

2022 Volnay "Robardelle": (from a .36 ha holding; 2021 was the first vintage). A highly expressive nose exhibits notes of red and dark pinot fruit along with floral and menthol top notes. Here too the mouthfeel is generous yet nicely sleek with a subtle minerality adding lift to the delicious and sneaky long finale that is shaped by fine-grained tannins. This is a Robardelle of finesse. (90-92)/2029+

2022 Volnay "Les Brouillards": (from a 1.10 ha holding). A discreet dollop of wood easily allows the spicy aromas of violet and various red berries to be appreciated. The super-sleek, refined and intensely mineral-driven flavors conclude in a chiseled, lightly austere and chalky finish. This firm effort is impeccably well-balanced and altogether lovely. (91-93)/2032+

2022 Volnay "Les Santenots": (from a .40 ha holding in Santenots du Milieu). This is also quite ripe yet not flat with its nose of menthol, red berry liqueur and warm earth. The suave, delicious and seductively textured flavors are not especially dense but they do offer reasonably good depth and persistence on the firm but not particularly austere finale. (89-92)/2030+

2022 Pommard "Les Combes Dessus": A fresh and airy nose speaks of mostly just crushed red berries leavened with soft spice and floral wisps. Once again there is a lovely texture to the vibrant, delicious and succulent medium-bodied flavors that terminate in a lightly austere finale that is supported by moderately firm tannins and bright acidity. (89-92)/2030+

2022 Pommard "Les Rugiens Hauts": (from a .22 ha holding). An exuberantly floral-suffused nose blends notes of red and dark berries with those of spice and a whiff of wet stone. There is better density and verve to the beautifully textured and overtly mineral-driven larger-bodied flavors that deliver superb length on the precise, youthfully austere and balanced finale. As with all quality versions of Rugiens, this will need at least some cellaring and 10 to 12 years would be ideal. (91-94)/2032+

2022 Chambolle-Musigny: (from Les Condemennes, Creux Baissants and Les Fremiers). Ripe and wonderfully fresh aromas display an airy quality to the black cherry liqueur, rose petal and jasmine tea. The super-sleek and very well-delineated middleweight flavors exude a subtle minerality on the chalky and lingering finish where a touch of warmth slowly emerges. (89-91)/2028+

2022 Chambolle-Musigny "Feusselottes": (from Feusselottes proper). An ultra-fresh and beautifully elegant nose combines notes of the cool essence of red cherry, anise and a whiff of exotic tea. The detailed and more obviously mineral-driven medium weight flavors possess a gorgeously refined mouthfeel thanks to the incredibly fine-grained tannins supporting the youthfully austere finale. A classic Feusselottes of grace and lace. (91-94)/2032+

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

2022	➔ Beaune "Boucherottes" 1er	red	92
2022	➔ Chambolle-Musigny	red	(89-91)
2022	Clos de Vougeot Grand Cru	red	94
2022	Echézeaux Grand Cru	red	(93-95)
2022	Pommard "Les Arvelets" 1er	red	(89-92)
2022	➔ Pommard "Les Chanlins" 1er	red	93
2022	Pommard "Les Pézerolles" 1er	red	(90-92)
2022	Richebourg Grand Cru	red	(94-96)
2022	➔ Savigny-lès-Beaune "Clos des Guettes" 1er	red	92
2022	➔ Vosne-Romanée "Les Chalandins"	red	89
2022	➔ Vosne-Romanée "Maizières"	red	90
2022	➔ Vosne-Romanée "Aux Réas"	red	91

Mathias Parent, who with his sister Caroline, directs this 16 ha domaine and makes the wine for the three family labels of Anne-Françoise Gros reviewed herein, plus those of François Parent, and his own eponymous operation of Mathias Parent. I met this year with Caroline and she described the 2022 growing season as "one that had a clement growing season with no hail or frost or much disease pressure either, so I suppose you could say it was easy to manage. We picked from the 29th of August to the 17th of September as our vines in the Hautes Côtes always ripen much later than those in the Côte. Yields were generally good if somewhat variable but most wines came in between 35 and 40 hl/ha with solid potential alcohols that ranged from 13 to 13.5%. We used varying amounts of whole clusters, which is to say up to 70% for the grand crus and between 30 to 50% for the rest. We then racked into barrels of which around one-third were new. As to the wines, we're really quite happy with them because

while they're certainly ripe and don't have especially high acid levels, they drink like they're neither! Serious, blind it would be difficult to identify the wines as having come from one of the hottest and driest vintages on record." I was impressed by the quality I found here and the Gros 2022s are very much recommended. (Great Lakes Wine & Spirits, www.glwas.com, MI, Vin Sauvage, www.vinsauvage.com, NV, Premier Beverage Co., www.breakthrubev.com/Florida, FL, Advintage Distributing, www.advintagedistributing.com, SC, 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).

