favor in July and then August and September were pretty much ideal. We chose to begin picking on the 23rd of September and brought in clean and ripe fruit that had good potential alcohols as well as solid, but not high, acidities. The quality of the fruit was one thing but the disparate yields made some of the vinifications somewhat more complicated. Overall, 2016 produced classically styled reds and whites and we’re quite happy with the results.” 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; Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com and Friarwood Ltd., www.friarwood.com, all UK).

2016 Bourgogne-Hautes Côtes de Beaune: There is a touch of autumn leaf character to the very fresh and cool aromas of various dark berries and earth. I like the sense of underlying tension to the well-detailed and lightly mineral-inflected flavors that possess a caressing mouth feel on the lingering finish. This is a very good and unusually ripe example of the genre. Recommended. 87/2020+

2016 Chorey-lès-Beaune “Les Champs Longs”: (4 barrels vs 30 produced). Moderate amounts of wood and menthol can be found on the red and dark raspberry scents that are trimmed in plenty of freshly turned earth. The velvety and impressively concentrated flavors possess excellent richness before terminating in a balanced and lingering finish. This too is really quite good and would make an excellent choice for an upper level house red. Also recommended. (88-91)/2021+

2016 Savigny-lès-Beaune “Les Goudelettes”: (5 barrels produced vs 40). A more elegant and cooler if not quite as ripe array is composed by notes of red cherry, raspberry and a whiff of autumn leaf character. There is a beguiling sense of energy to the well-detailed and lightly stony middle weight flavors that don’t possess anywhere near the same density as those of the Chorey, all wrapped in a youthfully austere, clean and saline-inflected finish. (87-89)/2021+

2016 Pernand-Vergelesses “Les Vergelesses”: (sold under the label of Domaine Dominique Guyon). A pungent nose consists of wood toast, menthol, warm earth, plum and a hint of game. As one would expect there is more size, weight and density to the more muscular medium-bodied flavors that deliver acceptable depth and length on the bitter cherry-infused finish. Despite having better underlying material, the balance isn’t quite as complete due to a touch of dryness. (87-90)/2022+

2016 Chambolle-Musigny “Les Cras”: (Les Cras is a split-rated vineyard and this is from the *villages* portion). Moderately generous wood frames pretty floral, plum and softly spice dark berry aromas. The succulent, round and seductively textured flavors exude a fine bead of minerality on the utterly delicious and quite saline finish. This is very Chambolle in character and should be approachable young if that’s your preference. (88-91)/2022+

2016 Gevrey-Chambertin “La Justice”: A much more discreetly wooded nose offers up liqueur-like aromas of red cherry and raspberry. The medium weight flavors are also quite seductive as the natural finesse of a typical La Justice is on parade, all wrapped in a vibrant finish that is a bit less complex and mineral-inflected. Still this is also very pretty. (87-90)/2021+

2016 Gevrey-Chambertin “Carougeot”: Markedly more prominent wood influence envelopes the aromas of plum and somber red berry fruit. There is an attractive mouth feel to the very round if not particularly concentrated flavors that offer acceptable length but are somewhat one-dimensional at present. Note that this should drink well very young. (86-89)/2020+

2016 Charmes-Chambertin: (from a tiny .085 ha parcel in Charmes proper which is enough in most vintages for only 1 barrel). An overtly toasty nose displays notes of both red and dark berries, earth and a touch of the *sauvage*. Like the Carougeot, the medium weight and very round flavors possess an attractive mouth feel despite not being particularly dense though they do offer better depth and persistence. Once again, this should drink well relatively young. (89-91)/2023+

2016 Volnay “Clos des Chênes”: (the Guyon parcel directly abuts Taillepiéds). Notes of reduction and wood render the nose tough to evaluate today. Otherwise there is both good density and punch to the more mineral-suffused medium weight flavors that possess better power and persistence though the finish is very, very austere and as such, this won't be for everyone. (88-91)/2024+

2016 Aloxe-Corton “Les Fournières”: (from rocky, flinty soil that drains extremely well). A brooding but agreeably fresh nose combines notes of earth and smoke with those of red and dark currant. The supple, round and nicely textured flavors culminate in a reasonably well-balanced finish that flashes hints of rusticity, austerity and very mild warmth. (88-90)/2023+

2016 Aloxe-Corton “Les Vercots”: (from deeper soil with a high clay content). Here the nose is compositionally similar to that of the Fournières if perhaps just a bit fresher and exhibiting a touch of wood influence. The mouth feel of the sappy medium weight flavors is also quite pliant while delivering acceptable length on the rustic, slightly warm and naturally sweet finish. There is a bit more depth but the sweetness may not be for everyone. (88-91)/2023+

2016 Corton-Bressandes: Very generous wood doesn't dominate the ultra-fresh aromas of red and dark cherry, earth and spice but it's far from subtle. The caressing, round and surprisingly supple flavors possess a lovely sense of energy though once again the youthfully austere finish is noticeably sweet, which of course is not a fault per se but again it may not be for everyone. (89-91)/2023+

2016 Corton-Clos du Roy: This is aromatically similar to the Bressandes but with a touch of menthol. The slightly bigger flavors possess a bit more mid-palate density and more minerality as well though the bitter cherry-inflected finish is again noticeably sweet and slightly warm as well. This should drink well much earlier than is typical for this wine. (89-92)/2023+

Maison Harbour (Savigny-lès-Beaune)

2016	Corton Grand Cru	red	92
2016	➔ Gevrey-Chambertin “La Justice”	red	89
2016	➔ Gevrey-Chambertin “Pressonnier”	red	89

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 71). It is sorted by hand and then completely destemmed except for the Corton which is vinified with a bit of whole clusters. Nicholas is quick to point out though that the destemming is done very gently as the idea is not to crush the berries so as to have more of a whole berry effect during the early phase of the vinification. There is no thermoregulation and the ferments are done entirely with natural yeasts while employing as little sulfur as can be justified given the cleanliness of the crop. The extraction regime is deliberately on the lighter side and when the fermentation is dry, the solids are pressed by hand where the new wine is given a 3 to 4 day lees settling. The wines are then transferred to traditional oak barrels of which almost none of it is new. The *élevage* period is typically divided between 12 months in cask with another 3 to 6 in tank. The wines are fined and filtered only if absolutely necessary and then bottled by a professional service using the Diam 30 brand composite cork. The style is neither particularly modern nor traditional and while there is an emphasis on pure fruit, I would not describe the wines so much as fruit-driven but rather transparent. And in contrast to the trendy style among certain young *vignerons* in Burgundy today who also make relatively fruit-forward wines (which some in Burgundy derisively refer to as “fast wine”), here there is depth and structure to go with it as these wines should repay mid-term cellaring. Overall, I have been able to taste several vintages of the Harbour wines and the results are impressive for such young winemakers and this is an address to watch carefully over the next few years. The Harbour's noted that their 2016s were bottled in December 2017. (Passionné de Vin Imports, CA, USA).

2016 Gevrey-Chambertin “La Justice”: Elegant and airy aromas of essence of red berries and a trace of earth lead to precise, delicious and energetic middle weight flavors that are shaped by ultra-fine grained tannins on the balanced, mildly austere and lingering finish. This is very La Justice in style, which is to say a Gevrey *villages* of refinement. 89/2021+

2016 Gevrey-Chambertin “Pressonnier”: A more deeply pitched nose combines notes of both red and dark cherry with those of newly turned earth and a whisper of the *sauvage*. While the mouth feel of the medium-bodied flavors is a bit more muscular, it still remains relatively refined thanks to the sappy dry extract and, like the La Justice, the fine-grained tannins on the balanced finish. In short, this succulent effort is more complex and the La Justice is more refined. A qualitative choice. 89/2022+

2016 Corton: (vinified with 50% whole clusters). A discreet application of wood sets off the even more deeply pitched aromas that include plenty of floral with 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 pit-inflected finish. In contrast to the prior two wines that should drink relatively well in their youth, this will need at least 5 years or so first. 92/2024+

Domaine Heitz-Lochardet (Chassagne-Montrachet)

2016	➔ Pommard “Les Pézerolles” 1er	red	91
2016	Pommard “Clos des Poutures” 1er	red	90
2016	➔ Pommard “Les Rugiens” 1er	red	93
2016	➔ Volnay “Taillepieds” 1er	red	93

The young Armand Heitz directs this small but growing domaine whose range of reds will continue to expand over the next few years. With respect to the 2016 vintage, like most of his colleagues he lamented the “incredibly damaging effects of the frost along with subsequent losses due to the severe attack of mildew. I’m a relative newbie but no one that I spoke to said that they had ever seen frost damage like this before. We did however in the end manage to arrive at the harvest and the trick was not so much to eliminate damaged fruit as there really was very little of it. What we did watch out for carefully though was fruit that had differing maturities due to the second generation fruit not being quite as ripe as the first generation. As usual I used 100% whole clusters in the vinifications and vinified quite softly as I knew from the thick skins that the necessary structure would be there naturally with no need to push the extractions. As to the wines, I really quite like them because for me they combine the best attributes of both 2015 and 2014.” I agree with Heitz’ take and since I have been visiting the domaine I would say that this group of 2016s is the best that I have seen to this point. Heitz noted that they were bottled in August, 2016 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).

2016 Pommard “Clos des Poutures”: (a .66 ha monopole). There is a whiff of reduction that is enough to push the underlying fruit to the background but not the floral and earth nuances, both of which can also be found on the vibrant, well-detailed and tautly muscular flavors that culminate in a saline, youthfully austere and moderately firm finale. 90/2023+

2016 Pommard “Les Pézerolles”: An elegant, airy and cool nose is composed of essence of red cherry, lavender and soft spice aromas that are trimmed in a subtle application of wood. The elegant, even lilting middle weight flavors evidence notably more minerality on the wonderfully textured, refined and well-balanced finale. This is a lovely Pézerolles fashioned in a style that should permit reasonably early accessibility but also an ability to reward up to a decade of development. 91/2024+

2016 Pommard “Les Rugiens”: (from a .43 ha parcel in Rugiens-Hauts). Here the slightly less elegant and more deeply pitched nose offers up an attractively fresh and well-layered array of cherry, raspberry, violet, acacia and plenty of spice nuances. As one would expect, the medium weight plus flavors are notably bigger and more muscular with excellent power and drive on the delineated, mineral-inflected and much firmer finish. This youthfully austere effort is classic Rugiens and as such will need at least a decade of patience and probably more like 12 to 15 years of it. 93/2028+

2016 Volnay “Taillepieds”: This is the only one of the four wines in the range where the wood regimen could not be described as discreet though even here it is by no means intrusive as the cool and airy aromas of red berries, plum and floral-suffused aromas are easily appreciated. The strikingly refined, intense and chiseled medium-bodied flavors brim with both dry extract and minerality, all wrapped in a highly energetic, focused and youthfully austere finish. Like the Rugiens this is going to require extended keeping to see it at its peak. In a word, excellent. 93/2028+

Domaine Huber-Verdereau (Volnay)

2016	Bourgogne Pinot Noir	red	86
2016	Bourgogne-Hautes Côtes de Beaune	red	(84-86)
2016	Monthélie “La Combe Danay”	red	(84-86)
2016	Pommard “Les Bertins aux Vaumuriens Hauts”	red	87
2016	Pommard “Clos du Colombier”	red	87
2016	Volnay “Les Frémiets aux Robardelles”	red	86

Thiébauld Huber, who runs this 9.5 ha domaine, was stoic about the tiny yields he realized in 2016. When I remarked upon this, he joked that “after the disasters with the hail that we had in 2012, 2013 and 2014, I’ve had a lot of practice! Besides, we finally had good quantities in 2017 so it’s a bit easier now to try to accept how much the frost cost us. For example, in a reasonable vintage we can produce around 300 hl but in 2016, we made only 55 hl or around 20% of a normal vintage. At least the damage was disparate in the sense that losses weren’t the same everywhere but unfortunately, those sectors where we have the bulk of our vines were hit very hard. I chose to begin picking on the 23rd of September and at least we lost almost nothing to sorting as the fruit was spotless and reasonably ripe with good if not perfect uniformity in terms of maturities. In the end I like the quality but let’s be honest – 2016 is not a great vintage as the stress the vines underwent is evident in the wines. And notwithstanding my joke about having practice being stoic, I would just as soon forget the growing season of 2016.” Huber’s honesty is admirable and I would agree with him that his 2016 reds are perfectly alright but he clearly has made better wines. 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 to creep up as was the case with a few of these 2016s. Huber noted that he bottled the reds between September 2016 and January 2017. Lastly, due to the tiny quantities, Huber was forced to combine several vineyards that are normally bottled separately. (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).

2016 Bourgogne Pinot Noir: Notes of pepper and earth add breadth to the agreeably fresh red and dark currant aromas. There is both good detail and vibrancy to the delicious flavors that exhibit touches of rusticity and austerity on the supple finish. 86/now

2016 Bourgogne-Hautes Côtes de Beaune: (this blend contains ~20% Pinot Beurot; from yields of only 8 hl/ha). Noticeable volatile acidity is present on the relatively high-toned red berry aromas. The racy and intense flavors possess an appealing sense of energy but the finish is a bit dry and even slightly clipped. (84-86)/now

2016 Monthélie “La Combe Danay”: Notes of wood and volatile acidity are present on the ultra-fresh and bright aromas of primarily red cherry. Once again there is both good energy and delineation to the middle weight flavors that also exhibit some dryness on the somewhat tangy finish. This is not without interest but it would be fair to say that it is also not without a few issues even if they are not fatal. (84-86)/now

2016 Volnay “Les Frémiets aux Robardelles”: (this *cuvée* combines fruit from the 1er Les Frémiets and the *villages* Robardelles). A subtle but not invisible hint of volatile acidity can be discerned on the more deeply pitched aromas of plum, dark currant and a hint of violet. There is notably better richness to the mid-palate of the medium-bodied flavors though here too there is noticeable dryness to the rustic and slightly short finish. I would not advise aging this. 86/now

2016 Pommard “Les Bertins aux Vaumuriens Hauts”: (this *cuvée* combines fruit from the 1er Les Bertins and the *villages* Vaumuriens Hauts). Here too there is a hint of volatile acidity on the earthier aromas of essence of plum and dark cherry. There is excellent volume to the round, supple and caressing medium weight flavors that exude a subtle minerality on the slightly more persistent finish where a hint of dryness appears though it’s less evident than in the preceding wines. 87/2020+

2016 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). An all-but invisible hint of volatile acidity doesn’t really detract materially from the distinctly earthy aromas of various dark berries and soft spice wisps. The sleek, intense and delicious flavors possess a lovely sense of underlying tension before culminating in a solidly persistent finish where once again there is a trace of dryness. The balance isn’t ideal but this is not without a certain appeal as it’s certainly pretty. 87/2021+

Maison Louis Jadot (Beaune)

2016	Beaune "Boucherottes" 1er	red	(86-88)
2016	Beaune "Clos de Couchereaux" 1er	red	(87-90)
2016	Beaune "Les Cras" 1er	red	(89-92)
2016	Beaune "Grèves" 1er	red	(88-91)
2016	Beaune "Theurons" 1er	red	(87-89)
2016	Beaune "Clos des Ursules" 1er	red	(89-91)
2016	Bonnes Mares Grand Cru	red	(92-95)
2016	➔ Bourgogne "Le Chapitre"	red	(87-89)
2016	Chambertin Grand Cru	red	(92-95)
2016	Chambertin-Clos de Bèze Grand Cru	red	(93-95)
2016	➔ Chambolle-Musigny "Les Amoureuses" 1er	red	(93-95)
2016	➔ Chambolle-Musigny "Les Baudes" 1er	red	(90-93)
2016	Chambolle-Musigny "Les Drazeyes"	red	(88-91)
2016	Chambolle-Musigny "Les Feusselottes" 1er	red	(89-92)
2016	➔ Chambolle-Musigny "Les Fuées" 1er	red	(91-93)
2016	Chambolle-Musigny "Les Sentiers" 1er	red	(90-92)
2016	Chapelle-Chambertin Grand Cru	red	(92-95)
2016	Charmes-Chambertin Grand Cru	red	(90-93)
2016	Chorey-lès-Beaune "Les Beaumonts"	red	(86-89)
2016	Clos St. Denis Grand Cru	red	(92-95)
2016	Clos de la Roche Grand Cru	red	(92-94)
2016	Clos de Vougeot Grand Cru	red	(92-94)
2016	Corton-Clos du Roi Grand Cru	red	(91-94)
2016	Corton-Grèves Grand Cru	red	(90-93)
2016	Corton-Pougets Grand Cru	red	(91-93)
2016	Côte de Nuits-Villages "Le Vaucrain"	red	(87-90)
2016	Echézeaux Grand Cru	red	(92-94)
2016	➔ Gevrey-Chambertin	red	(89-91)
2016	➔ Gevrey-Chambertin "Les Cazetiers" 1er	red	(91-93)
2016	➔ Gevrey-Chambertin "Clos St. Jacques" 1er	red	(92-94)
2016	Gevrey-Chambertin "Estournelles St. Jacques" 1er	red	(90-92)
2016	➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	(91-93)
2016	➔ Gevrey-Chambertin "Petite Chapelle" 1er	red	(90-93)
2016	Marsannay "Clos du Roy"	red	(89-91)
2016	➔ Marsannay "Longeroies"	red	(89-92)
2016	Mazis-Chambertin Grand Cru	red	(91-94)
2016	Monthélie "Champs Fulliot" 1er	red	(87-90)
2016	Monthélie "Les Sous Roches"	red	(87-89)
2016	Morey St. Denis "Clos des Ormes" 1er	red	(90-92)
2016	Musigny Grand Cru	red	(93-96)
2016	Nuits St. Georges	red	(87-89)
2016	➔ Nuits St. Georges "Les Boudots" 1er	red	(90-93)
2016	➔ Nuits St. Georges "Les Vaucrains" 1er	red	(91-93)
2016	Pernand-Vergelesses "Clos de la Croix de Pierre" 1er	red	(88-90)
2016	Pommard	red	(87-90)
2016	Pommard "Clos de la Commaraine" 1er	red	(90-92)
2016	➔ Pommard "Les Rugiens" 1er	red	(91-93)
2016	Santenay "Clos de Malte"	red	(87-90)
2016	Santenay "Clos des Gatsulards"	red	(87-89)
2016	Savigny-lès-Beaune "Clos des Guettes" 1er	red	(87-89)
2016	Savigny-lès-Beaune "La Dominode" 1er	red	(87-90)
2016	Savigny-lès-Beaune "Les Narbantons" 1er	red	(87-89)

2016	➔ Volnay “Les Chanlins” 1er	red	(90-93)
2016	Volnay “Clos de la Barre” 1er	red	(90-92)
2016	➔ Volnay “Clos des Chênes” 1er	red	(91-93)
2016	Volnay “Santenots” 1er	red	(89-92)
2016	Vosne-Romanée	red	(88-91)
2016	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	(91-93)
2016	Vosne-Romanée “Les Chaumes” 1er	red	(88-91)
2016	➔ Vosne-Romanée “Les Suchots” 1er	red	(91-93)
2015	➔ Beaune “Grèves” 1er	red	91
2015	Bourgogne “Le Chapitre”	red	87
2015	Chambertin-Clos de Bèze Grand Cru	red	95
2015	Chapelle-Chambertin Grand Cru	red	94
2015	Clos de Vougeot Grand Cru	red	94
2015	Corton-Pougets Grand Cru	red	94
2015	Echézeaux Grand Cru	red	92
2015	Gevrey-Chambertin	red	87
2015	Ladoix	red	87
2015	Marsannay	red	87
2015	Nuits St. Georges	red	88
2015	➔ Nuits St. Georges “Les Boudots” 1er	red	92
2015	Pommard	red	88

Technical director Frédéric Barnier described 2016 as having a “growing season that was a bit rock and roll in terms of what it visited upon the vines. The late winter was relatively warm and quite wet and this was a problem because we couldn’t get the tractors in the vineyards to uproot and replant the dying or dead vines. Bud break was about normal but then warm temperatures really allowed the vines to develop rapidly and that was particularly true for those sectors that are naturally precocious. We then had a highly unfortunate confluence of events in late April where there was rain, wet soils, clear skies, no wind and rapidly falling temperatures that created the ideal conditions to burn the tender shoots to a crisp when the sun rose on the 27th of April. While the damage was disparate, it was nonetheless considerable and the chardonnay was even harder hit than the pinot because it is usually a week to 10 days in advance. From that point forward until the 15th of July conditions were not really warm but not cool either coupled with an enormous amount of rainfall that unleashed a virulent attack of mildew. The wet soils really complicated treating the vines because it was difficult to get the machinery into the vineyards exactly when you wanted. The flowering took place moderately late and under relatively good conditions though it didn’t finish until almost the end of June. There wasn’t much shatter except on the Combe de Lavaut and there is cost us around 35% of the potential crop. For example, I figure that we lost close to the equivalent of 7 barrels out of 21 potentially in Clos St. Jacques. Our luck finally turned and July, August and September were sunny and quite dry, indeed to the point that some vines even evidenced the signs of hydric stress which of course retarded development. This explains why the second generation of fruit was able to largely, if not completely, catch up to the maturity levels of the first generation. While these kinds of estimates are always full of assumptions, this delay in maturities probably made up between 2 and 3 weeks of difference relative to the maturities of the first generation fruit. By contrast, the *véraison* was all over the map though given the difference in maturities, that was to be expected. There was a storm on the 15th of September that dropped close to 60 mm of rain and many growers panicked, particularly on the white side, thinking that we were going to have another 2013 where the storm would cause the fruit to turn. However, due to the fact that there was no electricity during the storm there was no phenomenon of browning and thus fruit picked at that time was harvested too early. In fact, it was odd to be in some of our chardonnay vineyards where everyone else was finished and we were just starting! We picked from the 27th of September to the 8th of October and the fruit, in both colors, was largely spotless, Chablis excepted, along with a fairly high incidence of shot berries. Yields though were another story as quantities for the chardonnay ranged from basically normal to as much as -90%! It was largely the same story in pinot but the overall yields were even lower. There was really no pattern to the quantities we realized and in the end it was a vineyard by vineyard story where one vineyard was almost normal and its neighbor was crushed. In the Côte de Nuits, Chambolle and Marsannay were the worst hit and in the Côte de Beaune it was Savigny. Potential alcohols were variable but as a good average I would put them between 12.5 and 13% in both colors. Acidities were correct but not high with post-malo pHs in the 3.65 to 3.7 range, which is high enough that some pHs in 2015 were lower, which isn’t what you would really expect. I didn’t use much whole clusters in the vinifications except in Chambolle where we needed them just to have sufficient volume. As to the wines, 2016 gave us a bit of everything, which is to say some great wines, some excellent and some very good but like the pattern of yields, quality is also disparate. The style though is another question and I confess to loving the energy and transparency of the 2016s and this is true of both the reds and the whites.” I believe Barnier’s take on the quality of the Jadot 2016s is entirely accurate, which is to say that there are some outstanding reds and a few excellent ones but overall, I would describe the quality as very good rather than genuinely great. I would further observe that, as is often

the case, many wines display overtly generous wood influence that would normally be cause for at least some concern. However, over many years of visiting Jadot the wines have normally proven particularly adept at successfully integrating their wood and as such, my predicted ranges offer the benefit of the doubt that the wines will do the same in 2016. Note that a number of 2015'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).

2016 Chorey-lès-Beaune “Les Beaumonts”: A background application of wood frames ripe and fresh red berry fruit aromas that are trimmed in soft earth nuances that can also be found on the nicely textured and rich flavors that deliver good if not special depth and length on the ever-so-mildly warm finale. (86-89)/2021+

2016 Santenay “Clos de Malte”: Slightly more prominent wood and a touch of menthol can be found on the ripe liqueur-like aromas of red cherry and raspberry. The clean, bright and well-detailed middle weight flavors possess good intensity and a subtle minerality on the balanced, mouth coating and only slightly rustic finale. (87-90)/2021+

2016 Santenay “Clos des Gatsulards”: More discreet though hardly invisible oak sets off the slightly spicier aromas of both red and dark currant along with plenty of earth. I very much like the sense of energy on the finer, indeed even lilted, flavors that also exude a discreet minerality on the more youthfully austere and rustic finale. (87-89)/2022+

2016 Savigny-lès-Beaune “Clos des Guettes”: A pungently earthy nose is composed by notes of wood toast, menthol, dark cherry and a touch of lavender. The sleek, delicious and attractively punchy medium-bodied flavors possess lovely minerality though there is hint of astringency on the mildly edge finish. This is pretty but the balance isn't quite right. (87-89)/2022+

2016 Savigny-lès-Beaune “Les Narbantons”: Here the wood treatment is strong enough to fight somewhat with the brooding aromas of dark currant, plum and newly turned earth. There is a bit more volume to the rounder and richer if less precise medium weight flavors that possess a sappy mid-palate mouth feel. However, like the Clos de Guettes, the acceptably persistent if mildly warm finish is slightly edgy. In short, this is good but it's not perfectly balanced. (87-89)/2023+

2016 Savigny-lès-Beaune “La Dominode”: Once again the wood treatment is prominent and while it doesn't completely overshadow the very somber and restrained aromas of various dark berries and spice, it comes close. Otherwise there is a lovely sense of vibrancy to the delicious, palate coating and stony middle weight flavors that culminate in a bitter cherry pit-inflected finish where a slightly milder hint of astringency appears. Again, acceptable but not perfect. (87-90)/2024+

2016 Pernand-Vergelesses “Clos de la Croix de Pierre”: (from En Caradeux). Slightly more moderate wood and menthol elements serve as a less than neutral backdrop for the fresh essence of cherry and raspberry scents. The more refined but notably less concentrated middle weight flavors possess a lovely minerality and tension before concluding in a moderately firm finale that is better balanced if not as complex. This should reward mid-term keeping. (88-90)/2022+

2016 Monthélie “Les Sous Roches”: An attractively fresh nose blends notes of both red and dark pinot fruit that are liberally cut with wood, menthol and earth aromas. There is a really lovely sense of underlying vibrancy to the surprisingly refined middle weight flavors that possess good delineation on the firm and rustic finish that is compact and a bit angular today and as such, will need a few years of cellaring to round off the tannic edges. (87-89)/2023+

2016 Monthélie “Champs Fulliot”: A slightly more elegant if otherwise similar nose adds a hint of violet. There is a bit more volume and richness to the equally refined and attractively textured flavors that possess a bit more minerality, all wrapped in a dusty and, in contrast to the refined mid-palate, slightly rustic finish where the supporting acidity is quite bright without being drying. Note that this is sufficiently firmly structured that it's likely to need most of a decade to resolve. (87-90)/2024+

2016 Beaune “Grèves”: Generous but not dominant wood/menthol aromas surround the spicy and earthy red and dark raspberry-scented nose. The rich and caressing medium-bodied flavors possess a highly attractive mouth feel that contrasts mildly with the lingering finish that evidences just a hint of dryness that may age out if given a few years. (88-91)/2024+

2016 Beaune “Theurons”: Here the expressive nose is similar to that of the Grèves but with a slightly redder fruit profile that is ever-so-slightly more elegant. The sense of elegance continues onto the attractively concentrated and textured flavors that culminate in a bitter cherry pit-inflected finish where the dryness is a bit more evident and in this case it is more of a question mark if it will potentially age out. (87-89)/2023+

2016 Beaune “Les Cras”: A fresh, cool and very pretty nose offers up notes of various red berries, earth, menthol and a subtle floral hint. The sleek, intense and more obviously mineral-inflected medium-bodied flavors are shaped by slightly riper and firm tannins on the youthfully austere finale. This moderately structured effort is worth checking out. (89-92)/2026+

2016 Beaune “Clos de Couchereaux”: Strong oak and menthol influences dominate the underlying fruit and is extremely strong on the palate as well. While there is excellent richness and volume this is frankly very tough to read today and while Jadot wines typically have little problem digesting their wood treatment, this is strong even by those standards. As such, my predicted range is more of a ‘best guess’ than based on their otherwise fine track record with this wine. (87-90)/2026+

2016 Beaune “Boucherottes”: Here too the wood regimen is anything but subtle and dominates the fruit. Otherwise there is once again excellent richness and concentration to the sappy and seductively textured flavors though the finish is compact, angular and a bit tough and chewy. This may come together but I have my doubts. (86-88)/2023+

2016 Beaune “Clos des Ursules”: (from Vignes Franches). Much more discreet though not invisible wood is present on the essence of red cherry, plum and earth-inflected aromas. Once again there is fine mid-palate density to the sappy and extract-rich medium-bodied flavors that possess a taut muscularity that really comes up on the robust and very firm finish that is a bit chewy if not actually tough. While I doubt that this will ultimately be as refined as it usually is with age, it should still be very good and possibly even excellent. (89-91)/2028+

2016 Volnay “Santenots”: Strong wood influence all but overshadows the spicy black pinot, plum and spice aromas. The medium-bodied flavors are rich to point of being velvety yet there is no lack of power or punch to the firm and moderately robust finish where the only nit is a touch of warmth. Note that this will require at least some patience. (89-92)/2028+

2016 Volnay “Clos de la Barre”: (a *monopole*). Here too the wood influence is anything but subtle on the overtly spicy liqueur-like dark berry fruit aromas. The big-bodied and exceptionally rich medium weight plus flavors brim with sappy dry extract that does a reasonably good job of buffering the firm, robust and moderately rustic finale. This is a big Volnay and actually more resembles a muscular and powerful Clos des Chênes than a Volnay of lace and grace. (90-92)/2028+

2016 Volnay “Les Chanlins”: Ample amounts of wood toast and menthol barely allow the high-toned, super-fresh and elegant aromas of the essence of red berries, spice and lavender hints to be appreciated. There is a terrific sense of underlying tension to the intensely mineral-infused, muscular and very serious flavors that conclude in a robust, driving and saline finish. This is excellent but note well that it’s also very much built-to-age and is going to need it. (90-93)/2031+

2016 Volnay “Clos des Chênes”: Generous wood and menthol influence does not enhance the distinctly earth and spicy aromas of various dark berries. On the plus side there is impressive size, weight and power to the broad-shouldered and mineral-driven flavors that possess impressive reserves of dry extract, all wrapped in a rich but well-delineated finish that is robust but well-balanced. This very firmly structured is going to require extended bottle age to arrive at its peak. (91-93)/2031+

2016 Pommard: More moderate wood treatment frames an airy and admirably pure mix of red and blue pinot fruit, cassis and floral hints. There is a lovely intensity to the mineral-driven medium-bodied flavors that possess an attractively sleek mouth feel while displaying good power on the ever-so-mildly rustic finish that is notably firm. (87-90)/2024+

2016 Pommard “Clos de la Commaraine”: A more deeply pitched nose flashes notes of plum, dark currant and plenty of wood influence. There is at once more volume and more power if not more minerality to the medium-bodied and mouth coating flavors that possess evident muscularity on dusty, firm and well-balanced finish that is only mildly rustic. (90-92)/2028+

2016 Pommard “Les Rugiens”: (from Rugiens-Bas). A fresh, cool and beautifully layered liqueur-like nose speaks of both red and dark cherry that is trimmed in moderately prominent wood elements. The exceptionally rich, powerful and overtly muscular broad-shouldered flavors possess an impressive concentration of dry extract that imparts a velvety texture to the long, serious and strikingly long, mineral-inflected and youthfully austere finish. This is finer if not necessarily more concentrated than the Commaraine but it is certainly firmer. (91-93)/2031+

2016 Corton-Grèves: A conspicuously spicy broad-ranging nose combines notes of red and dark raspberry with those of earth and wood. The attractively energetic, intense and reasonably well-detailed big-bodied flavors possess obvious muscle while exhibiting excellent depth and persistence on the very, very firm and mildly rustic finish where the only small reproach is a touch of warmth. This is potentially excellent but note well that this is clearly built-to-age. (90-93)/2031+

2016 Corton-Clos du Roi: A more deeply pitched and slightly spicier nose reflects plenty of earth and *sauvage* characters to the dark berry aromas that are trimmed in soft wood nuances. There is even better size, weight and power to the once again seriously muscular flavors that exude a subtle minerality on the imposingly structured finish that is sneaky long. This too is potentially excellent but it would be absolutely pointless to buy it without an express intent to cellar it. (91-94)/2036+

2016 Corton-Pougets: Strong wood/menthol influence frames 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 flavors is much finer than that of either the Grèves or the Clos du Roi but less concentrated while offering excellent depth and length on the saline finish. (91-93)/2031+

2016 Bourgogne “Le Chapitre”: (from Chenôve near Clos du Roy). A moderate application of wood sets off a variety of red berries, earth and a whisper of lavender. There is impressive richness to the medium weight flavors that possess fine mid-palate concentration that brim with dry extract before terminating in a mineral, firm and serious finale. It's rare to find a Bourgogne with this level of quality though note well that it's built-to-age and is going to need it. With that said, if you have the patience this would make for a first-rate house red. Highly recommended. (87-89)/2023+

2016 Côte de Nuits-Villages “Le Vaucrain”: Here too there is moderate wood influence to the intensely earthy and overtly *sauvage* aromas of cassis 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 if not especially complex finish. Still, there is sufficiently good underlying material that more depth should develop if this is allowed a few years of bottle age first. (87-90)/2024+

2016 Marsannay “Clos du Roy”: This is aromatically similar to the Le Vaucrain if perhaps a bit more complex where the extra depth also suffuses the sleek, round and delicious medium weight flavors that are a bit more mineral-driven on the firm, muscular and moderately rustic finish. This won't win any awards for refinement but even so it is very good and, to its credit, should amply reward extended keeping. (89-91)/2026+

2016 Marsannay “Longeroies”: Very strong wood and menthol aromas all but dominate the black cherry and earth-scented nose. Otherwise there is at once good density and precision to the velvety yet robust flavors that are indisputably built-to-age as the supporting tannins are very firm on the youthfully austere finish. This is one serious Marsannay. (89-92)/2028+

2016 Nuits St. Georges: (primarily from Charmois and Le Côteau des Bois among others). There is an herbal tea character to the relatively high-toned red berry aromas that are trimmed in much more subtle wood. The round, supple and relatively forward middle weight flavors possess an attractive vivacity while offering good length on the only slightly rustic finale. In contrast to the Longeroies, this should drink well on the earlier side. (87-89)/2023+

2016 Nuits St. Georges “Les Boudots”: Once again the wood treatment is anything but subtle as it runs to menthol. The overtly spicy mix 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. (90-93)/2028+

2016 Nuits St. Georges “Les Vaucrains”: Here too the wood treatment is sufficiently strong to largely obliterate the underlying fruit though notes of earth and the *sauvage* do survive the onslaught of oak. Otherwise the imposingly-scaled flavors possess outstanding power, intensity and muscle before concluding in a strikingly long, palate coating and distinctly rustic finale. While this won't win any awards for refinement, it is textbook Vaucrains. (91-93)/2036+

2016 Vosne-Romanée: More moderate though hardly invisible wood/menthol elements are present on the notably spicy aromas of mostly red and dark currant. The round and highly seductive medium weight flavors also possess a velvety mid-palate mouth feel that contrasts with the robust and borderline rustic finale. I like the excellent concentration as well as the depth though it would be fair to say that this is an atypical Vosne *villages*. (88-91)/2024+

2016 Vosne-Romanée “Les Chaumes”: This is one of the relatively few wines in the line-up that exhibited much reduction but here it's enough to render the slightly woody nose unreadable today. On a more positive note, the middle weight flavors also possess a relatively seductive mid-palate that also contrasts with the moderately robust and even slightly rustic finish that flashes noticeable warmth and a touch of pit fruit bitterness. As the description suggests, this was pretty awkward though not fatally so. (88-91)/2026+

2016 Vosne-Romanée “Les Suchots”: Notes of wood, menthol, Asian-style tea, black cherry and floral elements lead to bigger, richer and more voluminous flavors that possess excellent mid-palate density as well as seriously good length on the firm but not especially austere finale. Despite the solid size and weight this is finer than the Chaumes and should amply repay extended cellaring. (91-93)/2028+

2016 Vosne-Romanée “Les Beaux Monts”: A cool, pure and airy nose features a perfumed mélange of red currants, spice tones and a hint of tea, all of which is trimmed in reasonably subtle wood treatment. The detailed and energetic middle weight plus flavors possess a lovely minerality while being shaped by nicely fine-grained tannins that contribute to the sense of refinement on the balanced, precise and driving finish. This is excellent and should also amply reward mid to long-term cellaring. (91-93)/2028+

2016 Chambolle-Musigny “Les Drazéys”: (from a rarely seen *villages* level vineyard that abuts Les Baudes). This moderately oaky wine displays a very pretty nose that is comprised by essence of various red berries and a whiff of lavender. I like the sense of vibrancy of the fresh, rich and solidly concentrated medium-bodied flavors that deliver good length on the borderline rustic finale. This is not a Chambolle of lace and grace but there is much to like here. (88-91)/2023+

2016 Chambolle-Musigny “Les Feusselottes”: Here too there is a moderate amount of wood/menthol influence on the more elegant and airier aromas that are also composed by essence of various red berries, lavender and a lovely floral hint. The refined and lacy, even lilted mid-palate of the middle weight flavors also contrasts somewhat with the firm and lingering finish that stops short of rusticity. This isn't the most refined example of Feusselottes you will ever see but I like the underlying character and mid-term development potential. (89-92)/2024+

2016 Chambolle-Musigny “Les Sentiers”: Strong wood/menthol influence all but overshadows the underlying plum, spice and discreet anise wisps. As would be reasonably expected there is more size, weight and power to the solidly concentrated medium weight plus flavors that display fine length on the robust and muscular finish. This is very Sentiers. (90-92)/2028+

2016 Chambolle-Musigny “Les Baudes”: A 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 fine Les Baudes, all wrapped in a robust and even more structured finale that is long, balanced and very serious. I would not advise buying this high-quality effort without the express intention to allow it at least 6 to 8 years first. (90-93)/2031+

2016 Chambolle-Musigny “Les Fuées”: There is plenty of wood/menthol influence to the notably more elegant nose that exhibits notes of plum, dark currant, orange pekoe tea and ample spice wisps. The rich and mouth coating flavors are finer and much more mineral-driven with a lovely sense of underlying tension adding lift to the beautifully persistent and complex finale where a touch of pit fruit bitterness appears. This is really lovely stuff and very Fuées in character. (91-93)/2028+

2016 Morey St. Denis “Clos des Ormes”: Wood and menthol influence is not something missing from the nose of earth, lavender and red cherry. The supple, round and moderately complex middle weight flavors don't possess the same intensity or minerality yet the sneaky long finish is solidly complex and the tannins are sufficiently firm to make clear that this too will require at least some patience before it's ready for prime time drinking. (90-92)/2028+

2016 Gevrey-Chambertin: More moderate though hardly 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 woody finale that exhibits excellent length for its level. A fine *villages*. (89-91)/2023+

2016 Gevrey-Chambertin “Petite Chapelle”: A fresh and notably ripe nose combines strong wood/menthol influence with toasty plum liqueur and earth scents. The finer and stonier medium-bodied flavors possess excellent delineation on the attractively textured, rich and energetic finish that is presently youthfully austere, firm and quite saline. (90-93)/2028+

2016 Gevrey-Chambertin “Les Cazetiers”: The oak regimen framing the spicy, earthy and intensely *sauvage* dark berry fruit aromas is more subtle though again, by no means invisible. The exceptionally rich middle weight plus flavors also flash plenty of minerality on the firm, moderately austere and robust finale. This is a classic Cazetiers that offers ample power and punch and I underscore that it is not only very firm but will need extended keeping. (91-93)/2031+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: Here the nose is actually quite similar to that of the Cazetiers if perhaps slightly cooler and more restrained. There is a velvety and mouth coating palate feel to the medium-bodied flavors thanks to the abundance of dry extract that pushes the exceptionally firm supporting tannins to the background on the super-intense, robust and gorgeously long finale. This is a notably big-bodied LSJ that is more rustic than usual and one that will also require extended bottle aging. (91-93)/2036+

2016 Gevrey-Chambertin “Estournelles St. Jacques”: This is even more restrained than the Lavaut with its admirably pure and distinctly floral aromas of both red and black raspberry, soft earth and hints of oak toast. The round and supple middle weight flavors possess a completely different mouth feel with equally prominent minerality though not nearly the power and muscle on the firm but not really austere finale. (90-92)/2028+

2016 Gevrey-Chambertin “Clos St. Jacques”: Here too there is a distinct coolness to the wonderfully pure aromas of earth, rose petal, red currant and the *sauvage* that are set off by noticeable wood and menthol nuances. The rich, dense and sappy broad-shouldered yet refined flavors possess a suave and polished mouth feel, all wrapped in a stony and hugely long finish. This excellent effort is markedly firm but very well-balanced and should age effortlessly for years to come. (92-94)/2031+

2016 Charmes-Chambertin: (from Charmes proper). An airy and attractively layered nose offers up a variety of red berry aromas that are liberally laced with touches of spice, earth and oak. The rich, round and suave medium-bodied flavors possess a caressing, even opulent mouth feel though the moderately firm finish is not nearly as complex, at least not at present. Still, this is not without merit and 12 to 15 years should see it at its best. (90-93)/2028+

2016 Mazis-Chambertin: A pungent nose is composed of strong wood and equally strong reduction. Otherwise there is a round and velvety texture to the muscular big-bodied flavors that brim with both minerality and ample amounts of dry extract while displaying first-rate persistence on the bitter cherry inflected finish that is on the rustic side. This too is very much built-to-age and is going to need at least 6 to 8 years first to better harmonize and integrate the oak treatment. (91-94)/2031+

2016 Chapelle-Chambertin: (from En Gêmeaux; these are the oldest vines in the Jadot portfolio of owned vineyards). Moderately strong wood and menthol elements frame the aromas of essence of red cherry, forest floor, rose petal, *sauvage* and newly turned earth hints. The rich, intense and mineral-inflected broad-shouldered flavors are an exercise in restraint, all wrapped in a balanced, austere and incredibly persistent finish. The old vines are very much apparent as this velvety yet very serious effort displays excellent power and like many of these Gevrey *grands crus*, is a wine that is not only built-to-age but one that is going to need plenty of it. (92-95)/2034+

2016 Chambertin: The nose is composed by a special kind of reduction that the Burgundians refer to as *bourgeon de cassis* is trimmed in copious wood. Otherwise there is terrific energy and intensity to the markedly stony big-bodied and overtly muscular flavors that possess impressive volume and mid-palate density while delivering first-rate detail and length if perhaps not quite the overall complexity. Still, Chambertin is known for its ability to transform over time and this may ultimately surpass the Chapelle even if that is not necessarily the case today. (92-95)/2036+

2016 Chambertin-Clos de Bèze: This too displays *bourgeon de cassis* reduction and plenty of wood influence. More positively, there is a bit more mid-palate concentration to the more refined yet still tautly muscular broad-shouldered flavors that possess slightly better complexity and equally good length on the ever-so-slightly warm finale. Note well that this superb effort is also very firmly structured and is likely to age glacially over many years. (93-95)/2036+

2016 Clos de la Roche: A broad-ranging nose is comprised by notes of earth, spice, plum, dark cherry, violet and more moderate though hardly subtle wood. The rich, round and impressively-scaled flavors possess fine density and evident power that carries over to the sappy and palate coating finish that is admirably persistent. This isn't quite as complex as the Bèze but there is excellent underlying material such that this should ultimately transform into an excellent CdLR. (92-94)/2034+

2016 Clos St. Denis: (from 90+ year old vines that are worked by horse). An exuberantly spicy, fresh and ripe nose speaks of red berry fruit liqueur, plum, anise and clove plus discreet mineral nuances that are set off by enough wood to warrant mentioning. The powerful and sleekly muscular flavors are quite firm yet there is a certain generosity that renders the mouth feel somewhat finer than that of the Clos de la Roche on the gorgeously persistent finish. It's rare that a Clos St. Denis is more structured than a Clos de la Roche (when made by the same winemaker) but that is the case here. (92-95)/2036+

2016 Clos de Vougeot: An intensely earthy nose of a wide range of red berry aromas is surrounded by an abundance of menthol and wood scents. The muscular and sizably-scaled flavors possess a rounded and relatively supple mid-palate that contrasts considerably with the robust, serious, rustic and exceptionally firm finish. I like the depth as well as the persistence of this youthfully austere finish that makes clear that this too is going to require extended cellaring. (92-94)/2036+

2016 Echézeaux: (from Les Rouges du Bas that is worked by horse because it is so steep). Here too there is noticeable menthol influence but in this case it's considerably more modulated on the exuberantly spicy, ripe and well-layered nose of earth, violet and dark berries. The rich, round and velvety flavors are blessed with an abundance of dry extract that coats the mouth and buffers the robust tannins on the firm and exceptionally long finish where the wood resurfaces. (92-94)/2031+

2016 Bonnes Mares: (100% from the Chambolle side that combines about one-third *terres rouges* and the remainder from *terres blanches*). A densely fruited and liqueur-like nose of red cherry, underbrush, spice, earth and menthol slides into the massively-scaled and suave flavors that possess superb mid-palate concentration and evident muscularity before culminating in a robust, powerful and imposingly structured finish that goes on and on. Once again this is an exceptionally firm effort that is beyond all doubt built-to-age and a wine that is going to need at least a decade of bottle age first. (92-95)/2036+

2016 Chambolle-Musigny "Les Amoureuses": (from a small .12 ha parcel). A much more discreet touch of wood frames notably ripe aromas of cassis, violet, lavender, plum and rose petal. There is excellent size and weight to the firm and attractively textured, even caressing, flavors that possess focused power and plenty of verve on the strikingly persistent and balanced mineral-inflected finish. This is a wonderfully balanced Amoureuuses of power and finesse. (93-95)/2031+

2016 Musigny: (from 90+ year old vines in a parcel measuring .32 ha). A kaleidoscopically spicy nose combines notes of both red and dark berries along with plenty of floral, tea and wood elements. There is superb richness to the mouth coating and tautly muscular large-scaled flavors that possess an abundance of dry extract while still managing to retain really lovely detail on the impressively complex and hugely persistent finish where the only minor nit is a touch of warmth. This robust if not necessary elegant Musigny should reward up to three decades of cellar time and once again, it's a wine that is going to need it. (93-96)/2041+

2015 Ladoix: This initially opens with a touch of reduction that disappears after 20 minutes or so to reveal agreeably fresh red and dark currant, raspberry and a whiff of earth; if you're going to open a bottle immediately, I would suggest decanting this for a few minutes first. The lighter weight flavors possess a lovely sense of energy if not much complexity and while this isn't simple, neither is it particularly deep on the ever-so-slightly austere finish. In brief, this is perfectly good but for a vintage like 2015, I frankly expected more. 87/2020+

2015 Beaune "Grèves": This is really quite pretty with ripe but fresh aromas of red cherry, spice and plenty of earth influence. There is good volume and punch to the rich and solidly concentrated medium-bodied flavors that possess a really lovely mouth feel, all wrapped in a youthfully austere and beautifully persistent if noticeably rustic finish. This is definitely going to need time and while it should mature in 12 to 15 years that this is going to be very long-lived. 91/2027+

2015 Pommard: A discreet but not invisible whiff of new wood can be found on the agreeably fresh nose of various red berries, earth and a hint of game. The supple and relatively forward medium-bodied flavors tighten up only moderately on the youthfully compact though not especially rustic finale that offers good if not truly exceptional depth and length. In sum, this reasonably firm effort is a good if not truly special Pommard *villages*. 88/2022+

2015 Corton-Pougets: The naturally coolness of Pougets is evident on the ripe yet fresh nose of red and dark berry aromas that are cut with spice, earth, tea and a hint of anise. This sense of refinement continues on the well-delineated medium-bodied flavors that are shaped by relatively fine-grained tannins on the dusty and mouth coating finish that offers excellent complexity and persistence though there is a touch of backend warmth. This beauty should age gracefully for years to come and need at least 15 to 20 to shed its firm tannic spine. 94/2033+

2015 Bourgogne "Le Chapitre": (from Chenôve near Clos du Roy). This is really pretty with its restrained essence of red pinot fruit, earth and spiced tea-scented nose. The pliant, round and delicious middle weight flavors exude a subtle minerality onto the vibrant, succulent and lingering finish. This isn't especially refined but there's plenty of wine here plus it will age and as such it would make an ideal choice for an inexpensive house red. Recommended. 87/2020+

2015 Marsannay: There is a whiff of reduction that doesn't last long to the ripe but fresh aromas of mostly red berries, and in particular those of cherry and cranberry. The attractively energetic and reasonably well-detailed flavors possess solid richness that and a subtle minerality on the slightly rustic, youthfully austere and somewhat one-dimensional finish. 87/2021+

2015 Nuits St. Georges: Here too there is just enough reduction to warrant a quick aeration but not so much to significantly detract from the transparency of the red raspberry, plum and noticeably earth-infused aromas. There is excellent vibrancy to the mouth coating medium-bodied flavors that culminate in a moderately rustic, robust and somewhat linear finale. This is a competent Nuits *villages*. 88/2022+

2015 Nuits St. Georges "Les Boudots": A wonderfully spicy nose combines notes of plum, violet, cassis, tea and hints of lavender. The concentrated, highly seductive and caressing middle weight plus flavors brim with dry extract that coats the palate on the lingering, dusty, moderately firm and reasonably well-balanced finale though there is a subtle but not unnoticeable hint of warmth. This is without question exceptionally young and while the sap and richness render it approachable, it's clear that this is going to need at least 10 to 12 years to develop better depth as it's a bit one-dimensional today and may well require 15+ to arrive at its full apogee. 92/2027+

2015 Gevrey-Chambertin: Like several of these bottled 2015s, there is an initial hint of reduction that requires several minutes to blow off to ultimately reveal a fresh and ripe mix of both red and dark berries, earth and a whiff of underbrush. There is a brighter and more vibrant mouth feel to the somewhat less concentrated and better delineated flavors that possess good energy on the youthfully austere and ever-so-slightly drying pit fruit bitterness. I was mildly disappointed in how this showed given the general excellence of the vintage. 87/2022+

2015 Chapelle-Chambertin: (from En Gémeaux; these are the oldest vines in the Jadot portfolio of owned vineyards). This displays noticeable wood influence though here it's more in the form of menthol than toast though it's not so much as to materially impede the appreciation of the notably ripe red cherry and overtly floral-scented nose where ample hints of the *sauvage* and warm earth eventually appear. There is remarkably good concentration as the old vine sap is immediately evident whilst coating the palate and pushing the markedly firm tannic spine to the background on the powerful and intensely mineral-driven if noticeably warm finale. Despite the impressive size, weight and power this is actually more refined than usual but even so, it's going to require a very long snooze in an appropriately cool cellar. In sum, this is seriously good Chapelle. 94/2035+

2015 Chambertin-Clos de Bèze: Moderate amounts of wood and menthol mark the wonderfully spicy if notably ripe nose that combines notes of red berry fruit liqueur, a panoply of spices and a whisper of mocha. The highly seductive and concentrated flavors possess an opulent mid-palate mouth feel that is borderline unctuous, all wrapped in a gorgeously long, complex and well-balanced finish. While the sheer density of material should enable this to be approached after only a decade or so, if you wish to see it at its peak, this too is pretty much a “buy and forget you own it” wine. 95/2035+

2015 Clos de Vougeot: A reserved and borderline grumpy nose only grudgingly reveals its aromas of notably ripe dark berries, warm earth and discreet wood nuances. There is excellent richness and concentration to the full-bodied and succulent flavors that brim with dry extract while delivering excellent length on the balanced and less youthfully austere finish than usual. With those accolades duly noted, this isn't especially complex today but the underlying material is sufficiently promising that my rating offers the benefit of the doubt that more depth will almost certainly develop over time. 94/2035+

2015 Echézeaux: (from Les Rouges du Bas that is worked by horse because it is so steep). This is quite ripe though the red and black berry liqueur and spice aromas stop just short of *surmaturité*. The equally ripe, suave and caressing velvet-textured flavors display good length on the very firm and borderline tough but not hard finish. My sense is that this will eventually resolve the presently rigid tannins but I would not recommend this as a 2015 for early consumption; indeed I would suggest not touching a bottle for at least 10 years. 92/2035+

Domaine Patrick Javillier (Meursault)

2016 Aloxe-Corton	red	88
2016 Savigny-lès-Beaune “Grands Liards”	red	88
2016 Savigny-lès-Beaune “Serpentières” 1er	red	90

I will have Patrick Javillier's views of the 2016 vintage in Issue 71. Briefly though he did report that the frost badly damaged his vines in Savigny and Aloxe but that those in Meursault were partially spared. 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 2016s were bottled in November 2017. 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).

