

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 Côteaux). 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+