2016 Savigny-lès-Beaune “Grands Liards”: A notably ripe yet still attractively fresh nose speaks of various dark berries, cherry and plenty of earth. The generously proportioned and very rich, indeed lush, flavors possess a seductive texture while offering solid length on the balanced finish. Note that this should drink well basically upon release. 88/2020+

2016 Aloxe-Corton: (from Les Boutières). A discreet application of wood sets off the earthier and more *sauvage*-inflected red and dark pinot fruit aromas. By contrast the medium-bodied flavors are not quite as concentrated even if they are slightly more refined, all wrapped in a slightly firmer, balanced and nicely persistent finish. 88/2021+

2016 Savigny-lès-Beaune “Serpentières”: Aromatically this is almost a mix of the two prior wines though the middle weight flavors easily possess the most sophisticated mouth feel if not the best density on the more complex and persistent finish that flashes a touch of youthful austerity. Note that this will need at least a few years of bottle age first. 90/2022+

Domaine Jessiaume (Santenay)

2015 Auxey-Duresses	red	87
2015 Auxey-Duresses “Les Ecussaux” 1er	red	88
2015 Beaune “Les Cent Vignes” 1er	red	88
2015 Santenay “Clos du Clos Genet”	red	87
2015 Santenay “La Comme” 1er	red	90
2015 Santenay “Les Gravières” 1er	red	89
2015 Volnay “Les Brouillards” 1er	red	89

(USA Wine West - www.usawinewest.com).

2015 Auxey-Duresses: Classic ruby color. This is on the fruity side with notes of cherry and raspberry that serve as an introduction to the equally fruity middle weight flavors that possess an attractive texture before culminating in a bitter cherry-inflected and slightly warm finish. This is certainly pretty but not particularly complex, at least at this point. 87/2020+

2015 Auxey-Duresses “Les Ecussaux”: The unusually high-toned red berry fruit nose is really quite fresh in the context of what is typical for the 2015 vintage as most examples display aromas that are derived from the darker side of the fruit spectrum. There is fine detail and punch on the lighter weight flavors that flash an appealing minerality while delivering good if not special length on the saline and nicely balanced finale where the only nit is a hint of warmth. This isn’t particularly concentrated and there is enough wood to notice but overall, this is not without interest. 88/2020+

2015 Santenay “Clos du Clos Genet”: I sampled two bottles of this as the first was very firmly reduced and borderline unpleasant. The second though was much better in that the somber, ripe, earthy and slightly grapey nose was clean. The supple, round and almost easy flavors possess reasonably good richness though there is noticeable backend warmth on the accessible finish. Like the Ecussaux, this is not especially concentrated and the balance isn’t ideal but with those nits noted, this too is not without at least some interest. 87/now+

2015 Santenay “La Comme”: Ripe yet agreeably fresh aromas combine notes of both red and dark cherry, menthol and wisps of spice and earth. There is equally good vibrancy and solid if not truly special concentration to the middle weight flavors that exhibit discreet minerality that helps to add a bit of lift to the softly saline and bitter cherry-inflected finish. Yes, there is a bit of warmth and I don’t see a great deal of development potential but the natural refinement of La Comme is in evidence and overall, this would make a good choice for a higher-end house red. 90/2021+

2015 Santenay “Les Gravières”: (from a huge 4.76 ha parcel). A markedly ripe and densely fruited nose offers up notes of cassis, poached plum and discreet spice nuances. The round, generous and exceptionally rich and forward medium weight flavors possess just a touch of hint of youthful austerity on the lingering finish. This could easily be enjoyed young or held for a few years with the goal of developing additional complexity. 89/2022+

2015 Volnay “Les Brouillards”: (from a .26 ha parcel). There is a whiff of volatile acidity to the notably ripe yet still reasonably fresh poached plum, raspberry and softly spiced aromas. I like the vibrancy of the delicious and lightly stony middle weight flavors that are shaped by moderately firm underlying tannins before culminating in a dusty and ever-so-slightly youthfully austere finale. This is actually quite pretty and while the nose is perhaps not technically perfect, on the plus side there is no evident finishing warmth, which isn’t something that can be said about every 2015 and it should reward mid-term cellaring as well. 89/2024+

2015 Beaune “Cent Vignes”: (from a 1.16 ha parcel). This was initially markedly reduced but the funk slowly, if not completely, dissipates to reveal ripe cassis, plum and mildly toasty aromas. There is fine richness to the rounded and dense middle weight flavors that are on the compact side at present, all wrapped in a mildly warm finish that also displays a touch of bitter fruit pit character. This is at present somewhat disjointed though it may harmonize with a few years of bottle age. 88/2022+

Domaine Pierre et François Labet (Beaune/Vougeot)

2016	Beaune “Coucherias” 1er	red	(89-92)
2016	➔ Beaune “Clos de Dessus de Marconnets”	red	(89-91)
2016	➔ Bourgogne Vieilles Vignes	red	(87-89)
2016	➔ Gevrey-Chambertin Vieilles Vignes	red	(89-92)
2015	➔ Beaune “Coucherias” 1er	red	91
2015	➔ Beaune “Clos de Dessus de Marconnets”	red	89
2015	➔ Bourgogne Vieilles Vignes	red	88
2015	➔ Gevrey-Chambertin Vieilles Vignes	red	90

François Labet told me that 2016 was a "difficult but nonetheless excellent vintage that produced results no one expected. The frost was a sort of severe crop thinning and made for naturally very concentrated wines. We didn't really have too much trouble with the mildew though it certainly kept us busy fighting it off. I chose to overlap the treatments whenever I could so even with the rain the foliage was never left completely unprotected. I began the harvest on the 22nd of September with our vines in Beaune and then attacked them in Clos de Vougeot (see those reviews in Issue 69 or in the Burghound database). Thankfully the fruit was both ripe and essentially spotless even though yields were down fully 50%. I used 100% whole clusters for the

vinification with no added sulfur until the malos finished. As to the wines, they are rich, seductive and full-bodied and in particular I really like the intrinsic balance. They should age well yet drinking them on the younger side would not be out of the question." Labet has once again done excellent work with his 2016s and while they don't quite match the quality of the 2015s, it's actually quite close. The 2015s, revisited below, were bottled between April and June 2017. (Terlato Wines, IL, USA; Corney & Barrow, www.corneyandbarrow.com, UK).

2016 Bourgogne Vieilles Vignes: (from 45+ year old vines located in Chorey-lès-Beaune). A fresh, bright and ripe nose combines a variety of red 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 utterly delicious flavors that display really lovely persistence on the solidly complex and well-balanced finish. This moderately firm effort is lovely for its level and recommended. (87-89)/2022+

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 black cherry 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. (89-91)/2023+

2016 Beaune "Coucherias": A more deeply pitched nose offers up fresh aromas of plum, 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 eight flavors that possess a bit more volume and slightly better depth on the linear and sneaky long finale. (89-92)/2024+

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 finish as the supporting tannins are firm. Excellent quality here for its level and this is well-worth checking out. (89-92)/2026+

2015 Bourgogne Vieilles Vignes: (from 45+ year old vines located in Chorey-lès-Beaune). There is plenty of floral influence present on the very ripe liqueur-like red berry fruit suffused nose where touches of spice and earth lurk in the background. The rich, delicious and vibrant flavors are unusually refined in the context of the *appellation*, all wrapped in a beautifully long and reasonably balanced finale though there is a hint of warmth. Labet rarely misses with this wine and 2015 will be no exception. Note that this would make a great choice for an age-worthy house red. 88/2022+

2015 Beaune "Clos de Dessus de Marconnets": A more elegant and complex nose combines liqueur-like notes of violet and spice with ripe black cherry and soft oak and menthol nuances. Here too there is a relatively refined mouth feel to the lightly stony and energetic medium weight flavors that coat the palate with sap while exhibiting fine length on the balanced finale. The supporting tannins are moderately dense but fine and should drink well young but age well too. 89/2023+

2015 Beaune "Coucherias": Here the lightly menthol-inflected nose is aromatically quite similar to that of the Marconnets with perhaps just a bit more elegance and overall complexity. The superior depth also characterizes the even more refined palate impression despite possessing even better concentration that does a fine job of buffering the moderately firm and youthfully austere finale. This is really quite good though in this case it's likely going to require a few years of cellar time first before it's ready for prime time. 91/2025+

2015 Gevrey-Chambertin Vieilles Vignes: (from La Justice, Les Crais and Jouise). This presents a completely different aromatic profile with its aromas of pungent humus-inflected earth, *sauvage* and dark currant scents that also reflect a subtle note of menthol. There is excellent delineation and intensity to the tautly muscular middle weight flavors that exhibit a discreet minerality on the delicious and, somewhat unusually, velvety finish. This is a high quality though firmly structured Gevrey *villages* that should amply reward mid-term cellaring. 90/2025+

Labruyère-Prieur Sélection (Meursault)

2016	➔ Bourgogne – Pinot Noir	red	87
2016	Charmes-Chambertin Grand Cru	red	(89-91)
2016	Griotte-Chambertin Grand Cru	red	(90-93)

Labruyère-Prieur Sélection is a relatively new *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 2016 vintage. One difference though between the approach used here versus *chez* Prieur is that the Griotte was made from 100% whole clusters. Another is that the wines are

expressly made to be approachable young. Note that there is no Fonteny in 2016 due to the frost. (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).

2016 Bourgogne – Pinot Noir: A brooding and ripe if attractively fresh nose combines notes of plum, violet and earth. The rich, concentrated and entirely serious medium weight and solidly dense flavors deliver fine depth and length on the mildly rustic finish where a hint of warmth surfaces. This is really very good and would make a fine choice for a house red. 87/2020+

2016 Charmes-Chambertin: Subtle wood frames ripe and pretty red berry fruit, earth and violet aromas. There is good volume to the fleshy and sleek flavors that possess a sappy and attractive texture, all wrapped in a mouth coating finish of moderate depth and length. I like the sense of energy and the delivery but oddly this is less concentrated than the Bourgogne. In short, this is correct but not better. (89-91)/2024+

2016 Griotte-Chambertin: A more complex and more elegant nose is comprised by the pure essence of red currant, plum and softly spicy and floral aromas. The mouth feel of the more concentrated flavors is sleeker still with more evident minerality as well on the dusty, focused and classy finished that flashes a touch of youthful austerity. This is markedly better than the Charmes though it will also require a few more years of bottle age before it's entirely ready for prime time. (90-93)/2028+

Domaine Michel Lafarge (Volnay)

2016	Beaune “Clos des Aigrots” 1er	red	(89-92)
2016	➔ Beaune “Grèves” 1er	red	(91-93)
2016	Bourgogne – Passe-tout-grains l'Exception	red	(85-88)
2016	Bourgogne – Pinot Noir	red	(86-88)
2016	➔ Pommard “Pézerolles” 1er	red	(90-93)
2016	Volnay	red	(87-90)
2016	➔ Volnay “Caillerets” 1er	red	(92-95)
2016	➔ Volnay “Clos du Château des Ducs” 1er	red	(93-95)
2016	➔ Volnay “Clos des Chênes” 1er	red	(93-95)
2016	➔ Volnay “Mitans” 1er	red	(90-93)
2016	➔ Volnay “Les Pitures” 1er	red	(91-94)

Frédéric Lafarge called 2016 as one where the “growing season presented a number of challenges that included frost, mildew, shatter and even hydric stress. Moreover, many of the vines did not handle the stress from the frost well as they were still recovering from the accumulated damage from the hail in 2012, 2013 and 2014. The frost was like those of 1967, 1974 or 1981 but one difference is that afterwards we had almost springtime-like warm and humid conditions that engendered a vicious attack of mildew. We were well-prepared for the attack however thanks to what we learned during the 2012 and 2013 growing seasons. The flowering passed reasonably well yet even so there was quite a bit of shatter afterwards which cost us more potential yield. Thankfully conditions improved after the 14th of July and lasted pretty much until the harvest, which we chose to begin on the 21st of September. The fruit was clean though the quantities were all over the map as some parcels were crushed and some were largely, if not completely, spared. For us Meursault was the worst hit but overall, production was down around 70%. We did our normal vinification and because the fruit was so ripe and clean, they proceeded easily and with no problems. As to the wines themselves, I would describe them as ‘happy’ as they’re highly energetic and super-pure and it’s almost impossible to resist drinking them. Moreover they are wonderfully transparent and speaking exclusively for our wines, I believe that they will drink well all their lives and it will surprise me if they shut down after the bottling.” As the ratings and commentaries confirm, I was very, very impressed with the quality of the Lafarge 2016s. They are perhaps not quite as brilliant as their 2015s but at a minimum they are worthy successors. Note further that there is no Vendange Sélectionnées or Côte de Beaune-Villages in 2016 due to the tiny quantities. Please also see the Lafarge-Vial Beaujolais 2016s reviewed in the En Plus section. (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).

2016 Bourgogne – Passe-tout-grains l'Exception: (from 85+ year old vines, also made from a 50/50 mix of pinot and gamay). A super-fresh nose of various red berries, pepper and earth nuances where the latter can also be found on the vibrant, beautifully well-detailed and delicious flavors that terminate in a mildly dry but not short finish. (85-88)/2020+

2016 Bourgogne – Pinot Noir: (from 40+ year old vines in Petit Pré that were once classified as Volnay *villages*). Here too the expressive nose of cool and pure essence of red cherry, raspberry and a similar touch of earth is extremely fresh. There is a slightly finer mouth feel to the nicely intense, even racy flavors that deliver a bit more depth and persistence on the moderately firm bitter cherry pit-inflected finale. (86-88)/2021+

2016 Volnay: The equally expressive nose is compositionally similar to the Bourgogne but with the addition of more spice elements. There is once again really lovely intensity to the lacy middle weight flavors that tighten up on the youthfully austere finale where hints of pit fruit bitterness appear. (87-90)/2023+

2016 Beaune “Clos des Aigrots”: A more deeply pitched nose offers up layered aromas of poached plum, violet and red currant along with a wisp of freshly turned earth. The very punchy and much more mineral-inflected medium weight flavors possess first-rate delineation as well as fine length on the balanced and saline finish. Lovely. (89-92)/2024+

2016 Beaune “Grèves”: (from vines that attained 95 years of age as of 2018). A denser and wonderfully fresh if brooding nose displays notes of earth-suffused plum, dark cherry and spice scents. The notably bigger, rich, more concentrated and powerful flavors brim with dry extract as the old vines are very much in evidence, all wrapped in a dusty and very firmly structured finale that delivers excellent depth and persistence. Patience will be required however. (91-93)/2028+

2016 Pommard “Pézerolles”: (only 450 bottles produced). A more elegant and airier nose exhibits a mix of both red and dark pinot fruit aromas that are liberally laced with soft earth, spice and floral elements. The mouth feel of the middle weight flavors is more refined though not nearly as dense before concluding in a succulent, caressing and well-balanced finish. This is sufficiently firmly structured to require at least a decade of cellaring yet should drink well young too. (90-93)/2026+

2016 Volnay “Les Pitures”: (from a small .15 ha holding; this is always bottled exclusively in magnum). A strikingly fresh nose combines notes of red cherry liqueur, lavender and anise. The cool, restrained and intense middle weight plus flavors possess excellent mid-palate density as well as focused power and minerality that add lift to the muscular finish that delivers first-rate depth and persistence. Note well though that this is going to be a long-distance runner in magnum format. Textbook Pitures. (91-94)/2036+

2016 Volnay “Mitans”: (from Mitans proper). An admirably pure nose speaks of essence of red currant, raspberry, cherry, spice and a whiff of orange peel. The sleek and intense medium weight flavors possess a lacy mouth feel while exhibiting really lovely delineation on the subtly mineral-inflected finish. This isn't the most complex wine in the range but for sheer refinement and grace, it's the best here plus it should age effortlessly. (90-93)/2026+

2016 Volnay “Caillerets”: (from a parcel measuring *Touvrées*, or around .3 ha of 40+ year old vines). A markedly spicy and exuberantly fresh nose blends elegant red and blue currant, plum and violet nuances together to serve as a refined introduction to the detailed and tension-filled mineral-driven flavors that possess a highly sophisticated mouth feel before terminating in a superbly complex, well-balanced and impressively lingering finish. This is class in a glass. (92-95)/2028+

2016 Volnay “Clos des Chênes”: (from 45+ year old vines that sit just above Champans). Interestingly this is aromatically similar to the Caillerets except that it's not as spicy and much earthier. There is excellent size, weight and intensity to the big-bodied and equally mineral-driven flavors that evidence plenty of both muscle and power while delivering superb length on the very firmly structured and youthfully austere finale. Like the Pitures, this is textbook. (93-95)/2034+

2016 Volnay “Clos du Château des Ducs”: (from 50+ year old vines; a *monopole* of the domaine). Lafarge explained that this was made from fruit that was destemmed by hand using what the Burgundians call a *claire en osier*, or a lattice made of wicker that was placed on top of a fermenter; this approach was sometimes used in the 19th C). A dazzlingly pure, fresh and soaring nose features notes of essence of red cherry, currant, spice and soft floral scents. While the medium weight flavors do not have the same size and power of the Clos des Chênes, they are notably finer with a sleek muscularity and terrific length on the highly refreshing and energetic finish. This is really lovely stuff and a complete knock-out. (93-95)/2031+

Domaine des Comtes Lafon (Meursault)

2016	Monthélie “Les Duresses” 1er	red	89
2016	➔ Volnay “Champans” 1er	red	93
2016	➔ Volnay “Clos des Chênes” 1er	red	92
2016	➔ Volnay “Santenots du Milieu” 1er	red	94

When I arrived for my annual visit, Dominique Lafon told me a funny story about how in mid-September 2016 he was walking through his parcel of Clos de la Barre gathering samples to test for ripeness levels. He recounts that “I saw two of my fellow *vignerons* drinking beers in the parcel next to mine. They asked what I was doing and I said taking samples. One of them said in reply that I should be careful that I didn’t do the entire harvest with just a few bunches!” With respect to 2016, Lafon described it as a “sad vintage as we lost fully two-thirds of our potential crop and certain parcels were off as much as 90%. Just to provide a more concrete description, in 2016 I produced 35 barrels of red versus 130 in 2017 and from my holdings of Meursault *villages*, I made 5 barrels rather than 50! But notwithstanding that it was hard to have much optimism for the harvest we finally started with a few of the very precocious parcels on the 16th of September and then picked slowly from the 19th to the 27th. But in some vineyards there was so little fruit that I confess to wondering whether it was actually worth it to pay the pickers to hunt for the bunches! Despite the measly yields, the results were actually much better than I imagined and that is true for both colors. I would describe the wines as elegant, transparent and based on finesse rather than power.” Lafon is obviously exceptionally well-known for the quality of their whites but they have a long history of making excellent reds too and 2016 is a very fine red wine vintage at this address. 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 2016 reds were bottled in February 2018. (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](http://www.metrovino.com), Alberta, Canada).

2016 Monthélie “Les Duresses”: A fresh and attractively spicy nose is composed by notes of plum, earth and a pretty red berry nuance. I very much like the texture of the lively middle weight flavors that possess a subtle minerality and even a bit of muscle on the delicious and balanced finish. This should drink well both young and with a few years of bottle age. 89/2022+

2016 Volnay “Clos des Chênes”: Lafon noted that production of this was off -70% in 2016. A discreet if not invisible application of wood frames the more complex mix of red pinot, lavender, earth and a whisper of spice. There is both better density and power to the relatively large-scaled flavors that possess good punch but the mouth feel is finer than usual, all wrapped in a harmonious, saline and stony finish. Lovely stuff. 92/2026+

2016 Volnay “Champans”: (from 85+ year old vines planted in deep sandy soil with dense but small rocks). Lafon noted that this was off -50% in 2016. Despite the restrained quality of the cool, ultra-fresh and pure liqueur-like red berry fruit the breath of spice influence is quite attractive. There is excellent complexity, intensity and power to the well-detailed medium-bodied flavors that culminate in a mouth coating if youthfully austere finish offering excellent length and fine balance. 93/2028+

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). An 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 and finesse 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 to come. 94/2031+

Domaine Hubert et Olivier Lamy (St. Aubin)

2016	➔ Chassagne-Montrachet “La Goujonne Vieilles Vignes”	red	(89-91)
2016	➔ St. Aubin “Derrière Chez Edouard Vieilles Vignes” 1er	red	(90-92)
2016	Santenay “Clos des Hâtes”	red	(88-90)
2016	➔ Santenay “Clos des Gravières” 1er	red	(90-92)

Olivier Lamy described 2016 as a “vintage that gave us excellent maturities, and particularly so in pinot, though not much in the way of quantities as my vines in Santenay were the only ones not affected by the April frost. Potential alcohols were excellent at between 13 and 13.5% and I used ~50% whole clusters in the vinifications. I used very low sulfur and thus the malos were quick to finish. As to the wines, I really like the freshness and energy plus they’re super-transparent to the underlying *terroir*.” While Lamy is generally better known for his whites, his reds can be very good as well and that is certainly the case in 2016. (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).

2016 Santenay “Clos des Hâtes”: (from a .67 ha parcel of young vines planted in 1999 on riparia rootstock that produce very tiny berries). An overtly floral nose combines notes of both red and dark berries along with a trace of earth. There is very good richness, indeed the medium weight flavors possess a velvety mouth feel, all wrapped in a youthfully austere but only mildly rustic finale. Good quality here in a style that should drink well early on if desired. (88-90)/2021+

2016 Chassagne-Montrachet “La Goujonne Vieilles Vignes”: (from a 1.06 ha parcel planted in 1950). A deft application of wood sets off the ripe and ultra-fresh aromas of plum, dark cherry, pepper and a newly turned earth. There is excellent richness to the full-bodied and relatively powerful medium-bodied flavors that brim with old vine dry extract that serves to buffer the moderately firm tannins shaping the complex and balanced finish. This isn’t an elegant wine but then again that’s not why one buys Chassagne *villages* level reds. In a word, excellent. (89-91)/2022+

2016 St. Aubin “Derrière Chez Edouard Vieilles Vignes”: (from a .95 ha parcel planted in 1960). An exceptionally fresh, cool and restrained nose features notes of plum, violets and spice. There is fine richness and intensity to the solidly powerful and punchy flavors that possess the classic Edouard minerality on the linear, delineated and youthfully austere finale. In contrast to the prior two wines this will need at least a few years of cellaring first. Recommended. (90-92)/2023+

2016 Santenay “Clos des Gravières”: (a .28 ha *clos* with vines that average ~45 years of age). The restrained, cool and elegant nose only grudgingly gives up darker scents of ripe and wonderfully layered black cherry, plum, violet and warm earth. There are appealing spice hints on the rich and solidly concentrated flavors that possess excellent volume while delivering fine length on the more generous if less precise finish. This too is very much worth considering. (90-92)/2022+

Domaine Sylvain Languereau (Gamay)

2016	Bourgogne-Hautes Côtes de Beaune “Clos Marc”	red	86
2016	Chassagne-Montrachet “Voillenots Dessus”	red	87

I will have more detail on Sylvain Languereau’s views on the 2016 vintage in Issue 71. (T. Edwards Wines, www.tedwardwines.com, NY, USA and Jeanne-Marie de Champs, www.ds-collection.com, NY, USA).

2016 Bourgogne-Hautes Côtes de Beaune “Clos Marc”: An attractively fresh array of various red berries and earth slides into nicely precise and punchy flavors that exude a subtle salinity on the slightly rustic and lean finish. This is delicious but it lacks just a bit of maturity. 86/2019+

2016 Chassagne-Montrachet “Voillenots Dessus”: A discreet application of wood surrounds the riper but just as fresh aromas of red and dark currant that are laced with hints of earth and underbrush. There is more volume to the fleshy and more generously proportioned flavors that also culminate in a slightly rustic but not lean finale. This will need at least a year or two to better harmonize but this is a perfectly good if not distinguished Chassagne *villages*. 87/2021+

Maison Louis Latour (Beaune)

2016	Aloxe-Corton	red	(86-88)
2016	Aloxe-Corton “Les Chaillots” 1er	red	(86-88)
2016	Beaune “Vignes Franches” 1er	red	88
2016	Bourgogne – Pinot Noir “Les Pierres Dorées”	red	86
2016	Chambertin-Cuvée Héritiers Latour Grand Cru	red	(87-90)
2016	Chambolle-Musigny	red	(87-90)
2016	Charmes-Chambertin Grand Cru	red	89
2016	Clos de Vougeot Grand Cru	red	(87-91)
2016	Corton-Clos du Roi Grand Cru	red	(90-92)
2016	Corton-Clos de la Vigne Au Saint Grand Cru	red	(89-91)
2016	Corton-Grancey Grand Cru	red	(90-93)
2016	Corton-Perrières Grand Cru	red	(90-93)
2016	Echézeaux Grand Cru	red	(91-93)
2016	Gevrey-Chambertin	red	(87-89)
2016	➔ Marsannay	red	88
2016	Morey St. Denis	red	(86-89)
2016	Nuits St. Georges	red	(86-88)
2016	Nuits St. Georges “Les Damodes” 1er	red	(87-91)
2016	Pommard “Les Epenots” 1er	red	89
2016	Romanée St. Vivant – Les Quatre Journaux Grand Cru	red	(88-91)
2016	Savigny-lès-Beaune	red	87
2016	Volnay “En Chevret” 1er	red	(87-91)
2016	Vosne-Romanée	red	(87-89)
2016	➔ Vosne-Romanée “Les Beaux Monts” 1er	red	91
2016	Vosne-Romanée “Les Petits Monts” 1er	red	88
2016	Vosne-Romanée “Les Suchots” 1er	red	87

Louis-Fabrice Latour and winemaker Jean-Charles Thomas told me that 2016 “was a tough vintage to manage, not only from a growing season perspective but also to obtain our normal provisions and particularly so in red. But the volumes were highly disparate as they ranged from basically normal to down roughly 70%. On the plus side the quality and maturities of the pinot were an unexpected surprise and particularly so with respect to maturity levels. Our view of things is that the tiny quantities were, in a sense, the aspect that saved the vintage because a large crop would probably never have gotten nearly as ripe. In terms of the style of the 2016s, they remind us of the 2014s and again particularly so in red.” (Louis Latour, Inc. Ltd., www.louislatour.com USA, UK, France).

2016 Bourgogne – Pinot Noir “Les Pierres Dorées”: A pepper and earth-inflected nose of various dark berries leads to rich, round, delicious and easy-to-like flavors that are not especially complex but do offer an appealing vibrancy on the refreshing finish. 86/now

2016 Marsannay: There is just enough reduction to knock down the expressiveness of the earthy dark berry fruit aromas. There is better size, weight and intensity to the more complex middle weight flavors that exude a subtle minerality on the solidly persistent and saline-infused finish. This is really quite good for what it is and worth checking out. 88/2020+

2016 Savigny-lès-Beaune: An even earthier nose reflects notes of autumn leaves, underbrush and dark currant. There is fine intensity and vibrancy to the reasonably concentrated flavors that terminate in a rustic and slightly austere if mildly lean finish. This may flesh out with a few years of bottle age but upon release it would be better with food. 87/2020+

2016 Aloxe-Corton: Reduction presently dominates the underlying fruit. Otherwise there is good richness to the round and velvet textured flavors that possess a succulent mid-palate that contrasts moderately with the bitter cherry pit-inflected finish that is also somewhat lean if not actually short. (86-88)/2022+

2016 Gevrey-Chambertin: This too is firmly reduced at present. There is better volume to the equally delicious medium-bodied flavors that reflect ample minerality on the more precise finish that offers better depth and length and in particular, riper supporting tannins. (87-89)/2022+

2016 Vosne-Romanée: (vinified with 20% whole clusters). Moderate reduction overshadows the underlying fruit though some spice elements are still discernible. The round and seductively textured flavors are not especially concentrated but I like the suave mouth feel that carries over to the nicely complex finish where the only nit is a hint of tang that I suspect will round out with a few years of bottle age. (87-89)/2023+

2016 Nuits St. Georges: This too is relatively firmly reduced today though there is good freshness and verve to the well-detailed middle weight flavors that conclude in a youthfully austere, rustic and somewhat lean finale. (86-88)/2022+

2016 Chambolle-Musigny: The nose is free of any reductive funk with its airy and fresh array of plum, spice, violet and dark berry scents. There is better density as well as a finer mouth feel to the medium weight flavors that exude a fine minerality on the balanced, lingering and nicely refreshing finish. Good if not special quality here. (87-90)/2023+

2016 Morey St. Denis: A deft application of wood sets off fresh, cool and admirably pure aromas of black cherry, raspberry and a whiff of newly turned earth. The generously proportioned, plump and very rounded flavors possess good vibrancy if not great complexity on the saline and youthfully austere finish that delivers acceptable length. (86-89)/2022+

2016 Aloxe-Corton “Les Chaillots”: A very fresh and subtly floral nose of airy red pinot fruit, cassis and earth nuances leads to relatively sleek, energetic and detailed middle weight flavors that possess reasonably good depth though the slightly drying finish is a bit short. (86-88)/2022+

2016 Beaune “Vignes Franches”: Here too there is just enough wood present to warrant pointing out on the pretty and agreeably fresh combination of both red and dark fruit aromas that evidence spice and soft earth hints. The mouth feel of the medium-bodied flavors is also quite sleek with a more refined mouth feel that terminates in a dusty and ever-so-slightly dry finish. Given that this had recently been bottled, it's possible that the dryness is more related to sulfur than materially underripe tannins. 88/2023+

2016 Pommard “Les Epenots”: A slightly riper if less elegant nose of brooding earth and game-infused dark currant and plus aromas is trimmed in soft wood nuances. There is fine richness to the relatively big-bodied flavors that possess both good concentration and fine power on the lingering and mildly rustic finish where the only reproach is a touch of warmth. 89/2023+

2016 Volnay “En Chevret”: A complex and very pretty nose weaves floral and spice nuances into mostly red berry fruit, especially raspberry, aromas. There is a sleek, even polished, mouth feel to the subtly mineral-infused middle weight flavors that are presently somewhat drying and short. Given the substantial level of gas present, it's hard to say whether this will ultimately harmonize. (87-91)/2023+

2016 Nuits St. Georges “Les Damodes”: This is the first wine to display overt wood influence and here it includes plenty of menthol that fights somewhat with the spiced aromas of earth, dark currant and a hint of game. There is excellent size, weight and richness to the mouth coating medium weight plus flavors that are shaped by moderately firm tannins on the robust if again somewhat dry finish. Again, there was plenty of gas present which always significantly complicates an evaluation of how well-balanced a wine is...or isn't. (87-91)/2024+

2016 Vosne-Romanée “Les Petits Monts”: Much more subtle if not invisible wood frames the notably spicy and fresh nose that features pretty red cherry, violet and a hint of Asian-style tea. The surprisingly supple flavors are borderline light if not really dilute, all wrapped in a mildly dry and clipped finish. This is pretty but the balance isn't perfect. 88/2023+

2016 Vosne-Romanée “Les Beaux Monts”: A discreet but not invisible dollop of wood envelops ripe and very fresh aromas of spice, violet, red currant and plum. There is much better mid-palate concentration to the more mineral-inflected medium weight flavors that deliver notably better persistence on the youthfully austere finale that also possesses better balance. Worth checking out. 91/2026+

2016 Vosne-Romanée “Les Suchots”: Liqueur-like dark berry aromas exhibit a range of exotic spice, sandalwood and floral nuances. The relatively powerful flavors possess a rounded, succulent and seductive mid-palate that contrasts considerably with the dry and slightly tough finish that is at least nicely complex though the balance isn't ideal. 87/2023+

2016 Corton-Clos de la Vigne Au Saint: Once again there is just enough wood present to remark upon framing the earthy and slightly *sauvage*-inflected aromas of plum and dark cherry. I like the sense of underlying tension on the attractively detailed middle weight flavors that flash a subtle minerality on the firm, slightly austere and warm finale. (89-91)/2028+

2016 Corton-Perrières: Here too the wood application is agreeably subtle if not invisible as it easily allows the dark berry fruit nose of cassis, plum, earth and floral scents to be appreciated. There is excellent volume and mid-palate density to the bigger and tautly muscular flavors that possess a velvety mouth feel, all wrapped in a youthfully austere, serious and very clearly built-to-age finale. This is very Corton in style. (90-93)/2031+

2016 Corton- Clos du Roi: A highly restrained and beautifully fresh array mainly features notes from the red side of the fruit spectrum along with background hints of wood, spice and earth. The mouth feel of the intense and focused medium weight flavors is finer with equally good minerality and detail, all wrapped in a balanced, firm and austere finale. (90-92)/2028+

2016 Corton-Grancey: (in 2016 this contains fruit from Bressandes, Chaumes, Grèves, Perrières and Clos du Roi). Moderate reduction and wood toast make for a very pungent nose. Otherwise there is excellent volume to the relatively refined mouth feel thanks to the dense but fine tannins shaping the youthfully austere, complex and impressively persistent finish. This will clearly need at least some bottle age as it's very firm at present. (90-93)/2031+

2016 Echézeaux: Wood and reduction dominate the nose save for soft wisps of spice. On the plus side there is excellent concentration and plenty of dry extract present on the medium-bodied flavors that coat the palate while buffering the moderately firm, youthfully austere and lingering finish where the only nit is a hint of warmth. (91-93)/2028+

2016 Clos de Vougeot: A similar nose is present here save for the spice is replaced by earth characters. The round, caressing and surprisingly supple flavors possess good if not special density before tightening up noticeably on the delicious if slightly dry and short finish. This is hard to read as there is a lot of gas present. (87-91)/2028+

2016 Charmes-Chambertin: (from Charmes proper). This softly wooded effort is sufficiently reduced that I would strongly suggest a thorough aeration if you're tempted to try a bottle on the younger side. There is good punch and reasonably good detail to the medium-bodied flavors that possess fine depth and reasonably good length on the slightly dry finish that I suspect is more from the recent bottling than underripe structural elements. 89/2028+

2016 Chambertin-Cuvée Héritiers Latour: Cool yet ripe aromas of spicy purple fruit, earth, game and a background touch of wood precedes the impressively rich, sleek, muscular and powerful flavors that brim with minerality though the firm and austere finish is short and distinctly hard plus the wood telegraphed by the nose is quite prominent. This is also tough to read and while this may ultimately come together, it was not a promising showing. (87-90)/2028+

2016 Romanée St. Vivant – Les Quatre Journaux: Here the nose was completely reduced though there was good freshness and punch to the much finer if less powerful flavors that possess a lovely sense of vibrancy and delineation before concluding in a reasonably long but once again drying finish. While the balance is better than it is compared to the Chambertin as there are no hard finishing edges, it's still not perfect and overall I was somewhat disappointed with this given how good it usually is. (88-91)/2028+

Domaine Vincent Latour (Meursault)

2016 Meursault Vieilles Vignes	red	(87-89)
2016 Meursault "Les Cras" 1er	red	(89-91)
2016 Pommard Vieilles Vignes	red	(88-90)

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 2016 vintage in Issue 71. 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. Note that there was no Volnay Cuvée Nathan made in 2016. (David Bowler Wine, www.bowlerwine.com, NY, USA)

2016 Meursault Vieilles Vignes: (from Malpoiriers and Les Dressoles). A distinctly earthy and *savage* nose reflects plenty of autumn leaf elements on the red berry fruit scents that are trimmed in just enough wood to notice. The rich and relatively full-bodied flavors offer good if not special depth and length on the robust and overtly rustic finish that flashes a touch of youthful austerity. This bold effort isn't refined but it doesn't lack for character. (87-89)/2021+

2016 Pommard Vieilles Vignes: (from Les Riottes). A brighter and prettier nose offers up notes of soft earth and spice-inflected red currant and cherry that lead to sleek, intense and lightly stony middle weight flavors that possess an attractive underlying tension that surfaces on the focused and youthfully austere finale. Lovely stuff. (88-90)/2022+

2016 Meursault “Les Cras”: A discreet but not invisible application of wood sets off a pretty combination of both red and dark currant aromas that are laced with plenty of earth nuances that continue onto the equally sleek, intense and well-detailed flavors that possess a bit more overall refinement on the slightly woody finish where a hint of bitter pit fruit can be found. I suspect though that this will come together relatively quickly yet reward 5 to 8 years of cellaring. (89-91)/2022+

Domaine Latour-Giraud (Meursault)

2016	Meursault “Caillerets” 1er	red	89
2016	Pommard “La Refène” 1er	red	90
2016	➔ Volnay “Clos des Chênes” 1er	red	91

Jean-Pierre Latour told me that 2016 gave us “the growing season from hell and you had to constantly be in your vineyards or you didn’t have a crop to pick once the harvest arrived. The defining element of the 2016 growing season was of course the frost but the mildew that followed was hardly inconsequential and from July on there was almost no rain at all. As such, given the very low yields in many of the frost-affected vineyards, it was easy to have *surmaturité*. This of course meant that it was highly complicated to figure out the right moment to pick various vineyards as some had almost normal yields and some were so low that we didn’t even make the wine. For example there will be no Bouchères or Poruzots in white and no Pommard Cuvée Carmine in red. We began the harvest on the 21st of September and at least the fruit was exceptionally clean though ripeness levels varied somewhat between those vineyards that had been frosted and those that weren’t. I had no vineyards in pinot that escaped at least some damage. The good news in this is that the reds have excellent concentration and what I find curious is that the ‘16s have the same maturity of tannins as my ‘03s. One can point to the deep frost that both vintages had but after that, there are really no similarities so it’s hard to explain. Another interesting point is that our La Refène is quite concentrated and it’s not easy to obtain really concentrated wines from this vineyard so it’s a bit atypical for us. Otherwise, I like the reds for their energy and freshness but I wouldn’t necessarily describe them as classic.” I found the quality of the Latour reds to be slightly better than what I found in general in the southern Côte. (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).

2016 Meursault “Caillerets”: A moderately toasty and somber nose expresses markedly earthy aromas of very ripe dark berries and cassis. The energetic and ultra-suave flavors possess a velvety texture before firming up on the mildly austere and nicely complex finale. This could easily be enjoyed young or held for 4 to 7 years first. 89/2021+

2016 Pommard “La Refène”: Deep ruby hue. Here too there is enough wood to mention framing the equally ripe if more elegant aromas of spice, cassis, black cherry and a touch of earth. The sleeker and slightly more precise medium-bodied flavors possess solid intensity and a bit more complexity on the balanced and lingering finish that is mildly firmer as well. 90/2022+

2016 Volnay “Clos des Chênes”: This too is quite deeply colored. Notes of both wood and menthol set off the liqueur-like aromas of black pinot fruit, spice, newly turned earth and a floral nuance. The concentrated, powerful and imposingly-scaled big-bodied flavors possess a supple mid-palate that contrasts considerably with the tight, mildly austere and impressively long finish where an interesting hint of anise appears. This will need at least a few years of bottle age first, though that is virtually always the case with a well-made Clos des Chênes. 91/2024+

Domaine Launay-Horiot (Pommard)

2016	Chambertin Grand Cru	red	95
2016	Latricières-Chambertin Grand Cru	red	94
2016	➔ Pommard “Les Chaponnières” 1er	red	92
2016	➔ Pommard “Clos Blanc” 1er	red	91
2016	➔ Pommard “Les Perrières”	red	90
2016	➔ Pommard “Les Rugiens-Bas” 1er	red	93

Current owner, and former French fighter pilot, Xavier Launay described 2016 as “yet another vintage that was so different than what I have been used to that I almost didn’t know what to do. I say this because I began in 2011 and since then it would be fair to say that the growing seasons have not been exactly easy. Frost and mildew were the big challenges for 2016 yet we managed to do alright as overall my yields were about the same as they were in 2015. I did the same vinification that I did in

2015 because even though the maturities weren't exactly the same, the skins were actually quite thick. Overall, I love the style of the vintage and from purely a qualitative perspective, the '16s rival the '15s even if they're very different from one another." As was the case in 2015, Launay has done first-class work again in 2016 and these are wines to strongly consider. Launay noted that the 2016s were bottled in January 2018 without fining or filtration. (Martine's Wines, www.martineswines.com, CA, USA; Flint Wines, www.flintwines.com, UK).

2016 Pommard "Les Perrières": (from a 2.2 ha holding that was originally planted in 1906). An attractively fresh and ripe nose offers up notes of violet, plum and earth. The dense, serious and sappy medium-bodied flavors possess an abundance of old vine extract, all wrapped in a lightly stony, structured and youthfully austere finale. This is a quality Pommard *villages*. 90/2023+

2016 Pommard "Clos Blanc": (from a .17 ha parcel). Here the equally ripe and fresh nose is actually quite similar to that of the Perrières though the earthy component is even more prominent. I very much like the seductive texture of the concentrated flavors that also brim with dry extract while displaying solid depth and persistence on the mildly rustic and austere finale. This is very Pommard in basic character and will require at least a few years of bottle age first. 91/2024+

2016 Pommard "Les Chaponnières": (from a .59 ha parcel). A classic Chaponnières nose combines notes of dark berry fruit, pungent earth, humus and a touch of the *sauvage*. The rich, muscular and solidly well-concentrated big-bodied flavors culminate in a mouth coating, moderately rustic and impressively persistent finish. The supporting tannins and are ripe and the balance is impeccable and overall, this is an old school Pommard that is very clearly built-to-age. 92/2028+

2016 Pommard "Les Rugiens-Bas": (from a .09 ha parcel). A discreet application of wood sets off an appealingly spicy nose of black cherry, raspberry and, like the Chaponnières, a touch of the *sauvage*. There is a slightly finer mouth feel to the more overtly mineral-inflected flavors that flash ample muscle and punch on the very firmly structured, saline and austere finish. This excellent effort is also quite old school in style and I would advise not touching a bottle for at least 10 years. 93/2036+

2016 Latricières-Chambertin: (from a .17 ha parcel at the top of the vineyard that abuts Chambertin). Once again there is a whisper of wood sitting atop the very cool, elegant and restrained aromas of plum liqueur, spice, earth 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 if sneaky long persistence. This refined built-to-age but not especially austere effort is textbook Latricières. 94/2031+

2016 Chambertin: (from a .16 ha parcel). A spicy, pure, cool and reserved nose blends highly complex aromas of dark currant, violet, lavender, earth and game, all of which is trimmed in soft wood nuances. There is once again an overt muscularity and unabashed power to the broad-shouldered and concentrated flavors that terminate in an austere, palate staining and strikingly persistent finish that is very firmly structured. This beauty is really quite well-balanced as the only nit is a very mild hint of warmth but like the Rugiens, it would be pointless to open a bottle before at least 10 years have gone by. 95/2036+

Maison Olivier Leflaive (Puligny-Montrachet)

2016	Bourgogne – Pinot Noir Cuvée Margot	red	86
2016	Pommard	red	88
2016	Pommard "Epenots" 1er	red	88?
2016	Volnay	red	87
2016	Volnay "Clos des Angles" 1er	red	89

I will present Franck Grux's views on the 2016 vintage in Issue 71. He did note that the reds were bottled in January 2018. Note: It is Maison Leflaive's policy to delay the release of their reds for 1 to 2 years after the *mise* so these 2016s 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).

2016 Bourgogne – Pinot Noir Cuvée Margot: A ripe and distinctly somber array of dark currant, humus and plum scents leads to nicely voluminous and attractively textured flavors that display solid power on the rustic and firm if slightly short finish. I suspect that a few years of bottle age should improve the persistence. 86/2020+

2016 Volnay: A pretty and more elegant nose mixes liqueur-like aromas of plum with hints of earth and violet. The supple, round and relatively powerful middle weight flavors possess plenty of energy though the firm and clean finish is noticeably rustic. 87/2022+

2016 Volnay “Clos des Angles”: (Grux indicated that this was made from yields of ~20 hl/ha). A more complex and slightly more refined nose is notably ripe and consists of pretty red and dark currant aromas that are also cut with earth and violet wisps. The attractively textured, fresh and restrained medium weight flavors possess a lovely sense of vibrancy before culminating in a precise and well-balanced finish of good if not truly special length. This firm effort is relatively powerful in the context of what is typical for Clos des Angles as the low yields show. 89/2024+

2016 Pommard: (mostly from hillside vineyards). A discreet application of wood sets off ripe and exceptionally fresh aromas of black cherry, warm earth and pretty spice hints and in particular anise. There is fine richness and intensity to the solidly powerful medium-bodied flavors that possess good muscle and only a touch of backend rusticity on the bitter cherry-inflected finish. 88/2023+

2016 Pommard “Epenots”: (from Grands Epenots). This is also distinctly ripe with its slightly more complex liqueur-like aromas of plum, cassis, newly turned earth and just enough wood influence to mention. There is excellent volume to the velvety, round and sappy middle weight plus flavors that culminate in a robust, rustic and ever-so-mildly dry finish. Given that this had just been bottled, the dryness may dissipate with time in bottle though with that possibility duly noted, none of the other wines in the range were drying. 88/2023+

Maison Benjamin Leroux (Beaune)

2016	Blagny “La Pièce Sous le Bois” 1er	red	88?
2016	Bonnes Mares Grand Cru	red	(88-92)
2016	➔ Bourgogne	red	87
2016	➔ Chambolle-Musigny “Les Amoureuses” 1er	red	(91-94)
2016	Clos de la Roche Grand Cru	red	(89-92)
2016	Clos St. Denis Grand Cru	red	(92-94)
2016	Clos de Vougeot – Petit Maupertuis Grand Cru	red	(91-94)
2016	Echézeaux Grand Cru	red	(89-92)
2016	Gevrey-Chambertin	red	(86-89)
2016	Gevrey-Chambertin “Les Champeaux” 1er	red	(89-92)
2016	Gevrey-Chambertin “Les Goulots” 1er	red	(89-92)
2016	Gevrey-Chambertin “La Perrière” 1er	red	(89-92)
2016	Griotte-Chambertin Grand Cru	red	(91-94)
2016	Mazis-Chambertin Grand Cru	red	(91-94)
2016	Mazoyères-Chambertin Grand Cru	red	(91-93)
2016	➔ Morey St. Denis	red	(89-92)
2016	Nuits St. Georges	red	(87-89)
2016	Nuits St. Georges “Aux Boudots” 1er	red	(87-89)
2016	Pommard	red	(88-90)
2016	Pommard “Rugiens Hauts” 1er	red	(88-91)
2016	➔ Savigny-lès-Beaune	red	89
2016	➔ Volnay	red	(89-91)
2016	Volnay “Caillerets” 1er	red	(88-91)
2016	Volnay “Clos de la Cave des Ducs” 1er	red	(89-91)
2016	Volnay “Les Mitans” 1er	red	(87-90)
2016	Vosne-Romanée	red	88
2016	Vosne-Romanée “Au Dessus de Malconsorts” 1er	red	(88-90)
2016	Vougeot “Le Clos du Villages”	red	(88-91)

Benjamin Leroux concisely described 2016 as “very difficult. The early bud burst turned out to be disastrous due to the late April frost that was incredibly random in terms of which vineyards it hit. The subsequent attack of mildew though was anything but random as it tracked with impressive precision the vines that were damaged by the frost. Not surprisingly, the yields also tracked closely where there was frost and where there wasn’t. As such, yields varied between basically normal and zero or

close to it. In terms of the communes that concerned me, I would say that the worst hit were Savigny, Chambolle and then Nuits. The fruit was exceptionally clean with moderate potential alcohols that averaged around 12.7% and I chose to chaptalize nothing. I did however use more whole clusters than usual due to the smaller quantities. I was frankly very pleasantly surprised by the quality of both the reds and the whites as I didn't expect this level. Between the two, I would describe the whites as good to very good but the reds are excellent, in fact I would compare them to the 2010s, which is a high compliment in my book." (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).

2016 Bourgogne: (Leroux noted that a portion of the production was bottled under screwcap). A pretty and very fresh nose is composed by notes of both red and dark berries and soft earth wisps. The sleek and delicious middle weight flavors possess good volume and a relatively refined mouth feel before concluding in a mildly austere and lingering finale. This is really quite good and worth considering. 87/2020+

2016 Savigny-lès-Beaune: (mostly from Les Fourneaux with declassified 1er Hauts Jarrons as well). There is enough reduction to suppress the underlying fruit though there is very good density to the subtle mineral-inflected flavors that deliver excellent length for a *villages* level wine on the balanced if mildly rustic finish. Very good quality here and the influence of the 1er is evident. Note that I would suggest decanting this if you're going to open a bottle young. 89/2022+

2016 Volnay: (Leroux noted that this *cuvée* contains 80% declassified young vine 1ers in 2016, mostly from Santenots and Mitans). A notably more elegant nose offers up excellent freshness to the pure red cherry, spice and warm earth nuances. The sleek, intense and beautifully textured middle weight flavors possess a lacy but punchy finish where a hint of salinity appears. This is lovely and again, the influence of the 1ers is very much in evidence. (89-91)/2022+

2016 Pommard: (this is usually from Les Vaumuriens and Les Cras but in 2016 the Les Cras was completely wiped out so we bought some La Platière). This too is mildly reduced though the earth character does show through the funk. Otherwise there is excellent vibrancy to the rich and full-bodied flavors that possess a muscular mouth feel that continues onto the moderately rustic and slightly chewy finish. This is not a wine of elegance but then that's not why one usually buys *villages* wines from Pommard. (88-90)/2023+

2016 Blagny "La Pièce Sous le Bois": This too is sufficiently reduced to mask the underlying fruit so I would again recommend a quick aeration. On the plus side there is good energy and excellent precision to the chiseled middle weight and lightly mineral-inflected flavors though the finish is slightly drying and short. 88?/2022+

2016 Volnay "Les Mitans": (fashioned with 100% whole clusters). A discreet application of wood frames the expressive and super-fresh aromas of red berries, plum and violet. The nicely rich and punch medium weight flavors possess a refined mid-palate mouth feel though here too there is a mild edginess to the otherwise lingering finish. I suspect that the edginess will round out with a few years of bottle age. (87-90)/2023+

2016 Volnay "Clos de la Cave des Ducs": (from a rarely seen 1er that measures only .64 ha; 50% whole clusters). An overtly floral nose combines notes of wood toast, essence of red and dark currant plus a hint of spice. There is a lovely inner mouth perfume to the racy, refined and stony lighter weight flavors that terminate in a youthfully austere finale. (89-91)/2023+

2016 Volnay "Caillerets": (70% whole clusters). An exuberantly spicy nose is comprised by notes of red currant, plum, lavender and a variety of spice elements. The sleek and refined medium-bodied flavors are also markedly mineral-driven while offering acceptable length on the mildly edgy finish that may age out but that isn't a given. (88-91)/2024+

2016 Pommard "Rugiens Hauts": (50% whole clusters). A fresh if restrained nose of red and blue pinot fruit along with plenty of floral elements leads to super-intense middle weight plus flavors that possess a polished mouth feel while delivering acceptable length on the muscular and stony if somewhat edgy finish. Again, while this may very well come together, that isn't a given. (88-91)/2026+

2016 Gevrey-Chambertin: (50% from Les Seuvrées with the remainder from Billard, Fourneaux and La Justice; 20% whole clusters). Reduction presently masks the underlying fruit though there is good freshness, intensity and focus to the well-detailed flavors that flash hints of warmth and dryness. (86-89)/2022+

2016 Vougeot "Le Clos du Villages": (this is a small .69 ha clos within the *appellation* Le Village). A pungent nose of wood toast and reduction is tough to read today. Otherwise there is once again very good detail to the attractively textured flavors that deliver much better length on the balanced if youthfully austere finale. (88-91)/2022+

2016 Morey St. Denis: (entirely from the 1er Genaivrières). Pungent notes of wood toast and menthol serve as a less than neutral backdrop to the spiced plum, floral and softly earthy aromas. These delicious, vibrant and delineated medium weight flavors possess a really lovely mouth feel as well as a hint of minerality on the balanced and lingering finish. This is a very fine Morey *villages* even if it's really a 1er in drag. (89-92)/2023+

2016 Nuits St. Georges: (from Aux Allots, Aux St. Jacques and Les Fleurières). Wood toast and reduction dominate the nose today. By contrast there is both good freshness and verve to the beautifully delineated, punchy and bold flavors that display a taut muscularity before concluding in a lightly stony finish that is slightly dry and austere. My predicted range offers the benefit of the doubt that the dryness will age out as the supporting tannins seem ripe. (87-89)/2022+

2016 Vosne-Romanée: (from Les Violettes, Ravioles and Maizières-Hautes; 65% whole clusters). A very fresh and subtly floral nose of airy red pinot fruit and spice nuances leads to intense, energetic and suave middle weight flavors that possess reasonably good depth and fine length on the delicious if slightly warm and chewy finish. 88/2023+

2016 Gevrey-Chambertin “Les Champeaux”: (50% whole clusters). A markedly earthy array is comprised by notes of humus, underbrush and wild dark currant. The succulent, round and tautly muscular medium weight flavors exude a fine minerality on the lingering and focused if ever-so-mildly edgy finish that should round into form. (89-92)/2026+

2016 Gevrey-Chambertin “La Perrière”: (35% whole clusters). There is a hint of volatile acidity to the red cherry, raspberry and softly floral-suffused aromas. There is excellent vibrancy to the delicious and caressing medium-bodied flavors that exhibit a marked salinity on the sappy and lingering finish. This is really quite pretty and while the VA is not a plus, it's sufficiently subtle that it's unlikely to be a significant drawback. (89-92)/2026+

2016 Gevrey-Chambertin “Les Goulots”: A mildly toasty nose combines notes of earth with those of red and dark cherry. The super-sleek and more mineral-inflected middle weight flavors possess a taut muscularity that really comes up on the firm and youthfully austere finish. This is clearly built-to-age and is going to require at least a few years. (89-92)/2028+

2016 Nuits St. Georges “Aux Boudots”: (65% whole clusters). Here too there is whiff of volatile acidity to the menthol-suffused nose of red and dark cherry, earth and a hint of spice. There is good volume to the delicious and nicely delineated flavors though the finish is slightly lean and a bit clipped. While it's possible that this may just be in a funky stage, it would be fair to describe this as awkward today. (87-89)/2028+

2016 Vosne-Romanée “Au Dessus de Malconsorts”: (65% whole clusters and this will be bottled only in magnum). There is plenty of wood/menthol influence to the softly spicy and floral-inflected nose of mostly red currant scents. The wood can also be found on the succulent and mouth coating flavors that terminate in a slightly dry, chewy and woody finish. This is frankly tough to predict whether it's going to come together between the chewy tannins and very prominent wood. (88-90)/2031+

2016 Echézeaux: (from Les Cruots ou Vignes Blanches). A relatively somber but attractively spicy nose reflects notes of red and dark berries, lavender, Asian-style tea and a floral hint. The lush and very rounded medium-bodied flavors possess good mid-palate fat before terminating in a slightly edgy and tangy finish that is just enough to cut the length somewhat short today. My predicted range assumes that the tartness will age out once this is bottled. (89-92)/2023+

2016 Chambolle-Musigny “Les Amoureuses”: (Leroux indicated that this would be bottled only in magnum). An overtly floral and exceptionally pretty nose is elegant, airy and admirably pure with plenty of spice elements adding breadth to the essence of red currant aromas that are trimmed in discreet oak nuances. There is a wonderfully refined quality to the much stonier middle weight flavors that possess a silky and highly seductive mouth feel, all wrapped in a balanced and impressively lengthy finale. Lovely stuff that is class in a glass. (91-94)/2031+

2016 Clos de Vougeot – Petit Maupertuis: (80% whole clusters). Moderate reduction knocks down the nose though it does appear ripe. Otherwise the full-bodied, dense and overtly powerful flavors possess a velvety and seductive mouth feel that culminates in a robust and balanced yet not especially rustic finish. Fine quality here in a built-to-age package. (91-94)/2031+

2016 Mazoyères-Chambertin: (35% whole clusters). A very toasty and menthol-infused nose offers up plenty of *savage* and earth elements on the mostly wild dark currant scents. The rich, round and velvet-textured flavors possess good mid-palate density though the finish is overtly woody. While this may eventually eat most of its wood, it's not completely clear that it will ever successfully integrate all of it. (91-93)/2028+

2016 Mazis-Chambertin: (to be bottled only in magnum; 65% whole clusters). A pungent nose of wood toast and fairly heavy reduction gives way to intense, vibrant and stony big-bodied flavors that possess excellent muscle and a solid lashing of support tannins on the lingering if moderately toasty finish. This appears to have the mid-palate stuffing to eventually integrate the wood and my predicted range assumes that will occur. (91-94)/2028+

2016 Griotte-Chambertin: (20% whole clusters). A much more discreet though not invisible application of wood sets off the elegant and pure aromas of red cherry, currant, spice, earth and a pretty note of lavender. I very much like the sense of underlying tension on the medium weight plus flavors that exude a subtle salinity and minerality on the tautly muscular and firm finish that flashes just a hint of youthful austerity. This will require a few years to flesh out. (91-94)/2028+

2016 Clos St. Denis: Once again a very pungent nose is composed by notes of wood toast and reduction. On the plus side there is first-rate elegance to the lilting and finely detailed flavors that possess a caressing mouth feel before culminating in a sneaky long and impeccably well-balanced finale that also flashes a touch of youthful austerity. Lovely. (92-94)/2031+

2016 Clos de la Roche: (this will be bottled only in magnum). This too is heavily reduced and unreadable today. Otherwise there is fine volume and mid-palate density to the relatively big-bodied flavors that coat the palate with dry extract though the finish is chewy and rustic and while the tannins seem ripe, I suspect that this will always have a bit of an edge to it and in magnum format, it's not likely to round out quickly. This is one that will need lots of patience. (89-92)/2036+

2016 Bonnes Mares: (from the northern part of the Chambolle side where the soil is referred to as *terres blanches*; 65% whole clusters; this too will be bottled only in magnum). Here too the nose is quite pungent even though there is no reduction; that said, there are ample toast and menthol elements to the spiced plum and earth scents. The toast doesn't stop at the nose though as it's on the medium weight plus flavors that also display a distinct chewiness and a hint of dryness as well. While this may come together, it has some obstacles to overcome first. (88-92)/2036+

Domaine Michel Mallard (Ladoix)

2016	➔ Aloxe-Corton "Le Toppe au Vert" 1er	red	(90-93)
2016	➔ Aloxe-Corton "Les Valozières" 1er	red	(90-92)
2016	➔ Chorey-lès-Beaune "Les Beaumonts"	red	88
2016	Côte de Nuits-Villages	red	88
2016	Corton-Les Maréchaudes Grand Cru	red	(91-93)
2016	Corton-Les Renardes Grand Cru	red	(91-94)
2016	Corton-Le Rognet Grand Cru	red	(92-94)
2016	➔ Ladoix "La Corvée" 1er	red	(89-92)
2016	Ladoix "Le Clos Royer"	red	(88-91)
2016	Ladoix "Les Joyeuses" 1er	red	(89-91)
2015	➔ Aloxe-Corton "Le Toppe au Vert" 1er	red	90
2015	Corton-Les Maréchaudes Grand Cru	red	93
2015	Corton-Les Renardes Grand Cru	red	93
2015	Corton-Le Rognet Grand Cru	red	94

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 2016 vintage, Michel Mallard noted that "we did suffer some damage from the frost though because the majority of our *appellations* are 1ers and *grands crus*, we were down only around 30%, which isn't great but it's a lot better compared to what some of our neighbors suffered. The fruit was exceptionally clean and with thick skins and I used between 40 and 60% whole clusters. I was also able to use no sulfur during the vinifications though that will be adjusted before the wines are bottled. As to the wines, they are classic Burgundies that display their respective terroirs beautifully. But had you asked me at the end of April if we could make wines this good, I would have replied that you were crazy!" As the scores and commentaries attest, I was impressed by the quality of these 2016s I was also quite impressed by the domaine's 2015s reviewed below, which were bottled in July 2017. (Amitié Wines, www.amitiéwines.com, CA and Zachys, www.zachys.com, NY, both USA; Farr Vintners, www.farrvintners.com, UK).

2016 Côte de Nuits-Villages: An exuberantly fresh nose is comprised by notes of various red berries and earth. The rich, round and velvety middle weight flavors possess an attractive texture and just enough supporting structure on the balanced finish to suggest that this should reward a few years of bottle age. Lovely for its level. 88/2020+

2016 Chorey-lès-Beaune “Les Beaumonts”: Here too the nose is exuberantly fresh and bright though with a slightly different fruit profile as it mixes in some dark cherry and briar along with plenty of earth and underbrush elements. There is both good volume and richness to the caressing flavors that flash only limited rusticity on the balanced and sneaky long finish. This would make a great choice for an all-around, and age-worthy, house red. 88/2021+

2016 Ladoix “Le Clos Royer”: Slightly riper liqueur-like yet still strikingly fresh aromas of red raspberry and cherry are laced with hints of spice and earth. There is fine mid-palate density to the utterly delicious medium-bodied flavors that also possess a caressing mouth feel, all wrapped in a more structured finish that also flashes a hint of rusticity. (88-91)/2022+

2016 Ladoix “Les Joyeuses”: Notably more elegant, airy and cool aromas of essence of spiced cherry and lavender give way to refined, pure and lacy middle weight flavors that possess plenty of punch and a discreet minerality that carries over to the linear, balanced and delineated finish. A wine of lace and grace that is textbook Joyeuses. (89-91)/2022+

2016 Ladoix “La Corvée”: A more deeply pitched nose combines notes of plum and dark currant with those of earth and pretty floral nuances. As is always the case, there is more volume, power and structure if less refinement to the medium weight flavors that possess a taut muscularity on the solidly persistent if moderately rustic finale. This age-worthy effort is going to need at least a few years of bottle age first as it's tightly wound at present. (89-92)/2024+

2016 Aloxe-Corton “Les Valozières”: There is a touch of the *sauvage* to the more reserved but appealingly fresh nose of various red berries, pungent earth and a hint of smoked game. As is also usually the case there is more volume, muscle and power to the broad-shouldered flavors that possess excellent mid-palate concentration while delivering impressive length on the compact, rustic and ver serious finish. Patience definitely advised. (90-92)/2026+

2016 Aloxe-Corton “Le Toppe au Vert”: This is the first wine to display any appreciable reduction though even here I doubt that it will persist. Otherwise 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 also presently tightly wound and will also require at least a few years of bottle age to further flesh out. (90-93)/2026+

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 if not truly exceptional depth and persistent 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. (91-93)/2028+

2016 Corton-Les Renardes: (from a .75 ha parcel). A gentle hint of wood sets off slightly fresher and more *animale*, earth and floral-inflected aromas of ripe cassis and black 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. (91-94)/2031+

2016 Corton-Le Rognet: A very interesting nose 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. (92-94)/2031+

2015 Aloxe-Corton “Le Toppe au Vert”: Notably ripe yet agreeably fresh aromas offer fine complexity as there is a lovely purity to the various plum, floral and mocha elements that exhibit soft earth nuances. The middle weight plus flavors possess a relatively sophisticated texture thanks to the relatively fine-grained tannins that also shape the impressively persistent finale. This fine effort should reward up to a decade of cellaring. 90/2023+

2015 Corton-Les Maréchaudes: Discreet wood sets off liqueur-like aromas of red cherry that are laced with wisps of plum, violet and plenty of earth. There is fine concentration to the velvety medium weight plus flavors that brim with sappy dry extract, all wrapped in a highly persistent, balanced and beautifully complex finale. This is very ripe yet somehow manages to avoid being top heavy; indeed it is actually refreshing. In a word, excellent. 93/2030+

2015 Corton-Les Renardes: (from a .75 ha parcel). Here too there is hint of wood lurking in the background of the strikingly fresh and even more complex aromas of violet, *sauvage*, forest floor and dark currant liqueur. In the same fashion as the Maréchaudes there is a velvety palate impression to the bigger and more powerful flavors that possess a highly seductive mouth feel while delivering plenty of punch on the remarkably persistent finish. This is so rich, and there is so much extract, that despite the presence of a firm tannic spine this should be approachable on the younger side yet age effortlessly for years to come. 93/2032+

2015 Corton-Le Rognet: There is a high level of ripeness but not jamminess on the plum, cassis, violet, spice and earthy aromas. I very much like the freshness and vibrancy of the mouth coating, robust and impressively concentrated big-bodied flavors that coat the palate with dry extract on the hugely long finale. This is an imposingly dense wine that is definitely going to require, and reward, extended cellaring. This too is excellent. 94/2035+

Château de la Maltroye (Chassagne-Montrachet)

2016	➔ Bourgogne	red	(86-89)
2016	➔ Chassagne-Montrachet	red	(89-91)
2016	Chassagne-Montrachet “Boudriotte” 1er	red	(89-92)
2016	➔ Chassagne-Montrachet “Clos du Château” 1er	red	(91-93)
2016	Chassagne-Montrachet “Clos St. Jean” 1er	red	(89-92)

Jean-Pierre Cournut told me that the 2016 “growing season was seriously difficult to manage as the frost and mildew had us chasing our tails for most of it. The damage though was disparate as Bâtard and Dents de Chiens were basically all but wiped out yet Santenay was untouched. What I find so surprisingly about the vintage is that the second generation of buds managed to produce not only good fruit but excellent and fully mature fruit. We picked from the 23rd of September to the 30th and the fruit was both ripe and spotlessly clean. I honestly never expected that the wines would be this good and in particular the reds are outstanding. To be sure, I like the whites as well but the reds wow me with their freshness, elegance and transparency plus they make you just feel like drinking them.” Cournut is now very well known for the quality of his whites but he should be better known for his reds as well and the quality of his 2016 reds only bolsters that argument. (Frederick Wildman, www.frederickwildman.com, NY, Jeanne-Marie de Champs, www.ds-collection.com, NY, Wine House, www.winesf.com, CA, both USA; Waitrose, UK).

2016 Bourgogne: (from yields of only 28 hl/ha). A distinctly earthy nose of various dark berries is trimmed in just enough wood to mention. The rich, succulent and vibrant flavors possess very good concentration compared to what is typical for regional wines while offering fine depth and length on the moderately rustic finale. A quality Bourgogne. (86-89)/2020+

2016 Chassagne-Montrachet: A trace of reduction is insufficient to mask the peppery and earthy aromas of dark currant and plum. The sleek, intense and more voluminous flavors also possess a slightly finer mouth feel while displaying very fine depth and persistence on the balanced and well-detailed finale. This too is very good for its level. (89-91)/2022+

2016 Chassagne-Montrachet “Clos St. Jean”: (from sandy and rather light soil). A ripe, pure, airy and elegant nose combines notes of plum, black raspberry and spice with soft earth and floral nuances. The mouth feel of the medium-bodied flavors is at once refined yet opulent while flashing a subtle minerality on the lingering, suave and well-balanced finale. I very much like the texture that is primarily due to the relatively fine-grained tannins. (89-92)/2022+

2016 Chassagne-Montrachet “Boudriotte”: A whiff of spicy oak surrounds the dark raspberry, earth, pepper and violet-scented nose. There is excellent intensity and more volume to the solidly concentrated and muscular flavors that possess a caressing mouth feel, all wrapped in a slightly firmer and equally persistent finish. Again, good stuff here. (89-92)/2023+

2016 Chassagne-Montrachet “Clos du Château”: (a *monopole* of the Domaine). The wood influence is a bit more prominent that it still remains relatively subtle and easily allows the spicy aromas of earth, lavender and red currant that evidence an interesting hint of tangerine peel to shine. The rich, intense and well-delineated medium weight flavors possess a positively gorgeous mouth feel while displaying outstanding persistence on the balanced finish that really fans out as it sits on the palate. This is first-rate. (91-93)/2024+

Domaine Thierry et Pascale Matrot/Pierre Matrot (Meursault)

2016	Auxey-Duresses	red	88
2016	➔ Blagny “La Pièce Sous la Bois” 1er	red	90
2016	Bourgogne – Pinot Noir	red	86
2016	Maranges Vieilles Vignes	red	88
2016	Maranges “Les Fussières” 1er	red	89
2016	Meursault	red	88
2016	➔ Monthélie	red	89
2016	➔ Volnay “Santenots” 1er	red	91

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 2016 “wasn’t the easiest of growing seasons but after 2012, 2013 and 2014, not much fazes us anymore. With that said, it was still terrible to see such widespread damage in the course of one morning as the frost cost us around 60% of a normal crop and as much as 90% for the regional wines. We chose to begin picking on the 20th of September and the maturities were not only good but very good and the fruit was basically spotless. Moreover, the low yields and thick skins actually gave us better solid to liquid ratios than we obtained in 2015. Overall, 2016 is a quality vintage and in both colors.” The domaine is, quite rightly, known for the quality of their whites but they also makes very good reds that usually manage to drink well young but age well too, in fact some older vintages of the Matrot Santenots and the Blagny can be excellent. The Matrot sisters noted that the 2016 reds were bottled in November 2017. (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).

2016 Bourgogne – Pinot Noir: (bottled under screwcap). A bright, fresh and moderately fruity nose combines notes of red berries with those of dark cherry and earth. There is both good energy and detail to the barely medium weight flavors that offer fine length on the utterly delicious if mildly rustic finish. 86/2019+

2016 Maranges Vieilles Vignes: Super-fresh and equally bright aromas of red and dark berries, earth and a whiff of spice lead to sleek, well-delineated and punchy middle weight flavors that possess better depth on the ever-so-mildly austere finale. This delicious effort could easily be enjoyed young. 88/2020+

2016 Auxey-Duresses: (from Les Boutonniers). A discreet touch of wood sets off earthy and rustic aromas of plum, dark cherry, autumn leaves and a whisper of humus. There is fine richness to the very rounded and suave flavors that possess solid volume and persistence on the reasonably complex if mildly chewy finish. This is very Auxey in style. 88/2021+

2016 Monthélie: (this is mostly from very old vines situated in Les Hauts Brins that have approximately 20% pinot beurot interspersed with the pinot vines). Here the expressive nose is similar to that of the Auxey though the fruit is taken more from the red side of the spectrum. There is better refinement to the energetic middle weight flavors if perhaps not quite the same mid-palate density, all wrapped in a barely rustic finish that delivers sneaky good length. This is an unusually good Monthélie *villages* and worth considering. 89/2020+

2016 Maranges “Les Fussières”: An overtly earthy yet still very pretty nose blends notes of plum, red currant and discreet spice nuances with those of floral and a wisp of wood. Once again there is a nicely refined mouth feel to the medium-bodied flavors that exude a subtle minerality on the slightly rustic finish that is firm enough to suggest that this should offer mid-term development potential. 89/2022+

2016 Meursault: Discreet but not invisible wood sets off notes of cassis, warm earth and a hint of maraschino cherry. There is fine volume and a lovely sense of energy to the generously proportioned and caressing flavors that flash just a touch of youthful austerity and bit of salinity as well on the nicely balanced finish. This is sufficiently supple that it could be enjoyed young if that’s your preference. 88/2021+

2016 Volnay “Santenots”: Slightly more evident wood frames the ripe and fresh aromas of raspberry, violet and black cherry. The sleek, delicious and intense flavors possess a taut muscularity before culminating in a much more complex if youthfully austere finale that offers very fine length. Note that this mineral-driven effort will require at least some patience. 91/2023+

2016 Blagny “La Pièce Sous la Bois”: A cooler and airier nose reflects admirably pure notes of red cherry, violet, soft spice and an interesting hint of pekoe tea. The delicious, vibrant and beautifully delineated medium weight flavors also exude a subtle minerality on the focused, linear and balanced finale that isn't super-complex but is solidly persistent. 90/2023+

Château de Meursault (Meursault)

2016	Beaune “Cent Vignes” 1er	red	90
2016	➔ Beaune “Fèves” 1er	red	92
2016	➔ Beaune “Grèves – Les Trois Journaux” 1er	red	93
2016	➔ Beaune “Toussaints” 1er	red	92
2016	➔ Bourgogne – Pinot Noir	red	87
2016	Corton Grand Cru	red	(90-93)
2016	➔ Pommard “Clos des Epenots” 1er	red	(91-94)
2016	➔ Savigny-lès-Beaune	red	90
2016	➔ Savigny-lès-Beaune “Peuillets” 1er	red	91
2016	➔ Volnay “Clos des Chênes” 1er	red	(91-94)

This huge 60+ ha estate languished for years in mediocrity under the ownership of André Boisseaux (now deceased) before being purchased (along with the Château de Marsannay which owns 40 ha in the Côte de Nuits) by Olivier Halley in 2012. All of the estate's holdings are in the Côte de Beaune with an impressive range in both red and white. Halley had the good sense to consign the day to day management responsibilities to former Bouchard Père & Fils president Stéphane Follin, who has increased wine quality in a remarkably short period of time. He described the 2016 growing season as “a tough one because even if your vines managed to avoid the frost damage, the attack of mildew was virulent and not easy to manage. While our best parcels and we produced almost normal yields while we eked out only 7 hl/ha in Savigny. Then of course it was necessary to watch very carefully the fruit in the frost parcels because I estimate that the second generation was fully 3 weeks behind the first. But, amazingly enough, by the beginning of September those vines had made up the lack of development and in the end the second generation was just as ripe as the first. We chose to begin picking on the 21st of September in Peuillets and then harvested over 8 days with some 250 pickers. We did a very soft vinification while using some whole cluster in the vinification but it varied. We then did an extended *débourbage* [lees settling] so that we can ultimately avoid filtering the wines before the bottling. Overall, 2016 produced classically styled burgundies but just not very much of them.” It is astonishing, and heartening, to see how fast a once mediocre producer can have a qualitative turn-around when the right know how, along with good financial support, are put in place. (Terlato Wines International, www.terlatowines.com, IL, USA; J & B and the Wine Society, UK).

2016 Bourgogne – Pinot Noir: (from yields of 20 hl/ha). A layered, fresh and ripe nose combines notes of plum, dark raspberry and violet. The low yields are very much in evidence as there is both fine richness and concentration to the suave and seductive flavors that coat the palate on the rustic but solidly persistent finish. This would make a fine choice for an all-around house red. 87/2020+

2016 Savigny-lès-Beaune: (mostly from Les Gollardes with smaller amounts from Ratausses and Prévaux; from yields of only 7 hl/ha). A background whisper of wood is present on the notably ripe yet agreeably fresh aromas of essence of black cherry along with plenty of earth elements. There is once again impressive concentration to the more refined if a bit less suave flavors that flash a hint of rusticity on the beautifully persistent finish where the only nit is a hint of warmth. It's rare to find examples of Savigny *villages* at this quality level (though it's equally rare to find them made from single digit yields) and this is highly recommended for value. 90/2022+

2016 Savigny-lès-Beaune “Peuillets”: (from yields of 20 hl/ha). Here the aromatic profile is similar to that of the Savigny *villages* if a bit more elegant. The sleeker and more refined middle weight flavors are dense, if not as dense as those of the *villages*, while delivering a lingering, refreshing and lilted finish that hints of salinity and bitter cherry arise. This is classic Peuillets, which is to say a Savigny of refinement and grace. 91/2023+

2016 Beaune “Cent Vignes”: A pretty and attractively fresh array is composed of red cherry, currant and a soft floral wisp. The mouth feel of the less concentrated but energetic flavors is both lilted and caressing, all wrapped in a precise and lingering finish where there is a hint of backend rusticity. The supporting structure is buried, which should allow this nicely balanced effort to drink well young. 90/2024+

2016 Beaune “Toussaints”: A deft application of wood sets off the cool, pure and elegant aromas of various red berries, warm earth and whiff of violet. The rich but highly energetic medium-bodied flavors possess a lovely sense of underlying tension and delineation that continue onto the solidly complex and persistent finish where a hint of warmth appears. The refinement of the mouth feel is enhanced by the relatively fine-grained tannins and this should drink well both young and with a decade’s worth of cellar time. In a word, lovely. 92/2024+

2016 Beaune “Fèves”: This is also aromatically cool and restrained with its airy array of red currant, cherry and soft floral nuances that are trimmed in just enough wood to warrant mentioning. 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 finish where again a hint of warmth surfaces. This is an excellent Beaune 1er of power and refinement. 92/2026+

2016 Beaune “Grèves – Les Trois Journaux”: An expressive and more deeply pitched nose offers up plenty of earth character on the spiced plum and dark currant aromas that are also trimmed in just enough wood to notice. The super-rich, suave and seductive middle weight plus flavors possess an abundance of dry extract before culminating in a gorgeously complex and strikingly long finish. This is a stunner of a wine that has everything it needs to age gracefully for years to come. 93/2028+

2016 Volnay “Clos des Chênes”: Cool, pure and ultra-fresh aromas of plum, cassis and wild raspberry are again set off by subtle not invisible wood. There is excellent richness to the round and relatively powerful medium weight flavors blessed with an abundance of dry extract that buffers the otherwise very firm, long and serious finish that flashes plenty of minerality along with a hint of warmth. This is backward, youthfully austere and compact at present and in contrast to several of the other wines in the range, this will not likely be a good candidate for early drinking. With that said, this powerful effort is excellent and all that it needs is extended patience. (91-94)/2031+

2016 Pommard “Clos des Epenots”: (from Petits Epenots). A very ripe yet appealingly fresh nose displays notes of poached plum, cassis and violet along with wisps of spice and warm earth. The more seductive if less powerful medium-bodied flavors also possess fine volume on the palate coating finish that is shaped by moderately firm tannins that are sufficiently pliant that, in contrast to the Clos des Chênes, could actually be enjoyed relatively young. (91-94)/2028+

2016 Corton: (from Les Vergennes and Rognets). A pungent nose of wood and reduction dominate the underlying fruit today. Otherwise the round and velvet-textured flavors possess both good volume and excellent richness, all wrapped in a mildly austere and reasonably well-balanced finish that offers good if not exceptional complexity. There is a hint of warmth but it’s not intrusive and overall this is a relatively forward Corton that could be enjoyed relatively young as well. (90-93)/2026+

Domaine François Mikulski (Meursault)

2016	→ Bourgogne – Pinot Noir	red	(86-89)
2016	Volnay “Santenots” 1er	red	(90-92)

François Mikulski plaintively, if understandably, described the 2016 as one where “the frost killed us even if the losses were highly variable. For example we lost only around 25% in Charmes, Perrières and Genevrières but then the loss rates climbed to 50% in Poruzots, 60% in Santenots, 70% in various parcels of Meursault *villages* and 80% in Goutte d’Or. Overall I would estimate the losses at around 60%. We didn’t make some wines and it certainly wasn’t easy to vinify such tiny quantities in red as the lack of volume makes the temperatures hard to control. The good news is that the quality of the wines is really quite good and frankly much better than I expected, I just wish that there was more of them!” (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).

2016 Bourgogne – Pinot Noir: An exuberantly fresh nose features a ripe array of various red berries, plum and earth. There is fine richness to the round and attractively textured flavors that possess much better than average density compared to the average example of the genre, all wrapped in a slightly rustic finale that offers very fine depth and persistence. (86-89)/2020+

2016 Volnay “Santenots”: Here too the layered nose is exuberantly fresh with its pretty mix of red and dark raspberry, earth, spice and soft floral wisps. There is once again fine richness, volume and concentration to the succulent and beautifully refined flavors that deliver solid depth and length on the firm but not really austere finish. Lovely and understated. (90-92)/2024+

Maison Lucien Le Moine (Beaune)

2016	Beaune "Clos des Mouches" 1er	red	(89-92)
2016	Bonnes Mares Grand Cru	red	(89-92)
2016	Chambertin-Clos de Bèze Grand Cru	red	(93-96)
2016	Chambolle-Musigny "Les Amoureuses" 1er	red	(90-93)
2016	➔ Chambolle-Musigny "Les Baudes" 1er	red	(91-94)
2016	➔ Chambolle-Musigny "Haut Doix" 1er	red	(91-93)
2016	Charmes-Chambertin Grand Cru	red	(91-94)
2016	Clos de la Roche Grand Cru	red	(92-95)
2016	Clos St. Denis Grand Cru	red	(93-95)
2016	Clos de Vougeot Grand Cru	red	(92-95)
2016	Corton-Bressandes Grand Cru	red	(90-93)
2016	Corton-Renardes Grand Cru	red	(91-93)
2016	Echézeaux Grand Cru	red	(92-94)
2016	➔ Gevrey-Chambertin "Cazetiers" 1er	red	(92-94)
2016	➔ Gevrey-Chambertin "Les Champeaux" 1er	red	(91-93)
2016	➔ Gevrey-Chambertin "Aux Combottes" 1er	red	(90-93)
2016	➔ Gevrey-Chambertin "Estournelles St. Jacques" 1er	red	(91-93)
2016	➔ Gevrey-Chambertin "Lavaut St. Jacques" 1er	red	(91-94)
2016	Grands Echézeaux Grand Cru	red	(92-95)
2016	Griotte-Chambertin Grand Cru	red	(92-94)
2016	Latricières-Chambertin Grand Cru	red	(92-95)
2016	Mazis-Chambertin Grand Cru	red	(93-95)
2016	➔ Morey St. Denis "Les Genavrières" 1er	red	(91-93)
2016	Morey St. Denis "Clos des Ormes" 1er	red	NR
2016	Musigny Grand Cru	red	(88-91)
2016	➔ Nuits St. Georges "Aux Boudots" 1er	red	(91-94)
2016	➔ Nuits St. Georges "Les Vaucrains" 1er	red	(91-94)
2016	➔ Pommard "Les Grands Epenots" 1er	red	(91-93)
2016	➔ Pommard "Les Rugiens" 1er	red	(91-93)
2016	Richebourg Grand Cru	red	NR
2016	Romanée St. Vivant Grand Cru	red	(92-94)
2016	Volnay "Les Caillerets" 1er	red	(89-92)
2016	➔ Volnay "Clos des Chênes" 1er	red	(90-93)
2016	Volnay "Santenots" 1er	red	(88-90)
2016	➔ Vosne-Romanée "Les Gaudichots" 1er	red	(92-94)
2016	➔ Vosne-Romanée "Les Malconsorts" 1er	red	(92-94)
2016	➔ Vosne-Romanée "Petits Monts" 1er	red	(91-94)
2016	Vosne-Romanée "Les Suchots" 1er	red	(90-92)

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. (Atherton Wine Imports, www.awiwine.com, CA and Vintus, www.vintuswines.com, NY both USA; Berkmann Wine Cellars, www.berkmann.co.uk, and Laytons, www.laytons.co.uk, both UK).

2016 Beaune "Clos des Mouches": A discreet touch of wood sets off the pretty and well-layered aromas of both red and dark pinot, floral and lovely spice elements. The suave, rich and caressing medium-bodied flavors offer fine length on the dusty and balanced finish. This needs to develop better depth but the pieces are in place for that to occur. (89-92)/2023+

2016 Pommard “Les Rugiens”: (from both upper and lower). A slightly riper yet still very fresh nose is more deeply pitched with its array of cassis, plum, black cherry and a whiff of the *sauvage*. There is a lovely sense of underlying tension to the bigger and more powerful flavors that possess a sleek, even polished mouth feel before culminating in a much more mineral-driven, youthfully austere and notably firmer finale. Patience strongly suggested. (91-93)/2028+

2016 Pommard “Les Grands Epenots”: Here too the super-fresh nose is expressive with a redder fruit profile that is laced with plenty of earth and spice along with a hint of wood. The more refined middle weight flavors are notably less mineral-inflected though more seductive, all wrapped in a balanced and beautifully persistent finish. (91-93)/2028+

2016 Volnay “Clos des Chênes”: A well-layered nose combines notes of red and dark currant, spice and a pretty hint of lavender. The denser, serious and more powerful big-bodied flavors brim with both dry extract and minerality that carries over to the super-intense, youthfully austere and linear finish. This very firm effort also needs to develop more depth but if it does this could be a first-rate Clos des Chênes. (90-93)/2031+

2016 Volnay “Santenots”: A very spicy nose reflects notes of plum, violet and Asian-style tea. There is fine concentration to the vibrant middle weight flavors possess both good intensity and minerality as well as a polished mouth feel that contrasts somewhat with the firm, austere and slightly drying finish. This may come together but at present it is less well-balanced than the better wines from the Côte de Beaune. (88-90)/2028+

2016 Volnay “Les Caillerets”: Reduction presently dominates the underlying fruit. The notably finer and even more mineral-inflected flavors possess a lacy yet punchy mouth feel while exhibiting sneaky long finish that also flashes a touch of dryness. In this case though it seems more likely that the dryness will dissipate with a few years of bottle age. (89-92)/2028+

2016 Corton-Bressandes: A pure, super-fresh and airy nose is comprised by the essence of red currant that is liberally laced with notes earth, spice, violet and a hint of lavender. The bigger, richer and more muscular flavors also possess a relatively refined mouth feel that deliver fine length on the balanced more complex finale. (90-93)/2028+

2016 Corton-Renardes: Reduction rules the fruit today. Otherwise there is an intense minerality that suffuses the powerful and extract-rich broad-shouldered flavors that are muscular and overtly rustic before terminating in a focused, balanced and linear finish. This bad boy Corton is fashioned in a ‘take no prisoners’ style and will need extended cellaring. (91-93)/2031+

2016 Morey St. Denis “Les Genavrières”: (from a little seen 1er). An overtly spicy nose speaks of plum, violet and dark cherry scents. The rich and sappy flavors possess a velvety palate impression yet despite the seductive mouth feel there is good underlying power, indeed the finish is almost robust yet it’s not rustic. Fine quality here. (91-93)/2028+

2016 Morey St. Denis “Clos des Ormes”: Very strong reduction obliterates the fruit and carries over to the palate as well. Add in a gassy finish and this is impossible to evaluate at present. Not Rated.

2016 Nuits St. Georges “Les Vaucrains”: This is so deeply colored that it stains the glass. The restrained and beautifully layered nose is composed by notes of earth, game, smoke and fresh black currant. The rich, bold and massively constituted flavors brim with sappy dry extract while there is plenty of minerality evident on the very firmly structured, rustic and overtly austere finish. This is very Vaucrains in character and as such, it’s clear that this is going to need a great deal of bottle age before it becomes sufficiently civilized to enjoy. (91-94)/2033+

2016 Nuits St. Georges “Aux Boudots”: A very ripe yet still agreeably fresh nose features notes of warm earth, poached plum, mocha and cassis. There is excellent richness to the solidly concentrated and well-detailed flavors that possess a sleek mouth feel despite the presence of plenty of taut muscularity, all wrapped in an austere and serious finish that is impressively complex and persistent. This is not as concentrated as the Vaucrains but it’s every bit as structured. (91-94)/2033+

2016 Gevrey-Chambertin “Les Champeaux”: Liqueur-like aromas of various dark berries are liberally cut with notes of the *sauvage*, earth and a wisp of humus. The intense, focused and linear middle weight flavors exhibit ample minerality on the compact and very tightly wound and firm finish. This balanced effort is going to need time to flesh out. (91-93)/2031+

2016 Gevrey-Chambertin “Aux Combottes”: Reduction flattens the underlying fruit. Otherwise there is a slightly finer mouth feel to the rich, vibrant and attractively delineated medium weight flavors that terminate in a youthfully austere and balanced finish that is just a bit less complex and much less mineral-inflected. (90-93)/2028+

2016 Gevrey-Chambertin “Estournelles St. Jacques”: Here too there is an attractive freshness to the cool and restrained aromas of cassis, plum and soft earth and floral wisps. The racy, intense and overtly stony middle weight flavors possess a liting, even lacy, texture that exhibit a touch of youthful austerity on the firm, balanced and saline finish where the supporting tannins make clear that at least some patience will be required. (91-93)/2028+

2016 Gevrey-Chambertin “Lavaut St. Jacques”: Reduction dominates today. Otherwise there is outstanding size, weight and intensity to the larger-scaled, muscular and much more powerful flavors that are not nearly as elegant but they do deliver even better depth and persistence on the very firmly structured finish. This is textbook LSJ. (91-94)/2031+

2016 Gevrey-Chambertin “Cazetiers”: The particular form of reduction the Burgundians call *bourgeon de cassis* overshadows the fruit today. More positively, here too the big-bodied flavors possess excellent muscularity and power along the first-rate mid-palate concentration and plenty of minerality that really comes up on the austere, moderately rustic and built-to-age finish. This is an old school and very robust Cazetiers. (92-94)/2031+

2016 Vosne-Romanée “Les Suchots”: (from the upper portion of the vineyard). Moderate reduction masks everything save for a few spice elements. The rich, full-bodied and very generously proportioned flavors brim with an abundance of dry extract while showing fine persistence on the balanced finish that is a bit one-dimensional, at least at present. (90-92)/2026+

2016 Vosne-Romanée “Petits Monts”: Notes of herbal tea, spice, black cherry and sandalwood lead to racy, intense and almost pungently mineral-driven medium weight flavors that possess a chiseled, driving and wonderfully long finish that is austere, linear and slightly lean. This is very clearly in need of extended cellaring, indeed to the point that even as good as this potentially is, I would not recommend it unless you have the express intent of keeping it for at least 10 years. (91-94)/2031+

2016 Vosne-Romanée “Les Malconsorts”: A restrained and slightly grumpy nose requires aggressive swirling to coax the aromas of red and dark cherry, a wide range of spice elements and touch of sandalwood to reveal themselves. The right, intense and tautly muscular broad-shouldered flavors possess excellent mid-palate density while flashing plenty of minerality on the balanced but very, very firmly structure finale. This is excellent but very much built-to-age. (92-94)/2036+

2016 Vosne-Romanée “Les Gaudichots”: Here the nose is even more restrained, in fact to the point that it is almost mute and it again requires considerable work to persuade the softly spice and overtly floral nose of dark raspberries to emerge. The medium weight flavors are not nearly so muscular yet there is no lack of power or punch, not to mention minerality, on the bitter cherry-suffused finish that displays stunningly good length. While not quite so firmly structured as the Malconsorts, this is far from being a shrinking violet. (92-94)/2033+

2016 Chambolle-Musigny “Les Baudes”: A deft touch of wood can be found on the dark pinot fruit, spice, floral and newly turned earth aromas. There is once again excellent punch and a taut muscularity to the medium weight plus flavors that possess fine mid-palate density, all wrapped in a balanced, saline and driving finish. Patience required. (91-94)/2033+

2016 Chambolle-Musigny “Haut Doix”: Whiffs of raspberry, red currant and cherry enjoy added breadth in the form of spice, floral and orange pekoe tea. The much sleeker and more refined if substantially less powerful and muscular flavors possess a lacy mouth feel that carries over to the youthfully austere finale. This is very Chambolle in style. (91-93)/2026+

2016 Chambolle-Musigny “Les Amoureuses”: Like several of the preceding wines, this is aromatically quite restrained though a bit of aeration eventually exposes a lovely range of spice elements on the lavender-inflected red and dark raspberry scents. The even more refined and certainly more mineral-driven medium weight flavors possess a caressing mouth feel before concluding in a lingering if slightly one-dimensional finish. While more depth will almost certainly develop with bottle age, it's not clear that this is going to match the best of the Vosne and Gevrey 1ers in that regard. (90-93)/2028+

2016 Clos de la Roche: Firm reduction dominates the fruit today. Otherwise there is exceptionally good volume and richness to the powerful and concentrated big-bodied flavors that evidence moderate rusticity on the very firm but notably more complex finale. This beauty is also going to require extended patience if you wish to see it at its apogee. (92-95)/2034+

2016 Clos St. Denis: (from 90+ year old vines). Firm reduction also dominates the nose. There isn't the same power, size and weight to the less imposingly-scaled flavors compared to those of the Clos de la Roche but as one might expect, the beautifully complex finish is finer and more understated though almost as serious and structured with the same outstanding length. There is a touch of unintegrated wood sticking out on the finish but it should be absorbed in time. (93-95)/2031+

2016 Clos de Vougeot: This is very ripe, indeed to the point where the cassis, warm earth and softly floral-scented aromas exhibit hints of mocha. In much the same fashion as the Clos St. Denis there is a relatively sleek mouth feel to the solidly intense and muscular larger-scaled flavors that possess a lovely sense of harmony and excellent complexity on the lingering finish that is a bit less youthfully austere than usual. (92-95)/2034+

2016 Charmes-Chambertin: (from both Charmes and Mazoyères in a roughly 50/50 proportion). A very pretty and airy nose features notes of red cherry, raspberry and spice with a shading of soft wood and earth. On the palate though this is not nearly as concentrated though there is still perfectly good concentration and a sleek muscularity on the vibrant, detailed and lingering finish. While this is by no means light, it is a Charmes built more along the lines of finesse than power. (91-94)/2028+

2016 Latricières-Chambertin: An ultra-fresh nose of various red berries, underbrush and Gevrey-style earth gives way to polished, intense and racy mineral-driven flavors that possess excellent depth and persistence on the mildly austere, linear and wonderfully balanced finale. This notably firm effort is very Latricières in style. (92-95)/2033+

2016 Griotte-Chambertin: This is restrained to the point of being almost timid yet it is also exceptionally pretty with a really lovely nose of red and dark currant, earth and a hint of spicy tea. There is fine richness to the beautifully textured and intense medium-bodied flavors that culminate in a very serious, dusty, mouth coating and quite firmly structured finish that is presently markedly austere but not hard. This is also going to require an extended snooze in a cool cellar. (92-94)/2034+

2016 Mazis-Chambertin: (from both Mazis-Haut and Bas). There is enough reduction to mask the fruit but not the *sauvage* elements Mazis is famous for. There is a bit more size, weight and power to the big-bodied flavors that brim with both minerality and dry extract, all wrapped in a dusty, mouth coating and tightly wound finish that is austere but not rustic. Once again ample patience will be required as this is very clearly built-to-age. (93-95)/2036+

2016 Chambertin-Clos de Bèze: Exuberantly spicy liqueur-like aromas of cassis, dark cherry and plenty of floral elements introduce the succulent, round and seductive, even opulent imposingly-scaled flavors coat the palate with dry extract while a subtle minerality adds a bit of lift to the stunningly persistent finish. This very classy effort is balanced and beautifully complex and while it should reward long-term cellaring, it should also be approachable after 7 to 8 years if desired. (93-96)/2036+

2016 Echézeaux: (from multiple *climats*). Moderate reduction masks the fruit today. There is an excellent sense of underlying tension to the almost racy medium-bodied flavors that possess fine delineation on the firm, youthfully austere and palate soaking finish. This is quite structured but not really hard but thanks to the abundant dry extract, a wine that should be accessible in its youth. (92-94)/2033+

2016 Grands Echézeaux: Here there is no reductive funk as the restrained but very complex nose offers up a wide range of spice elements that include notes of hoisin, Asian-style tea, cassis and pretty floral nuances. The sleek, even polished big-bodied flavors possess a refined mouth feel despite plenty of muscle thanks to the relatively fine-grained tannins shaping the finish where the structure really comes up on the finish. This is very clearly built-to-age and is going to need it. (92-95)/2036+

2016 Romanée St. Vivant: There is plenty of herbal tea influence surrounding the subtly spiced aromas of red and dark pinot fruit. The middle weight flavors are at once racy and lacy with excellent delineation and a highly refined mouth feel, all wrapped in a lingering and beautifully balanced finale. This is not especially concentrated but it is very classy. (92-94)/2031+

2016 Richebourg: Reduction impairs an evaluation of the nose but there is good verve to the relatively finely detailed broad-shouldered flavors that exude a noticeable minerality on the tension-filled and muscular finish that is oddly dirty and bitter. While this may very well clean up I found it hard to like in its present condition. Not Rated.

2016 Bonnes Mares: (from both Chambolle and Morey). Here too there is a touch of herbal tea character to the very ripe yet still attractively fresh liqueur-like nose of cassis, dark cherry and pretty floral notes and especially violet. The overtly muscular, rich and full-bodied flavors possess excellent punch though the built-to-age finish is somewhat drying today though at the same, there is noticeable gas. This is tough to read today but I prefer to remain conservative. (89-92)/2028+

2016 Musigny: This is aromatically similar to the Bonnes Mares but with more overtly spiced fruit that comes from the redder side of the spectrum. I very much like the dense and super-sleek mid-palate mouth feel though the sappy finish is dry to the point of being clipped. Like the Bonnes Mares this may very well clean up but it was quite awkward. (88-91)/2024+

Domaine Hubert de Montille (Volnay)

2016	Beaune "Grèves" 1er	red	(88-91)
2016	Beaune "Les Perrières" 1er	red	(87-91)
2016	Beaune "Sizies" 1er	red	(87-89)
2016	Bourgogne	red	86
2016	Clos de Vougeot Grand Cru	red	(92-94)
2016	Corton-Clos du Roi Grand Cru	red	(91-94)
2016	➔ Nuits St. Georges "Aux Thorey" 1er	red	(90-93)
2016	Pommard "Les Pézerolles" 1er	red	(90-92)
2016	➔ Pommard "Les Rugiens-Bas – Hubert" 1er	red	(91-93)
2016	Volnay "Les Brouillards" 1er	red	(90-92)
2016	Volnay "En Champans" 1er	red	(89-92)

2016	➔ Volnay “Les Mitans” 1er	red	(90-93)
2016	➔ Volnay “Taillepieuds” 1er	red	(91-93)
2016	➔ Vosne-Romanée “Aux Malconsorts” 1er	red	(92-95)
2016	➔ Vosne-Romanée “Aux Malconsorts – Christiane” 1er	red	(93-95)

Etienne de Montille was not available at the time of my visit and thus I do not have his views on the 2016 vintage. I was however able to taste through the entire range of wines that include 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 71. The quality here was very good in 2016 though generally better from the Côte de Nuits. With the exception of the Bourgogne, all the wines were vinified with relatively high percentages of whole clusters that ranged from one-third to 100%. I indicate the percentage for each wine in parentheses. In another change the Rugiens has been rebaptized as “Hubert” and, as was the case in 2015, it will probably be sold with the Malconsorts “Christiane” in a commemorative two-pack in honor of Etienne’s parents. (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, Hong Kong).

2016 Bourgogne: A fresh, bright and cool nose speaks of pretty 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. 86/2020+

2016 Beaune “Sizies”: (from a 1 ha parcel; 33% whole clusters). An odd nose of reduction and tar-like elements where the latter also appears on the concentrated and mouth coating flavors that terminate in a chewy, austere and even mildly rustic finish that is rare for Sizies. This may come together but as the description suggests, it was awkward today. (87-89)/2022+

2016 Beaune “Les Perrières”: (33% whole clusters). Fresh aromas of red currant, cherry and floral scents are trimmed in just enough wood to mention. The sleek, vibrant and nicely stony middle weight flavors possess more completely integrated tannins though there is a trace of backend dryness that cuts the finish somewhat short. (87-91)/2023+

2016 Beaune “Grèves”: (33% whole clusters). A more deeply pitched and much earthier nose is comprised by notes of plum, violet and a whiff of game. There is fine volume and punch to the more powerful medium-bodied flavors that possess better depth and persistence though here too there is a trace of dryness though it is less evident. (88-91)/2026+

2016 Volnay “En Champans”: (33% whole clusters). A moderately toasty nose frames brooding and restrained aromas of various dark berries that also reflect plenty of earth characters. The exceptionally rich and attractively textured flavors possess notably firm tannins on the wood-inflected finish, indeed this could be fairly described as a robust Champans. (89-92)/2028+

2016 Volnay “Les Brouillards”: (15% whole clusters). Here too there is a bit of wood toast though in this case it is more subtle on the spicy, cool and more expressive nose of plum, dark currant and violet scents. There is a lovely inner mouth perfume to the sleek and much more refined flavors that offer fine depth and persistence on the balanced finish. (90-92)/2024+

2016 Volnay “Les Mitans”: (66% whole clusters). As is usually the case, this is more aromatically elegant still with its airy array of intensely floral dark pinot fruit and spiced plum scents. The wonderfully refined and liting flavors are shaped by notably fine-grained yet firm tannins on the focused and balanced finish that firms up considerably on the youthfully austere finish. This is textbook Mitans and lovely stuff. (90-93)/2026+

2016 Volnay “Taillepieuds”: (100% whole clusters). This too is intensely floral on the restrained, ultra-fresh and pure nose that blends both red and dark berries together with slightly exotic nuances of spice and tea. The mouth feel of the medium-bodied and overtly mineral-driven flavors is at once refined but powerful with excellent underlying tension suffusing the moderately austere, firm and built-to-age finish. This should be first-rate in time but patience is required. (91-93)/2028+

2016 Pommard “Les Pézerolles”: (33% whole clusters). 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 Taillepieuds with fine delineation and more subtle minerality on the mildly austere finish that flashes a hint of dryness though I doubt that it will last. (90-92)/2026+

2016 Pommard “Les Rugiens-Bas – Hubert”: (66% whole clusters). A discreet but not invisible application of wood surrounds overtly spicy and floral aromas of plum and dark currant that flash plenty of earth characters. There is first-rate punch to the delineated, muscular and mineral-inflected broad-shouldered flavors that terminate in a saline, youthfully austere and impressively persistent finish. Patience will clearly be essential as this will need time. (91-93)/2031+

2016 Nuits St. Georges “Aux Thorey”: (located at the southern end of the Vosne section of Nuits; 66% whole clusters). This too is overtly spicy and floral with notes of warm earth, plum and cool dark cherry. There is both good volume and detail to the less prominently mineral-driven medium weight flavors that possess a chalky mouth feel, all wrapped in a delicious, balanced and nicely complex finale. This is lovely stuff and already quite harmonious. (90-93)/2026+

2016 Corton-Clos du Roi: (66% whole clusters). A beautifully fresh, airy and even perfumed nose speaks of various dark berry, violet, earth and a discreet hint of oak. The equally refined, cool and vibrant big-bodied flavors possess a taut muscularity while displays plenty of minerality on the sappy, balanced and impressively complex finale. (91-94)/2028+

2016 Clos de Vougeot: (33% whole clusters). This too is exceptionally pretty with its perfumed aromas of essence of plum, violet, earth and once again a gentle application of wood influence. The rich, full-bodied and succulent large-scaled flavors possess a beguiling mix of power, vibrancy and delineation that also characterizes the beautifully long and balanced finish where the only nit is a forgivable trace of warmth. Good stuff though again, patience advised. (92-94)/2031+

2016 Vosne-Romanée “Aux Malconsorts”: (66% whole clusters). The ripe nose of red and dark berry fruit is abundantly laced with earth, spice and floral scents, all of which is trimmed in just enough wood to warrant pointing out. The muscular, intense and impressively scaled flavors possess excellent richness as well as plenty of wonderful tension before terminating in an explosive mineral-inflected finish that is quite firm and youthfully austere. This is an exceptionally serious wine that should age effortlessly for years yet isn’t overtly hard. In sum, this is textbook Malconsorts. (92-95)/2034+

2016 Vosne-Romanée “Aux Malconsorts – Christiane”: (66% whole clusters). As is usually the case this is quite aromatically similar to the regular *cuvée* except that it’s always a bit spicier though in 2016, it’s also a bit more overtly floral. The similarly scaled flavors possess a bit more minerality as well with excellent muscle and power on the driving and wonderfully long finish that is slightly more structured too. This should be brilliant in time. (93-95)/2036+

Domaine Bernard Moreau (Chassagne-Montrachet)

2016	Bourgogne	red	86
2016	Chassagne-Montrachet Vieilles Vignes	red	88
2016	Chassagne-Montrachet “Morqeot – La Cardeuse” 1er	red	90

Benoît Moreau told me that the 2016 “growing season was, in a word, awful. Neither I nor my father has ever seen frost like this before. We lost 70% and it was depressing to think that we were completely screwed before the growing season had barely begun. Then there was a severe attack of mildew and worse, just as we thought that conditions were about to turn in our favor, there was a hailstorm on the 14th of July that cost us yet more potential production. We began picking on the 21st of September and it was weird in that we had some parcels that basically had roughly 50% of normal yields to others where the loss was fully 100%. The yields for our pinot vineyards came in between 13 and 16 hl/ha, which obviously isn’t much. In white there will be no Champs Gains or Chenevottes as what little fruit remained was declassified into the Chassagne *villages*. The fruit was exceptionally clean though there was some sorting required to eliminate some second generation fruit that wasn’t sufficiently ripe. What was so surprising is that we also had no idea that it would be possible to make this level of quality despite all the problems that we endured. We were also really concerned about our wood regimen because with such low quantities it would have been easy to excessively mark the wine. Overall, we’re very happy with the wines but the sooner I forget the 2016 growing season, the happier we will all be.” The domaine is obviously better known for its whites but it often makes very good reds and I like what I found here in 2016. (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).

2016 Bourgogne: (from Chassagne vines and 100% barrel aged in 4 to 5 year old oak). A super-fresh and rather cool nose features notes of dark raspberry, earth and a spice wisp. There is excellent richness to the succulent and very rounded flavors that possess a suave mouth feel while flashing only a trace of rusticity on the balanced finale. This is really quite forward and could be enjoyed upon release. 86/now+

2016 Chassagne-Montrachet Vieilles Vignes: (from 35+ year old vines). A peppery and earthy mix of red and dark pinot fruit slides into vibrant, rich and fleshy medium-bodied flavors that possess subtle traces of rusticity and youthful austerity on the delicious and balanced finish. This well-made effort should drink well young if that’s your preference. 88/2021+

2016 Chassagne-Montrachet “Morgeot – La Cardeuse”: This is actually aromatically quite similar to the nose of the old vines Chassagne *cuvée* but with just a bit more complexity. As is usually the case there is more volume and richness to the velvety middle weight flavors though the texture contrasts substantially with the muscular, firm and quite serious finish that is presently youthfully austere though only mildly rustic. While the first two wines should drink well young, this would best be cellared for at least a few years first. 90/2023+

Domaine Caroline Morey (Chassagne-Montrachet)

2016	Chassagne-Montrachet	red	88
2016	Chassagne-Montrachet “Les Champ Gains” 1er	red	90
2016	Santenay “Le Chainey”	red	88
2016	Santenay “La Comme” 1er	red	89

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 in 2017. In round numbers, she now will be farming 7 ha. Morey noted that her reds were bottled in January 2017. (Atherton Wine Imports, www.awiwine.com, CA, USA; A&B Vintners, www.abvintners.co.uk, UK).

2016 Santenay “Le Chainey”: A ripe and attractively layered nose features notes of red and blue pinot fruit along with soft earth and spice wisps. The supple, round and caressing flavors possess a lilting mouth feel while offering a subtle minerality on the mildly austere finale. This forward effort is delicious and could easily be enjoyed upon release. 88/2020+

2016 Santenay “La Comme”: (vinified with 25% whole clusters). A more elegant and slightly fresher nose features a more floral-inflected array of spice, pepper and red and dark currant scents. Here too there is a relatively refined mouth feel to the slightly more concentrated medium weight flavors that also terminate in a mildly austere and stony finish. In contrast to the La Chainey, this will need at least a couple of years of bottle age first to develop a bit more depth. 89/2022+

2016 Chassagne-Montrachet: (from Les Chênes and Les Chambres; vinified with 50% whole clusters). A pungent nose is comprised by notes of moderate reduction and wood so I would suggest decanting this first if you’re going to try a bottle young. Otherwise there is a bit more volume and richness if much less minerality to the middle weight flavors, all wrapped in a moderately firm and rustic finish where a trace of dryness emerges. My sense is that the dryness is due to the recent bottling and should eventually dissipate. 88/2022+

2016 Chassagne-Montrachet “Les Champ Gains”: (vinified with 40% whole clusters). A pretty, elegant and attractively cool nose combines notes of red berries, plum and humus-inflected earth. The sleek, delicious and appealingly energetic medium-bodied flavors possess a lovely mid-palate mouth feel before concluding in a sneaky long finish that also flashes the barest hint of rusticity. Lovely stuff that should drink well young but reward 5 to 8 years of cellaring too. 90/2022+

Domaine Marc Morey (Chassagne-Montrachet)

2016	Chassagne-Montrachet	red	88
2016	Chassagne-Montrachet “Morgeot” 1er	red	90

I will present Sabine Mollard’s views of the 2016 vintage in Issue 71. The reds were bottled in February 2018. (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).

2016 Chassagne-Montrachet: Notes of pepper and freshly turned earth add a bit of breadth to the plum and dark cherry-scented nose. There is both good volume and verve to the solidly concentrated medium weight flavors that deliver fine length and depth while displaying only a touch of rusticity. 88/2022+

2016 Chassagne-Montrachet “Morgeot”: A deft application of wood sets off the slightly more elegant and more complex aromas of pepper, red currant, cherry and plenty of earth elements. The middle weight flavors are also relatively concentrated with a caressing mouth feel though there is moderate rusticity to the otherwise firmer, longer and more complex finale. 90/2023+

Domaine Pierre Morey (Meursault)

2016	➔ Pommard “Epenots” 1er	red	(90-93)
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Pierre Morey’s daughter Anne has now largely assumed the day to day operating duties of the domaine though I stress that Pierre has not formally retired. She noted that 2016 was “our smallest harvest ever. Our biggest yields was 22 hl/ha and the rest were between 8 and 12 with a few at zero! In red, we only made the Epenots and in white, we normally make between 70 and 75 barrels but in 2016, we made only 9. I can only say thank goodness that we had reasonable yields in 2017 as yields this low are not financially sustainable.” (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).

2016 Pommard “Epenots”: A wonderfully fresh and relatively elegant nose combines notes of both red and dark berries with those of newly turned earth 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 finish. This is perhaps a bit more accessible than it usually is and a decade of bottle age should see this beauty at its best. (90-93)/2024+

Domaine Vincent et Sophie Morey (Chassagne-Montrachet)

2016	Bourgogne – Pinot Noir	red	86
2016	Chassagne-Montrachet Vieilles Vignes	red	88
2016	Les Maranges “La Fussièrè” 1er	red	89
2016	Santenay “Beurepaire” 1er	red	90
2016	Santenay “Les Gravières” 1er	red	89
2016	➔ Santenay “Les Hâtes”	red	89
2016	Santenay “Les Passetemps” 1er	red	89

Bernard Morey’s sons Vincent and Thomas (both of whose whites will be reviewed in Issue 71) 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 noted that “we were very, very lucky in 2016 as there was no frost damage in Santenay due to the fog that blocked the sunlight and we lost only 15 to 20% on the south side of Chassagne. We started picking on the 22nd of September with the whites that had suffered frost damage and then attacked the reds on the 24th. We then finished with the whites that had suffered little or no frost damage which took us up to the 1st of October. I like the style of 2016 and while I wouldn’t call it a great vintage, it is certainly a very good one.” Morey said that he bottled the reds in November 2017. (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.thereareandfinewinecompany.com and Berkman Wine Cellars, www.berkman.co.uk, all UK; Watson’s Wines, 852.2606.8828, www.watsonswine.com, Hong Kong).

2016 Bourgogne – Pinot Noir: A distinctly earthy and somewhat somber nose reflects notes of pepper, plum and dark cherry. There is both good detail and punch to the delicious and relatively easy-going flavors that offer acceptable depth and persistence on the lightly rustic finish. 86/2019+

2016 Les Maranges “La Fussièrè”: (20+ year old vines). A slightly darker fruit nose speaks of black raspberry liqueur-like aromas that are cut with ample amounts of earth and humus. There is a bit more size, weight and volume to the velvety middle weight flavors that exude a subtle minerality on the refreshing and energetic finish. To enjoy on the younger side. 89/2020+

2016 Chassagne-Montrachet Vieilles Vignes: (from 4 parcels of vines with vine ages ranging between 30 and 70 years). Strong notes of pepper and humus-infused earth are present on the pretty and very fresh red currant aromas. I very much like the sense of vibrancy to the well-detailed and attractively textured medium-bodied flavors culminate in a refreshing and very slightly rustic finish. While this isn't particularly complex, it is satisfying in its fashion and more depth may develop if this is allowed a few years of cellaring first. 88/2021+

2016 Santenay "Les Hâtes": A slightly more elegant and cooler nose offers up notes of spiced plum and discreet floral nuances. The succulent and velvet-textured middle weight flavors possess slightly better depth on the more rustic finale that offers solid length on the balanced finish. This isn't refined but the fine depth makes this appealing and it's a wine that should drink well young if that's your preference. 89/2021+

2016 Santenay "Les Passetemps": (one-third is from 10+ year old vines and the rest is from 50+ year old vines). A very pretty nose is composed by notes of spicy red and dark cherry. The mouth feel of the medium weight flavors is one again quite succulent with good levels of dry extract that easily buffer the only moderately firm supporting tannins on the dusty and saline finish where a hint of wood influence appears. In sum, this is finer but it's not more complex. 89/2021+

2016 Santenay "Beaurepaire": A ripe and fresh earth and spice-suffused nose exhibits aromas that are primarily from the red side of the fruit spectrum. The finer and naturally sweet middle weight flavors exude a subtle minerality on the seductively textured and solidly persistent finish. This isn't as concentrated as the best in the range but it is the most complete wine among them. 90/2022+

2016 Santenay "Les Gravières": A nicely layered nose is comprised by notes of red cherry, dark raspberry, plum and once again a soft mix of spice and earth. The impressively rich and again naturally sweet medium weight flavors possess a velvety palate impression, all wrapped in a bitter cherry and ever-so-slightly warm finale. This is perfectly good but I prefer the Beaurepaire. 89/2021+

Domaine Morey-Coffinet (Chassagne-Montrachet)

2016	➔ Bourgogne – Pinot Noir	red	87
2016	Chassagne-Montrachet "Les Chaumes"	red	88
2016	Chassagne-Montrachet "Clos St. Jean" 1er	red	89
2016	Chassagne-Montrachet "Morgeot" 1er	red	90
2016	Corton Grand Cru	red	93

Michel Morey's son Thibault described the 2016 growing season as "one where the frost was awful but we were moderately fortunate in the sense that our vines reacted relatively well afterwards which is all the more surprising given that they were subjected to bouts of mildew, hydric stress and even a bit of sunburn. Losses though were highly disparate as we were down 50% in some vineyards and fully 90% in others. The average yield across all *appellations* was about 25 hl/ha but while La Romanée and Les Pucelles (to be reviewed in Issue 71) were untouched, there will be no Dents de Chien or Blanchots Dessus. It was really the fantastic summer and in particular the months of July, August and September that saved us. We began to have some water stress problems in the first half of September but then about 20 mm of rain fell on the 14th and 15th that really caused maturities to spike. We picked between the 22nd and the 27th and brought in super-clean fruit that averaged between 12.8 and 13% potential alcohols in white and 11.8 to 12.2% in red. In the end I would say that we were really very fortunate as I never expected this level of wine quality after all the damage done by the frost and mildew." As was the case in 2015, the Bourgogne is excellent and would make a good choice for an all-around house red. Additionally there is a new wine in the line-up in the form of a Corton and I was quite impressed with it as well. Morey further noted that his reds were bottled between September 2017 and January 2018. (Martine's Wines, www.martineswines.com, CA, USA; Anthony Sarjeant and Bibendum Wine Ltd., www.bibendum-wine.co.uk, both UK).

2016 Bourgogne – Pinot Noir: A background application of wood serves as a reasonably neutral backdrop for the very fresh red berry aromas that are liberally laced with earth and soft floral wisps. The rich and unusually full-bodied flavors in the context of what is typical for the genre terminate in a lingering and saline finish that flashes only a touch of rusticity. This is a very good Bourgogne. 87/2020+

2016 Chassagne-Montrachet "Les Chaumes": There is a hint of herbal tea character to the equally fresh and bright aromas of essence of red pinot fruit and gently earthy scents. Interestingly, the middle weight flavors are finer but not more concentrated though there is certainly better length on the equally complex, dusty and focused finish. 88/2021+

2016 Chassagne-Montrachet “Clos St. Jean”: A whiff of wood toast is present on the more complex 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 finish that seems a bit short today. 89/2022+

2016 Chassagne-Montrachet “Morgeot”: (from the *climats* of Fairendes and Francemont in roughly equal proportions). Here the expressive nose is similar to that of the Clos St. Jean but with more pepper character in evidence. The richer and more muscular flavors are less refined but more complex and particularly so on the lengthier finish where the slightly firmer tannins are just a bit riper. 90/2023+

2016 Corton: (from Les Paulands and Clos de Meix that was purchased in wine). Moderate amounts of floral elements can be found on the red and dark cherry aromas are cut with notes of the sauvage and earth. There is a wonderful texture to the velvety, sappy and muscular big-bodied flavors that possess notably better depth and persistence on the much more structured and youthfully austere finale. Good stuff if you have at least some patience. 93/2028+

Domaine Albert Morot (Beaune)

2016	Beaune “Aigrots”	red	90
2016	➔ Beaune “Bressandes” 1er	red	91
2016	Beaune “Cents Vignes” 1er	red	89
2016	➔ Beaune “Teurons” 1er	red	91
2016	Beaune “Toussaints” 1er	red	90
2016	Savigny-lès-Beaune “La Bataillère aux Vergelesses” 1er	red	89
2015	➔ Beaune “Aigrots”	red	91
2015	➔ Beaune “Bressandes” 1er	red	92
2015	➔ Beaune “Cents Vignes” 1er	red	91
2015	➔ Beaune “Teurons” 1er	red	92
2015	Beaune “Toussaints” 1er	red	90
2015	Savigny-lès-Beaune “La Bataillère aux Vergelesses” 1er	red	90

Geoffroy Choppin de Janvry said that the “frost in 2016 was awful and cost us tremendously. That said, the damage was incredibly disparate with the production in some vineyards being essentially wiped out whereas other we had enough quantities to work with. The worst hit was Savigny whereas Beaune was more variable. What made the growing season trickier was that those vines that had been subjected to frost damage were also much more susceptible to the subsequent attack of mildew, which is the worst that I have ever seen. As such you had to be in your vineyards constantly. As of 2015 we were certified as organic and I chose to respect that as the vines will come out of this stronger than ever. I chose to pick between the 21st and the 29th of September and brought in clean and ripe fruit if just not very much of it. I would put our yields across all of the *appellations* at down 50% but again, it was disparate. With that said, there will be no Pommard, Grèves, Marconnets or Au Dessus de Marconnets. As to the wines, they’re frankly better than I expected and stylistically classic, transparent and they seduce by their sheer drinkability.” De Janvry further noted that his 2016s were bottled in November 2017. (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).

2016 Savigny-lès-Beaune “La Bataillère aux Vergelesses”: (a *monopole*). A markedly somber 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 though the moderately persistent finish is overtly austere. There is still a touch of wood to integrate and between that and the austerity, I would advise allowing this at least a few years of bottle age first. 89/2022+

2016 Beaune “Cents Vignes”: Relatively prominent amounts of wood and menthol surround the dark berry fruit, plum and soft earth scents. There is once again a lovely mouth feel to the sappy middle weight flavors that also possess a relatively refined mouth feel before culminating in a nicely detailed if mildly woody finish. This isn’t especially complex at present but it is sneaky long. 89/2022+

2016 Beaune “Toussaints”: This also sports moderately generous wood influence on the spiced plum liqueur-like aromas. There is fine delineation to the more refined medium-bodied flavors that are a combination of focused power and a lovely minerality, all wrapped in a dense, serious and once again sneaky long finish. This too is going to require at least some bottle age as it’s pretty tightly wound today. 90/2023+

2016 Beaune “Aigrots”: (from a 1 ha parcel of 15+ year old vines). An attractively fresh and bright nose features notes of pretty red berries, plum and distinct earth scents that are also trimmed in noticeable wood. The rich, delicious and solidly intense mineral-driven flavors possess fine depth and length on the moderately firm finish where the wood influence telegraphed by the nose reappears. 90/2023+

2016 Beaune “Bressandes”: Generous wood and menthol fight somewhat with the elegant and manifestly cool nose that displays essence of various red berries, humus and appealing floral hints. The middle weight flavors aren’t quite as dense but they’re finer still with a succulent mid-palate before concluding in a naturally sweet, dusty and balanced finish that flashes a touch of youthful austerity. Lovely stuff and particularly so thanks to the relatively fine-grained tannins. 91/2023+

2016 Beaune “Teurons”: Here too there is enough wood and menthol characters to remark upon framing the denser if less elegant aromas of red cherry, dark raspberry and forest floor nuances. There is excellent volume and mid-palate concentration with an abundance of dry extract that does a nice job of buffering the noticeably firmer tannic spine shaping the powerful, youthfully austere and ever-so-mildly rustic finale. At least some patience strongly advised. 91/2026+

2015 Savigny-lès-Beaune “La Bataillère aux Vergelesses”: (a *monopole*). A brooding nose only grudgingly reveals earth and *sauvage*-suffused liqueur-like aromas of dark currant and violet. The impressively rich and well-concentrated medium-bodied flavors deliver fine length on the slightly warm and sappy finish. This generously proportioned effort will likely need only a few years of patience and should drink well thereafter. 90/2022+

2015 Beaune “Cents Vignes”: A very ripe yet reasonably fresh nose displays notes of black cherry liqueur, plum, soft wood and warm earth. The sleeker and more refined but not more concentrated flavors possess slightly better verve on the lightly mineral-inflected finish that is firm to the point of being almost chewy. This robustly tannic but not really rustic effort is not especially typical of Cents Vignes and is going to require extended keeping. 91/2027+

2015 Beaune “Toussaints”: A very ripe nose of stewed plum, spice and wood leads lavishly rich, concentrated and mouth coating full-bodied flavors that are also quite generously proportioned. The ample amounts of dry extract impart a velvety, even opulent palate impression that also buffers the medium firm tannins on the slightly warm finish. 90/2025+

2015 Beaune “Aigrots”: (from a 1 ha parcel of 15+ year old vines). There is enough reduction present to warrant decanting this if you’re going to try a bottle young. Otherwise the exceptionally rich and velvety medium weight flavors exude a fine bead of minerality that adds a bit of lift to the mouth coating, dusty and sneaky long finale. While the supporting tannins are relatively firm there is so much dry extract that this could actually be enjoyed on the younger side, which is to say after 5 to 6 years. 91/2025+

2015 Beaune “Bressandes”: A very pretty nose offers up ripe aromas composed by essence of red cherry, spice and lavender-suffused aromas. There is a lovely and refined mouth feel to the caressing middle weight flavors that possess solid intensity and energy that carries over to the well-balanced and markedly firm finale. This excellent effort is going to require at least some patience initially to unwind and ultimately should reward 12 to 15 years of bottle aging. 92/2027+

2015 Beaune “Teurons”: The very ripe aromas of plum, cassis and plenty of earth elements are trimmed in evident wood and menthol notes. This is admirably concentrated with seemingly buckets of dry extract that imparts a lavish mouth feel to the velvety, firm, youthfully austere and powerful finale. This overtly muscular effort is also going to require at least a moderate amount of patience before it will be accessible and like the Bressandes should ultimately reward 12 to 15 years of cellaring. 92/2027+

Maison Philippe Pacalet (Beaune)

2016	Aloxe-Corton “1er” 1er	red	(89-91)
2016	Chambolle-Musigny “1er” 1er	red	(90-92)
2016	Clos de Vougeot Grand Cru	red	(91-94)
2016	Corton-Bressandes Grand Cru	red	(90-93)
2016	Echézeaux Grand Cru	red	(91-94)
2016	➔ Gevrey-Chambertin	red	90
2016	Gevrey-Chambertin “Bel Air” 1er	red	(89-91)
2016	➔ Moulin-à-Vent	red	91
2016	Nuits St. Georges	red	(87-89)
2016	➔ Nuits St. Georges “Aux Argillas” 1er	red	(90-92)
2016	Ruchottes-Chambertin Grand Cru	red	(92-94)

The iconoclastic Philippe Pacalet, who is the nephew of the late Marcel Lapiere and who was for years the *régisseur* (estate manager) for Henri Roch of Domaine Prieuré-Roch, started his own *négociant* operation in 2001. He has 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 “despite the tiny yields, I really like the quality of wines that the 2016 growing season produced. As usual I used 100% whole clusters and the skins were almost as thick as they were in 2016 so I did almost no punching down.” He also noted that the wines 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).

2016 Moulin-à-Vent: A fresh, ripe and pepper-inflected nose speaks primarily of various dark berries and plenty of earth influence. The rich and relatively concentrated middle weight flavors are shaped by notably ripe tannins of the sappy and velvety yet robust finish. This is very MAV in style and character and will accordingly need at least some bottle age. 91/2023+

2016 Gevrey-Chambertin: (from 6 different *lieux-dits*). A discreet application of wood can be found on the ultra-fresh nose of both red and dark currant that is liberally laced with forest floor nuances. There is excellent volume and richness to the caressing yet powerful medium-bodied flavors that culminate in a mildly austere and rustic finish. This is an excellent Gevrey *villages* and well-worth checking out. 90/2023+

2016 Nuits St. Georges: A densely fruited and even earthier nose speaks of dark pinot and game aromas. There is equally good density to the sappy and velvety medium weight flavors that deliver fine complexity on the powerful and rustic if slightly drying finish. This may very well age out successfully but today the balance isn’t quite ideal. (87-89)/2023+

2016 Chambolle-Musigny “1er”: (from a blend of Sentiers and Feusselottes). Pretty and well-layered aromas consist of plum, violet and spice elements. There is excellent minerality and a relatively refined mid-palate mouth feel despite ample muscle and punch reflected by the bitter-cherry, moderately firm and palate coating finish. This is not a Chambolle of lace and grace but I like the delivery as well as the underlying material. (90-92)/2024+

2016 Aloxe-Corton “1er”: (mostly from Valozières). Firm reduction presently dominates the nose today. Otherwise there is a beguiling sense of energy to the punchy middle weight plus flavors that also possess a taut muscularity before culminating in a solidly complex, compact and moderately rustic finish. This firm effort is very Aloxe in style. (89-91)/2024+

2016 Nuits St. Georges “Aux Argillas”: An earthy and *sauvage*-inflected array reluctantly offers up notes of dark currant, violet and forest floor. Once again there is good punch and muscle to the robust medium-bodied flavors that display plenty of dry extract that serves to buffer the rustic tannins shaping the sappy and lingering finish. A classic Nuits. (90-92)/2026+

2016 Gevrey-Chambertin “Bel Air”: A spicy, cool and ultra-fresh nose of various red berries reflects unusual hints of exoticism with its whispers of tangerine peel and lychee. The rich and sappy flavors are also slightly unusual as there is a citrusy element on the lingering and dry-in-the-best sense finale. This is perfectly good but not typical. (89-91)/2024+

2016 Corton-Bressandes: A wonderfully fresh and pure combination of ripe red berries, lavender and a hint of iron-infused earth. There is excellent intensity to the muscular but refined broad-shouldered flavors that exude a fine minerality on the powerful and well-balanced finish where a hint of lychee also shows up. This is really quite lovely and I suspect that the lychee character will disappear with time in bottle. (90-93)/2028+

2016 Clos de Vougeot: This too is exuberantly fresh with its broad-ranging aromas of intensely earthy red currant, dark raspberry and lovely floral elements. There is excellent richness to the muscular and powerful big-bodied flavors that possess very good mid-palate density while delivering impressive persistence on the austere, serious and very firm finale. Patience will definitely be necessary as this is a classically styled and built-to-age example. (91-94)/2031+

2016 Echézeaux: (from Clos St. Denis). An even more broad-ranging nose features notes of exotic tea, sandalwood, plum, violet, anise and a whiff of hoisin. The highly seductive medium-bodied flavors possess plenty of sappy dry extract that confers a velvety texture to the palate soaking, power and markedly firm finish. While this too is built-to-age, it should be accessible after 6 to 8 years of cellaring. (91-94)/2028+

2016 Ruchottes-Chambertin: An ultra-floral and wonderfully fresh truffle-inflected nose exhibits a lovely mix of red and dark berries along with plenty of earth, humus and forest floor nuances. The notably more mineral-driven and even sleeker if not quite so rich flavors possess a notably different mouth feel as here they are more delineated if markedly less seductive, all

wrapped in a youthfully austere, complex, balanced and clearly built-to-age finish. This is excellent but note well that it is highly unlikely to make for early drinking. (92-94)/2031+

Domaine Parent (Pommard)

2016	Beaune “Les Epenotes” 1er	red	(87-90)
2016	Bourgogne	red	(86-88)
2016	Corton-Les Renardes Grand Cru	red	(91-93)
2016	Pommard “Les Argillières” 1er	red	(89-92)
2016	Pommard “Les Chanlins” 1er	red	(90-92)
2016	➔ Pommard “Les Chaponnières” 1er	red	(90-93)
2016	➔ Pommard “La Croix Blanche”	red	(89-91)
2016	Pommard “La Croix Noir” 1er	red	(89-92)
2016	➔ Pommard “Les Epenots” 1er	red	(90-93)

The ever energetic and always smiling Anne Parent lamented that “2016 was the smallest harvest for us since 1975 but the quality of the results is surprisingly good given what the growing season threw at us. Our vines, like everyone’s, were frosted in April and then we had to fight off the virulent attack of mildew. Thankfully a beautiful second half of July, August and September saved the quality of the fruit that remained. We began picking on the 22nd of September and brought in impeccably clean and rip fruit. Unfortunately there wasn’t much of it even if the damage was disparate. For example we lost 80% in Beaune and Ladoix but only 5 to 10% in Pommard and Corton. I used around 10% whole clusters except for the Epenots which has 50% and the Corton where it was 80%. I love the style of the 2016s as the tannins are refined and the flavors are chiseled with a lovely sense of energy. Overall I would describe 2016 as a vintage of finesse.” Parent noted that there will be no Pommard *villages*. 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).

2016 Bourgogne: The fruit is presently masked by enough reduction to mention but it does not extend to the attractively vibrant and well-detailed flavors that culminate in a lingering if slightly rustic and warm finish. (86-88)/2020+

2016 Beaune “Les Epenotes”: (from two parcels of vines – one of 60+ year old vines and the other from 30+ year old vines). A deft but not invisible application of wood sets off notes of plum, violet and soft earth nuances. There is also good punch to the nicely detailed and caressing middle weight flavors that display touch of rusticity and austerity on the slightly more structured finale. (87-90)/2022+

2016 Pommard “La Croix Blanche”: (a *villages* level vineyard that should not be confused with the 1er Clos Blanc). A ripe and attractively fresh nose flashes notes of liqueur-like purple fruit, earth, pepper and a hint of violet. The spicy, round and supple medium-bodied flavors possess a lovely sense of underlying tension and reasonably good detail, all wrapped in a mildly rustic and solidly complex finale. This is a very good Pommard *villages* and worth checking out. (89-91)/2023+

2016 Pommard “La Croix Noir”: An exceptionally pretty, indeed even perfumed, nose reflects notes of plum and plenty of earth and soft spice nuances. There is a more refined mouth feel to the medium weight flavors that also possess a lovely sense of underlying tension on the firm and youthfully austere finish that is shaped by mildly rustic tannins. (89-92)/2026+

2016 Pommard “Les Argillières”: A well-layered and agreeably fresh nose is composed by aromas of plum liqueur, warm earth and a hint of wood spice. There is excellent richness to the energetic, round and delicious mineral-inflected middle weight flavors that possess reasonably good depth and fine length on the moderately austere and rustic finish. I like the balance and this should be approachable after 5ish years but should easily reward 10 to 12. (89-92)/2026+

2016 Pommard “Les Chanlins”: Subtle wood sets off the perfumed, pure and airy aromas of violet, lavender, black cherry, spice and a whiff of plum. The sleek, tautly muscular and beautifully delineated middle weight plus flavors brim with minerality on the markedly firm, youthfully austere and ever-so-slightly warm finish. I quite like this though I underscore that at least 6 to 8 years of patience is advised. (90-92)/2028+

2016 Pommard “Les Chaponnières”: (from 60+ year old vines). 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 the brim with dry extract that confers a highly attractive texture on the firm, long and austere finish that delivers excellent complexity. The old vines are very much in evidence and this should age well. (90-93)/2028+

2016 Pommard “Les Epenots”: (from both Grands and Petits). Here the wood treatment is not subtle as there are notes of menthol present on the otherwise pretty, ripe and fresh aromas of dark raspberry, warm earth, spiced plum and pretty range of floral elements. There is excellent concentration to the extract-rich medium-bodied flavors that possess a velvety mid-palate mouth feel that contrasts markedly with the very firm, serious and youthfully austere finale. This excellent effort is lovely but make no mistake that it is very much built-to-age and is going to need at least 7 to 8 years of it first. (90-93)/2031+

2016 Corton-Les Renardes: Interestingly this is aromatically similar to the Epenots though it is a bit spicier and more floral-inflected. The sleek, intense and much more mineral-driven big-bodied flavors possess evident muscle and power on the sappy and palate coating finish that displays first-rate depth, length and balance. Not that this too is going to require extended cellar time to arrive at its apogee. (91-93)/2031+

François Parent (Pommard)

2016	➔ Morey St. Denis	red	(89-91)
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Please see the write-up for Domaine Anne-Françoise Gros for more information. (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).

2016 Morey St. Denis: Firm reduction renders the nose unreadable today. Otherwise there is a highly seductive texture to the caressing and unusually refined middle weight flavors that culminate in a slightly toasty finish. This is really quite pretty and should drink well both young and with age. Worth checking out. (89-91)/2023+

Mathias Parent (Pommard)

2016	Gevrey-Chambertin	red	(88-91)
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Please see the write-up for Domaine Anne-Françoise Gros for more information. (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).

2016 Gevrey-Chambertin: (from a purchase of fruit). Moderate wood sets off fresh and cool aromas that are mostly composed by notes of essence of wild red currant, the *sauvage* and soft earth nuances. The racy, intense and lightly mineral-inflected medium weight flavors possess an attractive texture before culminating in a tautly muscular and youthfully austere finale. This will need a few years of cellaring first but should be lovely in time. (88-91)/2023+

Hugues Pavelot (Savigny-lès-Beaune)

2016	Chorey-lès-Beaune “Les Beaumonts”	red	88
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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 2016 vintage, please see the domaine write-up.

2016 Chorey-lès-Beaune “Les Beaumonts”: A distinctly earthy nose is composed of notes of plum, violet and plum. The delicious and attractively vibrant flavors possess a caressing mid-palate mouth feel while displaying solid length on the reasonably complex finale. This refreshing effort could easily be enjoyed young or held for a few years first. 88/2020+

Domaine Jean-Marc & Hugues Pavelot (Savigny-lès-Beaune)

2016	Aloxe-Corton	red	(87-89)
2016	Beaune “Les Bressandes” 1er	red	(88-90)
2016	Chorey-lès-Beaune	red	87
2016	Savigny-lès-Beaune	red	(86-89)
2016	Savigny-lès-Beaune “La Dominode” 1er	red	(87-91)
2016	Savigny-lès-Beaune “Les Gravains” 1er	red	(87-91)
2016	Savigny-lès-Beaune “Aux Guettes” 1er	red	(88-91)
2016	Savigny-lès-Beaune “Les Peuillets” 1er	red	(87-90)

Hugues Pavelot noted that 2016 “gave us tiny quantities but good quality. We were off fully 80% and there will be no Lavières or Serpentières though by contrast, our vines in Bressandes suffered almost no damage. Because the crop loads were so low, the vines were able to fully ripen the fruit and in particular the skins were quite thick. As such the trick with the vinifications was to get the extractions right as it would be been very easy to over-extract the tannins so I did very little punching down. I like the style as it’s classic Burgundy.” This domaine is among the most consistent in Burgundy and I have long been a fan but I did not find the quality in 2016 to be at its normal august level. Note that Pavelot started a small *négociant* operation under the name of Hugues Pavelot and the details are immediately above. (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).

2016 Chorey-lès-Beaune: A pretty and appealingly fresh nose combines notes of various red berries with those of earth and a whiff of forest floor. The round, supple and delicious flavors are both tender and inviting. This acceptably complex effort does display a hint of acid tang though it’s not enough to really diminish the overall appeal. 87/2019+

2016 Savigny-lès-Beaune: (from 9 different *lieux-dits*). A discreet application of wood sets off the plum, autumn leaf and newly turned earth scents. The supple and delicious flavors possess good verve on the attractively textured finish that is nicely dense if rather rustic and mildly austere. (86-89)/2021+

2016 Aloxe-Corton: (from Les Cras). Here too there is just enough wood to remark upon framing the ripe and fresh liqueur-like aromas of dark berries, earth and a whiff of spice. There is better volume and vibrancy to the medium-bodied flavors that are caressing yet powerful while delivering solid persistence on the rustic, muscular and youthfully austere finish. This moderately chewy effort isn’t hard but it flirts with it. (87-89)/2023+

2016 Savigny-lès-Beaune “Les Peuillets”: A more discreet but not unnoticeable trace of wood surrounds the airy nose that offers up notes of purple fruit and violet. As one would reasonably expect, the mouth feel of the middle weight flavors is much finer, indeed even lacy, which contrasts somewhat with the delicious if slightly lean and linear finish. (87-90)/2021+

2016 Beaune “Les Bressandes”: (from leased vines). A cool, pure and very fresh nose is composed by notes of both red and blue pinot fruit, spice and a pretty floral nuance. The medium-bodied flavors are not quite as concentrated as those of the Peuillets but they’re attractively vibrant and offer a touch of minerality on the nicely persistent if not especially complex finish where a *souppçon* of wood appears. (88-90)/2022+

2016 Savigny-lès-Beaune “Aux Guettes”: (from a large 1.5 ha holding). Much more subtle but again not invisible wood sets off the spicy and softly earthy aromas of plum, red currant and a whisper of lavender. The sleek, vibrant more obviously mineral-driven medium weight flavors reflect a taut muscularity before concluding in a firm and serious finish that possess slightly better overall depth and length. (88-91)/2023+

2016 Savigny-lès-Beaune “Les Gravains”: (from a .60 ha parcel where two-thirds of the vines are more than 70+ years of age). Once again the wood treatment is admirably subtle and easily allows the aromatically similar nose to easily be appreciated. There are plenty of earth and underbrush influences adding breadth to the nicely sleek and vibrant flavors that flash ample minerality on the overtly austere and mildly dry finish where a hint of bitter cherry pit arises. This may come together but the dryness is a concern with respect to the aging curve. (87-91)/2023+

2016 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). A pungent nose consists of subtle wood and menthol elements that surround the spicy essence of plum, violet and earth. There is excellent volume, richness and density to the relatively full-bodied flavors that brim with dry extract though the firm and youthfully austere finish is also slightly drying. Again, while this might come together, the dryness raises a question as to how well this may age. (87-91)/2023+

Domaine du Pavillon (Pommard) – Domaines Albert Bichot

2016	Aloxe-Corton	red	(88-90)
2016	Aloxe-Corton “Clos des Maréchaudes” 1er	red	(90-92)
2016	Beaune “Les Epenottes”	red	(88-91)
2016	Corton-Clos des Maréchaudes Grand Cru	red	(89-92)
2016	Pommard “Clos des Ursulines”	red	(88-91)
2016	➔ Pommard “Les Rugiens” 1er	red	(91-93)
2016	Volnay “Les Santenots” 1er	red	(90-92)
2015	Aloxe-Corton	red	88
2015	➔ Aloxe-Corton “Clos des Maréchaudes” 1er	red	91
2015	➔ Beaune “Les Epenottes”	red	89
2015	Corton-Clos des Maréchaudes Grand Cru	red	93
2015	Pommard “Clos des Ursulines”	red	87?
2015	➔ Pommard “Les Rugiens” 1er	red	92
2015	➔ Volnay “Les Santenots” 1er	red	93

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 2016s were, on average, vinified with 30% whole clusters. Note that the 2015s, revisited below, were bottled in March and April 2017. (Breakthru Beverage, www.breakthrubev.com, IL, Horizon Beverage, www.horizonbeverage.com, MA, Fine Vines, www.finevines.com, IL, OPICI, www.opici.co, FL, BNP Distributing Company, www.bnpdist.com, NY, Pioneer Wine Company, www.pioneerwine.com, TX, Epic Wine & Spirits, www.epic-winesandspirits.com, CA and Vinecraft, www.vinecraft.com, FL, all USA; H & H Bancroft Wines, www.bancroftwines.com, Laytons, www.laytons.co.uk, Lay & Wheeler, www.laywheeler.com, O.W. Loeb, www.owloeb.com and H2 Vin Limited, www.h2vin.co.uk, all UK).

2016 Beaune “Les Epenottes”: A fresh, cool and very pretty mix of red and dark pinot fruit is liberally laced with newly turned earth 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. (88-91)/2022+

2016 Aloxe-Corton: (from Les Crapousuets). Reduction presently pushes the underlying fruit to the background. Otherwise there is a lovely sense of energy to the unusually polished medium-bodied flavors that contrast somewhat with the rustic texture of the mildly austere finish that is sneaky long. This is potentially better than it usually is. (88-90)/2022+

2016 Pommard “Clos des Ursulines”: (a huge 4 ha *monopole* of the domaine). This too displays a firmly reduced nose today and is quite unreadable. On the plus side, there is excellent richness to the more voluminous medium-bodied flavors that brim with dry extract that buffers the firm and rustic Pommard-style tannins on the ever-so-mildly warm finish. (88-91)/2023+

2016 Volnay “Les Santenots”: (from Les Plures). While there is some reduction present it is much less noticeable. There is once again excellent volume to the intense and tautly muscular middle weight flavors that exude a subtle minerality on the duty, youthfully austere and solidly persistent if mildly warm finish. This is quite firm, indeed sufficiently so such that 10 to 12 years will likely be necessary if you wish to see this at its peak. (90-92)/2026+

2016 Pommard “Les Rugiens”: (from Rugiens Bas). Here there is no reductive funk as the pretty, airy and cool aromas are comprised by relatively high-toned nose 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 excellent length on the youthfully austere and built-to-age finale. Good stuff though patience required. (91-93)/2028+

2016 Aloxe-Corton “Clos des Maréchaudes”: A brooding and 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 notably ripe on the mouth coating finish. As is usually the case, this is not particularly refined though it does offer very good depth and persistence on the balanced backend. (90-92)/2024+

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 finish and overall, this isn't quite as well-balanced. (89-92)/2028+

2015 Beaune “Les Epenottes”: A fresh is slightly somber nose features notes of various red berries and earth that are trimmed in just enough wood to remark upon. The velvety, round and seductively textured middle weight flavors possess solid volume while maintaining good balance on the softly austere finale. This is a quality Beaune *villages*. 89/2022+

2015 Aloxe-Corton: (from Les Crapousuets). There is enough reduction present to dominate the underlying fruit and I would advise decanting this first. Otherwise there is both fine volume and concentration to the energetic and utterly delicious medium weight flavors that terminate in a moderately rustic, firm and solidly complex finale. This is very Aloxe in style without being particularly austere though the reduction is sufficiently prominent to detract from the overall quality. 88/2023+

2015 Pommard “Clos des Ursulines”: (a huge 4 ha *monopole* of the domaine). As was the case from barrel, firm reduction completely masks the underlying fruit. On a more positive note there is outstanding concentration to the sappy and velvet-textured medium-bodied flavors that coat the palate with extract which also helps to buffer the markedly firm tannins on the rustic and slightly warm finale. Like the Aloxe in its fashion, this is very Pommard in style and while not an elegant wine, there is no lack of underlying material. The nose aside, this is not without its strong points but with that said, I can't confidently opine that the reductive funk will ever clean up. 87/2025+

2015 Volnay “Les Santenots”: (from Les Plures). Here there is a lovely freshness to the very pretty nose of various red berries, spice and floral scents where violet nuances are especially prominent. There is both excellent vibrancy and delineation to the notably finer middle weight flavors that evidence markedly more minerality that arises on the built-to-age finale. Impressive. 93/2027+

2015 Pommard “Les Rugiens”: (from Rugiens Bas). Once again there is very firm reduction present and it's not subtle so be sure to decant this. There is a bit more volume to the powerful, concentrated and serious middle weight plus flavors that evidence even more minerality on the mouth coating, firmly structured and impressively long finish. This is clearly going to require extended cellaring to soften what are resolute but not hard tannins. My rating should be viewed in the context of giving this wine that benefit of the doubt because again I cannot say for sure that it will dissipate with time. I can say that because there is good freshness in the mouth that it probably will but I underscore that is not a guarantee. 92/2027+

2015 Aloxe-Corton “Clos des Maréchaudes”: The notably ripe aromas of cassis, earth and forest floor combine with wisps of spice and the *sauvage*. The mouth feel of the delicious and punchy medium-bodied flavors is unusually refined; indeed I would describe it as quite seductive yet there is no lack of focused power and drive on the dusty and youthfully austere finale. This is certainly pretty but it's a bit one-dimensional at present though my rating assumes that if this is allowed sufficient cellar time that more depth will very probably develop. 91/2023+

2015 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). An exceptionally ripe but not roasted or jammy nose is similar if more complex. The velvety, round and equally seductively textured big-bodied flavors possess a bit more overall size, weight and mid-palate concentration while delivering even better length on the powerful and built-to-age finish that, like the nose, is much more complex. Patience required however. 93/2030+

Domaine Paul Pernot (Puligny-Montrachet)

2016	Beaune “Clos de Teurons” 1er	red	87
2016	Pommard “Les Noizons”	red	88
2016	Volnay “Carelles Sous La Chapelle” 1er	red	89

I will have the details of Paul Pernot’s views of the 2016 vintage in Issue 71. Specifically with respect to the reds he did note that yields were “very tiny” and in white, “the worst damage was sustained in Pucelles, Bâtard and Bienvenues.” (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.thereandfinewinecompany.com, Howard Ripley, www.howardripley.com, and Slocum, all UK).

2016 Beaune “Clos de Teurons”: A fresh and very pretty nose is comprised by notes of red berries, plum and a subtle whiff of earth. The round, pliant and delicious lighter weight flavors possess an easy-going finish where a hint of bitter cherry pit appears. This should drink well immediately yet offer a few years of upside development potential. 87/2020+

2016 Volnay “Carelles Sous La Chapelle”: A more interesting and equally fresh array offers up notes of spiced plum, dark cherry and a pretty floral nuance. The nicely rich middle weight flavors possess a caressing mouth feel thanks to the slightly finer-grained tannins shaping the lightly saline finish that is clean and dry-in-the-best sense. 89/2021+

2016 Pommard “Les Noizons”: A deft but not invisible application of wood sets off the attractively fresh aromas of warm earth, plum and raspberry. There is a lovely sense of energy to the once again caressing medium-bodied flavors that exude a subtle minerality on the ever-so-slightly rustic finish. Good quality here in an approachable package. 88/2021+

Maison et Domaines Picard (Chassagne-Montrachet)

2016	Bourgogne – Pinot Noir	red	(86-88)
2016	Chassagne-Montrachet “Les Chaumées” 1er	red	(89-91)
2016	Chassagne-Montrachet “Concis des Champs”	red	(87-89)
2016	Corton-Clos des Fières Grand Cru	red	(90-92)
2016	St. Aubin “Les Charmois” 1er	red	(88-91)
2016	St. Aubin “Les Pitangerets” 1er	red	(87-90)
2016	Gevrey-Chambertin	red	(87-90)
2016	Pommard	red	(86-89)

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. As to 2016, winemaker Fabrice Lesne stoically observed that “we got absolutely crushed in Chassagne as most of our parcels are on the north side of the commune where the frost damage was the worst. I would put our losses there at approximately -80%. Afterwards though the flowering passed well and the July to September period was propitious and ultimately saved the harvest. We picked slowly and deliberately between the 23rd of September and the 9th of October and brought in immaculately clean fruit with notably thick skins. Because of this, and because the concentration of tannins was so high that it reminded me a lot of the 2005 reds, I chose to do almost no punching down. It wasn’t easy though as vinifying tiny quantities in red is a technical challenge with respect to heat and extraction levels. As to the wines, in red they make me think of the 1978s or the 2010s.” 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).

2016 Bourgogne – Pinot Noir: (from Côte Chalonnaise fruit). A very pretty nose offers up a combination of earth and a nice range of red berry scents. The delicious, round and generous flavors possess a lush mouth feel and only a trace of rusticity on the clean and dry-in-the-best sense finish. (86-88)/2020+

2016 St. Aubin “Les Pitangerets”: A pretty mix of red cherry, currant and earth leads to sleekly textured and focused flavors that possess a seductive mid-palate while delivering reasonably good depth and persistence on the youthfully austere finale. (87-90)/2021+

2016 St. Aubin “Les Charmois”: A ripe and moderately elegant nose offers up notes of ripe and fresh red and dark pinot fruit, spice and soft earth scents. There is the hallmark Charmois refinement to the pure and equally ripe middle weight flavors that are supported by relatively fine tannins on the slightly austere finish that is persistent if not particularly complex, at least not yet. This attractive effort should drink well on the younger side. (88-91)/2021+

2016 Chassagne-Montrachet “Concis des Champs”: A much earthier array is comprised by notes of red currant, plum and a whiff of pepper. The exceptionally rich and succulent medium-bodied flavors are generous to the point of opulence, all wrapped in moderately rustic if solidly complex and persistent finish. This won’t win any awards for refinement but it’s a good quality Chassagne *villages*. (87-89)/2022+

2016 Chassagne-Montrachet “Les Chaumées”: (Picard makes the only example of Chaumées in red of which I am aware; 20% whole clusters). A moderately toasty and menthol-inflected nose reluctantly displays notes of earth and dark currant. There is both good freshness and energy to the almost racy middle weight flavors that also possess very good depth and persistence on the moderately structured finish. Even so, this will probably be approachable in its youth. (89-91)/2023+

2016 Corton-Clos des Fièvres: (vinified with 100% whole clusters). Here too there is ample, if not dominant, wood and menthol influence to the more floral, earth and spice-inflected red berry-scented nose. The rich and relatively full-bodied flavors possess a suave mouth feel thanks to the abundance of sappy dry extract that also buffers the moderately firm tannins on the solidly persistent finish. This will need to develop more depth but sufficient material appears to be present such that it could. (90-92)/2024+

2016 Pommard: (sold under the Maison Michel Picard label). A smoky dark berry fruit nose flashes hints of earth and wood toast. The supple, round and attractively vibrant middle weight flavors possess a lovely minerality but there is a slight touch of dryness that will probably dissipate but that isn’t certain. (86-89)/2021+

2016 Gevrey-Chambertin: (sold under the Maison Michel Picard label). Here too there is a smoky component to the mix of dark currant and black raspberry scents that are also trimmed in a bit of wood toast. The supple and nicely vibrant medium weight flavors possess slightly better detail on the solidly complex and persistent finish where the balance is better as well. (87-90)/2022+

Domaine Fernand et Laurent Pillot (Chassagne-Montrachet)

2016	Bourgogne – Pinot Noir	red	86
2016	Beaune “Boucherottes” 1er	red	89
2016	Chassagne-Montrachet Vieilles Vignes	red	87
2016	Chassagne-Montrachet “Morgeot” 1er	red	89
2016	Pommard “Les Charmots” 1er	red	(87-89)
2016	Pommard “Clos de Vergers” 1er	red	89
2016	Pommard “Rugiens” 1er	red	(88-91)
2016	Pommard “Les Tavannes”	red	88
2016	Santenay “Prarons Dessous” Vieilles Vignes	red	88
2016	Volnay	red	87

Laurent Pillot reported that the “worst frost damage in 2016 was for those vineyards that are clustered around the bottom of the *combe* (vale) leading to St. Aubin. This means that the vines in St. Aubin, Vergers and Vide Bourse were basically crushed. By contrast, our vines in Volnay and Pommard were not too badly affected though they weren’t completely spared either. In fact, I had only one vineyard in Puligny that was completely spared from damage. Overall I would put our losses at about 40%. After the frost hit we then had basically ideal conditions for a severe attack of mildew and that’s exactly what happened. For vines that had been frosted it was a kind of double whammy as they had been weakened by the frost and thus were more susceptible to the mildew. I would further say that the growing season was incredibly stressful because when you have so little fruit, it makes you hyper-sensitive about saving what is left. We picked from the 23rd of September to the first of October and I was happy with the quality of the fruit that we did finally bring in and the wines that resulted from it. With that said, the growing season was just not easy.” Note that with the exception of the Charmots and Rugiens, the reds were bottled between September 2017 and February 2018. (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).

2016 Bourgogne – Pinot Noir: (from vines situated in Pommard). A distinctly earthy, pepper and *sauvage*-inflected nose speaks of ripe and fresh red berries that precedes the supple, vibrant and delicious middle weight flavors that offer perfectly good depth and persistence. Note that this is already drinking well. 86/now+

2016 Santenay “Prarons Dessous” Vieilles Vignes: There is a touch of menthol sitting atop the otherwise fresh and pretty aromas of red currant, cherry and soft earth. The delicious and vibrant flavors possess a slightly finer mouth feel before concluding in a mildly austere and saline-inflected finale. To enjoy on the younger side. 88/2020+

2016 Chassagne-Montrachet Vieilles Vignes: (45 to 50 year old vines situated in 6 separate *lieux-dits*). Notes of menthol and wood surround the pepper and earth-suffused aromas of both red and dark pinot fruit. While there is good richness, volume and mid-palate concentration to the medium-bodied flavors, there is a touch of dryness on the slightly short finish. This may eventually age out but that is not a given. 87/2020+

2016 Chassagne-Montrachet “Morgeot”: The peppery aromas of various red berries, newly turned earth and once again peppery nuances are all-but dominated by the strong oak and menthol characters. The attractively dense and vibrant medium weight flavors are shaped by riper tannins on the rustic, punchy and better balanced finale. This is well-made but it's not for the oak averse. 89/2022+

2016 Volnay: (one-third of this is from the 1er vineyards of Les Brouillards and Roncerets). Once again there are touches of wood and menthol setting off the spiced red cherry scents. I like the vibrancy and delineation of the middle weight flavors that exude a subtle minerality though the bitter cherry pit-inflected finish is slightly drying. 87/2021+

2016 Pommard “Les Tavannes”: A more discreet though not invisible application of wood frames the slightly fresher and cooler aromas of airy red cherry, raspberry and soft earth scents. Here too there is fine delineation to the punchy and attractively textured medium weight flavors that deliver slightly better length though there is a hint of asperity that may but sulfur related and my rating offers the benefit of the doubt. 88/2022+

2016 Beaune “Boucherottes”: The wood treatment is subtle here as well though not undetectable on the more complex aromas of red currant, cherry, plum and newly turned earth. The refined, even lilted medium-bodied flavors possess a generous and seductive mouth feel, all wrapped in a finish that also exhibits a touch of bitter cherry pit. This is very Beaune in style and should be approachable young if that's your preference. 89/2023+

2016 Pommard “Clos de Vergers”: A relatively refined and pure nose features notes of essence of red berry fruit, plum and soft earth that are trimmed in just enough wood to mention. The rich yet nicely detailed medium-bodied flavors possess good size and weight before terminating in a long and firm finish that flashes just a hint of dryness that could reasonably be attributed to the recent bottling and thus will likely dissipate. 89/2023+

2016 Pommard “Les Charmots”: Prominent aromas of menthol and wood toast relegates to the background the otherwise fresh if timid notes of various red berries and earth. The succulent, round and delicious medium weight flavors possess a lovely sense of energy and detail before concluding in a slightly drying finish that isn't clear it will dissipate. (87-89)/2023+

2016 Pommard “Rugiens”: (from a .66 ha holding located in both Bas and Hauts that is apportioned roughly 50/50). This is the first wine to display any appreciable reduction though it's enough to mask the underlying fruit though not the wood influence. There is better size, weight and power to the middle weight plus flavors that also possess more evident minerality on the youthfully austere finish that flashes a touch of asperity but not really overt dryness. (88-91)/2024+

Domaine/Maison Jean et Jean-Marc Pillot (Chassagne-Montrachet)

2016	➔ Bourgogne – Pinot Noir “La Grande Terre”	red	87
2016	Chassagne-Montrachet Vieilles Vignes	red	(86-89)
2016	Chassagne-Montrachet “Clos St. Jean” 1er	red	(89-91)
2016	Chassagne-Montrachet “Les Macherelles” 1er	red	(87-90)
2016	Chassagne-Montrachet “Morgeot – Fairendes” 1er	red	(89-91)
2016	Santenay “Champ Claude”	red	(87-89)

Jean-Marc Pillot noted that 2016 was “indisputably complicated with one of the more difficult growing seasons in a long time. Like everyone in Chassagne we were heavily affected by the late April frost and then the vicious attack of mildew that followed. Worse the weather genuinely sucked in much of May and June and it was so wet that we couldn’t get tractors into the vineyards so we made four anti-mildew treatments manually, which I can attest was incredibly tiring. The lousy conditions lasted just to the 14th of July, where we then had a hail storm but thereafter just to the harvest, conditions were essentially perfect if perhaps just a bit too dry. As such the 65 mm of rain that fell on the 11th of September was not only necessary to reignite the ripening process but also served to add considerable volume to the fruit. We chose to begin picking on the 22nd of September with our whites and at least the fruit, both pinot and chardonnay, was spotless with excellent ripeness levels. Less positively were the yields and I would put our total losses at -70% as the only vineyard that escaped damage was in Puligny. I used between 30 and 50% whole clusters for the reds and the vinifications finished without any problems. I really like the style of the 2016s and while I wouldn’t say that it’s a great vintage, it’s much better than I dared hope for.” (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Champagnes et Châteaux, www.champagnesandchateaux.co.uk, UK).

2016 Bourgogne – Pinot Noir “La Grande Terre”: An exuberantly fresh and expressive nose combines notes of spiced plum and dark raspberry with plenty of earth influence. There is good richness and volume for a regional red that coats the mouth with dry extract on the lingering and complex if slightly warm finish. This is worth checking out. 87/2020+

2016 Santenay “Champ Claude”: A background application of wood frames the plum, earth and discreet floral elements. The suave and succulent flavors possess both good verve and mid-palate density before concluding in a mildly rustic and sneaky long finish. This fleshy effort could easily be enjoyed young. (87-89)/2022+

2016 Chassagne-Montrachet Vieilles Vignes: (from 3 *villages lieux-dits* plus the 1er Guerchère). Here too there is just enough wood to merit mentioning on the freshly turned earth and pepper-tinged aromas of primarily dark cherry. The relatively full-bodied flavors possess good mid-palate density though the moderately rustic and austere finale flashes a touch of dryness. (86-89)/2022+

2016 Chassagne-Montrachet “Les Macherelles”: A similar if more elegant and complex nose introduces finer middle weight flavors that possess a supple, even sleek mouth feel while displaying slightly better balance on the lingering, focused and attractively textured finish though here too there is a mild hint of dryness. (87-90)/2023+

2016 Chassagne-Montrachet “Morgeot – Fairendes”: An impressively broad-ranging nose combines notes of plum, dark currant, spice, earth and a discreet dollop of wood. There is fine volume to the agreeably delicious and seductively textured medium-bodied flavors that possess even better richness, all wrapped in a more complex and better balanced finale. This should drink well after only a few years but reward up to a decade of cellaring. (89-91)/2023+

2016 Chassagne-Montrachet “Clos St. Jean”: (from a parcel of 10 *ouvrées* or a .42 ha of very old vines). An exceptionally ripe nose evidences notes of mocha, poached plum, cassis, spice and soft earth. There is seriously impressive concentration to the super-rich and opulently textured middle weight plus flavors that possess a very suave mouth feel that contrasts somewhat with the moderately firm and youthfully austere finish. For those enjoy very ripe and rich reds. (89-91)/2023+

Domaine Paul Pillot (Chassagne-Montrachet)

2016 Bourgogne – Pinot Noir	red	(86-88)
2016 Chassagne-Montrachet Vieilles Vignes	red	(87-90)
2016 Chassagne-Montrachet “Clos St. Jean” 1er	red	(89-91)
2016 Santenay Vieilles Vignes	red	(87-89)

Thierry Pillot resignedly said that “between the frost and the mildew, 2016 was quite frankly one of the most difficult and complicated vintages of my career. Worse, at least in a sense, what frosted and what didn’t had no logical pattern. For example, neither my father nor I have ever seen frost damage in Clos St. Jean yet there was in 2016. Other parcels farther down the hill though were either spared or less affected, which again does not make sense. Then an attack of mildew had fun giving us grief and in the end took another 10% of the potential crop for its trouble. In the end and across all of our parcels in both pinot and chardonnay, we lost ~60%. It was even worse for the reds as the average yield was only 15 hl/ha. We picked rapidly between the 20th and 25th of September and one strong positive was how clean and reasonably ripe the fruit was. The potential alcohols were very good if not actually high at between 12 and 12.7% and because of the tiny quantities for various wines, I chose to use no new wood for either color. I used 30% whole clusters for the Bourgogne and 50% for the other three. Overall, I like the wines as they have positively evolved since they’ve been in barrel but if I never see another growing season like this one, that will be just fine with me.” (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, Hong Kong/China/Macau; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong; Bibendum Wine Co., www.bibendum.com.au, Australia).

2016 Bourgogne – Pinot Noir: 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 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. (86-88)/2020+

2016 Santenay Vieilles Vignes: (from Prarons and Champ Claude). A slightly riper nose reflects notes of plum, cassis, pepper and plenty of earth elements. The succulent, round and delicious medium-bodied flavors also possess good mid-palate density where the abundant sap buffers the moderately firm tannins shaping the rustic and serious finish. (87-89)/2023+

2016 Chassagne-Montrachet Vieilles Vignes: (from Les Grandes Terres). An overtly floral and pepper-inflected nose offers up aromas of plum, dark raspberry, violet and a whisper of spice. The sleeker and equally energetic medium weight flavors also possess good volume and concentration before culminating in an attractively complex and persistent finish. This isn't refined but I like the bold and forthright delivery. (87-90)/2022+

2016 Chassagne-Montrachet “Clos St. Jean”: At present this is quite firmly reduced and unreadable. The mouth feel of the medium weight flavors are finer if not denser with much more evident minerality while displaying a lovely sense of underlying tension on the lingering finish. (89-91)/2023+

Domaine de la Pousse d'Or (Volnay)

2016	Bonnes Mares Grand Cru	red	91?
2016	Chambolle-Musigny	red	89
2016	Chambolle-Musigny “Les Amoureuses” 1er	red	93
2016	Chambolle-Musigny “Les Charmes” 1er	red	89?
2016	Chambolle-Musigny “Les Feusselottes” 1er	red	92
2016	Chambolle-Musigny “Les Groseilles” 1er	red	91
2016	Clos de la Roche Grand Cru	red	92?
2016	Corton-Bressandes Grand Cru	red	93
2016	Corton-Clos du Roi Grand Cru	red	94
2016	Pommard “Les Jarolières” 1er	red	92
2016	Santenay “Clos des Tavannes” 1er	red	90
2016	Volnay “Clos l’Audignac” 1er	red	91
2016	Volnay “Caillerets – Clos des 60 Ouvrées” 1er	red	93
2016	Volnay “En Caillerets” 1er	red	91
2016	Volnay “Clos de la Bousse d’Or” 1er	red	92
2016	Volnay “Caillerets – Clos des 60 Ouvrées - Amphore” 1er	red	94
2016	Volnay “En Caillerets - Amphore” 1er	red	93
2016	Volnay “Clos de la Bousse d’Or - Amphore” 1er	red	93

There are big changes occurring here as Patrick Landanger's son Benoît has assumed the direction of the domaine effective the first of January, 2018. In addition, the elder Landanger told me that he had acquired .2039 ha of Chevalier-Montrachet from which the first wine produced will be for the 2017 vintage. The father-son duo reported that the frost partially destroyed the potential crop in almost all of their vineyards but that it was particularly severe in Chambolle and Puligny. The younger Landanger noted that the 2016s were made with very limited amounts of sulfur and were bottled in February 2018. As I mentioned last year, I had a chance to taste an experimental version of the 2015 En Caillerets that was vinified and raised in an amphora. The results of that test were sufficiently encouraging that in 2016 approximately 1000 bottles were produced from unchaptalized fruit for 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 that a number of the Pousse d'Or 2016s displayed subtle but noticeable levels of volatile acidity (VA) and in a few cases, it was quite evident. I stress that this does not make them necessarily flawed in the sense of being unpleasant, indeed some people very much like the high-toned lift that VA brings to a wine. I point this out so that if you're especially sensitive to its effects, or simply don't like it, you will be aware that it is present as I don't want to incessantly repeat that “if you're sensitive to VA...”. I have given the wines reasonably good scores because, again for the most part, most people will not find the VA to be intrusive. With that said, they may not be for everyone and I cannot confidently opine how they will age in terms of whether the VA will become more pronounced over time. (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).

2016 Santenay “Clos des Tavannes”: A hint of VA can be found on the dark raspberry, plum and earth-suffused nose. The rich and relatively full-bodied flavors possess a caressing mouth feel and a subtle hint of minerality that adds a bit of lift to the vibrant, balanced and solidly persistent finish. 90/2023+

2016 Volnay “En Caillerets”: There is enough wood and menthol on the black cherry, cassis and spiced nose to mention. There is excellent volume to the sappy and palate coating medium-bodied flavors that exude ample minerality on the dusty and ever-so-mildly dry finish that my score assumes will age out as it's likely related to the February bottling. 91/2024+

2016 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). A pungent nose of reduction, wood toast and menthol overshadows the underlying fruit today. Otherwise there is a lovely texture to the more muscular if less refined middle weight flavors that also possess solid minerality and density while exhibiting the same touch of finishing dryness that, in the same fashion as the En Caillerets, my score assumes is related to the recent bottling. 91/2026+

2016 Volnay “Clos de la Bousse d’Or”: Very ripe yet attractively fresh aromas are composed by notes of poached plum, violet and black cherry along with elusive whiffs of spice, mandarin orange and VA. The mouth feel of the medium-bodied flavors is notably finer though less powerful with plenty of minerality on the lingering and understated finish where the only nit is a hint of warmth. 92/2024+

2016 Volnay “Caillerets – Clos des 60 Ouvrées”: A highly complex nose features notes of menthol, dark currant, raspberry, wood, spice and the barest hint of VA. The sleek, intense and wonderfully refined middle weight flavors brim with both minerality and dry extract, all wrapped in a well-balanced and impressively persistent finish. Good stuff in a built-to-age package. 93/2028+

2016 Pommard “Les Jarolières”: Once again there is a whisper of VA but it's not enough to materially detract from the more deeply pitched aromas of plum liqueur, earth and gentle wood scents. There is more size, weight, power and concentration if notably less finesse to the medium-bodied flavors that also exude a subtle minerality on the solidly constituted and lingering finish. This is definitely a muscular Pommard but it's not rustic. 92/2028+

2016 Corton-Bressandes: (from a .5 ha parcel). Here too there is just enough VA to mention but not so much as to significantly impair the appeal of the well-layered array of red currant, cherry, dark raspberry, earth and a trace of menthol character. The rich, full-bodied and admirably concentrated flavors possess focused power on the overtly muscular yet refined finale that delivers seriously good persistence on the well-balanced finish. Note that while this is very clearly built-to-age, it should be reasonably accessible after only 6 to 8 years. 93/2031+

2016 Corton-Clos du Roi: The ripe and ultra-fresh aromas are from the darker side of the fruit spectrum while including plenty of spice, warm earth, menthol and plenty of *sauvage* character. There is both fine detail and a beguiling texture to the equally broad-shouldered and even more mineral-inflected flavors that possess even better complexity on the balanced and hugely long finish. Unusually, this appears to be just a bit less structured than the Bressandes and should also be approachable on the younger side if that's your preference. 94/2028+

2016 Chambolle-Musigny: (from parcels totaling 1.41 ha). A cool, airy and very fresh nose speaks of black cherry, raspberry and spice-inflected aromas. There is excellent density to the impressively rich and palate coating flavors that possess a velvety texture as the tiny yields are very much in evidence, all wrapped in a suave, stony and highly persistent finish. A quality *villages*. 89/2023+

2016 Chambolle-Musigny “Les Feusselottes”: (from a .42 ha parcel). This is also aromatically airy and cool with a trace of VA sitting atop the ripe dark cherry, violet, spice and sandalwood aromas. Once again the tiny yields are evident as this is an unusually concentrated and powerful Feusselottes that coats the palate with dry extract before concluding in a relatively powerful and lengthy finish. This is not a Chambolle of lace and grace but it is impressive in its fashion. 92/2023+

2016 Chambolle-Musigny “Les Groseilles”: (from a .52 ha parcel). Subtle notes of VA add lift to the otherwise pretty red currant, cherry, dark raspberry and pretty spice nuances. Once again the small yields are evident as the middle weight flavors possess plenty of sappy dry extract that buffers the moderately firm tannic spine shaping the lingering if slightly warm and dry finish. This appears to have been more obviously affected by the recent bottling and was showing somewhat awkwardly. Note that my rating assumes that this is a passing phase rather than a significant problem. 91/2026+

2016 Chambolle-Musigny “Les Charmes”: (from a .19 ha parcel). Here too there is a whiff of VA to the spicy and quite floral aromas of cassis and dark cherry. The ultra-rich, suave and sappy flavors possess a caressing mid-palate mouth feel though the bitter cherry-inflected finish is also slightly dry and a bit warm plus there is a hint of tang from the VA. This may age out successfully but the balance isn’t what it could be. 89?/2026+

2016 Chambolle-Musigny “Les Amoureuses”: (from a .20 ha parcel). More subtle but not invisible VA does not really impede an appreciation of the wonderfully spicy and floral aromas of both red and dark pinot fruit. The sleek, elegant and strikingly refined medium weight flavors display an abundance of minerality on the long, cool and much better balanced finale. 93/2028+

2016 Bonnes Mares: (from a .17 ha parcel). Here the VA isn’t subtle on the red currant, cherry and rose petal-scented nose. There is excellent size, weight and muscle to the big-bodied flavors that possess a really lovely texture before concluding in a powerful yet reasonably refined finish where the VA shows up in the form of a mild tang. While this has the stuffing and structure to age effortlessly for years to come, how successfully it will do so is a question mark. 91?/2031+

2016 Clos de la Roche: (from a .32 ha parcel). Like the Bonnes Mares the VA isn’t subtle on the red and dark cherry aromas that are much more *sauvage*-inflected. The succulent, round and impressively concentrated flavors are imposingly scaled with excellent power on the beautifully complex and built-to-age finish where once again the VA shows up in the form of a mild tanginess. I repeat my comment on the Bonnes Mares that this has all it needs for the long-haul but how well the balance will hold in over time is impossible to say with confidence. 92?/2031+

2016 Volnay “En Caillerets - Amphore”: There is enough VA to remark upon on the otherwise restrained and cool nose of black cherry, spice and lavender aromas. There is excellent detail and even more energy to the middle weight flavors compared to the regular *cuvée* while the focused finish is well-balanced and impressively long. While the VA isn’t enough to really detract from the overall sense of purity, it certainly didn’t add to it. 93/2024+

2016 Volnay “Clos de la Bousse d’Or - Amphore”: While there is a whiff of VA it is more subtle while the aromatic profile is quite similar to that of regular *cuvée* save for the face that, like the En Caillerets – Amphore, the aromas are much more restrained and seemingly cooler plus there is no wood influence. There is a really lovely, indeed lilted mouth feel to the energetic and beautifully well-detailed flavors that deliver excellent length on the balanced finish. I suspect that the VA is sufficiently subtle that most readers would not be unduly bothered by it. 93/2026+

2016 Volnay “Caillerets – Clos des 60 Ouvrées - Amphore”: Once again there is a distinctly restrained character to the pure and exuberantly spicy dark currant and raspberry aromas. There is terrific punch and delineation to the classy and refined medium weight flavors that flash plenty of minerality on the ever-so-slightly drying finish that I ascribe to the recent bottling. 94/2028+

Domaine Jacques Prieur (Meursault)

2016	Beaune “Champs Pimont” 1er	red	(89-92)
2016	Beaune “Clos de la Féguine” 1er	red	(89-91)
2016	Beaune “Grèves” 1er	red	(90-92)
2016	Chambertin Grand Cru	red	(92-95)
2016	Clos de Vougeot Grand Cru	red	(91-94)
2016	Corton-Bressandes Grand Cru	red	(92-94)
2016	Echézeaux Grand Cru	red	(92-94)
2016	Meursault “Clos de Mazeray”	red	(88-90)
2016	Musigny Grand Cru	red	(92-94)
2016	➔ Pommard “Charmots” 1er	red	(90-93)
2016	Volnay “Santenots” 1er	red	(89-91)
2016	➔ Volnay “Clos des Santenots” 1er	red	(91-93)

Co-owner and general director Edouard Labruyere somewhat plaintively noted that “once again we had limited yields in many of our parcels due to the double hit of frost and mildew. Worse, mildew you can fight but there is only so much that it’s possible to do against frost damage. It was frankly depressing to know that even though the growing season had only just begun that you were going to produce at best only 50% of a normal crop and quite possibly even less if the remainder of the season does not go your way. Thankfully conditions did finally improve in the middle of July and largely held there until the harvest in the third week of September. The fruit was both ripe and spotless so at least we did not lose any additional volume to sorting

losses. We chose to use slightly more whole clusters than usual during the vinifications, which were done very softly. In the end I'm quite happy with the final quality though it would have been nice to have more than 50% of our normal volumes." As was the case in 2015, the newest addition to the Prieur line-up, which is the Pommard "Charmots", was excellent as was the Clos des Santenots. 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).

2016 Meursault "Clos de Mazeray": (vinified with 100% whole clusters). An overtly floral and attractively perfumed nose features notes of lavender and various red berries that are trimmed in subtle earth nuances. The succulent, round and delicious middle weight flavors possess fine mid-palate volume while delivering fine length on the ever-so-mildly rustic and tangy finish. (88-90)/2021+

2016 Beaune "Clos de la Féguine": (a 1.59 ha *climat* of Coucheries and a *monopole* of the domaine). 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 and earth wisps. There is a much more refined mouth feel to the tighter and stonier flavors that possess a beguiling sense of underlying tension, all wrapped in a chiseled and linear finish. Lovely stuff. (89-91)/2022+

2016 Beaune "Grèves": (from a 1.17 ha parcel that gave only 14 hl/ha in 2016). A more deeply pitched and slightly more complex nose offers up notes of dark pinot fruit, freshly turned earth, soft spice and a whiff of underbrush. The rich, concentrated and sappy medium-bodied flavors possess evident muscle that adds to the sense of power on the robust and moderately rustic finale. This will definitely need at least a few years of cellaring first. (90-92)/2026+

2016 Beaune "Champs Pimont": (vinified with 30% whole clusters). Bright ruby color. An ultra-fresh, cool and admirably pure nose offers up notes of various red berries, plum, violet and an interesting hint of mandarin orange peel. There is terrific punch to the highly energetic and beautifully well-detailed middle weight flavors that also flash plenty of minerality on the youthfully austere and firm finale. This too will require at least a few years of patience. (89-92)/2026+

2016 Pommard "Charmots": (2015 was the first vintage for this wine that produced only one barrel; it was vinified with 100% whole clusters and bottled exclusively in magnum). In contrast to the Champs Pimont, here the color is deep ruby. The restrained yet very pretty nose combines notes of spice, earth and lavender with those of dark currant, anise and violet. There is excellent mid-palate density to the broad-shouldered but focused flavors that possess a lovely intensity before culminating in a lightly stony and youthfully austere but not rustic finale. Note that this is going to require extended keeping in the large format bottling. (90-93)/2036+

2016 Volnay "Santenots": (from younger vines in Clos des Santenots). There is just enough reduction to shave the top notes from the otherwise clearly ripe aromas of plum, dark cherry and discreet spice whiffs. The delicious and again highly energetic medium weight flavors reflect a lovely texture if not great density on the balanced finish. (89-91)/2024+

2016 Volnay "Clos des Santenots": (from a mix of older vines up to 80 years of age). Moderate wood frames a similar array of aromas though there is notably better complexity and this is true as well for the much denser and more powerful medium weight flavors where the dry extract imparts a velvety texture to the powerful finish. Very good quality. (91-93)/2028+

2016 Corton-Bressandes: (from a .63 ha parcel; 30% whole clusters). Liqueur-like aromas of dark berries, earth, spice and plenty of floral and lavender nuances introduce powerful and quite punchy larger-scaled flavors that possess a succulent mid-palate that contrasts with the muscular and youthfully austere finish that is also quite firmly structured. This is an excellent Bressandes and worthy of your interest provided that you can allow it at least a few years of keeping. (92-94)/2028+

2016 Clos de Vougeot: (from a 1.19 ha parcel of vines at the bottom of the slope; 30% whole clusters). Here too moderate wood along with noticeable menthol sets off aromas of cassis, pungent earth and a lovely hint of lavender. The sleek, vibrant and well-detailed medium weight plus flavors possess a highly attractive mouth feel before terminating in a solidly complex and lingering finish that is a bit less youthfully austere than usual though it is markedly firm. Patience required. (91-94)/2031+

2016 Chambertin: (from 5 separate parcels in both Chambertin and Clos de Bèze, which measure .84 ha). More subtle if not invisible wood treatment surrounds the spicy blend of both red and dark currant, earth and *sauvage* wisps. The highly energetic, sleek and intensely mineral-suffused large-scaled flavors possess fine mid-palate density and excellent power that continues onto the palate coating, youthfully austere and very, very tightly wound finish. This too is excellent but again, plenty of patience will absolutely be necessary. (92-95)/2036+

2016 Echézeaux: (from a .36 ha parcel located in the *climat* of Champs Traversin; 50% whole clusters). Notes of hoisin, sandalwood, Asian-style tea and cassis make for a highly spiced nose. There is an almost lavish richness to the very generously proportioned medium weight plus flavors that brim with dry extract that helps to buffer the pronounced tannic spine shaping the robust and beautifully persistent finish. This too is really quite impressive and worth considering. (92-94)/2031+

2016 Musigny: (from a .77 ha parcel in the *climat* Combe d'Orveau, which is also a *monopole* of the domaine; 30% whole clusters). A brooding and beautifully complex nose of spiced plum and a remarkably broad mix of dark berry fruit scents is trimmed in a background application of wood. The opulent, rich, round, velvety and wonderfully refined middle weight flavors display excellent mid-palate density and impressive volume on the superbly long finish where a touch of menthol appears. This too is really very good but note well that it's indisputably built-to-age. (92-94)/2033+

Domaine Henri Prudhon et Fils (St. Aubin)

2016	Bourgogne – Pinot Noir	red	85
2016	Chassagne-Montrachet “Les Chambres”	red	88
2016	St. Aubin “1er” Cuvée Les Rouges Gorges	red	87
2016	St. Aubin “Les Argillers”	red	86
2016	St. Aubin “Les Frionnes” 1er	red	87
2016	St. Aubin “Sur le Sentier du Clou” Vieilles Vignes 1er	red	88

Vincent Prudhon succinctly described the 2016 growing season as “exceptionally complicated to manage due to the various climatic problems that we had. Like everyone in this sector we were heavily affected by the April frost though the losses, which were consequential, were highly dissimilar. For example we had very little damage in Puligny whereas the crop in Chenevottes was almost completely wiped out. Overall our losses ran to around 40%. Conditions thereafter in May and June largely sucked as well as there was a harsh attack of mildew that kept us on our tractors constantly. Finally the harvest arrived and we began picking on the 22nd of September and happily the fruit was very clean with both good sugars and acidities. Because the fruit was so clean we had no trouble with the vinifications in either color. We're happy with the results but we would put the whites slightly ahead of the reds.” I would agree with Prudhon as I was more impressed with the quality of the whites than the reds. Prudhon noted that the reds were bottled between September 2017 and January 2018. (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.seguinrobillard.ca, both Canada).

2016 Bourgogne – Pinot Noir: An exuberantly expressive and bright combination of fresh red pinot fruit that is cut with earth nuances that can also be found on the nicely rich and round flavors that terminate in a rustic if ever-so-mildly drying finish. This is certainly pretty but the balance is just a bit off. 85/2019+

2016 St. Aubin “Les Argillers”: This is also quite fresh with a slightly more deeply pitched nose of dark raspberry, red currant, earth and a lovely hint of lavender. There is fine richness to the mid-palate of the medium-bodied flavors that also culminate in a mildly rustic and slightly dry finish. This may round out but at the moment it's somewhat awkward. 86/2020+

2016 St. Aubin “Les Frionnes”: A spicier array is composed by notes of red cherry, raspberry and nuances of freshly turned earth. The fleshy, round and sappy medium weight flavors possess a lovely mid-palate texture before culminating in an ever-so-mildly dry finish that comes up just a bit short. This however may very well improve the balance as it's possible that the dryness is more due to the recent bottling than underripe tannins. 87/2020+

2016 St. Aubin “1er” Cuvée les Rouges Gorges: (from the vineyards of 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). A perfumed and lightly spiced nose features notes of earth, floral and underbrush on the cool but ripe red currant aromas. The detailed and fleshy flavors are quite restrained with a really lovely mouth feel where the lightly mineral-inflected finish is at once naturally sweet yet slightly drying that cuts the length somewhat short. Again, it's possible that the dryness is due to the sulfur added at the bottling but I prefer to remain conservative. 87/2020+

2016 St. Aubin “Sur les Sentier du Clou” Vieilles Vignes: (55+ year old vines). This is aromatically similar to the nose of the Rouges Gorges but is trimmed in a discreet veneer of wood. The equally fleshy, round and relatively generously proportioned middle weight flavors possess an overtly succulent mouth feel and while once again there is a backend trace of dryness, as well as a hint of warmth, this could well come together if given a year or two first. 88/2020+

2016 Chassagne-Montrachet “Les Chambres”: Here too there is a discreet application of wood that again does not really affect the sense of purity as the expressive and equally fresh nose displays a pretty mix of liqueur-like ripe red and dark currant and plum aromas that are nuanced by warm earth and pepper wisps. There is excellent richness and mid-palate volume to the delicious and very sappy flavors that also display hints of dryness and warmth on the bitter cherry pit-inflected finish. As with the Sentier du Clou my rating offers the benefit of the doubt that this will ultimately harmonize. 88/2021+

Château de Puligny-Montrachet (Puligny-Montrachet)

2016	Monthélie – Nature	red	84
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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 2016 vintage specific comments. Note that the 2016 Monthélie is a natural wine with limited sulfur and is marked “Nature” on the label; it was bottled in August, 2017. (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).

2016 Monthélie – Nature: (from Les Plantes and Les Clous; 65% whole clusters). A funky and not especially fresh nose combines notes of brett, earth and barnyard elements. There is better freshness and verve to the nicely precise flavors that terminate in a bitter cherry-inflected finale. The palate impression is not too bad but the nose definitely has issues, indeed I found it hard to like. 84/now

Domaine Rapet Père et Fils (Pernand-Vergelesses)

2016	➔ Aloxe-Corton	red	89
2016	➔ Beaune “Les Grèves” 1er	red	92
2016	Chorey-lès-Beaune Vieilles Vignes	red	88
2016	Corton Grand Cru	red	93
2016	Corton-Pougets Grand Cru	red	93
2016	Pernand-Vergelesses “Les Belles Filles” 1er	red	87
2016	➔ Pernand-Vergelesses “Les Vergelesses” 1er	red	92
2016	➔ Savigny-lès-Beaune “Aux Fourneaux”	red	89
2016	➔ Savigny-lès-Beaune “Aux Fourneaux” 1er	red	91

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 far more *appellations* devoted to pinot. He described the 2016 growing season as “one of the twin evils of frost and mildew where the first allowed the second to do even more damage than usual due to the weakening of the vines’ defenses. As such managing the attack of mildew was really, really difficult because it was constantly wet and rainy and as such the treatments washed off relatively quickly and you couldn’t necessarily count on being able to get your tractor back in the vineyards due to the possibility of getting stuck, slipping, killing vines and so forth. Thankfully the weather in July finally turned in our favor and largely remained that way until the 20th of September when we chose to begin picking. I used on average around 30% whole clusters in the vinifications and in a few cases as much as 50%. I very much like the results that I get using the whole berries in this fashion but you have to be careful as there is often a significant release of unfermented sugar at the pressing of the solids so if you’re going to chaptalize, it’s better to underestimate than overestimate. I also chose to use zero new wood because despite the density of the wines due to the very low yields, I was afraid of marking them unduly so I used primarily one and two year old wood. I like the style of the vintage a lot and that is true for both colors.” I have to agree completely that Rapet’s 2016s are some of the best wines that I have seen from him, and while it won’t be reviewed until Issue 71, the Corton-Charlemagne is especially excellent. 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).

2016 Chorey-lès-Beaune Vieilles Vignes: (from Les Champs Longs). A relatively airy and, if not elegant, then less rustic than usual array of layered red berries and earth aromas leads to impressively dense and vibrant medium-bodied flavors that, consistent with the nose, are more refined than usual while exhibiting solid depth and length. This would make an excellent choice for an upper level age-worthy house red. 88/2021+

2016 Pernand-Vergelesses “Les Belles Filles”: This is also quite pretty and airy with its combination of red currant, cherry and soft floral hints. There is better precision and minerality if less volume and mid-palate density to the middle weight flavors that terminate in a mildly edgy and youthfully austere finish. This is certainly attractive in its fashion but the balance isn't quite perfect. 87/2021+

2016 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). A distinctly earthier and less elegant nose features notes of a variety of dark berries along with floral and game hints. The sleek and nicely intense medium weight flavors possess both good mid-palate volume and concentration, all wrapped in a youthfully austere and moderately rustic finale. This is a serious Savigny *villages* that will need at least some bottle aging first. Worth your considering. 89/2024+

2016 Savigny-lès-Beaune “Aux Fourneaux”: (from the 1er portion of the vineyard). As is often the case, this is aromatically similar to the *villages cuvée* but with a bit more complexity plus a touch of wood. Once again the mouth feel of the slightly bigger and more concentrated flavors is sleek and intense while flashing excellent depth and persistence on the firm, balanced and long finish. While this well-made and age-worthy effort isn't quite as rustic as the *villages*, it's not going to win any awards for elegance either. 91/2026+

2016 Aloxe-Corton: (from 4 different *lieux-dits* in Les Combes, Les Boutières, Les Citernes and Les Crapousuets). A pungent nose combines notes of dark raspberry and earth with those of violet, lavender and plenty of forest floor characters. There is very good punch and again fine mid-palate volume and density to the muscular flavors that deliver fine depth and persistence on the robust and rustic finish. Once again, this possesses impressive quality for a *villages* level wine but refined it isn't. 89/2024+

2016 Pernand-Vergelesses “Les Vergelesses”: (from a 1.2 ha parcel). Liqueur-like aromas of cassis, black cherry and a whiff of plum exhibit added breadth in the form of spice, floral and underbrush hints. There is first-rate punch and delineation to the more mineral-inflected flavors that possess a succulent mid-palate that contrasts somewhat with the firm, youthfully austere and mildly rustic but beautifully well-balanced finish that exhibits outstanding depth and persistence. 92/2024+

2016 Beaune “Les Grèves”: (from 50+ year old vines in the *climat* Sur les Grèves). A more elegant range of cool and pure notes comes primarily from the red side of the fruit spectrum that is cut with plenty of earth and floral scents. There is terrific intensity to the lightly stony medium-bodied flavors that are reasonably powerful yet the mouth feel is relatively refined thanks mainly to the dense but fine-grained tannins shaping the lingering and sneaky long finish. Grèves can be quite robust but this version leans more toward finesse than muscle. 92/2026+

2016 Corton-Pougets: Here the wood treatment is admirably subtle though not invisible and easily allows the pure, refined and exceptionally fresh aromas of red and dark pinot fruit, floral and earth to be appreciated. The rich and wonderfully intense flavors possess outstanding vibrancy and detail while culminating in an explosive, firm, long, balanced and ever-so-mildly austere finish. This is a classically styled Pougets and one that will definitely need 10 to 12 years of cellar time before it's ready for prime time as it needs to develop a bit more depth but there is no reason that it shouldn't do exactly that. 93/2028+

2016 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). Once again there is a subtle application of wood framing the much earthier and more somber dark berry aromas that still manage to retain an appealing freshness. The lavishly rich yet muscular big-bodied flavors that possess a velvety mouth feel before concluding in a less mineral-driven but more powerful finish that is a bit less youthfully austere than it usually is. This too should age effortlessly though it appears as though it will be accessible after only 5 to 7. 93/2028+

Remoissenet Père et Fils (Beaune)

2016	Beaune “Grèves” 1er	red	(90-92)
2016	Beaune “Marconnets” 1er	red	(88-91)
2016	Beaune “Teurons” 1er	red	(89-91)
2016	Bourgogne	red	86
2016	Charmes-Chambertin Grand Cru	red	(87-90)
2016	Clos de Vougeot Grand Cru	red	(87-90)
2016	Côte de Nuits-Villages	red	88

2016	➔ Gevrey-Chambertin	red	(89-91)
2016	Gevrey-Chambertin “Les Cazetiers” 1er	red	(86-89?)
2016	Gevrey-Chambertin “Poissenots” 1er	red	(90-92)
2016	Gevrey-Chambertin – Le Trio 1er	red	(89-91)
2016	Nuits St. Georges	red	88
2016	Nuits St. Georges “Les Damodes” 1er	red	(90-92)
2016	Pernand-Vergelesses “1er” 1er	red	(88-91)
2016	➔ Pommard “Les Charmots” 1er	red	91
2016	Santenay “Grand Clos Rousseau” 1er	red	(89-91)
2016	Savigny-lès-Beaune “1er” 1er	red	89

Commercial director Bernard Repolt told me that 2016 was an “unexpected surprise given the tough growing season that we endured. While the damage from the frost was quite varied, some of our vineyards were heavily affected and it was necessary to combine the production from several different vineyards. As to the wines, the 2016s are fresher and brighter than their 2015 counterparts. This is not to say that they’re necessarily better but rather to point out that they’re stylistically quite different from one another.” Repolt went on to explain that Remoissenet now owns or controls about 28 ha as of 2017 and will be buying much less wine going forward though they will continue to buy fruit. (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).

2016 Bourgogne: An exceptionally fresh and pretty nose consists of mostly red berry aromas that are laced with hints of earth and spice. The juicy and delicious flavors possess an attractive energy while concluding in a nicely persistent finish that flashes touches of rusticity and sweetness. 86/2019+

2016 Côte de Nuits-Villages: This too is aromatically very fresh with its cool mix of red and dark berries where the earth influence is a bit more prominent. There is fine richness and plenty of punch to the appealingly textured flavors that are not particularly concentrated but compensate by offering both fine depth and length on the mildly rustic finale. 88/2021+

2016 Nuits St. Georges: (from Les Lavières and Bas de Combe). A spicier and slightly more deeply pitched nose combines notes of dark currant, plum and a bit less obvious earth influence. The highly seductive medium-bodied flavors possess a suave mouth feel while offering good persistence on the slightly warm and overtly sweet finish. This is a somewhat curious wine as the finish is very Nuits, without being markedly rustic, yet the sweetness isn’t subtle and may not be for everyone. For example, I found it to be more than I care for but with that said, it’s not a fault. 88/2021+

2016 Savigny-lès-Beaune “1er”: (from Aux Guettes, Rouvrettes and Les Lavières). Aromas of freshly turned earth and poached plum are trimmed in just enough wood to notice. Once again the mouth feel of the medium weight flavors is distinctly round and suave though the firm and sappy finish is finer as well as youthfully austere. Note that this should be accessible after only a few years of bottle age if that’s your preference. 89/2022+

2016 Pernand-Vergelesses “1er”: (from Les Vergelesses and En Caradeux). The wood treatment is more evident though it still easily allows the notably ripe aromas of plum, cassis and earth to be appreciated. The supple and once again markedly suave middle weight flavors exude a subtle minerality which serves to add a bit of lift to the slightly more structured finish where hints of both dryness and rusticity appear. I doubt that the dryness will last as the moderately firm underlying tannins appear to be ripe. (88-91)/2023+

2016 Santenay “Grand Clos Rousseau”: Subtle but not invisible oak frames the ripe and fresh aromas of plum that are abundantly infused with spice and pungent earth whiffs. I very much like the mouth feel to the velvet-textured medium weight flavors that exhibit fine length on the more harmoniously balanced finale. Worth a look for value and quality. (89-91)/2021+

2016 Beaune “Marconnets”: (Repolt noted that this was badly frosted in 2016). Soft wood sets off more elegant and equally fresh aromas of essence of black cherry, rose petal and a hint of earth character. The lavishly rich and suave flavors possess an opulent mouth feel before terminating in a sappy and round yet curiously borderline hard finish. I suspect that this will round out however as there is no lack of either underlying material or ripeness. (88-91)/2023+

2016 Beaune “Teurons”: This is the first wine to display any appreciable amount of reduction on the moderately oaked nose. Otherwise there is evident muscle to the vibrant and intense yet still suave medium-bodied flavors that coat the palate with dry extract on the slightly firmer finish that is presently more completely balanced. (89-91)/2024+

2016 Beaune “Grèves”: A generously oaked nose reflects notes of menthol, red raspberry liqueur and soft earth and spice nuances. There is excellent volume and richness to the solidly well-concentrated flavors that also coat the palate with dry extract which additionally serves to buffer the notably firmer tannic spice shaping the attractively lingering finish where the only nit is a hint of warmth. (90-92)/2026+

2016 Gevrey-Chambertin: (from Les Crais, Aux Etelois, Champs Chenys, Pressonnier, Les Epointures and Puits de la Barraque and several others). Here too the wood treatment is very generous with ample amounts of menthol sitting atop the black cherry, cassis and humus scents. There is again excellent volume to the concentrated middle weight flavors that manage to be rich and suave yet well-detailed, all wrapped in a saline-inflected, lingering and balanced finish. Note that my predicted range assumes that the wood treatment will ultimately be successfully integrated. (89-91)/2022+

2016 Pommard “Les Charmots”: Once again very generous wood and menthol elements fight somewhat with the mix of earth and red berries. The more refined, indeed really quite elegant medium weight flavors possess good minerality that really comes up on the focused, intense and beautifully persistent finish. The wood isn’t subtle but there is a good chance that it will ultimately be absorbed and my rating assumes that will occur. 91/2024+

2016 Nuits St. Georges “Les Damodes”: A very pungent nose presently consists of wood, reduction and earth. Otherwise the suave and very rich medium weight plus flavors possess both good density and minerality that also really surfaces on the youthfully austere and moderately firm finish that offers lovely depth and persistence. (90-92)/2026+

2016 Gevrey-Chambertin – Le Trio: (from the 1ers of Craipillot, Cherbaudes and Champonnet). An elegant, pure and airy nose is composed by notes of essence of red currant, underbrush and a hint of spice. Here too there is a suave mouth feel to the agreeably rich middle weight flavors that culminate in a bitter cherry pit-inflected finale that is a bit less structured and notably less energetic. Note that I suspect that this will be approachable young if that’s your preference. (89-91)/2024+

2016 Gevrey-Chambertin “Poissenots”: (from a .19 ha holding). A very generously wooded and menthol-suffused nose all but overshadows the aromas of various red berries and soft floral scents. There is notably better energy to the intense and more mineral-inflected flavors that culminate in a tightly focused, clean and more energetic finish. While the abundant amount of wood is a concern, my sense is that the underlying material is up to the task of ultimately integrating it. (90-92)/2026+

2016 Gevrey-Chambertin “Les Cazetiers”: (from a .39 ha parcel). A discreet amount of wood influence can be found on the overtly *sauvage* and earth-inflected aromas of essence of red pinot and a pretty floral wisp. There is fine density and plenty of punch to the muscular and powerful flavors that contrast considerably with a drying, clipped and very short finish. While there are several aspects to like here the finish and balance aren’t among them, at least not today. (86-89?)/2020+

2016 Clos de Vougeot: (from Petit Maupertui). A very toasty and menthol-suffused nose stops short, if only just, of masking the plum, cassis and earth scents. The broad-shouldered flavors are rich to the point of opulence though, in the same fashion as the Cazetiers, the finish is also dry and awkward if slightly less so. This is hard to read at present but it would be fair to say that it wasn’t a good showing. (87-90)/2022+

2016 Charmes-Chambertin: (from a .29 ha parcel in Charmes proper). Generous if not actually dominant wood influence is present on the red and dark currant, earth, floral and *sauvage*-inflected aromas. The refined and delicious flavors are almost delicate though there is good mid-palate density though once again, there is a slightly drying edge to the mildly tangy yet sweet finish. This may ultimately come together but as with the Cazetiers and Clos de Vougeot, it did not show particularly well today. (87-90)/2022+

Domaine Rollin Père et Fils (Pernand-Vergelesses)

2016	➔ Aloxe-Corton	red	89
2016	Pernand-Vergelesses	red	88
2016	➔ Pernand-Vergelesses “Les Fichots” 1er	red	91
2016	➔ Pernand-Vergelesses “Les Vergelesses” 1er	red	91
2016	➔ Savigny-lès-Beaune “Aux Grands Liards”	red	89

The always understated Rémi Rollin called 2016 a “weird vintage in the sense that there was no pattern to the frost damage that hit us in late April. On average we lost ~70% of our potential production yet the range was from 100% in some parcels to none at all in Corton-Charlemagne. Even stranger, my grandfather planted our parcel of Ile de Vergelesses in the 1930s and in all the ensuing years we never once had any frost damage. Yet in 2016 it was wiped out and there will not be an Ile in 2016 or, for that matter, a Bourgogne-Hautes Côtes. The mildew cost us a bit of yield as well though that solving that problem is one of

doing what is necessary whereas frost is one of those things that it's pretty difficult to fight against, at least on a domaine-wide basis. The good news is that the wines themselves are really quite good and for those who enjoy classically styled burgundies, 2016 should definitely please them." As the scores and commentaries suggest, I was impressed with what I found here though that is usually true at this address. Rollin noted that his 2016 reds were bottled in January and February 2018. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Sequin & Robillard/Vinifera, www.sequinrobillard.ca, Canada; Fields, Morris & Verdin, www.fmvwines.com, UK).

2016 Pernand-Vergelesses: (from 4 separate *lieux-dits*). A super-fresh array is comprised by notes of red and dark currant, earth and a pretty floral nuance. There is excellent punch and intensity to the refreshing middle weight flavors that possess excellent cut and minerality on the balanced finish that exhibits only a trace of rusticity. 88/2021+

2016 Savigny-lès-Beaune "Aux Grands Liards": This is also aromatically exuberantly fresh with markedly earthier aromas of dark pinot fruit that is laced with plenty of *sauvage* characters. There is impressive richness and concentration to the medium-bodied flavors compared to what is typical for a Savigny *villages*, all wrapped in a caressing yet sleek finish that, like the Pernand, exhibits only a trace of rusticity. This is worth checking out. 89/2021+

2016 Aloxe-Corton: (~25% of the blend is from the 1er Les Guérets with the remainder from Les Boutières and Les Caillettes). Here the fresh and ripe if more restrained nose is earthier still with more *sauvage* and autumn leaf characters adding breadth to the various dark berry fruit aromas. There is excellent density to the rich and full-bodied flavors that evidence plenty of Aloxe-style muscle while displaying fine length on the serious and built-to-age finish. A quality *villages* and this too is worth checking out though be aware that it will not be for immediately drinking. 89/2023+

2016 Pernand-Vergelesses "Les Vergelesses: (from 40 to 45 year old vine fruit). A discreet application of wood frames the ripe and equally restrained aromas of plum, black cherry and slightly less earth influence. The notably finer medium-bodied flavors possess a sleekly muscular mouth feel before concluding in a velvety and super-saline finish. I would note that while this is not impressively complex the underlying material appears to be sufficiently good that my score assumes that quality depth will eventually develop. 91/2023+

2016 Pernand-Vergelesses "Les Fichots": (a mix of 35 and 65+ year old vines). Here too there is enough wood to comment on enveloping the aromas that are quite similar to those of the Vergelesses and it carries over to the denser and more concentrated middle weight plus flavors that are robust and less refined and particularly so on the more complex if slightly rustic finale. Patience required as this youthfully austere effort is quite tightly wound today. 91/2024+

Domaine Nicolas Rossignol (Volnay)

2016	Beaune "Reversées" 1er	red	(90-92)
2016	➔ Bourgogne	red	(86-89)
2016	Pernand-Vergelesses "Les Fichots" 1er	red	(90-92)
2016	➔ Pommard "1er" 1er	red	(90-93)
2016	➔ Pommard "Les Epenots" 1er	red	(92-95)
2016	➔ Pommard "Les Noizons"	red	(89-91)
2016	Pommard "Les Vignots" 1er	red	(86-88?)
2016	Savigny-lès-Beaune "1er" 1er	red	(89-92)
2016	Volnay	red	(88-91)
2016	➔ Volnay "Les Cailletets" 1er	red	(91-94)
2016	➔ Volnay "Les Chevrets" 1er	red	(91-93)
2016	Volnay "Clos des Angles" 1er	red	(89-91)
2016	Volnay "Santenots" 1er	red	(90-92)
2016	➔ Volnay "Taillepieds" 1er	red	(92-94)

Nicolas Rossignol, who directs this 20+ ha domaine with its incredible range of wines from Volnay and Pommard among other communes, has just moved into gorgeous new winery digs on the outskirts of Beaune and 2016 was the first vintage where he was able to process the fruit and make the wines within it. He did his best to put a good face on 2016 by describing it as a "vintage where I made the least wine that I have ever made, which is to say -85%, yet 2017 is a vintage where I have made more so, in a manner of speaking, I suppose it all balances out! Still, it's painful to consider that, just to choose one example, where I normally make 38 to 40 barrels of Volnay, I made 5. At least the fruit was both ripe and spotlessly clean so the vinifications were straightforward from that aspect though at times the tiny quantities presented some challenges. As to the wines, I absolutely love the sense of energy, tension and transparency that they possess and while I hesitate to say that

they're more interesting than my 2015s, it would be fair to say that the two represent radically different styles of Burgundy." I found the overall quality here to be excellent and while it was at times varied, the best of these are impressive. (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).

2016 Bourgogne: There is enough reduction present to mask the underlying fruit though there is lovely freshness to the racy, cool and precise flavors that possess notably better than average depth and persistence. One to check out. (86-89)/2020+

2016 Volnay: (from 5 different *lieux-dits*). A somber nose is composed by notes of various red berries, earth and a floral whiff. There is excellent intensity to the attractively textured middle weight flavors that possess a sleek mid-palate mouth feel that contrasts mildly with the solidly persistent if mildly rustic finale. This too is really quite good. (88-91)/2022+

2016 Pommard "Les Noizons": (from both *climats*; 20% whole clusters). Enough reduction is present to push the underlying fruit to the background at present. Otherwise there is a wonderfully sleek, intense and delineated mouth feel to the more concentrated medium-bodied flavors that possess both good power and minerality on the youthfully austere and well-balanced finale. This will need a few years to develop more depth but it's very promising and recommended. (89-91)/2023+

2016 Pommard "Les Vignots": (20% whole clusters). A background application of wood sets off aromas of plum, violet and pungent earth. The tightly wound and linear middle weight flavors possess the typical minerality of Vignots but the finish is ultra-austere and even a bit strict and it's not clear that this will ever completely come together. (86-88?)/2023+

2016 Savigny-lès-Beaune "1er": (from Lavières and Fourneaux). Firm reduction presently dominates the fruit. Otherwise there is good definition to the generously proportioned yet muscular and intense flavors that possess very good amounts of dry extract that helps to buffer the firm tannic spine shaping the solidly long if not especially refined finale. (89-92)/2024+

2016 Pernand-Vergelesses "Les Fichots": A notably ripe and attractively fresh nose is composed of liqueur-like aromas of plum, earth, floral and earth elements. There is more volume and power to the more imposingly-scaled and structured flavors that coat the palate with dry extract on the youthfully austere and compact finale. Patience needed. (90-92)/2026+

2016 Beaune "Reversées": A cool, pure and once again ultra-fresh nose speaks of a layered mix of both red and dark cherry, earth and a whiff of lavender. There is excellent detail and vibrancy to the middle weight flavors that also culminate in a firm, youthfully austere and compact finale. This is really quite good and worth a look if you have at least a few years of patience. (90-92)/2023+

2016 Volnay "Clos des Angles": (30% whole clusters). Firm reduction. On the plus side there is both excellent freshness and verve to the utterly delicious medium weight flavors that possess a beguilingly sleek mouth feel that manages to be at once racy but rich while delivering good persistence. This is relatively forward and could easily be enjoyed on the younger side if that your preference. (89-91)/2022+

2016 Volnay "Les Caillerets": More moderate reduction masks the fruit but not the underlying spice and floral hints. There is more volume to the mouth coating medium weight flavors that brim with both dry extract and minerality, all wrapped in a beautifully persistent finish that is shaped by admirably fine-grained but dense tannins. This elegant and sophisticated effort is class in a glass though make no mistake, it will need ample time to realize its full potential. (91-94)/2028+

2016 Volnay "Les Chevrets": (25% whole clusters). An airy, cool and very pretty nose offers up notes of red cherry, raspberry, violet, lavender and just a whiff of spiced tea. There is terrific punch and underlying tension suffusing the caressing but punch middle weight flavors that flash good power and minerality on the moderately firm and highly persistent finish. This isn't as refined as the Caillerets but it is still very good and worthy of your interest. (91-93)/2026+

2016 Volnay "Taillepieds": A strikingly pretty nose features notes of super-fresh aromas of plum, violet, dark currant and pretty spice nuances. The wonderfully sleek and almost painfully intense medium-bodied flavors are also blessed with an abundance of both minerality and sappy dry extract that buffers the very firm tannins on the driving and gorgeously persistent finish that is quite youthfully austere. This is textbook Taillepieds and highly recommended. (92-94)/2028+

2016 Volnay "Santenots": A very pungent nose of reduction and wood leads to impressively dense and scaled medium-bodied flavors that flash plenty of muscle while exhibiting a touch of rusticity on the lingering and balanced finish. This too will require ample patience. (90-92)/2028+

2016 Pommard “1er”: (from Jarolières, Chanlins, Charmots, Argillières, Chaponnières and La Croix Noire). This too is quite firmly reduced and aromatically unreadable today. More positively there is a lovely sense of vibrancy and freshness to the tension-filled and muscular broad-shouldered flavors that possess a relatively supple mid-palate that contrasts considerably with the lingering finish that tightens up considerably. There is a touch of wood that surfaces as this sits on the palate but there is so much density that it should have trouble successfully integrating it. (90-93)/2026+

2016 Pommard “Les Epenots”: (from both Grands and Petits Epenots; 50% whole clusters). Fresh and beautifully layered liqueur-like aromas are composed by notes of dark cherry, violet, earth and a whiff of lavender. The suave, super-rich and impressive dense big-bodied flavors possess both good muscle and a velvety mouth feel before concluding in a gorgeously long and balanced if firmly structured finish. This is knock-out good and the old vines definitely show. (92-95)/2028+

Domaine Comte Senard (Aloxe-Corton)

2016	Aloxe-Corton	red	(87-90)
2016	Aloxe-Corton “Les Valozières” 1er	red	(88-91)
2016	Bourgogne Pinot Noir – Auguste	red	(85-87)
2016	Chorey-lès-Beaune	red	(86-89)
2016	Corton-Bressandes Grand Cru	red	(90-93)
2016	Corton-Clos des Meix Grand Cru	red	(89-92)
2016	Corton-Clos du Roi Grand Cru	red	(90-93)
2016	Corton-Les Paulands Grand Cru	red	(90-92)

Like most of her colleagues in 2016, Lorraine Senard was philosophical about the frost, noting that “it’s something that happens. Growing seasons can’t all be easy and sometimes Mother Nature is with you and sometimes she isn’t. For us the damage was varied but where the vines were affected, it was pretty serious. For example, we lost 90% in our parcels of Bourgogne rouge and blanc and 70% in Aloxe, particularly in our parcel of Caillettes. By contrast, the *grands crus* were relatively untouched except for the bottom of Les Paulands and we have never seen frost there before. We chose to begin picking on the 22nd of September and happily the fruit was both clean and ripe so there really wasn’t any sorting of consequence necessary. I used varying proportions of whole clusters for some wines but for those where I had sufficient quantity, I vinified part with 100% whole clusters and the second part with none or very little. As it turned out, I so much preferred the *cuvée* vinified with the whole clusters that I sold some or all of the non-whole cluster *cuvée*. I really like the style of 2016 and I think that the wines should age very well.” The Bressandes and the Clos du Roi are almost always the class of the cellar and so they are again in 2016. (Pas Mal Portfolio, mafeuer@mindspring.com, NY/NJ and Vineyard Road, www.vineyardroad.net, MA, both USA).

2016 Bourgogne Pinot Noir – Auguste: Whiffs of the *sauvage* and earth add breadth to the fresh red berry scents. The supple and round flavors offer good vibrancy though not much depth on the refreshing finish. In sum this is pretty and well-made but a bit simple. (85-87)/2019+

2016 Chorey-lès-Beaune: (from Les Champs Longs). An even fresher nose is comprised by notes of red pinot, earth and a lovely floral nuance. There is better volume to the equally energetic medium weight flavors that possess good richness while flashing a touch of rusticity on the more complex finale. (86-89)/2020+

2016 Aloxe-Corton: (from 5 different vineyards; 100% whole clusters). There are plenty of both floral and earth elements suffusing the super-fresh aromas of mostly red cherry with a background hint of plum. I like the impressive punch and solid concentration of the medium-bodied flavors that culminate in a rustic, serious and robust finish. In contrast to the prior two wines that could be enjoyed immediately, this will require at least a few years of patience. (87-90)/2022+

2016 Aloxe-Corton “Les Valozières”: (80% whole clusters). Here too 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 mineral-inflected and again admirably concentrated flavors that display moderate rusticity and muscle on the balanced finish. This is perhaps a bit more forward than usual but even so, it too is going to need at least some forbearance. (88-91)/2022+

2016 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). A more complex and more deeply pitched array is comprised by notes of violet, pungent earth and humus on the mix of both red and dark berry aromas. The succulent and very round medium weight flavors are quite supple before concluding in a mildly austere and relatively refined finale. Clos des Meix tends to be one of the more forward and approachable of the Corton *grands crus* and this is very much cut from that cloth. (89-92)/2023+

2016 Corton-Les Paulands: (70% whole clusters). A cool and distinctly restrained nose features exceptionally fresh and pure aromas of essence of red cherry, currant and spice while exhibiting a lovely array of floral character. There is substantially more power to the focused, intense and bigger-bodied flavors that are markedly more structured on the lingering finish where a hint of bitter cherry arises. (90-92)/2026+

2016 Corton-Bressandes: (33% whole clusters). A more deeply pitched combination blends notes of plum and dark cherry with those of earth, the *sauvage* and once again plenty of floral elements. While the mid-palate of the broad-shouldered flavors is deceptively approachable and seductive, there is ample power and punch on the youthfully austere and driving finish that makes clear that this will require extended cellaring if you wish to see it at its peak. (90-93)/2028+

2016 Corton-Clos du Roi: This is the first wine to display any reduction and it's enough to suppress the underlying fruit though a generous dollop of wood is evident. Otherwise there is excellent concentration to the suave and very round big-bodied flavors that exude a subtle minerality on the impressively long and powerful finish where the wood found on the nose resurfaces. This will need time not only to soften the firm tannins but also to absorb the generous oak. (90-93)/2028+

Domaine Thierry Viot-Guillemard (Pommard)

2016	Auxey-Duresses "Les Reugnes" 1er	red	(88-90)
2016	Beaune "Clos des Mouches" 1er	red	(89-92)
2016	➔ Bourgogne – Cuvée Maison Dieu	red	(87-89)
2016	Pommard "En Brescul"	red	(88-91)
2016	Pommard "Clos Derrière St. Jean" 1er	red	(90-92)
2016	➔ Pommard "Les Epenots" 1er	red	(91-94)
2016	Pommard "La Platière" 1er	red	(90-92)
2016	➔ Pommard "Les Rugiens" 1er	red	(91-94)
2016	➔ Volnay "Santenots" 1er	red	(91-93)

Thierry Viot is almost always upbeat and smiling but he was decidedly somber when it came to discussing the 2016 growing season, noting that "we had exactly one parcel, the Clos des Mouches, that wasn't affected by the frost. Our overall production was off 80% and we lost fully 100% in several of our vineyards and thus there will obviously be no wine from them in 2016. For example, there will be no Bourgogne Pinot Noir, Bourgogne-Hautes Côtes, Volnay "Cros Martin" or "Clos de la Chapelle", Pommard "Vignots", "Les Arvelets" or "Les Fremiers". That's a lot of production to lose but it is what it is and more positively, we enjoyed a good if not truly abundant harvest in 2017 so that certainly helps. The frost was a major problem but so was the mildew so it would be fair to say that until the conditions changed for the better in July, the season was one of constant worry and activity. Thereafter though the season was much calmer as it was warm but not really hot and quite dry. We began picking on the 22nd of September and brought in clean, ripe and phenolically mature fruit. We did our usual vinification and because the fruit was so clean and ripe, there really weren't any issues to watch out for. As to the wines themselves, I am quite happy with the quality, I just wish that quantities were better as I think people will love their energy and transparency." I have to agree with Viot that not only is the quality of his 2016s excellent but they should make for highly refreshing and satisfying drinking. (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).

2016 Bourgogne – Cuvée Maison Dieu: (Maison Dieu is the name of an actual *lieu-dit* situated in Pommard but Viot chooses to employ the term *cuvée* anyway; in the period prior to 1937 this well-situated parcel was declared as Pommard rather than Bourgogne). Reduction currently dominates the underlying fruit but there is both good freshness and verve to the delicious, round and almost velvety middle weight flavors that possess unusually good power and length along with fine depth. There is a trace of warmth but overall, this boxes well above its weight and is highly recommended. (87-89)/2021+

2016 Pommard "En Brescul": A moderately toasty nose features notes of somber dark berry fruit and earth. The slightly sleeker and more intense flavors possess more minerality but not more density, all wrapped in a bitter cherry-inflected finish. Very good quality here fashioned in a built-to-age package. (88-91)/2023+

2016 Auxey-Duresses "Les Reugnes": This too is moderately toasty with its pretty and fresh nose of pungent earth, dark currant, raspberry and a whiff of the *sauvage*. There is excellent underlying tension to the lightly stony medium weight flavors that culminate in a youthfully austere and somewhat rustic finale. This is very Auxey in basic character. (88-90)/2024+

2016 Beaune “Clos des Mouches”: Once again there is a moderately toasty quality to the ripe and very fresh aromas of plum, dark currant and a whiff of newly turned earth. There is a much finer mouth feel to the vibrant if slightly less concentrated medium-bodied flavors that possess a subtle minerality on the seductively textured and sneaky long finish. (89-92)/2023+

2016 Volnay “Santenots”: More subtle if not invisible toast surrounds the exuberantly fresh and ripe aromas of essence of dark pinot fruit, plum, spice and soft earth wisps. There is both good volume and muscle to the delicious, sleek and intense flavors that possess a polished mouth feel while delivering excellent depth and persistence on the well-balanced finish. This is a bit woody today but the density is such that the oak should ultimately be successfully absorbed. (91-93)/2024+

2016 Pommard “La Platière”: (from a .7 ha parcel containing the Domaine’s oldest vines planted in 1936). A cool, restrained and airy nose offers up notes of red cherry, raspberry, earth and a whisper of spice, all of which is trimmed in more subtle wood influence. Once again the mouth feel of the vibrant middle weight flavors is sleek to the point of being polished while flashing excellent delineation on the mineral-inflected, firm and ever-so-mildly austere and rustic finish. This will need a few years to unwind but if you have a bit of patience it would make a good cellar candidate. (90-92)/2023+

2016 Pommard “Clos Derrière St. Jean”: (a *monopole* of the Domaine that once measured 11 ares but after the construction of a swimming pool, now measures only 9.81 ares or the equivalent of only one-quarter acre; the vines were planted in 1947). Generous wood fights somewhat with the plum, earth and soft floral nuances. There is excellent volume and richness to the velvet-textured flavors thanks to the abundant dry extract that coats the palate and does a good job of buffering the moderately rustic and attractively complex finale. This is also really quite good and worth a look. (90-92)/2024+

2016 Pommard “Les Epenots”: (from Petits Epenots). Liqueur-like aromas consist of plum, spice, earth, violet and hint of tea while the wood treatment is much more of a background element. There is both more volume and richness to the broad-shouldered, concentrated and velvety flavors that also coat the palate with dry extract on the firmer finish that possesses even better depth and persistence. This beauty is also well-worth considering. (91-94)/2026+

2016 Pommard “Les Rugiens”: (from a .5 ha parcel located at the bottom of Rugiens Haut). Here too the wood treatment is reasonably subtle though by no means invisible on the wonderfully fresh and broad-ranging aromas of red cherry, currant, violet and lavender. The middle weight flavors are not quite as concentrated as those of the Epenots but they compensate by being more precise, mineral-driven and powerful, all wrapped in a firm and serious but not particularly austere finish that delivers sneaky good length. This is a classic Rugiens and built like one as well. (91-94)/2028+

Domaine Joseph Voillot (Volnay)

2016	➔ Bourgogne – Pinot Noir Vieilles Vignes	red	87
2016	➔ Pommard – Vieilles Vignes	red	89
2016	➔ Pommard “Les Epenots” 1er	red	93
2016	➔ Pommard “Les Pézerolles” 1er	red	92
2016	➔ Pommard “Les Rugiens” 1er	red	93
2016	➔ Volnay – Vieilles Vignes	red	89
2016	➔ Volnay “Les Caillerets” 1er	red	93
2016	➔ Volnay “Les Champans” 1er	red	93
2016	➔ Volnay “Les Frémiets” 1er	red	91

Jean-Pierre Charlot described 2016 as having a “growing season from hell. Between the frost and mildew, it was genuinely awful and I have seen a lot of growing seasons in my day. The conditions were aggravated as more than 120 mm of rain fell in May alone and it wasn’t just the quantity of rainfall but also the fact that there was at least some virtually every day. That made conditions almost ideal for mildew and indeed it was awful. Stranger still in a way, there was actually an attack of oidium on the 15th of September and in my 40+ vintages I have never seen that before! We ultimately began picking on the 22nd of September and happily the fruit was just about spotless so there wasn’t much sorting necessary with good potential alcohols and ripe tannins so we were able to do our normal vinification. Quantities though were another story as they were even smaller than all of the hail-affected vintages of 2012, 2013 and 2014. Just to provide some contrast, across all of our *appellations* in 2016 we produced 71.5 barrels. In 2009 and 2017, both relatively abundant vintages, we produced 200 and 210 barrels, respectively. Because of the tiny quantities I chose to use no new wood at all as I was afraid that doing so would overly mark the wines. As to the wines themselves, they’re completely classic burgundies with excellent *terroir* transparency.” While Charlot rarely misses, sometimes I find that they can be a little woody in their youth but that is not the case in 2016. Moreover, every single wine in the range is recommended and that is something that rarely occurs in the pages of Burghound. Two other aspects of worthy of note: first is that there will be no Clos Micault in 2016 and second, Charlot has chosen to use the Diam brand of composite corks, # 5, for his regional and *villages* level wines. Lastly, Charlot noted that the wines were bottled in

December 2017 and January 2018 and I tasted them in February. (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, Neatherlands; Divine Wines, www.divine-burgundy-wine.com, Ireland; La Cave de Reverolle, www.cavedereve.ch, Switzerland; Fine Wine Company, www.sdvf.ca, Canada).

2016 Bourgogne – Pinot Noir Vieilles Vignes: (from a parcel of 100% pinot vines located near Volnay). A very pretty and even relatively elegant array is composed of red and dark cherry with an abundant dollop of newly turned earth scents. There is good punch and detail to the utterly delicious flavors that possess unusually good depth and length on the mildly austere finale. This is a very good Bourgogne and one that would make a very fine choice for an all-around house red. 87/2020+

2016 Volnay – Vieilles Vignes: A fresh if somewhat somber nose features notes of various dark berries, violet and a whiff of spice. There is both good energy and delineation to the lightly stony and palate coating flavors that conclude in a mildly austere finish that possess fine depth and persistence. Lovely and a wine that should drink well after only 5 years or so. 89/2022+

2016 Pommard – Vieilles Vignes: (from Les Cras though not labeled as such). A restrained and, somewhat curious, more elegant nose offers up a pretty mix of red and dark cherry, violet and ample earth influence that continues onto the bigger and equally energetic flavors that deliver really lovely complexity on the serious but only mildly austere finish. This muscular and notably firm effort is definitely very Pommard in style and character but not unduly rustic. 89/2024+

2016 Volnay “Les Frémiets”: (from vines that average 50+ years of age). This is also quite aromatically restrained with its admirably pure blend of floral, red currant, spice and soft wood nuances. There is a notably finer mouth feel to the medium-bodied flavors that are silky and seductive where the texture contrasts with the powerful and punchy finish that also flashes impressive depth and length. This is quite firm yet it's not so backward that it couldn't be enjoyed relatively young. 91/2026+

2016 Volnay “Les Caillerets”: (from a small .14 ha parcel planted in 1984). Here the nose is quite similar to that of the Frémiets save for the fact that it is notably spicier. There is a beguiling inner mouth perfume to the super-sleek, delineated and mineral-driven flavors that possess even better depth and persistence on the beautifully well-balanced and harmonious finish. This is very classy and should drink well young and with extended aging. 93/2028+

2016 Volnay “Les Champans”: (from vines that average 50 years of age). A discreet application of wood sets off pure and airy aromas of essence of red cherry, lavender and violet. There is once again fine mid-palate density to the vibrant, sleek and intense middle weight flavors that aren't quite as stony but even more complex and particularly so on the bitter cherry pit-inflected finale. This too is a really lovely effort that should amply repay extended keeping. 93/2028+

2016 Pommard “Les Pézerolles”: (from a .4 ha parcel planted in 1963). Once again the wood treatment is present but subtle, as it easily allow the cool dark cherry, spice and soft earth scents to be appreciated. There is a lovely sense of refinement to the vibrant and softly mineral-infused medium weight flavors that terminate in a mildly austere yet highly refreshing finish, indeed you just feel like drinking this. Notwithstanding its youthful appeal, this should be more than capable of rewarding mid-term cellaring. 92/2024+

2016 Pommard “Les Epenots”: A background 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. Patience will be required but it should be more than worth the wait. 93/2028+

2016 Pommard “Les Rugiens”: (from a .25 ha parcel planted in 1959). A cool and highly restrained nose reluctantly offers up its aromas of red currant, violet, spice, anise and a hint of wood. The sleek, ultra-intense and overtly muscular big-bodied flavors possess evident power on the almost pungently mineral-driven, austere and very firmly structured finale. This should age well for years to come yet there is enough buffering sap to probably permit it to be enjoyed after only 6 to 8 years. In a word, excellent. 93/2031+

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

2016	Mercurey “Champs Martin” 1er	red	(88-91)
2016	Mercurey “En Pierre Milley”	red	88
2015	Mercurey “Champs Martin” 1er	red	89

See also Domaines du Pavillon and de Rochebrès herein, which are other Bichot properties that are reviewed separately. (Breakthru Beverage, www.breakthrubev.com, IL, Horizon Beverage, www.horizonbeverage.com, MA, Fine Vines, www.finevines.com, IL, OPICI, www.opici.co, FL, BNP Distributing Company, www.bnpdist.com, NY, Pioneer Wine Company, www.pioneerwine.com, TX, Epic Wine & Spirits, www.epic-winesandspirits.com, CA and Vinecraft, www.vinecraft.com, FL, all USA; H & H Bancroft Wines, www.bancroftwines.com, Laytons, www.laytons.co.uk, Lay & Wheeler, www.laywheeler.com, O.W. Loeb, www.owloeb.com and H2 Vin Limited, www.h2vin.co.uk, all UK).

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 can also be found on the well-detailed and energetic flavors that conclude in a youthfully austere finish that displays only a trace of rusticity. 88/2021+

2016 Mercurey “Champs Martin”: Here too there is a distinctly restrained quality to the 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. (88-91)/2022+

2015 Mercurey “Champs Martin”: There is a touch of menthol to the solidly complex nose of red and dark currant, earth and violet aromas. The impressively rich and seductively textured middle weight flavors possess good if not excellent energy before concluding in a lingering and balanced finish that is also mildly rustic and warm. Note that this should be approachable almost immediately while having enough stuffing to reward a few years of bottle aging. 89/2020+

Domaine des Hospices de Belleville (Joseph Drouhin – Beaune)

2016	➔ Fleurie	red	90
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The Hospices de Belleville is an historical charitable institution who own 13.6 ha of vineyards in the *crus* of Beaujolais – a single 4.4 ha parcel, Le Sigaud, in Brouilly, a single 4.8 ha plot, Château Gaillard, in Morgon and three parcels totaling 6.4 ha in Fleurie. In 2014, Maison Joseph Drouhin signed an exclusive partnership with the Hospices de Belleville to manage the viticulture, vinification and commercialization of these parcels. (Dreyfus, Ashby & Co., www.dreyfusashby.com, NY, NY)

2016 Fleurie: The attractively fresh and bright nose speaks of both red and dark fruit, plum and soft earth wisps. The delicious, refined and utterly delicious flavors possess very good depth on the youthfully austere and lingering finish. This is very Fleurie in character and is a wine that could easily be enjoyed young or held for a few years first. 90/2021+

Domaine Lafarge-Vial (Fleurie)

2016	➔ Chiroubles	red	90
2016	➔ Côte de Brouilly	red	91
2016	➔ Fleurie “La Joie du Palais”	red	90
2016	➔ Fleurie “Clos Vernay”	red	92

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 further south by acquiring a 4 ha spread of vineyards. Still in Burgundy but working with gamay in Beaujolais

and utilizing biodynamic practices, the domaine name is the inclusion of both of their surnames. (Vial is Chantal's maiden name). Lafarge noted that these 2016s were bottled in November 2017. (Veritas Imports, www.veritaswine.com, CA, USA; Becky Wasserman & Co., www.beckywasserman.com, Beaune, France).

2016 Chiroubles: (from vines planted in 1969). A peppery nose is comprised mostly by earth-infused plum aromas that lead to energetic, detailed and solidly concentrated flavors that deliver lovely persistence on the balanced and complex finish. This bitter cherry pit-inflected effort should drink well young but offer 5 to 8 years of development potential. 90/2022+

2016 Fleurie “La Joie du Palais”: A more elegant and appealingly fresh nose is almost pinot-like and could easily be mistaken for same. There is good underlying tension to the vibrant, detailed and utterly delicious flavors that are bit more refined, all wrapped in a focused if youthfully austere finale. This should also be accessible young but reward mid-term cellaring. 90/2022+

2016 Fleurie “Clos Vernay”: (from vines planted in 1975 and 1980). A markedly more complex if not more elegant combination offers up notes of both red and dark raspberry that are cut with hints of earth and pepper. There is more volume and intensity to the concentrated and serious medium-bodied flavors that terminate in a mildly austere finish that is notably longer. This is excellent and well-worth considering. 92/2024+

2016 Côte de Brouilly: Attractively fresh aromas of cherry, violet, iron-inflected earth and a hint of pepper give way to relatively full-bodied and discreetly stony flavors that are at once succulent but muscular. This broad-shouldered effort delivers fine length on the youthfully austere finale that, not surprisingly, is the most structured among these and as such, at least moderate patience suggested. 91/2026+

Domaine Lievert-Barrault (Mercrey)

2016	Mercrey “Les Combins” 1er	red	(87-89)
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Domaine Lievert-Barrault is a holding of the Domaines Picard. Please see that entry herein for details about the 2016 vintage and distribution information.

2016 Mercrey “Les Combins”: An elegant and nicely pure nose consists of airy essence of red pinot fruit trimmed in soft spice wisps. The succulent, round and moderately forward flavors possess a seductively textured mid-palate though there is a trace of rusticity on the lingering finish that flashes just a hint of dryness that I doubt will persist. Note that this is sufficiently accessible that it could be enjoyed young. (87-89)/2021+

Château de Poncié (Fleurie)

2016	➔ Fleurie “Le Pre Roi”	red	91
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Please see the Bouchard Père & Fils section above for more information. (Henriot, Inc., www.henriotinc.com, NY, USA; The Rare & Fine Wine Company Limited, www.therareandfinewinecompany.com, and John E. Fells and Sons, www.fells.co.uk, both UK).

2016 Fleurie “Le Pre Roi”: (50% whole clusters). A ripe and overtly peppery mix of red and dark fruit that is cut with plenty of earth character that can also be found on the beautifully rich, seductive and opulent flavors that culminate in a lingering and slightly warm finish where a hint of bitter cherry pit arises. This should drink well young yet reward mid-term cellaring as well. 91/2022+

Domaine de Rocheqrès (Beaujolais) - Domaines Albert Bichot

2016	Moulin-à-Vent	red	90
2016	Moulin-à-Vent “Rocheqrès”	red	88?

In November 2014 Albert Bichot announced that it bought the 3.5 ha Domaine de Rocheegrès. Please see the various Bichot domaines herein for more information on importers and the 2016 vintage. Bichot noted that these were vinified with 20 to 30% whole clusters and that there was no hail damage in 2016 but that the vineyards got crushed by it in 2017.

2016 Moulin-à-Vent: A fresh, cool and pepper-inflected nose offers up notes of earth, dark berries and a touch of the *sauvage*. There is both good vibrancy and cut to the rich, refreshing and inviting flavors that conclude in a moderately firm and persistent finish that evidences only a touch of backend rusticity. While this could be enjoyed young I would be inclined to allow it 4 to 7 years first. 90/2021+

2016 Moulin-à-Vent “Rocheegrès”: This is quite firmly reduced and it’s not pleasant so be sure to decant this first if you’re going to try a bottle young. Otherwise there is more size, weight and mid-palate density to the medium-bodied flavors that culminate in a somewhat more firmly structured finale. While there is more underlying material, the strong reduction is a cause for concern as it’s impossible to know if it will eventually dissipate. 88/2022+

Domaine Voarick (Mercurey)

2016	Mercurey “Clos du Paradis” 1er	red	(89-91)
2016	Mercurey “Clos du Roy” 1er	red	(88-91)
2016	Mercurey “Sous les Roches”	red	(86-89)

Domaine Voarick, which has no relationship with the domaine of the same name based in Aloxe-Corton, is owned and directed by the Picard group. Please see that entry herein for the details regarding the 2015 vintage and importer information.

2016 Mercurey “Sous les Roches”: A discreet application of wood sets off earth-infused plum and dark berry scents. The lush, velvety and very round flavors possess a suave mid-palate that contrasts mildly with the mildly rustic if persistent finish that isn’t exactly one-dimensional but it’s not especially complex either. (86-89)/2020+

2016 Mercurey “Clos du Roy”: A slightly more deeply pitched nose combines notes of dark currant, black cherry and plenty of forest floor aromas. The earthy and exceptionally round flavors are admirably rich before concluding in a notably more complex finish. There is a subtle minerality that adds a touch of lift to the lingering finish that is shaped by relatively fine-grained tannins. Note that this is sufficiently pliant that it could easily be enjoyed young. (88-91)/2022+

2016 Mercurey “Clos du Paradis”: An admirably pure and more elegant nose is composed from the essence of both red and dark cherry scents along with a whiff of spice. There is lovely detail and vibrancy to the middle weight flavors that are notably more mineral-inflected on the lingering, balanced and solidly complex finale. Lovely. (89-91)/2022+

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

2015	Pinot Noir – King Ridge Vineyard “Hirsch Selection”	Blue Farm	91
2016	Pinot Noir – Nobles Vineyard	Davies Vineyards	91
2015	Pinot Noir – Barrel Select	Foley Estate	91
2015	Pinot Noir – Bien Nacido Vineyard Block 8	Foxen Winery & Vineyard	90
2015	Pinot Noir – Bien Nacido Vineyard Block 43	Foxen Winery & Vineyard	91
2015	Pinot Noir – La Encantada Vineyard	Foxen Winery & Vineyard	90
2015	Pinot Noir – Fe Ciega Vineyard	Foxen Winery & Vineyard	91
2015	Pinot Noir – John Sebastiano Vineyard	Foxen Winery & Vineyard	91
2015	Pinot Noir – Julia’s Vineyard	Foxen Winery & Vineyard	92
2015	Pinot Noir – Melville Vineyard	Foxen Winery & Vineyard	92
2015	Pinot Noir – Fort Ross Vineyard	Gary Farrell Vineyards and Winery	91
2015	Pinot Noir – McDonald Mountain Vineyard	Gary Farrell Vineyards and Winery	92
2015	Pinot Noir – Rochioli-Allen Vineyard	Gary Farrell Vineyards and Winery	91
2015	Pinot Noir – Estate Whole Cluster	Laetitia Vineyard & Winery	90
2015	Pinot Noir – VDK	La Pitchoune Winery	90
2015	Pinot Noir – Thale’s Vineyard	MacRostie and Vineyards	91
2015	Pinot Noir – Double L Vineyard	Morgan Winery	91
2015	Pinot Noir – Sanford & Benedict Vineyard	Sanford Winery	91
2015	Pinot Noir – Two Sisters	Two Sisters	90

Blue Farm (Sonoma, CA)

2014	Pinot Noir – 1861 Vineyard	red	89
2014	Pinot Noir – Anne Katherina Vineyard	red	89
2014	Pinot Noir – Anne Katherina Vineyard “Farmhouse”	red	90
2014	Pinot Noir – Gap’s Crown Vineyard	red	90
2014	Pinot Noir – King Ridge Vineyard	red	89
2014	➤ Pinot Noir – King Ridge Vineyard “Hirsch Selection”	red	91

Blue Farm is Anne Moller-Racke’s winegrowing project, which started in 2007 with her 7-acre home vineyard that had been planted in 2001. There are now four other vineyards and four AVA’s within Sonoma. Working with Moller-Racke, who is also the president and winegrower of 242 acres for The Donum Estate, is Blue Farm’s winemaker Kenneth Juhasz. The small lot, single vineyard wines are available through their membership program, directly from the winery and at select restaurants and wine shops. For more information call 707.721.6773 or visit: www.bluefarmwines.com

2014 Pinot Noir – 1861 Vineyard: (Sonoma Valley, estate farmed, 45 cases produced, SRP \$90, 14.5%). Hints of spice, menthol and wood frame ripe and fresh liqueur-like aromas of black cherry, plum and violet scents. There is a lush, even opulent texture to the concentrated and sappy medium weight flavors that coat the palate with dry extract on the dusty and muscular if noticeably warm and structured finish. This robust effort is admirably bold but there isn’t much nuance, in fact the word monolithic comes to mind though to be fair, that may improve as this ages and my score offers the benefit of the doubt in this regard. 89/2024+

2014 Pinot Noir – Anne Katherina Vineyard: (Carneros, estate farmed, 409 cases produced, SRP \$60, 14.4%). Here too there is a menthol component to the vaguely cough syrup-like aromas of various red and dark berries that are cut with spice hints. The concentrated, plush and round middle weight plus flavors also possess plenty of dry extract while delivering better persistence. Here too there is enough warmth to remark upon though it’s a bit less obvious than with the 1861. In sum, this is impressively robust and it is fashioned more to please those who enjoy power pinot. 89/2022+

2014 Pinot Noir – Anne Katherina Vineyard “Farmhouse”: (Sonoma Valley, estate farmed, 65 cases produced, SRP \$90, 14.5%). Plum and dark cherry liqueur-like aromas give way to rich but relatively well-detailed flavors that possess slightly better energy while displaying good persistence on the compact, muscular and youthfully austere finish. This slightly warm effort certainly doesn’t lack for intensity or concentration though once again it is not a pinot of refinement. 90/2022+

2014 Pinot Noir – Gap’s Crown Vineyard: (Sonoma Coast, 133 cases produced, SRP \$60, 14.5%). Here the fresh and slightly higher-toned nose is comprised by overtly spiced fruit that derives much more from the red side of the spectrum. The succulent, round and juicy flavors possess an attractive mouth feel that carries over to the delicious and lingering finish. While there is noticeable warmth the supporting tannins, while firm, are a bit more pliant and less obviously robust though once again, this is not what I would describe as a refined effort. 90/2021+

2014 Pinot Noir – King Ridge Vineyard: (Fort Ross-Seaview, 256 cases produced, SRP \$80, 14.3%). There is a whiff of menthol to the ripe and reasonably fresh aromas of red cherry, raspberry and sandalwood. The lush, caressing and seductively textured medium-bodied flavors offer fine persistence on the dusty and firm but not austere finale. This mildly warm effort will require at least a few years of patience but out of all the wines in the range, this is the one that could most easily be enjoyed on the younger side. 89/2021+

2014 Pinot Noir – King Ridge Vineyard “Hirsch Selection: (Fort Ross-Seaview, 90 cases produced, SRP \$70, 14.1%). This is aromatically similar to the regular cuvée if perhaps displaying just a bit more freshness. The round, plush and delicious medium-bodied flavors manage to be at once rich yet reasonably well-detailed before terminating in a dusty, balanced and firm finale that flirts with youthful austerity. This is a bit taciturn today but it possesses very good development potential. 91/2022+

Bohème Wines (Occidental, CA)

2014	Pinot Noir – English Hill Vineyard	red	NR
2014	Pinot Noir – Stuller Vineyard	red	88
2014	Pinot Noir – Taylor Ridge Vineyard	red	88

Owner Kurt Beitler is a fourth generation California winemaker whose first position was at Caymus Winery after college. Beitler produced his first Bohème wine in 2004. For more information call 707.874.3214 or visit: www.bohemewines.com

2014 Pinot Noir – English Hill Vineyard: (Sonoma Coast, marked as “Tenth Anniversary” on the label, 446 cases, SRP \$55, 14.1%). Dull ruby. There are curious, if very mild, hints of resin and mint on the surprisingly advanced vegetal-inflected red berry fruit aromas where a wisp of volatile acidity can be found. Otherwise the supple, round and energetic flavors terminate in a reasonably long finish that reflects touches of warmth and bitter cherry. As there was no second bottle, I can only assume that this example was representative but if it was, then this wine has issues. Not Rated.

2014 Pinot Noir – Stuller Vineyard: (Sonoma Coast, marked as “Tenth Anniversary” on the label, 263 cases, SRP \$55, 13.9%). A much fresher and very pinot nose features notes of red cherry, raspberry and a pretty touch of spice. The sleek, energetic and delicious flavors possess a satiny texture before concluding in a lingering finish that is naturally sweet. I very much like the delivery but there is only modest depth and given how forward this already is, I don’t see that changing. 88/now+

2014 Pinot Noir – Taylor Ridge Vineyard: (Sonoma Coast, marked as “Tenth Anniversary” on the label, 308 cases, SRP \$55, 14.3%). Here too there an appealing freshness to the softly spicy, and in particular cinnamon and mint, to the red pinot fruit aromas. Once again the middle weight flavors possess a sleek yet plush mouth feel while displaying good energy on the slightly sweet and warm finale. To enjoy young. 88/now+

Bravium Wines (Philo, CA)

2015	Pinot Noir	red	89
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Bravium translates from Latin as “reward, prize, or gift.” Proprietor and winemaker Derek Rohlfis founded Bravium in 2007. Bravium Winery is located on Treasure Island, in the middle of San Francisco Bay and the vineyards are located in the in Mendocino, Napa, Santa Cruz Mountains and Sonoma. Sales of all Bravium and Artisan wines help support Sip & Give, the charitable giving campaign. For more information call 650.207.8314 or visit: www.bravium.com

2015 Pinot Noir: (Anderson Valley, 3,868 cases, SRP \$33.99, 12.5%). A pure and cool nose speaks of essence of red cherry, raspberry and a whiff of cranberry. There is a lovely sense of underlying tension to the equally pure and beautifully well-detailed lighter weight flavors (though by no means dilute) that are more in the style of lace and grace than power and punch, all wrapped in a clean, dry, focused and compact finish. This is a wine that could be enjoyed young but I would be inclined to allow it a few years of cellaring to unwind and further flesh out. 89/2021+

Calera Wine Company (Hollister, CA)

2014	Pinot Noir – Mills Vineyard	red	88
2014	Pinot Noir – Ryan Vineyard	red	87
2014	Pinot Noir – Selleck Vineyard	red	88
2014	Pinot Noir – de Villiers Vineyard	red	87

In 1974 winemaker Josh Jensen purchased a limestone rich parcel in Hollister and produced his first wines in 1975. Calera has a multi-level (7-tier), gravity-flow winery built into the side of a mountain. All of their Mt. Harlan vineyards are organically farmed and certified by CCOF. It was announced in August 2017 that Duckhorn Wine Company acquired Calera. The sale included the winery, brand, tasting room, estate vineyards totaling 85 planted acres, and all inventory and assets. Wines will continue to be produced at Calera with all key personnel remaining at the winery, including winemaker Mike Waller. Jensen will join the Duckhorn Wine Company Board of Directors. For further information, call 831.637.9170 or visit: www.calerawine.com

2014 Pinot Noir – Mills Vineyard: (Mt. Harlan, 528 cases, SRP \$62, 14.4%). An expressive, ripe and fresh nose combines notes of both upper and lower register fruit as there are aromas of red and dark berry, plum, dark raspberry and violet. There is good richness to the delicious and solidly concentrated medium-bodied flavors that deliver good power on the solidly complex if slightly drying finish. This robust effort will need a few years first as it’s presently fairly compact and my rating offers the benefit of the doubt that the dryness will age out. 88/2022+

2014 Pinot Noir – Ryan Vineyard: (Mt. Harlan, 708 cases, SRP \$55, 13.9%). More deeply pitched aromas of very ripe plum and spicy cassis lead to rich, dense and serious broad-shouldered flavors that coat the palate with dry extract before concluding in a complex but once again slightly drying and attenuated finish. This may come together but it is far from clear that this will ever be completely harmonious. 87/2022+

2014 Pinot Noir – Selleck Vineyard: (Mt. Harlan, 210 cases, SRP \$95, 14.5%). Here the pure and fresh nose is really quite elegant with its liqueur-like aromas of red raspberry, spice and soft floral nuances. There is once again a lovely sense of energy and drive to the medium weight flavors that possess a caressing mid-palate mouth feel that contrasts considerably with the mildly warm finish that is also ever-so-slightly drying if not to the same degree as the Ryan. 88/2022+

2014 Pinot Noir – de Villiers Vineyard: (Mt. Harlan, 647 cases, SRP \$52, 14.2%). A very ripe nose of cassis, black cherry liqueur and spice precedes the opulent, round and very rich flavors that possess fine mid-palate concentration and plenty of dry extract yet there is noticeable asperity on the moderately long finish. This would best be served with food and particularly so if you're going to try a bottle young. 87/2023+

Cutruzzola Vineyards (Cambria, CA)

2014	Pinot Noir – Giacomino Reserve	red	89
2014	Pinot Noir – Gloria	red	87
2014	Pinot Noir – Riven Rock Vineyard	red	88

Cutruzzola (Koo-troot-zol-a) Vineyards is located in a coastal valley just outside the town of Cambria on California's Central Coast with five acres planted to pinot noir. They have 5 acres of pinot noir planted with vines between 9 and 14 years old and 2009 was their first commercial release. Stephen Dooley of Stephen Ross Wine Cellars is the winemaker. For more information call 415.272.1080 or visit: www.cutruzzolavineyards.com

2014 Pinot Noir – Gloria: (San Luis Obispo County, 156 cases, SRP \$42, 14.4%). A cool, pretty and restrained nose features mostly notes of red cherry and raspberry that evidence subtle background notes of spice. The succulent, delicious and generously proportioned medium-bodied flavors possess a seductive mouth feel before concluding in a mildly sweet finish. I like the freshness and sense of energy but the sweetness isn't subtle and may not be to everyone's taste. Note that this could easily be enjoyed now. 87/2019+

2014 Pinot Noir – Riven Rock Vineyard: (San Luis Obispo County, 123 cases, SRP \$48, 14.4%). Here the cool, airy and expressive nose is compositionally similar to that of the Gloria if perhaps just slightly spicier. There is a bit more volume and mid-palate density to the focused and again beautifully textured medium weight flavors that also possess a trace of sweetness though in this case it is more subtle if not invisible. Note that this too could easily be approached young. 88/2020+

2014 Pinot Noir – Giacomino Reserve: (San Luis Obispo County, 108 cases, SRP \$55, 14.4%). There is just enough reduction present to push the underlying fruit to the background though I suspect that it won't last; even so, if you're going to try a bottle soon after release, a quick aeration would be beneficial. The mouth feel of the vibrant flavors is somewhat tighter and certainly better delineated, all wrapped in a dusty, sneaky long and balanced finish. Once again there is a touch of sweetness though here it is more subtle still. 89/2022+

Davies Vineyards (St. Helena, CA)

2015	Pinot Noir – Ferrington Vineyard	red	89
2015	➔ Pinot Noir – Nobles Vineyard	red	91

Located on the historic Schramsberg property in Calistoga, CA, The Davies family and J. Davies Estate started sourcing grapes from cooler sites and now obtain fruit from 120 plots as small as a half-acre. Their experience with pinot dates back to 1967 when Jack and Jamie Davies used it in their inaugural vintage of Schramsberg Blanc de Noirs. Second generation winemaker Hugh Davies with co-winemaker Sean Thompson produced their first pinot under the Davies label in 2009. (Note the J Davies label is reserved for estate cabernet). For more information call 800.877.3623 or visit: www.daviesvineyards.com (Wilson Daniels, www.wilsondaniels.com, St. Helena, CA).

2015 Pinot Noir – Ferrington Vineyard: (Anderson Valley, 250 cases, 14.1%). A relatively high-toned and very fresh nose offers up notes of spiced red cherry that is cut with hints of violet and lavender. The succulent yet nicely detailed middle weight flavors possess a lovely sense of energy before concluding in a balanced and delicious finish where a touch of natural sweetness appears. This rounded effort could easily be enjoyed young or held for a few years in the hopes of developing a bit more overall depth. 89/2021+

2015 Pinot Noir – Nobles Vineyard: (Fort Ross-Seaview, 250 cases, 14.5%). A more complex and slightly riper array consists of red and dark berry fruit that is liberally laced with spice, floral and a whisper of oak. The plush, round and seductively textured medium-bodied flavors possess a satiny mouth feel, all wrapped in a slightly tighter and more focused finish that is dusty and dry-in-the-best sense. This is really quite good though in contrast to the Ferrington, this will definitely need a couple of years of bottle age as it's clearly more tightly wound. 91/2023+

Dierberg Vineyard (Santa Ynez, CA)

2014 Pinot Noir – Dierberg Vineyard	red	87
2014 Pinot Noir – Drum Canyon Vineyard	red	87

In 1997 owners Mary and Jim Dierberg purchased a property in the Santa Maria Valley and planted their first vines, using a diversity of clones on steep hillsides in what is now the Sta. Rita Hills. For further information contact 805.652.8430 or visit: www.dierbergvineyard.com

2014 Pinot Noir – Dierberg Vineyard: (Santa Maria Valley, SRP \$44, 13.7%). A high-toned and relatively fruity, indeed even sweet, nose reflects candied notes of cranberry liqueur. The round, lush and caressing middle weight flavor possess an attractive mouth feel, all wrapped in a focused if again slightly fruity finish. To be clear, and fair, there is nothing technically amiss here but I can't say that the style appeals to me. 87/2019+

2014 Pinot Noir – Drum Canyon Vineyard: (Sta. Rita Hills, SRP \$52, 13.2%). Here the nose is similar to that of the Dierberg Vineyard if perhaps just a bit less obviously fruity. There is a bit more volume and mid-palate density to the suave and delicious flavors that are, in the same fashion as the nose, a bit less fruity yet the finish is slightly austere and drying. This is perfectly good but it's not my style. 87/2019+

Donum Estate (Sonoma, CA)

2014 Pinot Noir – Anderson Valley	red	87
2014 Pinot Noir – Carneros	red	87
2014 Pinot Noir – Russian River Valley	red	88

The Donum Estate was purchased by Winside, Inc., a partnership of five Danish investors who share a love of fine wines, in the Fall of 2011. Anne Moller-Racke is the president and winegrower. These wines are all sourced from single vineyard blocks on estate properties. For 2014 the label was designed by Chinese artist Ai Weiwei as the labels change each year to reflect and honor the Chinese animal zodiac. Dan Fishman is the winemaker with Kenneth Juhasz serving as the consulting winemaker. The inaugural vintage was in 2001. For further information, contact 707.939.2290 or visit: www.thedonumestate.com; you can also visit their blog at www.ultimatepinot.com

2014 Pinot Noir – Anderson Valley: (459 cases, SRP \$72, 14.3%). A somber red and dark berry nose possess a lovely hint of spice. The round, succulent and juicy medium-bodied flavors possess a caressing mouth feel before concluding in a moderately long finish that reflects notes of warmth and bitter cherry. This very forward effort is not especially complex and could accurately be described as pretty but not deep. 87/now+

2014 Pinot Noir – Carneros: (575 cases, SRP \$72, 14.3%). Here too there is a slightly somber character to the somewhat fresher and cooler nose that is comprised by notes of red raspberry, cranberry and a floral wisp. The plush, round and seductively textured flavors possess solid mid-palate density but there is noticeable warmth on the finish that also exhibits a touch of bitter cherry pit. I would be inclined to drink this in its youth. 87/now

2014 Pinot Noir – Russian River Valley: (627 cases, SRP \$72, 14.7%). Ripe and expressive liqueur-like aromas of red cherry, spice and lavender lead to markedly round, lush and opulent flavors once again there is noticeable warmth yet no bitter cherry pit character. This moderately robust effort won't appeal to those who like more elegant examples but it is the best of the range. Note that I would suggest giving this only a year or two of cellaring as the warmth may become more pronounced with age. 88/2020+

Foley Estates (Lompoc, CA)

2015	Pinot Noir – Bar Lazy S Ranch	red	89
2015	➡ Pinot Noir – Barrel Select	red	91
2015	Pinot Noir – JA Ranch	red	88
2015	Pinot Noir – Rancho Santa Rosa	red	88
2015	Pinot Noir – T Anchor Ranch	red	89

The property was founded by Bill Foley in the late 1990's and a total of 500 acres are under vine, with an emphasis on chardonnay and pinot noir. For further information call 805.737.6222 or visit: www.foleywines.com (note: in a prior life I once worked for a public company directed by William Foley though I have had no subsequent contact with him since leaving in 1999). (Kobrand, Inc., www.kobrandwine.com, NY, USA)

2015 Pinot Noir – Rancho Santa Rosa: (Sta. Rita Hills, 2,326 cases, SRP \$40, 14.1%). There is good freshness to the discreetly spicy red pinot fruit, raspberry and softly floral-inflected scents. I like the vibrancy of the relatively sleek and well-detailed flavors that offer good depth and persistence on the dusty and dry-in-the-best sense finish that displays a hint of acid tang. 88/2020+

2015 Pinot Noir – Bar Lazy S Ranch: (Sta. Rita Hills, 609 cases, SRP \$45, 14.3%). A fresh, cool and pretty array of spiced red and dark cherry aromas leads to attractively textured medium-bodied flavors that conclude in an ever-so-mildly warm finish that flashes a hint of bitter cherry. I suspect that the finish will round out if this is cellared for a few years first and my score implicitly assumes that will occur. 89/2021+

2015 Pinot Noir – Barrel Select: (Sta. Rita Hills, 521 cases, SRP \$60, 14.3%). Here the more restrained nose is somewhat more deeply pitched as it mixes both red and dark cherry aromas with those of plum and violet. There is lovely volume to the round and caressing medium-bodied flavors that also possess good verve while concluding in a more complex and persistent finish. This too should repay short to mid-term cellaring as there is very good underlying material. 91/2022+

2015 Pinot Noir – JA Ranch: (Sta. Rita Hills, 685 cases, SRP \$55, 14.1%). This too is aromatically deeply pitched with a similar array of appealingly fresh dark berry fruit, violet and spice-inflected nuances. There is a round, even plush mid-palate mouth feel to the supple and relatively forward flavors that culminate in a reasonably long finish where a moderately prominent amount of bitter cherry pit character surfaces. In this case it's not clear that the bitterness will necessarily completely dissipate though I suspect that it will at least diminish with bottle age. 88/2021+

2015 Pinot Noir – T Anchor Ranch: (Sta. Rita Hills, 691 cases, SRP \$55, 14.3%). There is just enough reduction present to shave the top notes from the somewhat somber and reluctant aromas of both red and dark pinot fruit; I would suggest decanting this if you're going to try a bottle young. Otherwise there is a beguiling mouth feel to the round, sleek and nicely detailed medium-bodied flavors that exhibit solid length on the mildly austere and dusty finish that also flashes a hint of bitter cherry pit though in this case, it is less evident than in the JA Ranch. 89/2022+

Foxen Winery & Vineyard (Santa Maria, CA)

2015	Pinot Noir – Bien Nacido Vineyard Block 8	red	90
2015	➤ Pinot Noir – Bien Nacido Vineyard Block 43	red	91
2015	Pinot Noir – La Encantada Vineyard	red	90
2015	➤ Pinot Noir – Fe Ciega Vineyard	red	91
2015	➤ Pinot Noir – John Sebastiano Vineyard	red	91
2015	➤ Pinot Noir – Julia's Vineyard	red	92
2015	➤ Pinot Noir – Melville Vineyard	red	92
2015	Pinot Noir – Santa Maria Valley	red	88

Foxen was founded in 1985 by Dick Doré and Bill Wathen, with the latter responsible for the winemaking duties. They produced their first pinot noir in 1989 and the focus has remained on small production vineyard-designate wines. Foxen was founded at the historic Rancho Tinaquiatic in northern Santa Barbara County; the 2000-acre property remains in family hands. For further information, contact 805.937.4251 or visit: www.foxenvineyard.com

2015 Pinot Noir – Santa Maria Valley: (2,500 cases, SRP \$35, 13.6%). A very pretty and attractively fresh nose features essence of red cherry, raspberry and soft lavender notes. I like the sense of vibrancy to the nicely detailed flavors that terminate in a refreshing and dusty finish where a hint of bitter cherry appears. Delicious and gulpable in the best sense. 88/2019+

2015 Pinot Noir – Bien Nacido Vineyard Block 8: (Santa Maria Valley, 800 cases, SRP \$64, 13.9%). A slightly riper nose features notes of both red and dark pinot fruit that are well laced with spice and similar lavender nuances. There is more volume and mid-palate density to the delicious, caressing yet vibrant medium-bodied flavors that deliver better depth and persistence in a moderately structured package that is presently just a bit youthfully austere. 90/2021+

2015 Pinot Noir – Bien Nacido Vineyard Block 43: (Santa Maria Valley, 474 cases, SRP \$65, 14.4%). There is just enough reduction to reduce the expressiveness and nuances present on the dark berry fruit and poached plum aromas; as such I would recommend giving this a quick aeration. Otherwise there is good verve, volume and richness to the concentrated and serious medium weight plus flavors that coat the palate with dry extract, all wrapped in a robust, muscular and sneaky long finish. Good stuff fashioned in a built-to-age package and worth your interest. 91/2023+

2015 Pinot Noir – La Encantada Vineyard: (Sta. Rita Hills, 800 cases, SRP \$62, 13.2%). A much more high-toned nose offers up cool and admirably pure aromas of spiced red cherry along with wisps of raspberry and a top note of cranberry. The sleek, focused and well-delineated middle weight flavors possess a really lovely mouth feel that is less muscular but notably finer that continues onto the dusty, sappy and linear finish. This is quite firm and even a bit youthfully austere and a wine that will need at least a few years of cellaring first. 90/2022+

2015 Pinot Noir – Fe Ciega Vineyard: (Sta. Rita Hills, 124 cases, SRP \$70, 13.9%). Here the equally cool and airy nose is almost a blend of the Block 43 and the Encantada as there are both upper and lower register aromas that remain mostly on the red side of the fruit spectrum along with ample spice elements. There is a lovely sense of underlying tension to the powerful yet caressing medium-bodied flavors that possess very good mid-palate density where the dry extract serves to buffer the moderate firm tannins shaping the complex, serious and youthfully austere finish. This is at once refined but built-to-age and I would recommend buying this only if you intend to cellar it as it's a bit taciturn at present. 91/2023+

2015 Pinot Noir – John Sebastiano Vineyard: (Sta. Rita Hills, 950 cases, SRP \$52, 13.4%). There is a whiff of menthol to the attractively cool, pure and once again fresh and airy essence of red berry fruit and spice aromas. I like the sense of energy and detail to the appealingly textured medium weight flavors that possess a sleek mouth feel, all wrapped in a linear and focused bitter cherry pit-inflected finish which is also ever-so-slightly youthfully austere. This moderately firmly structured effort will also need a few years to flesh out but it should ultimately be lovely. 91/2024+

2015 Pinot Noir – Julia's Vineyard: (Santa Maria Valley, 310 cases, SRP \$66, 14%). A spicy and more deeply pitched nose combines notes of dark cherry, plum and violets. There is good volume and richness to the round, velvet-textured and seductive medium weight flavors that possess fine depth and length on the moderately robust finale. While there is a trace of austerity, what impresses me here is that there is already very good depth, which isn't something that I typically find with Julia's when it's young. Worth checking out. 92/2023+

2015 Pinot Noir – Melville Vineyard: (Sta. Rita Hills, 75 cases, SRP \$68, 14%). This is aromatically similar to the Julia's but with even more spice influence. The succulent, round and once again seductively textured medium weight flavors possess a caressing mouth feel thanks to the plenitude of dry extract that imparts a velvety aspect to the firm, serious and slightly austere finale. There is really good underlying material and this walks a fine line between being robust but not rustic. Good stuff in a built-to-age package. This too is well-worth your interest. 92/2024+

Gary Farrell Vineyards and Winery (Healdsburg, CA)

2015	Pinot Noir – Bien Nacido Vineyard	red	90
2015	➔ Pinot Noir – Fort Ross Vineyard	red	91
2015	Pinot Noir – Hallberg Vineyard – Dijon Clones	red	87
2015	Pinot Noir – Russian River Selection	red	89
2015	Pinot Noir – Toboni Vineyard	red	88
2014	Pinot Noir – Martaella Vineyard	red	88
2014	➔ Pinot Noir – McDonald Mountain Vineyard	red	92
2014	➔ Pinot Noir – Rochioli-Allen Vineyard	red	91

After working with known regional winemakers such as Tom Dehlinger, Robert Stemmler, Davis Bynum and Joe Rochioli, Gary Farrell launched Gary Farrell Wines in 1982, producing 50 cases of pinot noir from the now famous Rochioli and Allen vineyards. In 2004 Farrell sold the winery to Allied Domecq and in 2008 he sold the vineyards to another party. Pinot noir now represents about 50% of the production from vineyards throughout Sonoma County and the winemaker is Susan Reed. Note all bottles are stamped/numbered. For further information: 707.473.2900 or visit: www.garyfarrellwines.com

2015 Pinot Noir – Russian River Selection: (Sonoma County, 8,904 cases, SRP \$45, 13.9%). Layered aromas can be found from both the red and dark side of the fruit spectrum along with lovely spice and floral hints. The seductive, round and suave medium-bodied flavors coat the palate with dry extract while delivering fine length on the moderately complex, dusty and sneaky long finish. While this youthfully austere effort could be enjoyed young, I would be inclined to allow it another 3 to 5 years of bottle age first. 89/2022+

2015 Pinot Noir – Bien Nacido Vineyard: (Santa Maria Valley, 555 cases, SRP \$70, 12.5%). A fresh and relatively high-toned red berry fruit nose is cut with plum, blue berry and a pretty spice hint. There is good volume to the suave and rounded yet energetic medium weight flavors that possess a lovely mouth feel before concluding in a dusty, firm and serious finish. This will need at least a few years to add depth and flesh out but the underlying material appears to be present for that to happen and my score awards the benefit of the doubt that it will. 90/2023+

2015 Pinot Noir – Fort Ross Vineyard: (Fort Ross-Seaview, 341 cases, SRP \$70, 14.1%). A fresh mélange of maraschino cherry, spice and plenty of floral character serves as an elegant introduction to the delicious, round and caressing flavors that evidence good energy on the serious and firm but not particularly austere finale. With that said, patience is advised as I suspect that this will blossom if given a few years first. Worth checking out. 91/2024+

2015 Pinot Noir – Hallberg Vineyard – Dijon Clones: (Sonoma County, 818 cases, SRP \$60, 13.9%). A high-toned and rather fruity nose of cherry, cranberry and discreet spice nuances doesn't offer much complexity beyond the fruit. On the plus side, there is good vibrancy and reasonably good detail to the notably less concentrated flavors that are clean but again, don't offer much depth on the dusty finish. To be fair, there is nothing technically amiss here but neither is there much to recommend. 87/2020+

2015 Pinot Noir – Toboni Vineyard: (Sonoma County, 911 cases, SRP \$55, 14.1%). A moderately high-toned nose combines notes of plum with those of red cherry, raspberry and a hint of spice. The rounded, supple and relatively forward medium-bodied flavors possess better depth on the dusty if ever-so-mildly dry and dusty finish. This may age out but the finish is a bit clipped today if not fatally so. 88/2021+

2014 Pinot Noir – Martaella Vineyard: (Russian River Valley, some whole cluster, 490 cases, SRP \$60, 14%). Pretty and very fresh floral, spice and various red berry aromas give way to delicious, vibrant and nicely detailed middle weight flavors that culminate in a dusty finish where there is also a touch of dryness. While it's hard to say with certainty, this may age out in time. 88/2022+

2014 Pinot Noir – McDonald Mountain Vineyard: (Russian River Valley, 462 cases, SRP \$65, 14%). Notes of plum, dark cherry and Asian-style tea can be found on the delineated, intense and sleek medium-bodied flavors that possess a sophisticated mid-palate mouth feel, all wrapped in a bitter pit fruit and youthfully austere finale. I like the depth and this should amply reward extended cellaring. In a word, lovely. 92/2024+

2014 Pinot Noir – Rochioli-Allen Vineyard: (Russian River Valley, 10% whole cluster, 369 cases, SRP \$75, 14.2%). Pretty and attractively pure aromas of lavender and sandalwood add breadth to the spicy array of red currant, dark raspberry and orange pekoe tea. There is good vibrancy to the delicious, round and relatively supple medium weight flavors that possess fine mid-palate density before concluding in a dusty, intense and complex finish that also reflects a touch of pit fruit bitterness. This too should amply repay extended cellaring and given that it's not especially user friendly at the moment, it's going to need it. 91/2024+

Laetitia Vineyard & Winery (Arroyo Grande, CA)

2015	Pinot Noir – La Colline	red	88
2015	Pinot Noir – La Coupelle	red	88
2015	Pinot Noir – Estate	red	88
2015	➔ Pinot Noir – Estate Whole Cluster	red	90
2015	Pinot Noir – Les Galets	red	89
2015	Pinot Noir – Reserve du Domaine	red	90

Laetitia's history includes the purchase of Maison Deutz in 1997 when the winery was re-named Laetitia and the production focus began to change from sparkling to still wine. The winery was then acquired by a partnership that included Selim Zikha and in 2001 Selim obtained sole ownership. The winemaker is Eric Hickey. They are SIP certified. For further information, contact: 805.481.6920 or visit: www.laetitiawine.com

2015 Pinot Noir – Estate: (Arroyo Grande Valley, 7,500 cases, SRP \$25, 13.9%; bottled under screwcap). A pretty nose mixes notes of various red berries with those of plum, tea and an attractive floral wisp. The round, delicious and agreeably textured flavors possess both good energy and an attractive mouth feel that carries over to the clean, dry and sneaky long finish. This is not super complex but it's hard to find much better quality at this price point. Good value. 88/2019+

2015 Pinot Noir – La Colline: (Arroyo Grande Valley, single vineyard, 130 cases, SRP \$60, 13.7%). A very high-toned and overtly fruity nose reflects notes of cranberry, raspberry and strawberry. There is a lovely sense of energy to the delicious and well-detailed middle weight flavors that terminate in a clean, focused and attractively dry but not particularly complex finale. While more depth should develop, I suspect that this is likely to remain on the fruit-driven side. 88/2021+

2015 Pinot Noir – La Coupelle: (Arroyo Grande Valley, single vineyard, 104 cases, SRP \$60, 14.5%). This is aromatically similar to the La Colline but with a slightly more deeply pitched nose thanks to the presence of a bit of plum character. The round, succulent and very rounded medium-bodied flavors possess solid density while offering better depth and persistence on the slightly tangy finale where a whisper of warmth appears. I prefer the complexity of this but the balance of the La Colline. A qualitative choice. 88/2020+

2015 Pinot Noir – Estate Whole Cluster: (Arroyo Grande Valley, 14.4%). An overtly floral-suffused nose speaks of red currant, raspberry and hints of maraschino cherry, spice and lavender. The sleek, intense and beautifully well-detailed medium weight flavors possess a lovely sense of underlying tension as well as notably better depth and persistence on the focused and youthfully austere finale. There is a hint of warmth and a touch of bitter cherry pit but overall, this is really quite good. 90/2022+

2015 Pinot Noir – Les Galets: (Arroyo Grande Valley, single vineyard, 106 cases, SRP \$60, 14.1%). An elegant, pure and beguilingly fresh combination of essence of cherry and raspberry that is cut with subtle spice nuances leads to well-detailed, rich and vibrant middle weight flavors that are really quite seductive. Like the Whole Cluster cuvée there is a touch of pit fruit bitterness on the moderately dry but not really austere finale. 89/2022+

2015 Pinot Noir – Reserve du Domaine: (Arroyo Grande Valley, 2,000 cases, SRP \$42, 14.2%). A more complex nose is composed by notes of plum, dark cherry, sandalwood, tea, lavender and a whiff of spice. There is both good volume and mid-palate density with an abundance of dry extract that imparts a sappy mouth feel as well as buffers the moderately firm tannic spine shaping the clean, focused and lingering finish that is youthfully austere. This will need a few years of patience but should amply repay it. 90/2023+

La Pitchoune Winery (Santa Rosa, CA)

2014	Pinot Noir – English Hill Vineyard	red	89
2014	Pinot Noir – Holder Vineyard	red	89
2014	Pinot Noir – Sonoma Coast	red	88
2014	Pinot Noir – Van der Kamp	red	87
2014	➔ Pinot Noir – VDK	red	90

Inspired by a small family property in the south of France, La Pitchoune means “the little one” to signify its small production from small lots. The co-founders are Tracy Nielsen and Peter Joachim Nielsen and the winemaker is Andrew Berge. For more information visit: www.lapitchounewinery.com

2014 Pinot Noir – Sonoma Coast: (375 cases, 13.5%). There is noticeable wood and a hint of tobacco setting off otherwise fresh aromas of various red berries along with a whiff of spice. I like the underlying sense of vibrancy to the delicious and appealingly textured middle weight flavors that culminate in a persistent and balanced if somewhat one-dimensional finish. This moderately forward effort is both pretty and well-made but not especially deep. 88/2020+

2014 Pinot Noir – English Hill Vineyard: (Sonoma Coast, 100 cases, 13.1%). Here too there is a hint of tobacco character adding breadth if not necessarily typicity to the layered red and dark cherry and violet scents. Once again there is good vibrancy and cut to the delicious flavors that possess a relatively sleek mouth feel, all wrapped in a focused, dusty and ever-so-mildly austere finale. This too isn't overly complex though it is certainly more so than the Sonoma Coast cuvée. 89/2022+

2014 Pinot Noir – Holder Vineyard: (Russian River Valley, 100 cases, 13.1%). Yet again there is a whisper of tobacco to the mix of red and black pinot fruit aromas though here it is quite subtle. The medium weight flavors possess a caressing mid-palate mouth feel while exhibiting good vibrancy to the delicious, dusty and sneaky long finish where a hint of bitter pit fruit eventually surfaces. There is a bit better depth though the mildly tangy finish isn't quite as well-balanced. 89/2022+

2014 Pinot Noir – Van der Kamp: (Sonoma Mountain, 100 cases, 14.1%). An elegant, pure and agreeably fresh array is composed by notes of essence of red cherry, raspberry and a pretty hint of rose petal. The more generously proportioned flavors also possess a caressing and very supple mid-palate mouth feel while displaying good verve on the slightly drying and compact finish that stops just short of being clipped. This is certainly not without a certain appeal but the balance isn't ideal. 87/2020+

2014 Pinot Noir – VDK: (Sonoma Mountain, 50 cases, 14.1%). Once again there is a whiff of fresh tobacco element to the plum and violet-tinged various dark berry aromas. There is a lovely sense of vibrancy to the well-detailed and intense medium-bodied flavors that possess a sleek mouth feel while delivering good depth and length on the better balanced finale, indeed this is really quite pretty. 90/2022+

Lucienne Vineyards (Soledad, CA)

2015	Pinot Noir – Doctor's Vineyard	red	88
2015	Pinot Noir – Hook Vineyard	red	87
2015	Pinot Noir – Lone Oak Vineyard	red	88
2015	Pinot Noir – Smith Vineyard	red	87

Owned by Nicolaus Lucien Hahn, the winery is a separate facility producing only pinot noir tucked into the established Hahn Estates Winery; “actually a winery within a winery.” The winemaker is Paul Clifton and the inaugural release was the 2005 vintage. For further information: 831.678.2132 or visit: www.luciennevineyards.com

2015 Pinot Noir – Doctor's Vineyard: (Santa Lucia Highlands, 1,530 cases, SRP \$50, 14.5%). This is quite deeply pitched with aromas of poached plum, dark currant and hints of earth and leather. There is fine richness to the relatively big-bodied and concentrated flavors that are not particularly refined but they are bold and robust on the moderately firm finish that flashes a hint of bitter cherry. This won't win any awards for elegance but it doesn't lack for power and punch. 88/2021+

2015 Pinot Noir – Hook Vineyard: (Santa Lucia Highlands, 270 cases, 14.5%). A subtle whiff of menthol sits atop the nose where the nicely layered aromas come more from the red side of the fruit spectrum along with subtle spice hints. There is fine volume and richness to the very suave, round and seductively textured medium-bodied flavors that terminate in a slightly sweet and ever-so-mildly warm finish. I found the sweetness to be a bit much though that is not a fault per se. 87/now+

2015 Pinot Noir – Lone Oak Vineyard: (Santa Lucia Highlands, 630 cases, SRP \$50, 14.5%). Here the ripe nose is almost a blend of the first two wines as there are both red and dark pinot fruit aromas that are cut with spice, earth and a whiff of tobacco. The succulent, round and reasonably well-detailed middle weight flavors display better finishing balance though once again there is a touch of sweetness even if it is somewhat more subtle. 88/2019+

2015 Pinot Noir – Smith Vineyard: (Santa Lucia Highlands, 2,230 cases, SRP \$50, 14.5%). Like the Hook, there is a touch of menthol character that is more like cherry cough syrup to the liqueur-like red berry fruit-suffused nose that is actually quite fresh. The lavishly rich, round, indeed even opulent flavors brim with dry extract before culminating in a dusty finish that again is mildly sweet and ever-so-slightly warm. There is very solid density but the sweetness I fear will make more than a glass of this potentially cloying. 87/now+

MacRostie Winery and Vineyards (Sonoma, CA)

2015	➔ Pinot Noir – Thale’s Vineyard	red	91
2014	Pinot Noir – Wildcat Mountain	red	89

MacRostie Winery and Vineyards was founded by Steve MacRostie in 1987. Heidi Bridenhagen joined MacRostie in 2011 and became winemaker in 2013. Also in 2013, MacRostie purchased land in the Russian River Valley that has become home to their Estate House. The purchase included a 13-acre pinot noir vineyard, which is today called Thale’s Vineyard. For their pinots, they work in lots as small as 1 ton and do upwards of 80 individual pinot fermentations each vintage allowing them to create a small lineup of single-vineyard wines. The construction of a new winery and tasting facility was completed in 2015. For more information, visit: www.macrostiewinery.com

2015 Pinot Noir – Thale’s Vineyard: (Russian River Valley, bottled under screwcap, SRP \$56, 14.3%). An elegant, pure and super-fresh nose combines notes of red and dark raspberry, plum and pretty spice hints. The lush, round and utterly delicious medium-bodied flavors possess a caressing mouth feel before terminating in a complex and lingering finish where the only very minor nit is a hint of warmth. This is really quite good and worth checking out plus it could easily be enjoyed young. 91/2021+

2014 Pinot Noir – Wildcat Mountain: (Sonoma Coast, 1,110 cases, bottled under screwcap, SRP \$56, 14.2%). A well-layered and very pretty nose combines notes of red cherry and raspberry with lovely spice and floral wisps. The medium weight flavors possess a sleek mouth feel primarily thanks to the relatively fine-grained tannins shaping the dry-in-the-best sense finale where a hint of bitter cherry pit arises. This could be enjoyed now or held for a few years first. 89/2020+

Morgan Winery (Salinas, CA)

2015	➔ Pinot Noir – Double L Vineyard	red	91
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Owners Donna and Dan Morgan Lee purchased their 65 acre property in 1996. Their Double L Vineyard became the first Certified Organic property in the Santa Lucia Highlands in 2002. They produce pinot noir and chardonnay and the winemaker is Sam Smith. For further information call 831.751.7777 or visit: www.morganwinery.com

2015 Pinot Noir – Double L Vineyard: (Santa Lucia Highlands, 1,335 cases, SRP \$64, 14.2%). The expressive and nicely complex nose blends notes of both red and dark currant, plum and a hint of spice. There is good volume and mid-palate density to the round and solidly intense medium weight flavors that possess a caressing mouth feel before concluding in a dusty, sappy and equally complex finish. This well-made effort is sufficiently firmly structured to benefit from mid-term cellaring. Worth checking out. 91/2022+

Presqu'ile Winery (Santa Maria, CA)

2015 Pinot Noir – Santa Maria Valley	red	NR
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Founded and owned by two generations of the Murphy family with 72 acres of certified sustainably farmed vineyards on their 193 acre property that was purchased in 2007. In addition to their own vineyard production, they also source fruit. They completed a permanent winery and tasting room in 2013. Note that the winery name is pronounced “press-keel” and is French for “almost an island”. Dieter Cronje is the winemaker. For more information call 805.937.8110 or visit www.presquilewine.com

2015 Pinot Noir – Santa Maria Valley: (50% Bien Nacido Vineyard, 30% Presqu'ile Vineyard, 20% Solomon Hills, 32% whole cluster, SRP \$42, 13.1%). Very firm reduction flattens the underlying fruit and I would strongly suggest thoroughly aerating this. Worse, the reductive funk appears in the mouth as well and while this is not undrinkable, it clearly is not what it should be. Not Rated.

Roth Estate (Santa Rosa, CA)

2015 Pinot Noir – Sonoma Coast	red	86
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Roth Estate was founded in 2001 and is owned by the Ted Simpkins family. The vineyards that they work with for pinot noir are situated throughout the cool-climate Sonoma Coast. Leslie Renaud is the Director of Winemaking. For more information visit: www.rothwinery.com

2015 Pinot Noir – Sonoma Coast: (Sonoma County, 4,310 cases, SRP \$28, 14.5%). A grapey nose speaks of poached plum, dark berries and a whiff of leather. The lush, round and seductively textured medium weight flavors are quite supple and forward before concluding in a juicy and succulent if mildly sweet and one-dimensional finish. This is perfectly good but there isn't much nuance or depth. 86/now

Sanford Winery (Lompoc, CA)

2014 Pinot Noir	red	89
2014 Pinot Noir – La Rinconada Vineyard	red	90
2014 ➔ Pinot Noir – Sanford & Benedict Vineyard	red	91

A pioneer in Santa Barbara wine country, in 1971 Sanford Winery planted the first pinot noir vines in the Santa Rita Hills. The winery was completed in 2001 and is a tribute to mission architecture, green construction techniques and state of the art wine production – a fascinating story to catch on their website. They believe it is the largest handmade adobe construction since the California missions were built. Anthony Terlato and his sons Bill and John hold majority ownership of Sanford Vineyard and Winery, with Steve Fennell as winemaker. For more information call 805.735.5900 or visit: www.sanfordwinery.com

2014 Pinot Noir: (Sta. Rita Hills, 6,008 cases, SRP \$35, 14.5%). A fresh, ripe and layered nose reflects hints of both menthol and spice on the red berry fruit aromas that have an emphasis on cherry. The round, delicious and lush flavors possess good volume while delivering fine persistence on the balanced, dusty and dry-in-the-best sense finish. Good value. 89/2021+

2014 Pinot Noir – La Rinconada Vineyard: (Sta. Rita Hills, 3,236 cases, SRP \$70, 14.5%). There is just enough reduction to push the underlying spice and floral-inflected aromas of assorted red berries to the background. The opulently-textured medium-bodied flavors possess a gorgeous mouth feel that tightens up somewhat on dusty, sappy and reasonably well-balanced finish where the only nit is hint of warmth. Worth checking out. 90/2021+

2014 Pinot Noir – Sanford & Benedict Vineyard: (Sta. Rita Hills, from vines planted in 1971, 3,246 cases, SRP \$70, 14%). The slightly cooler, restrained and airy nose is composed by the admirably pure essence of red pinot fruit, spice and rose petal wisps. The middle weight flavors are both sleeker and better delineated if not quite as opulent and concentrated while concluding in an energetic, dusty and balanced finish where a touch austerity appears. This is really quite good and while it should repay mid-term cellaring, it could be enjoyed after only a few years of keeping. 91/2022+

Talley Vineyards (Arroyo Grande, CA)

2015	Pinot Noir – Bishop’s Peak	red	89
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The Talley family began as vegetable farmers in Arroyo Grande in 1948. Talley Vineyards was founded in 1986 after a small test plot of vines planted in 1982 produced a promising wine. The Talley family now owns 5 unique vineyards comprising 190 acres in San Luis Obispo County and produces about 18,000 cases annually. For further information, contact: 805.489.0446 or visit: www.talleyvineyards.com

2015 Pinot Noir – Bishop’s Peak: (San Luis Obispo County, estate grown, bottled under screwcap, 13.5%). An earthy nose of red and dark berries has an autumn leaf-like character. There is good energy and detail to the attractively textured middle weight flavors that culminate in a delicious, clean and naturally sweet finale. This is pretty if not overly complex but I do like the delivery as it’s notably refreshing and well-balanced. Note that this could easily be drunk now. 89/2019+

Two Sisters (Sta. Rita Hills, CA)

2015	Pinot Noir – Lindsay’s Vineyard	red	90
2015	Pinot Noir – Lindsay’s Vineyard “Reserve”	red	90

This is a label under Foley estates which was founded by Bill Foley in the late 1990’s. The Two Sisters wines are named after Bill and Carol Foley’s daughters Lindsay and Courtney. For more information visit: www.foleywines.com

2015 Pinot Noir – Lindsay’s Vineyard: (Sta. Rita Hills, SRP \$50, 13.9%). A very pretty nose combines notes of mostly red and dark cherries with soft spice and floral hints. There is good volume to the attractively textured, round and delicious middle weight flavors that possess a lovely sense of verve before concluding in a balanced, sneaky long and complex finish. This is really quite good and worth a look plus it could be enjoyed young. 90/2022+

2015 Pinot Noir – Lindsay’s Vineyard “Reserve”: (Sta. Rita Hills, 301 cases, SRP \$80, 14.3%). Here the nose is both riper and carries obvious though not intrusive wood influence on the menthol-inflected aromas of red berry liqueur and spice wisps. There is better richness and volume to the succulent and very seductively textured medium-bodied flavors that brim with dry extract on the solidly persistent finish where a hint of bitter cherry arises. While there is clearly more underlying material to this, I actually prefer the delivery of the regular cuvée. 90/2023+

Current Release Oregon 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 Oregon Pinot Noir Selections

2015	Pinot Noir – Evelyn's	Brick House Wine Co.	91
2015	Pinot Noir – Jessica	Broadley Vineyards	90
2015	Pinot Noir – Marcile Lorraine	Broadley Vineyards	91
2015	Pinot Noir – Lichtenwalter Vineyard	Fullerton Wines	90
2015	Pinot Noir – Temperance Hill Vineyard	Love & Squalor Wine	90
2015	Pinot Noir – Ancient Waters	Roco Winery	92
2015	Pinot Noir – Knudsen Vineyard	Roco Winery	91
2015	Pinot Noir – Private Stash No. 13	Roco Winery	92

Amalie Robert (Dallas, OR)

2013	Pinot Noir – Dijon Clones	red	86
2013	Pinot Noir – iPinot	red	86
2013	Pinot Noir – Pommard Clone	red	88
2013	Pinot Noir – The Uncarved Block	red	87
2013	Pinot Noir – Wadenswil Clone	red	86
2012	Pinot Noir – The Uncarved Block	red	87

Amalie Robert Estate was founded by Dena Drews and Ernie Pink in 1999 with their last vine planted on Earth Day 2000 establishing the first 10 acres of vineyard. They now have 30 acres of vines divided into 34 blocks, all hand harvested with whole cluster and indigenous yeast fermentation and extended 18 to 24 month barrel maturation phases. The whole cluster varies from 25% to 50% depending on the vintage. They built a gravity flow winery in 2006 and they do not purchase any fruit. They had used synthetic corks to avoid cork taint but now utilize Ganau as their natural cork supplier. All wines bottled unfined and unfiltered. For more information call 503.831.4703 or visit: www.amalierobert.com

2013 Pinot Noir – Dijon Clones: (Willamette Valley, 890 cases, SRP \$40, 12.3%). A very pretty, cool and relatively high-toned nose features notes of red cherry, raspberry and a whiff of lavender. The supple, round and easy-going flavors are borderline dilute even if they possess a polished mouth feel that carries over to the dusty and ever-so-mildly dry finish. This is pretty but it's not deep and the balance isn't what it could be. 86/now

2013 Pinot Noir – iPinot: (Willamette Valley, 3 barrels were blended for this cuvée, sold directly from the winery via the internet, 510 cases, SRP \$38, 12.6%). This is aromatically similar to the Dijon clones but with more evident spice nuances. I like the evident energy to the attractively delineated lighter weight flavors that are also not particularly concentrated, all wrapped in a dusty finish that is also slightly drying. 86/now

2013 Pinot Noir – Pommard Clone: (Willamette Valley, 45 cases, SRP \$65, 13.2%). Light ruby hue. A more complex if not more elegant nose combines pretty floral and soft spice nuances with high-toned red berry fruit scents. Once again there is good precision and detail to the appealingly vibrant light weight flavors that possess better depth on the compact and dusty but not really drying finish. 88/2020+

2013 Pinot Noir – The Uncarved Block: (Willamette Valley, 1,050 cases, SRP \$30, 12.8%). Also light ruby color. A cool and relatively restrained nose only grudgingly gives up its aromas of airy red cherry and raspberry along with a hint of lavender. There is once again good punch if not much density to the attractively textured flavors that do offer fine delineation on the dusty, linear and sneaky long finish that flirts with dryness but doesn't quite go over the line. 87/2019+

2013 Pinot Noir – Wadenswil Clone: (Willamette Valley, 45 cases, Wadenswil was one of the first clones planted in the Willamette Valley over 30 years ago, SRP \$65, 12.2%). There is enough reduction to remove the top notes from the slightly darker aromas of black cherry and raspberry where a curious hint of smoky tar can be found. There is slightly better mid-palate density to the rounded and vibrant medium weight flavors that terminate a mildly bitter pit fruit finish that is on the short side. This is not without some interest but it also has a few issues. 86/now

2012 Pinot Noir – The Uncarved Block: (Willamette Valley, 1,000 cases, SRP \$30, 13.3%). There is reasonably good complexity to the pretty and well-layered nose of plum, cherry, spice and violet scents. The sleek, delicious and nicely vibrant flavors possess a relatively polished mid-palate mouth feel before concluding in a compact, mildly dry and dusty finish that still manages to offer acceptable length. 87/now+

Brick House Wine Co. (Newberg, OR)

2015	Pinot Noir – Cuvée du Tonnelier	red	89
2015	Pinot Noir – Les Dijonnais	red	89
2015	➔ Pinot Noir – Evelyn's	red	91

This winery was founded in 1990 with 40 acres on Ribbon Ridge, and is owned and operated by Melissa and Doug Tunnell, with the latter serving as winemaker. In 1993 they received full organic certification and had their first commercial harvest. In 2005 they were certified Biodynamic by Demeter USA. From the 19 acres devoted to pinot noir, Tunnell produces pure, intense and structured wines clearly intended for long aging. With the heat of this vintage, the harvest in '14 started on September 14 and was concluded in just four days. For more information, contact 503.538.5136 or visit: www.brickhousewines.com

2015 Pinot Noir – Cuvée du Tonnelier: (Ribbon Ridge, 570 cases, SRP \$48, 13.8%). A relatively high-toned and exceptionally pretty and fresh nose combines notes of red cherry, raspberry, spice and soft floral wisps. There is good detail and energy to the caressing middle weight flavors that culminate in a dusty and sneaky long finish. This lacks a bit of depth at present but the underlying material is such that more should develop if this is given at least a few years of cellaring first. 89/2021+

2015 Pinot Noir – Les Dijonnais: (Ribbon Ridge, 640 cases, SRP \$52, 13.8%). This is aromatically similar to the Tonnelier but with even more evident spice and floral nuances. The juicy and highly energetic flavors possess excellent delineation before concluding in a dusty and ever-so-mildly austere finish that flashes a hint of bitter cherry. This too would benefit from at least a few years of keeping with the goal of adding a bit more overall depth and so that the presently relatively tightly wound finish. 89/2022+

2015 Pinot Noir – Evelyn’s: (Ribbon Ridge, a “best barrel” blend of approximately 50% Pommard clone and 50% Dijon clone, with a higher percentage of new wood, from six blocks of their estate vineyard, 590 cases, SRP \$58, 13.8%). A slightly riper nose combines notes of red cherry with those of plum, spice, tea and a hint of sandalwood. The medium bodied flavors possess ample dry extract that coats the palate on the moderately firm, balanced and more complex finale. This is borderline robust with good power and I would definitely be inclined to accord this some cellar time before it will be ready for prime time. 91/2023+

Broadley Vineyards (Monroe, OR)

2015	Pinot Noir – Claudia’s Choice	red	89
2015	➔ Pinot Noir – Jessica	red	90
2015	Pinot Noir – Marcile Lorraine	red	89
2015	Pinot Noir – Rocky Hill Vineyard	red	87
2015	Pinot Noir – Shea	red	88
2014	Pinot Noir – Claudia’s Choice	red	89
2014	Pinot Noir – Jessica	red	89
2014	➔ Pinot Noir – Marcile Lorraine	red	91

This family enterprise was founded in 1982 by Claudia and Craig Broadley who were later joined by son and daughter-in law, Morgan and Jessica. The Broadley team can now produce up to 5,000 cases of pinot annually. All of the following wines are bottled under the Diam brand model 10. For more information, contact 541.847.5934 or visit: www.broadleyvineyards.com.

2015 Pinot Noir – Rocky Hill Vineyard: (Willamette Valley, SRP \$30, 13.5%). An attractively perfumed and expressive nose speaks of cool red cherry and raspberry aromas that are trimmed in hints of spice and lavender. There is both good detail and energy to the delicious and refreshing flavors that offer good finishing focus though there is a hint of dryness that is just enough to slightly compromise the overall sense of balance. In sum, this is pretty and certainly reasonably priced but the balance isn’t ideal. 87/2019+

2015 Pinot Noir – Claudia’s Choice: (Willamette Valley, SRP \$50, 13.5%). A pretty, airy and cool nose features notes of both red and dark pinot fruit along with hints of spice and briar. There is a lovely texture to the caressing middle weight flavors that possess fine mid-palate volume before concluding in a lingering and solidly complex finale that exhibits just a trace of pit fruit bitterness. 89/2021+

2015 Pinot Noir – Jessica: (Willamette Valley, SRP \$50, 13.5%). This has an elegant and pure nose that is slightly higher-toned while offering a lovely array of spice wisps. The succulent, round and once again attractively textured medium-bodied flavors culminate in a dusty, moderately firm and ever-so-slightly youthfully austere finale. This is really quite good and while it could be enjoyed now, I would opt for allowing it 5 to 7 years of cellar time first. 90/2022+

2015 Pinot Noir – Marcile Lorraine: (Willamette Valley, SRP \$50, 13.5%). Here too there is admirable purity to the airy, fresh and layered aromas of essence of various red berries, sandalwood, spice and a whiff of exotic tea. The equally sleek and silky middle weight flavors don’t have the same mid-palate concentration though they make up for it with greater finesse, all wrapped in a dusty and focused finale where the bitter pit fruit character displayed by the Claudia’s is slightly more pronounced. This naturally sweet effort could easily be enjoyed young for cellared for a few years first. 89/2020+

2015 Pinot Noir – Shea: (Willamette Valley, SRP \$50, 13.5%). As is typical for the Shea vineyard the nose is quite deeply pitched with its array of fresh plum, dark berries, spice and pretty tea nuances. There is excellent volume to the relatively powerful and muscular medium-bodied flavors that possess good levels of dry extract though, somewhat like the Rocky Hill, there is just enough dryness to impart a slightly clipped aspect to the finish. There is much to like here though the finish is a bit awkward if not fatally so. In fairness, this may come together in time though I do not see that happening. 88/2021+

2014 Pinot Noir – Claudia’s Choice: (Willamette Valley, SRP \$50, 13.5%). A beautifully spicy combination of various red berries, floral and a whiff of tea leads to well-detailed, energetic and focused middle weight flavors that offer reasonably good length on the dusty and ever-so-mildly austere finish. There is a hint of dryness but in this case it is sufficiently subtle that almost any food with a trace of fat would probably render it all-but invisible. 89/2020+

2014 Pinot Noir – Jessica: (Willamette Valley, SRP \$50, 13.5%). This is a touch more deeply pitched but even more aromatically complex with its layered nose of maraschino cherry, spice and lavender. There is both good volume and intensity to the sleekly textured and caressing medium-bodied flavors that possess a trace of asperity that once again comes across as a hint of bitter pit fruit. I would make the same observation here as I did with the '14 Claudia's, that the right dish or accompaniment would likely render the asperity largely invisible. 89/2021+

2014 Pinot Noir – Marcile Lorraine: (Willamette Valley, SRP \$50, 13.5%). Here the expressive nose is more deeply pitched still with its aromas of plum, dark cherry and pretty spice notes. The gorgeously textured, even opulent, medium-bodied flavors possess plenty of sappy dry extract that imparts a velvety mouth feel as well as buffers the moderately firm tannic spine shaping the dusty but better balanced finale that offers fine complexity. This is really quite good provided you can allow it a few years to unwind but if so, this is well-worth your interest. 91/2022+

Élevée Winegrowers (Dundee, OR)

2014	Pinot Noir – Élevée Vineyard	red	89
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In 2008, after years of professionally growing and crafting wines for others in Napa, Oregon, Burgundy and New Zealand, Tom Fitzpatrick, with his wife France, purchased a high density micro-site that had been planted in 1998 by Archery Summit's Gary Andrus. For further information visit: www.eleveewines.com

2014 Pinot Noir – Élevée Vineyard: (Dundee Hills, 300 cases, SRP \$48, 13.9%). A cool and admirably pure nose is composed primarily by notes of essence of red cherry and raspberry where nuances of spice and lavender add a bit of breadth. The sleek, vibrant and refined medium weight flavors possess a beguiling mouth feel with very fine persistence on the slightly chalky and dusty finale that exhibits just a hint of dryness. To be sure, the dryness is really quite subtle and I suspect that with the proper foods might not even be perceptible. 89/2021+

Fullerton Wines (Beaverton, OR)

2015	Pinot Noir – Bella Vida Vineyards	red	89
2015	Pinot Noir – Croft Vineyard	red	87
2015	Pinot Noir – Fir Crest Vineyard	red	88
2015	Pinot Noir – Five FACES	red	88
2015	➔ Pinot Noir – Lichtenwalter Vineyard	red	90
2015	Pinot Noir – Momtazi Vineyard	red	89

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 exception of the Five FACES, which is bottled under screwcap, the other wine in the range are bottled with the Diam brand composite cork. For more information call 503.544.1378 or visit: www.fullertonwines.com

2015 Pinot Noir – Five FACES: (Willamette Valley, this wine is named for the Fullerton Family – FACES is the acronym for the five members of the family and their initials, 15% whole cluster, 1,000 cases, SRP \$33, 13.5%). An attractively layered mix of red and dark pinot fruit is nuanced by hints of briar and earth. The sleek middle weight flavors possess a polished mouth feel before concluding in a mildly bitter pit fruit finale. This could be enjoyed young but should also repay 3 to 5 years of cellaring as the finish is just a hair lean at present. 88/2021+

2015 Pinot Noir – Bella Vida Vineyards: (Dundee Hills, 100 cases, SRP \$65, 14.3%). A relatively high-toned nose features almost exclusively red cherry and cranberry with whiffs of spice and rose petal. There is excellent verve and delineation to the focused and intense medium weight flavors that fan out nicely on the ever-so-mildly austere and linear finale. This too should repay at least a few years of cellaring to flesh out the finish. 89/2022+

2015 Pinot Noir – Croft Vineyard: (Willamette Valley, an organic vineyard in Monmouth, 1/3 whole cluster, 200 cases, SRP \$45, 13.9%). This is aromatically similar to the Bella Vida but with more evident floral influence. The attractively textured medium-bodied flavors possess slightly better mid-palate density if not quite the same precision on the sappy, dusty and ever-so-slightly drying finish. I like the nose and the mid-palate but the balance on the finish isn't quite perfect. I have expressly shortened my suggested drinking window as this risks drying out if held for too long. 87/2020+

2015 Pinot Noir – Fir Crest Vineyard: (Yamhill-Carlton, 50% whole cluster, 75 cases, SRP \$55, 13.5%). A highly expressive nose combines high-toned nose of essence of red cherry, raspberry and, once again, plenty of floral elements. There is good detail and a notably refined mid-palate mouth feel to the delicious, energetic and focused flavors that also exhibit a dusty character as well as a trace of dryness though here it is somewhat less prominent. With that said, the balance isn't quite perfect. 88/2022+

2015 Pinot Noir – Lichtenwalter Vineyard: (Ribbon Ridge, 25 cases, SRP \$55, 13.9%). A more deeply pitched and complex nose offers up notes of spiced plum, red cherry, dark currant and plenty of briar character. The delicious and beautifully textured medium weight flavors possess excellent volume and solid power on the dusty and youthfully austere but not really drying finish. This is not a seductive wine but it does have very good underlying material and should age well. I would further note that I would be inclined to allow this at least 3 to 5 years of bottle age first. 90/2023+

2015 Pinot Noir – Momtazi Vineyard: (McMinnville, 200 cases, SRP \$60, 14.2%). This possesses the prettiest and most complex nose in the range with its layered array of spiced plum, dark raspberry, sandalwood, tea and rose petal hints. Here too the medium weight flavors possess a sleek mouth feel and lovely delineation while displaying moderately firm tannins on the dusty but not dry finale. This robust effort is not especially long but I do like the delivery. Once again I would remark that this should be notably better with a few years of cellaring. 89/2022+

Lavinea Winery (Carlton, OR)

2015	Pinot Noir – Elton Vineyard	red	87
2015	Pinot Noir – Lazy River Vineyard	red	88
2015	Pinot Noir – Nysa Vineyard	red	85
2015	Pinot Noir – Temperance Hill Vineyard	red	86
2015	Pinot Noir – Tualatin Estate	red	87

Lavinea was established in 2014 by Isabelle Meunier and Greg Ralston. Meunier is the winemaker and focuses on producing single vineyard pinots. All of the following are bottled under the Diam brand model 10 composite cork. For more information visit: www.lavinea.com

2015 Pinot Noir – Elton Vineyard: (Eola-Amity Vineyard, 215 cases, 14.1%). Two bottles were reviewed with one that displayed borderline unpleasant skunky reduction and even though it did not extend to the palate, it was clearly not what it should have been. A second bottle though was fresh and very pretty with its airy array of various red berries and spice elements. The succulent, round and nicely rich flavors possess an attractive tenderness though the finish is sufficiently sweet that it may not be for everyone's taste. 87/now+

2015 Pinot Noir – Lazy River Vineyard: (Yamhill-Carlton, 237 cases, 13.5%). This too has a whiff of reduction though in this case it is sufficiently subtle that it does not completely mask the underlying red berry and plum scents. There is good punch and freshness to the attractively textured and intense middle weight flavors that conclude in a dusty and moderately robust finish that should reward a few years of cellaring to better harmonize as the tannins are not as well integrated as they might be. My rating offers the benefit of the doubt that this will occur. 88/2021+

2015 Pinot Noir – Nysa Vineyard: (Dundee Hills, 354 cases, 14.1%). This too displays noticeable funk that is some combination of barnyard and reduction. To be fair, it doesn't completely dominate the fruit but it would be fair to say that it's not appealing. Otherwise there is reasonably good freshness to the round, supple and relatively forward light weight flavors that possess a dusty and sneaky long if slightly edgy finish. As the description suggests, this is by no means undrinkable but it does have issues. 85/now

2015 Pinot Noir – Temperance Hill Vineyard: (inaugural vintage, Eola-Amity Hills, 264 cases, 13.8%). There is noticeable and firm reduction present on the nose and while that does not render the wine undrinkable, it doesn't make it appealing. For the record, there is good underlying material and complexity on the palate though the finish is slightly drying. Two bottles tasted with similar results. 86/now

2015 Pinot Noir – Tualatin Estate: (Willamette Valley, 322 cases, 13.8%). In the same fashion as the Lazy River there is a whiff of reduction but not really enough to render the high-toned red berry and spice aromas unreadable. The medium weight flavors possess a polished and sleek mouth feel and I like the sense of energy and delineation, all wrapped in a focused if slightly lean and youthfully austere finish. This could well flesh out if given a few years but that is not a given. 87/2021+

Love & Squalor Wine (Amity, OR)

2015	Pinot Noir	red	88
2015	Pinot Noir – Sunny Mountain Vineyard	red	89
2015	➤ Pinot Noir – Temperance Hill Vineyard	red	90
2014	Pinot Noir – Antsy Pants	red	88

Matt Berson, the winemaker/owner, began working in the Oregon wine industry in 2003. For further information, visit: www.loveandsqualorwine.com.

2015 Pinot Noir: (Willamette Valley, 1,100 cases, SRP \$28, 13.8%). Notes of earth and briar characters suffuse the dark cherry, raspberry and violet-scented nose. There is good verve and intensity to the delicious and attractively textured middle weight flavors that conclude in a well-delineated, dusty and sappy finish. This isn't elegant and there is a touch of bitter cherry pit hovering in the background but overall, this is really quite good and especially for the price point. 88/2021+

2015 Pinot Noir – Sunny Mountain Vineyard: (Willamette Valley, 50 cases, SRP \$52, 14.4%). A more elegant and airier nose offers up notes of red pinot fruit that is cut with pretty spice wisps. I like the underlying sense of tension to the delicious and once again nicely detailed flavors that exhibit better depth and length on the equally dusty finish that also flashes a hint of pit fruit. This is presently a bit compact and there is a hint of warmth but neither is significant. 89/2022+

2015 Pinot Noir – Temperance Hill Vineyard: (Willamette Valley, 50 cases, SRP \$52, 14.2%). Fresh, cool and beautifully layered aromas speak of essence of red currant, spice, floral and a subtle hint of briar character. The sleek, focused and attractively intense flavors are supported by relatively fine-grained tannins on the balanced and ever-so-mildly youthfully austere finale that is also slightly compact. This will need a few years to unwind as it's presently quite tightly wound. 90/2023+

2014 Pinot Noir – Antsy Pants: (Willamette Valley, 150 cases, SRP \$48, 14.2%). Notes of plum, dark currant, maraschino cherry and earth serve as a complex introduction to the succulent and round yet vibrant and appealingly detailed flavors that don't possess quite the same depth but are less tightly wound on the slightly sweet and warm finish. This is well-made but doesn't have as much to say as the prior two wines. 88/2020+

Lundeen Wines (Dallas, OR)

2014	Pinot Noir – “Articulate”	red	88
2014	Pinot Noir – La Cantera Vineyard	red	88
2014	Pinot Noir – Winter’s Hill Vineyard	red	87
2014	Pinot Noir – Z’ivo Vineyard	red	88

After a winemaking stint in Italy, Michael Lundeen returned to Oregon and founded Genius Loci Wines and Lundeen Wines. All the wines in the range are bottled under the Diam brand composite cork. For more information call 503.407.7589 or visit: www.lundeenwines.com

2014 Pinot Noir – “Articulate”: (Willamette Valley, not produced in every vintage, 75 cases, SRP \$40, 13.5%). A mildly exotic nose speaks of orange peel, crushed mint and a lovely range of various red berry aromas. The middle weight flavors possess good intensity and a relatively sleek mid-palate mouth feel, all wrapped in a lingering and dusty if borderline dry finish where a hint of pit fruit arises. This should benefit from a few years of keeping to develop more depth. Note that my rating implicitly assumes that the dryness will fade as the tannins round out. 88/2021+

2014 Pinot Noir – La Cantera Vineyard: (Chehalem Mountains, 30% whole cluster, 106 cases, SRP \$40, 13.6%). A more elegant and cooler nose is admirably pure with its aromas of essence of red cherry and raspberry that are trimmed in lovely floral hints. The refinement of the nose carries over to the medium-bodied flavors that also possess a dusty finish that is slightly, if not fatally drying as well. I very much like the style of this but the balance could be more harmonious. 88/2021+

2014 Pinot Noir – Winter’s Hill Vineyard: (Dundee Hills, 75 cases, SRP \$40, 13.6%). A discreet application of wood sets off moderately high-toned red berry fruit aromas that slide gracefully into middle weight flavors that offer good punch and detail if not quite the volume while delivering reasonably good persistence on the dusty and slightly clipped finish. Like the foregoing wines, there is enough dryness to warrant mentioning if not so much as to render the finish unpleasant. 87/2020+

2014 Pinot Noir – Z’ivo Vineyard: (Eola-Amity Hills, single vineyard, 100 cases, 40% whole cluster, SRP \$40, 13.6%). There is good freshness to the pretty floral and spice infused red pinot fruit-scented nose. The intense and well-delineated middle weight flavors possess a lovely sense of underlying tension before concluding in a dusty finish that flirts with dryness but stops just short of it. There is however, somewhat curiously given the reasonable level of reported alcohol, a touch of warmth. 88/2021+

Penner-Ash Wine Cellars (Newberg, OR)

2015 Pinot Noir – Estate Vineyard	red	89
2015 Pinot Noir – Pas de Nom	red	90
2015 Pinot Noir – Shea Vineyard	red	90
2015 Pinot Noir – Willamette Valley	red	88
2015 Pinot Noir – Zena Crown Vineyard	red	88

One of the first women winemakers in Oregon, Lynn Penner-Ash began her career in the Willamette Valley with Rex Hill Vineyards. In 2001 she, along with her husband Ron began focusing full time on her new venture completing the winery in 2005. With a portfolio spanning the 7 major AVAs of the Willamette Valley, including their own estate vineyard in Yamhill-Carlton, Penner-Ash sources fruit from Zena Crown in Eola-Amity Hills, McMinnville’s Hyland Vineyard and the neighboring Shea Vineyard in Yamhill-Carlton. For further information, contact 503.554.5545 or visit: www.pennerash.com

2015 Pinot Noir – Willamette Valley: (9,100 cases, SRP \$40, 14.3%). A ripe and fresh nose speaks mainly of poached plum and soft briar nuances where the latter can also be found on the delicious, fleshy and generously proportioned flavors that are blessed with good concentration before concluding in a dusty, firm and youthfully austere finale. The moderately robust bitter cherry-inflected finish will need at least a few years to better harmonize and develop more depth. 88/2022+

2015 Pinot Noir – Estate Vineyard: (Yamhill-Carlton, 1,000 cases, SRP \$65, 14.1%). Pretty aromas of both red and dark cherry are liberally laced with spice and tea nuances. There is good detail but also solid delineation to the medium-bodied flavors that possess plenty of punch on the moderately firm and structured finale. This is also definitely robust and powerful and while it won’t win any awards for refinement, it certainly doesn’t lack for character. 89/2023+

2015 Pinot Noir – Pas de Nom: (Willamette Valley, 350 cases, SRP \$125, 14.3%). This is almost a hypothetical blend of both the Willamette and Estate with its layered array of various dark berries, plum, anise and sandalwood wisps. The wonderfully textured medium weight flavors possess a sleek mid-palate mouth feel while displaying better depth on the linear and focused finish where a touch of youthful asperity appears. The asperity may age out and my score offers the benefit of the doubt that it will. 90/2023+

2015 Pinot Noir – Shea Vineyard: (Yamhill-Carlton, 430 cases, SRP \$65, 13.7%). There is a trace of menthol to the cherry cola, briar, spice and Asian-style tea suffused nose. The rich, round and generous middle weight plus flavors possess a relatively supple mid-palate before terminating in a dusty, firm and solidly persistent finish that also displays a touch of asperity. This will need a few years to develop better depth and it is perhaps a bit less robust than the typical example of Shea but neither is it a shrinking violet. 90/2024+

2015 Pinot Noir – Zena Crown Vineyard: (Eola-Amity Hills, 500 cases, SRP \$65, 14.5%). A very deeply pitched nose is composed primarily by notes of poached plum, black cherry, dark raspberry and a variety of spice wisps. There is good volume and energy to the velvety medium-bodied flavors that coat the palate with dry extract, which also helps to buffer the robust and firm tannic spine shaping the ever-so-mildly dry finish. I like the quality of the underlying material as well as the complexity but the balance isn’t quite ideal and I’m not sure that this is ever going to completely harmonize. 88/2024+

Rain Dance Vineyards (Newberg, OR)

2015 Pinot Noir – Estate	red	89
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Rain Dance Vineyards is a wine producer with an Oregon agricultural and hospitality legacy dating to 1859. Ken and Celia Austin founded the winery in 2009 with 2013 as their first vintage. 73 of their 100 acres are planted to vine with four estate vineyards. For more information call 503.538.0197 or visit: www.raindancevineyards.com

2015 Pinot Noir – Estate: (Chehalem Mountains, 125 cases, SRP \$40, 14.3%). A ripe, pure and fresh nose speaks of liqueur-like aromas of red and black cherry with background hints of plum, violet and spice. The succulent, round and utterly delicious middle weight flavors possess a beguiling texture along with solid depth and persistence on the dusty pit fruit-inflected finish where the only nit is a subtle trace of warmth. 89/2021+

Roco Winery (Newberg, OR)

2015	➔ Pinot Noir – Ancient Waters	red	92
2015	Pinot Noir – Gravel Road	red	88
2015	➔ Pinot Noir – Knudsen Vineyard	red	91
2015	Pinot Noir – Marsh Estate Vineyard	red	90
2015	➔ Pinot Noir – Private Stash No. 13	red	92
2015	Pinot Noir – The Stalker	red	89

In 1987, the same year Rollin Soles began to develop Argyle Winery, he purchased a property in the Chehalem Mountains. In 2001 this property would become Roco (pronounced rock-oh) where Soles is also the winemaker. All wines are bottled under screwcap. For more info call 503.538.7625 or visit: www.rocowinery.com

2015 Pinot Noir – Gravel Road: (Willamette Valley, 5,314 cases, SRP \$30, 14%). An attractively fresh and airy nose offers up notes of red pinot fruit that is laced with floral and spice hints. There is good vibrancy and detail to the succulent and pliant middle weight flavors that possess a sleek mouth feel thanks to the relatively fine-grained tannins, all wrapped in a clean and dry-in-the-best sense finale. Lovely and **this offers good value.** 88/2020+

2015 Pinot Noir – The Stalker: (Willamette Valley, 840 cases, SRP \$50, 14%). A notably ripe nose is composed mostly by notes of plum, dark cherry and raspberry along with spice, and in particular cinnamon, and lavender nuances. The delicious and generously proportioned medium-bodied flavors coat the palate with dry extract that also largely buffers the moderately firm tannic spine shaping the dusty and mildly austere finish that evidences noticeable warmth. This is certainly delicious and I like the density though the warmth is, somewhat curiously given the moderately reported alcohol level, conspicuous. Note that this could easily be enjoyed young. 89/2021+

2015 Pinot Noir – Knudsen Vineyards: (Dundee Hills, 144 cases, SRP \$65, 14.5%). A moderately deeply pitched nose features notes of both red and dark berries along with hints of briar, earth and a hint of plum. There is both good volume and verve to the delicious yet quite serious medium-bodied flavors that possess good mid-palate density before concluding in a medium-firm, dusty and youthfully austere finish. I like the underlying material as well as the balance and this should amply reward mid-term cellaring. 91/2023+

2015 Pinot Noir – Marsh Estate Vineyard: (Yamhill-Carlton, 432 cases, SRP \$50, 14.5%). Here the expressive nose features nicely fresh and spiced fruit that is mostly from the red side of the spectrum. There is once again good vibrancy to the nicely detailed flavors that are also quite sleek while delivering sneaky good length on the moderately complex, balanced and dusty finish that flashes a subtle but not imperceptible hint of acid tang. This too is going to require at least a few years of cellaring. 90/2021+

2015 Pinot Noir – Ancient Waters: (Yamhill-Carlton, 216 cases, SRP \$75, 14.5%). There is just enough reduction to push the relatively deeply pitched aromas of plum, dark berries and briar scents to the background though I doubt that it will last for long; with that said, if you can't wait to open a bottle then take it for a spin in a carafe first. There is excellent volume to the round and caressing medium weight flavors that possess solid mid-palate concentration with a lovely dollop of dry extract imparts a velvety texture to the firm, serious and markedly firm finish. This is a relatively robust and impressively persistent effort that is definitely going to need at least mid-term cellaring. 92/2023+

2015 Pinot Noir – Private Stash No. 13: (Chehalem Mountains, 240 cases, SRP \$95, 14.5%). A somber but pretty nose requires aggressive swirling to liberate the densely fruited nose of spice, rose petal and liqueur-like red cherry-scents nose. There is a slightly finer mouth feel to the seductively textured, rich and focused medium-bodied flavors that also brim with dry extract on the sappy, dusty and somewhat linear finish that is firm, youthfully austere and compact. Like the Ancient Waters cuvée, this is in definite need of bottle age as it's quite tightly wound today. 92/2025+

Van Duzer Vineyards (Dallas, OR)

2015	Pinot Noir – Willamette Valley	red	86
2014	Pinot Noir “Alchemy”	red	88
2014	Pinot Noir “Bieze Vineyard”	red	89
2014	Pinot Noir “Homestead Block”	red	88
2014	Pinot Noir “Westside Block”	red	87

Florent Merlier joined Van Duzer as the winemaker in 2010 and is a Frenchman from Burgundy with over 10 years of wine and viticulture experience. For further information, contact: 800.884.1927 or visit: www.vanduzer.com

2015 Pinot Noir – Willamette Valley: (bottled under screwcap, 7,602 cases, SRP \$32, 13.5%). A restrained but agreeably fresh nose combines notes of both red and dark pinot fruit with those of plum and a hint of briar. The supple, round and relatively easy-going flavors possess reasonably good verve before concluding in a dusty and mildly austere finish that isn't short but it is a bit clipped. Whether this will flesh out with a few years of bottle age isn't clear but I have my doubts. 86/2020+

2014 Pinot Noir “Alchemy”: (Willamette Valley, 91 cases, SRP \$75, 13.5%). A background application of wood easily allows the somber dark berry fruit, briar and earth scents to be appreciated. The flavor profile is similar to that of the Willamette Valley cuvée with its supple and round mouth feel that is a bit denser on the mid-palate while delivering better persistence and complexity on the dusty and once again, mildly austere finish. 88/2021+

2014 Pinot Noir “Bieze Vineyard”: (Eola-Amity Hills, 177 cases, SRP \$60, 13.5%). A higher-toned nose features aromas of essence of red cherry, raspberry and a pretty spice hint. There is good vibrancy to the nicely delineated middle weight flavors that offer good length on the dusty and compact finish. This moderately tightly wound effort is really quite pretty though it's a bit one-dimensional at present and I would advise holding it for at least a few years first in the hopes of adding depth. 89/2022+

2014 Pinot Noir “Homestead Block”: (Willamette Valley, 1,008 cases, SRP \$60, 13.5%). Here the ripe yet fresh nose blends notes of plum and dark currant with those of spice and briar. I like the mouth feel of the succulent and reasonably dense medium-bodied flavors that possess a seductive texture, all wrapped in a balanced and lingering finish that is almost sweet and it may not be to everyone's taste as I found it to be at the limit for me. Note further that this is borderline robust and as such is a wine will need a few years in the hopes that the tannins will resolve and that the sweetness will dissipate. 88/2021+

2014 Pinot Noir “Westside Block”: (Willamette Valley, 429 cases, SRP \$60, 13.5%). This is aromatically quite similar to the Homestead Block with perhaps just a touch more spiciness. There is once again a lovely sense of freshness to the round, plush and supple middle weight flavors that possess good volume and density though not much nuance on the slightly warm and flat finish that seems to lose focus as it sits on the palate. To be fair, there is nothing overtly amiss here but I found this rather awkward and lacking harmony. 87/now

Walnut City WineWorks (McMinnville, OR)

2014	Pinot Noir – Carlton Hill Vineyard	red	85
2014	Pinot Noir – La Cantera Vineyard	red	87
2014	Pinot Noir – Reserve	red	86

Walnut City WineWorks was created in 1999 by John Gilpin and John Davidson. They repurposed the original Willamette Valley Walnut Co. building, which was an old red edifice in the heart of historic McMinnville, into their winery. For more info call 828.260.6033 or visit: www.walnutcitywineworks.com

2014 Pinot Noir – Carlton Hill Vineyard: (Yamhill-Carlton, 124 cases, 13.6%). Hints of menthol, spice, tangerine and various red and dark berries introduce overtly supple, round, delicious and seductive flavors that culminate in a slightly drying bitter pit fruit finish that is short and clipped. As the description suggests, this is pretty awkward if not undrinkable. 85/now

2014 Pinot Noir – La Cantera Vineyard: (Chehalem Mountains, 110 cases, 13.5%). A restrained, cool, airy and pretty nose reflects notes of the essence of red cherry, raspberry and a whiff of rose petal. The sleek, round and attractively vibrant flavors possess a relatively sophisticated mid-palate mouth feel while exhibiting good detail on the better if not perfectly balanced finish as there are more subtle traces of bitterness and dryness here as well. 87/now

2014 Pinot Noir – Reserve: (Willamette Valley, 333 cases, 13.4%). There is a whiff of reduction but not so much as to completely mask the otherwise airy essence of pure red pinot fruit that evidences an interest hint of fresh tobacco. The succulent, round and generously proportioned medium-bodied flavors also culminate in drying and short finish that suggests that this would best be drunk young for its fruit. 86/now

En Plus – NEW ZEALAND

Prophet's Rock (Central Otago, NZ)

2015	➔➔ Pinot Noir – Cuvée aux Antipodes	red	91
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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 cuvaion 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).

2015 Pinot Noir – Cuvée aux Antipodes: (from vines in Bendigo planted in 2000, 293 cases, 13.5%). There is just enough reduction present to shave the top notes from the otherwise pretty aromas of plum, dark cherry and violet. There is a lovely mouth feel to the sleek, round and delicious middle weight flavors that are relatively tender on the mid-palate while then firming up noticeably on the attractively complex and persistent finish that does display a youthful hint of acid tang. This should reward a few years of keeping as it's presently fairly tightly wound. Good stuff and worth a look. 91/2023+

PROGRESS REPORT: Jayer, Méo and Rouget Dinner

1980 – 2001

In April 2017 I had the extraordinary privilege of moderating an incredible tasting/dinner entitled Henri Jayer & Associates under the auspices of the Hong Kong-based The Fine Wine Experience. Owners Mike Wu and Linden Willkie consistently put on professionally organized events and this was certainly no exception. It's always impressive when organizers are ready to replace problematic bottles with either replacement bottles or even extra examples which was the case for this event. Additional color and commentary was provided by Emmanuel Rouget's son Guillaume and by Jayer enthusiast Jim Finkel, who translated a book entitled "A Tribute to the Great Wines of Burgundy" by Jacky Rigaux as told by Henri Jayer (Editions de L'Armançon, 1997). Mr. Finkel's excellent translation was printed by Terre en Vues in 2009 and I commend it to your attention if you're interested in delving further into the life and work of one of the greatest Burgundians of the second half of the 20th century. More broadly, I have also written extensively on Domaines Jayer, Méo-Camuzet and Rouget in my book "The Pearl of the Côte" (www.BurghoundBooks.com, 2010).

Virtually everyone reading these words knows of Henri Jayer (1922 – 2006) as there are perhaps no more valuable wines in the world today as bottles sell for multiple thousands of dollars. But it wasn't always thus because as incredible as it sounds, Jayer was largely unknown beyond the confines of a few zealot collectors and the three-star restaurants of France even into the early 1990s. Jayer's life and work is far too broad to deal with in a short article but a few pertinent aspects are worth noting.

I should add that while I did not know Jayer well personally, I did get to know him reasonably well professionally speaking. I visited him several times over the years and he would willingly talk for hours even though he was well-known for not suffering fools or journalists (assuming that is not redundant) gladly. Even so he seemed to enjoy our visits and I think it was partially because I never asked to taste, I just asked questions...lots of them. Then, sometimes we would taste, and sometimes not. Whatever the reason or reasons for his forbearance, much of what I know about Burgundy of that era is attributable to Jayer.

Henri's father Eugène began farming vines in Vosne just after WWI and managed to accumulate a small holding of around 3 ha. Henri, born in 1922 and the youngest of three brothers, earned a degree in enology from the University of Dijon but was conscripted by the German's immediately thereafter in 1942. But he would soon choose a life on the run after opting not to return to Germany while on a sickness leave to France. He returned to Burgundy just after the end of WWII and leased vines belonging to the Noirot-Camuzet family. Jayer kept half the fruit and while he bottled some of the production (much of which was sold by Alexis Lichine), most of it was sold to *négociants* in bulk, a practice he would continue until 1976. At this time he began bottling most of the production under his own name from wines produced from his own vines as well as those he continued to farm on behalf of Jean Méo, who had inherited the Noirot-Camuzet vines, on a lease basis that would continue through the 1987 vintage.

With respect to Cros Parantoux, Jayer first acquired land there in 1951 from the Roblot family even though there were no vines as the vineyard had been abandoned after phylloxera. The land had to be cleared and it was using some 400 sticks of dynamite to which Jayer finally planted vines in 1953. Jayer would cobble together additional bits and pieces of the vineyard until his last acquisition from Robert Arnoux's sister in 1970. The holding under his own name now totaled exactly .715 ha out of a total of only 1.01 ha – Cros Parantoux is just not very big. In 1976 and 1977 the production from Cros Parantoux was subsumed under the Vosne *villages cuvée* but in 1978, it was, for the first time, bottled separately.

Enter stage left Jean-Nicolas Méo, who in 1988 wanted to become a *vigneron* in order to farm and commercialize his family's extensive holdings, part of which had returned after the lease expired with Jayer. His father wisely asked Henri to serve as an advisor to Jean-Nicolas for a 10 year period. Not surprisingly for a relationship where the most famous winemaker in Burgundy was advising a neophyte, Jayer's method's and philosophies ruled the day. But Jean-Nicolas Méo is a man of intellect and passion who, understandably enough, wanted to have his own say about his wines and Jayer's influence slowly waned though it never completely disappeared. Today I would describe the Méo wines as Jayer-influenced but they are certainly not imitations.

Enter stage right Jayer's nephew by marriage, Emmanuel Rouget (from Jayer's wife Marcel's side of the family), born 1958, who came to work with his uncle in 1976. The broad-shouldered yet shy Rouget would eventually found his own domaine in Flagey in the old Louis Gouroux cellars with vines taken over from Henri's brothers - Lucien in 1985 and part of George's in 1986. In contrast to Méo, the Rouget wines were much closer stylistically to those of Jayer though never exactly the same. I once asked Jayer why this was since he was so involved with them? He explained that "Emmanuel's cellars are not as deep and as cold as mine and he can't afford as much new wood as I can." No sugar coating there!

In other discussions with the old master, he would take the position that the process of *élevage* was more important to him than to many *vignerons*. I am perhaps taking a bit of license with such a broad brush generalization but the typical formula (if anything is typical in Burgundy!) for the quality of a red wine is that 80% of it derives from the quality of the fruit, 10% from the vinification and 10% from the *élevage*. While Mayer never broke it down for me in those kinds of percentages, he consistently argued that *élevage* was more important than it was given credit for. He was famous for stating that 80% of all red burgundies taste good in barrel but only 20% of them taste the same in bottle. He was against filtration absent a mistake during the *élevage* and liked high proportions of new wood, which generally meant 100%, if for no other reason than he could be certain that the barrels were clean and free of potential contaminants or off odors. He was also against treating or rinsing his barrels and racked the new wines directly into them straight from the *tonnelier*.

He was ahead of his time in being a fierce proponent of cleanliness in the cellar. He explained that in the context of his approach to making wine, all of this was a chain, from having clean fruit to vinify (he was one of the first to use anti-rot treatments beginning in 1980), to doing the *élevage* in clean barrels to bottling without filtration. In this vein, I once got into a discussion with him about burgundies and aging and in the course of the conversation he asked me a question that had never occurred to me to ask him: have you ever seen one of my wines that was prematurely browning, even from vintages like 1981, 1984 or 1986? And the simple answer, once I had a chance to reflect upon it, was no, remarkably enough I never seen one of his wines in such a state despite the fact that way too many wines from those vintages were advanced virtually upon the moment that they were released! Today yes, there are a few Mayer vintages that are now bricked through but aging naturally to that stage is not the same thing as prematurely losing color or worse, turning brown.

Mayer would partially retire after the 1995 harvest as he would cede all of his vines to Rouget save for a small .282 ha parcel of Cros Parantoux. Henri would farm these vines from 1996 until 2001, inclusive, and from them make a special *cuvée* of Cros Parantoux that he labeled as Réserve. Finally, in 2002, he hung up his *secateurs* and would cede these remaining vines to his nephew. Retirement didn't really agree very well with Mayer, or at least that was my sense of things. He was proud, whip smart, inquisitive and restless and was a man not well-suited to idleness. He would ultimately pass in 2006 to the chagrin and disappointment of everyone who loved his wines, not to mention an entire generation of Burgundians for whom he had been a symbol of pride and source of inspiration.

If I had to name two *vignerons* that were the most influential of their respective eras, I would nominate Georges Roumier for the first half of the 20th century and Henri Mayer for the second. Both men were responsible for crafting some of the finest burgundies that I have ever tasted and I can think of no greater compliment to their inherent genius.

Enjoy the retrospective and again, sincere thanks to the dynamic duo of Mike Wu and Linden Willkie as well as the incredibly competent team behind them at the Fine Wine Experience!

Domaines Henri Mayer, Méo-Camuzet and Emmanuel Rouget Dinner

2001	Rouget Vosne-Romanée "Cros Parantoux" 1er	red	93
1997	H. Mayer Vosne-Romanée "Cros Parantoux" 1er	red	92
1996	Rouget Vosne-Romanée "Les Beaumonts" 1er	red	93
1996	Méo-Camuzet Vosne-Romanée "Aux Brûlées" 1er (magnum)	red	NR
1996	Rouget Echézeaux Grand Cru	red	94
1996	Méo-Camuzet Richebourg Grand Cru	red	94
1995	Rouget Vosne-Romanée "Cros Parantoux" 1er	red	92
1993	H. Mayer Echézeaux Grand Cru	red	94
1993	H. Mayer Vosne-Romanée "Cros Parantoux" 1er	red	96
1993	Rouget Vosne-Romanée "Cros Parantoux" 1er	red	94
1991	Méo-Camuzet Nuits St. Georges "Aux Murgers" 1er	red	92
1990	Rouget Echézeaux Grand Cru	red	94
1990	H. Mayer Vosne-Romanée "Cros Parantoux" 1er	red	NR
1990	Méo-Camuzet Vosne-Romanée "Cros Parantoux" 1er	red	96
1990	Rouget Vosne-Romanée "Cros Parantoux" 1er	red	94
1986	H. Mayer Echézeaux Grand Cru	red	88
1985	H. Mayer Echézeaux Grand Cru (magnum)	red	95
1985	H. Mayer Nuits St. Georges "Les Murgers" 1er (magnum)	red	93
1985	H. Mayer Richebourg Grand Cru	red	94
1982	H. Mayer Echézeaux Grand Cru	red	87
1980	H. Mayer Nuits St. Georges "Les Murgers" 1er (magnum)	red	93

Domaine Emmanuel Rouget:

1996 Vosne-Romanée “Les Beaumonts”: I hadn't tried this in some years and time has been reasonably good to it. This most recent bottle did flash a hint of volatile acidity on the spicy nose where the mostly red berry fruit has now turned toward the secondary. There is better than average richness in the context of what is typical for the vintage to the well-delineated middle weight flavors that exhibit excellent minerality on the balanced, linear and focused finale. To my taste this is now basically ready though it should hold at this plateau for years. I would further observe that the VA is not intrusive though at the same time, it's not a plus. 93/now+

2001 Vosne-Romanée “Cros Parantoux”: This last crossed my path in 2009 and it has evolved beautifully with its highly complex, layered and distinctly spicy nose that has now gone largely secondary in character. The delicious, intense, minerally and cool middle weight flavors terminate in a precise, linear and beautifully well-balanced finish that offers excellent length. For my taste this has now arrived at its peak though it should be capable of holding here for at least another decade. In a word, excellent. 93/now+

1995 Vosne-Romanée “Cros Parantoux”: I hadn't checked in on this beauty since 2012 and it continues to evolve glacially though positively. A classic Vosne nose with plenty of still relatively youthful, earthy and wonderfully spicy pinot fruit is followed by deep, rich and seductive medium-bodied flavors that remain firmly structured but not hard and more importantly, not dry given the character of many '95s today. While this could be drunk now with pleasure, personally I will continue to cellar my bottles for another few years because my sense is that the '95 Cros has not completely peaked yet; that said though the wine is approachable with 30 minutes or so of air. Multiple, and largely consistent, notes save for one bottle that exhibited distinct lactic notes and was not especially interesting. At best: 92/2020+

1993 Vosne-Romanée “Cros Parantoux”: Deep ruby though there is now some lightening at the rim. An attractively complex nose of secondary fruit aromas, spice, earth and tea is followed by dense and impressively rich flavors that finish with a velvety mouth feel and outstanding persistence. This is very Vosne in character and for my taste has finally arrived at its peak as it is drinking perfectly now; indeed it should continue to do so for many years to come because while the nose and flavors are mature there is still lovely vibrancy. Multiple and consistent notes as my scores have varied between 93 and 94 points. At best: 94/now+

1990 Vosne-Romanée “Cros Parantoux”: I have tasted this wine many times over the years including twice in 2016 and 2017. Some bottles seem to have a sour milk/lactic and/or volatile acidity characters to them yet others are completely clean with spicy and overtly ripe aromas that are now largely secondary in character, including whiffs of *sous-bois*, while offering considerable distinction. The full-bodied, rich, indeed even opulent flavors are still vigorous and underpinned by firm tannins that are completely buried by the sap on the beautifully long finish. This has always been a very impressive wine that is now at its peak level of drinkability. Relatively consistent notes among those bottles that are clean that range from 93 to 94 points, while those that aren't tend to score in the 87 to 89 point range. At best: 94/now+

1996 Echézeaux: Like the '96 Beaux Monts (see above) there is a hint of volatile acidity to the exuberantly spicy and earthy aromas of both red and dark fruit, sandalwood and Asian-style tea that have also turned slightly toward the secondary. There is excellent punch and muscle to the beautifully precise, even chiseled, medium weight flavors that culminate in a dusty, focused and still ever-so-mildly austere and linear finish. While this could certainly be drunk now I would opt for holding it for another 3 to 5 years first and note that it should hold for another few decades. I have had reasonably consistent notes as my scores have varied between 92 and 94 though this most recent bottle is the first where I have noticed any VA. At best: 94/2021+

1990 Echézeaux: I have had the pleasure of having this many times over the years though the last time was in 2008. This most recent bottle did display a whiff of volatile acidity along with abundantly spiced aromas of secondary fruit that has now gone largely if not completely tertiary. I very much like the texture of the wonderfully rich medium-bodied flavors that possess an unusually refined mouth feel in the context of what is typical for the vintage, all wrapped in a beautifully complex if slightly warm finish. In sum, I would describe this as very good if not truly brilliant. Mostly consistent notes where my scores have varied between 93 and 94 points though some bottles evidence quite a bit of gas and benefit considerably from being decanted. At best: 94/now+

Domaine Méo-Camuzet:

1996 Vosne-Romanée “Aux Brûlées”: (from magnum, which was unfortunately corked). I include instead a note taken in November, 2013 from a bottle tasted in Burgundy: An airy, spicy, lacy and still very fresh nose reveals moderately secondary development (though no tertiary notes) that adds to the sense of complexity. The linear and notably precise medium weight flavors display much better fruit/acid/tannin balance than do many '96s today while culminating in a clean, cool and vibrant finish. I like the solid sense of mid-palate concentration and as such, there is no “hole in the middle” the way some of the less concentrated '96s carry themselves. I should further note that while the acidity is bright and certainly present on the backend it stops just short of being clipped. A lovely if not truly brilliant effort that for my taste has all but arrived at its full maturity. It's worth mentioning that I have had this a number of times since it was released and twice in 2013 with largely consistent notes that have ranged from 91 to 92. At best: 92/now+

1991 Nuits St. Georges “Aux Murgers”: This is also a wine that I have had the opportunity to taste many times over the years as it was one that I collected. Still relatively deeply colored. An extremely expressive, indeed almost exuberant nose displays a full-on mix of wonderfully complex secondary aromas that include notes of leather, earth, spice and a wisp of *sous-bois*. The solidly rich, muscular and ever-so-slightly rustic flavors still display a deft touch of oak and fine length on the velvety finish. This is drinking perfectly now and there is no benefit to waiting further though it's clear that it will be capable of holding at this level for years to come. Note that another recent bottle displayed an off-putting hint of lactic acid and was disappointing. Yet another bottle from impeccable storage was beautifully fresh and while ready, there was none of the lactic aromas or even any *sous-bois*. Clearly there is ample bottle variation even from perfect storage and as such my scores have ranged from 88 to 92. At best: 92/now

1990 Vosne-Romanée “Cros Parantoux”: This had not come my way since the big Cros Parantoux tasting held in 2003 and based on this most recent bottle, it's clear that the two bottles opened at that tasting were not representative. While there is a trace of volatile acidity, it actually serves more to add lift to the restrained, cool and beautifully spicy aromas of secondary red currant aromas that exhibit a discreet whiff of *sous-bois*. I very much like the mouth feel of the intensely mineral-inflected and still muscular medium-bodied flavors that are at once rich, powerful and seductive, all wrapped in a sappy and well-balanced finale that delivers superb length. This is most impressive and though it has reached its peak, it should continue to drink well for years. At best: 96/now+

1996 Richebourg: There is an interesting menthol character to the still agreeably fresh and bright aromas of perfumed and high-toned red and blue pinot fruit that display only the barest traces of secondary development along with wet stone, spice, earth and leather hints. The palate impression is really quite supple yet the hallmark tension and precision typical of the '96 vintage is very much present and not surprisingly the mineral character is quite prominent. The cool, clean and still moderately firm finish is especially intense and persistent with impeccable balance save for a hint of warmth. Overall, this offers good power in a refined and elegant package that is consistent with the Méo style. In terms of maturity, while this is approaching its majority and could certainly be enjoyed now I would advise a few more years of patience. Mostly consistent notes as I have tasted this many times over the years. 94/2021+

Domaine Henri Jayer:

1980 Nuits St. Georges “Les Meurgers”: (from magnum format). I hadn't tasted this since 2003 yet it has barely changed as my note from that bottle matched almost exactly my note for this most recent example though that unexpected coincidence is almost certainly due to this being in magnum. A gorgeously perfumed nose of striking complexity and such beautiful aromatic breadth that it was hard to believe this was from Nuits and not Vosne. The still attractively vibrant middle weight flavors however reveal a touch of Nuits rusticity but also fine delineation and muscle with outstanding richness and a touch of structure on the impressively long finish where the only nit is a hint of warmth. Many 1980s in 750 ml are tiring today but this wine in magnum should continue to drink well for many years to come. 93/now+

1985 Nuits St. Georges “Les Meurgers”: (from magnum format). There is excellent complexity to the spicy aromas of earth, leather and moderate amounts of *sous-bois*. The attractively textured, rich and solidly concentrated medium weight flavors exude a subtle minerality on the impressively long finish that flashes hints of rusticity and warmth. This is fully mature, even in the large format bottling, yet it remains both powerful and vibrant and as such, is a wine that should continue to drink well for at least another decade. 93/now+

1997 Vosne-Romanée “Cros Parantoux”: (labeled as “Réserve”). After a very poor bottle in the big Cros Parantoux tasting held in 2003, another bottle tasted in 2007 was much better if not truly great, rating 90 points. The best of them was this offering where the nose now has gone full-on secondary (though with no *sous-bois*) with notes of spice, Asian-style tea, earth and a dried floral hint. The sleek, delicious and still vibrant middle weight flavors exhibit plenty of minerality on the sappy and still moderately robust and tannic finale. Remarkably, this is one of the few 1997s today that still needs patience and while it could easily be enjoyed now, if you wish to see it at its peak, at least a few additional years of cellaring will be required. At best: 92/2022+

1993 Vosne-Romanée “Cros Parantoux”: I hadn't tasted this since 2010 and time has largely been of no consequence for this wine as it continues to drink so youthfully. There is a trace of volatile acidity to the spicy and wonderfully complex aromas that have now gone entirely secondary (though with no *sous-bois*). Compared to the '93 Rouget Cros (see herein), the concentrated and beautifully vibrant medium weight flavors possess both more richness and mid-palate density while delivering terrific power and equally good complexity on the beautifully long and seductively textured finish. This most recent example isn't technically perfect but 'wow', is it impressive. I would further observe that this is drinking as well now as it's going to but with that said, it should hold effortlessly for years to come. I have had the pleasure to trying this many times over the years and I have never had a poor bottle. 96/now+

1990 Vosne-Romanée “Cros Parantoux”: The bottle in the tasting was ever-so-mildly corked and thus not rated. However, for readers' benefit, I am including a note from an example tasted in 2010: This is a wine that I have had the pleasure of trying many times over the years as it's one that I owned. Still ruby to the edge. An absolutely killer nose of stunning complexity, ripeness yet beautiful purity is followed by exotically spicy, opulent, dense and lavishly rich flavors that possess real breed and unmistakable class. This is still youthful if no longer young with a finish that is undeniably of *grand cru* quality while epitomizing that wonderful quality of power without weight that the finest burgundies all possess. While this can certainly be approached now with pleasure, it has only just arrived at its apogee and as such, it should hold at this superlative level for years, perhaps even decades. Multiple, and consistent, notes save obviously for the most recent bottle. 96/now+

1993 Echézeaux: An expressive, elegant and wonderfully layered nose of spice, fully mature fruit and even a whiff of *sous-bois* complements the detailed and attractively rich flavors that possess equally good depth and stunning length. There is superb richness to the highly seductive medium-bodied flavors that exude a subtle minerality and good power on the sappy and mouth coating finish that delivers outstanding length. I have had very consistent notes over the years. This beauty should continue to drink well for many years to come though there is no longer any reason to hold it further as it has arrived at its peak. As an aside, another bottle was drunk in 2012 side by side with the Jayer-Gilles '93 Echézeaux and it was fascinating to compare the power and richness of the Jayer-Gilles with the more refined and lighter-styled Jayer. 94/now+

1986 Echézeaux: I hadn't tried this since May 2006 and like many '86s, time isn't being especially kind. Moderate bricking. There is a whiff of funk to the *sous-bois*, spice, Asian tea and earth-scented nose. On the plus side there is reasonably good concentration in the context of the vintage to the sappy and attractively textured flavors that culminate in a mildly warm and edgy finish that offers acceptable depth and length. The 2006 example was a bit more harmonious than this more recent bottle but in truth, neither was particularly distinguished, even for what was a very challenging vintage for the reds. 88/now

1985 Echézeaux: While I had this wine many times in the 1990s and early 2000s, it had not come my way in 750 ml since 2005 and never before in magnum. While my experiences in 750 were mixed, mainly because of some tired bottles, as one would reasonably expect from magnum format there is still reasonably good freshness to the wonderfully complex mix of Asian-style tea, spice, sandalwood, secondary fruit and abundant, but not dominant, *sous-bois* scents. Highly seductive, indeed velvety palate textures were practically Jayer's signature and it certainly applies to the medium-bodied flavors that somehow manage to be rich, round and caressing while maintaining good focus and delineation on the strikingly complex and persistent finish where the only reproach is a very mild hint of warmth. This is a gorgeous Echézeaux that is drinking superbly well and a wine that should continue to do so in this format. 95/now+

1982 Echézeaux: I have had mixed luck with the Jayer '82s over the years with some bottles showing quite well in the context of what is typical for the vintage and others showing moderately funky aromas that appear to be rot-tinged and this most recent bottle was unfortunately one of them. Moderate bricking. A *sous-bois* dominated nose is funky and vegetal with a hint of barnyard. On the plus side the mid-palate texture of the middle weight flavors is appealing but the acceptably long finish is slightly dry and warm. The '82 Ech had not come my way since the early 1990s and thus I don't know if this bottle was representative. Either way, while certainly drinkable, it would be fair to say that it was not special. 87/now

1985 Richebourg: The '85 Jayer Richebourg is a wine that I have had the remarkable good fortune to have tried multiple times thanks to a very generous friend that had acquired quite a stash of it upon release. I have also had very few substandard bottles though to be sure there have been a few that were excellent if not truly brilliant. The bottle in this tasting was among those that I would describe as excellent but not brilliant as it didn't quite have the aromatic breadth that the very best examples reveal and I rated it 94. However, when this wine is 'on', as was the case with a bottle tasted in 2008, it's genuinely magnificent with a heady and wonderfully perfumed nose of Asian spice elements, hoisin, tea, rose petal and *sous-bois*. There is still terrific vibrancy to the highly seductive and velvet-textured big-bodied flavors that possess first-rate density and the hallmark minerality and power of a great Richebourg before culminating in a gorgeously persistent finish that delivers almost unbelievable depth. Between the hauntingly elegant nose and unrivaled texture, one is reminded of the twin genius that was Jayer and is Richebourg. I would further note that while this is fully mature, there is no reason that it shouldn't continue to drink well for years to come, which by the way is something that relatively few '85s can aspire to today. At best: 97/now

In the Next Issue

The 2016 Côte d'Or Whites with more wines from 2015

More Current Release California and Oregon Pinot Noir – Mostly 2015 (with some 14's and 13's)

More Current Release Champagne, Côte d'Or Reds and Beaujolais

Progress Report: Extensive Dujac Verticals from Clos de la Roche and Clos St. Denis