2022 Chambolle-Musigny: (from 4 separate *lieux-dits* that include Derrière le Four, Les Athets, Fremières and Pas de Chat). Pretty red and dark berry aromas are attractively laced with spice and floral nuances, especially violet. There is fine mid-palate density to the lightly stony and agreeably textured middleweight flavors that conclude in a dusty, youthfully austere, precise and well-balanced finale. Some patience advised. (89-91)/2029+

2022 Vosne-Romanée "Les Chalandins": (from a .28 ha parcel on the Flagey side of the vineyard). There is an appealing spiciness to the fresh aromas of various dark cherry and poached plum. There is excellent volume to the caressing but quite punchy medium weight flavors that conclude in a seductive finale where a touch of rusticity slowly emerges. This is a fine Vosne *villages* from the lower part of the slope. 89/2029+

2022 Vosne-Romanée "Maizières": This is also aromatically quite spicy though here the fruit derives more from the red side of the spectrum along with pretty floral nuances. The delicious bigger-bodied flavors are finer though not denser on the moderately austere, long and solidly powerful finish. This is excellent and especially so for its level. 90/2030+

2022 Vosne-Romanée "Aux Réas": A discreet though not imperceptible dollop of wood can be found on the more floral-infused aromas of various red berries, exotic tea and hoisin. The super-sleek medium-bodied flavors possess ample minerality and a taut muscularity while delivering impressive length on the moderately austere, compact and impressively long finale. This is an outstanding Vosne *villages* that is built-to-age; besides Aux Réas always needs time in bottle and this one will be no exception. 91/2032+

2022 Savigny-lès-Beaune "Clos des Guettes": A cooler and distinctly earthy nose reticently offers up its aromas of red and dark currant along with a hint of the *sauvage*. There is once again excellent volume and punch to the solidly concentrated medium weight flavors that seem to be built on a base of minerality, all wrapped in a moderately austere finale that displays very fine depth and persistence. This is also going to need at least some patience as it is quite tightly wound at present. 92/2032+

2022 Beaune "Boucherottes": Once again there is an appealing air quality to the pretty blend of mostly red and dark cherry scents that exude a subtle earthiness. The sleek, refined and more generously proportioned, if less concentrated, flavors possess a beguiling texture while retaining good delineation on the youthfully austere, complex and balanced finale. While this should be capable of rewarding up to a decade of keeping, it should be approachable after only 4 to 5 years of keeping. 92/2030+

2022 Pommard "Les Pézerolles": Soft wood sets off a spicy array of plum, black cherry and a hint of humus. There is both good richness and vibrancy to the beautiful texture, caressing and sleek flavors that exude a subtle bead of minerality on the moderately compact, persistent and balanced finale. This needs better depth so a few years of keeping are advised and up to a decade should be better. (90-92)/2030+

2022 Pommard "Les Arvelets": A cooler and more floral-suffused nose displays hints of mineral reduction and pretty essence of red berry fruit aromas. The racy, intense and overtly stony middleweight flavors conclude in a youthfully austere and somewhat short finish that is quite firm. I suspect that the shortness is only a phase that will pass with time in bottle. (89-92)/2032+

2022 Pommard "Les Chanlins": Moderate wood sets off liqueur-like aromas of dark cherry, humus and pretty spice wisps. Here is excellent volume to the sleek, delicious and impressively intense medium-bodied flavors that flash an almost pungent minerality on the dusty, youthfully austere and strikingly long finale. This is terrific though note well that's unapologetically built-to-age and a wine that going to need at least some. 93/2034+

2022 Clos de Vougeot: (from a blend of two-thirds Musigny and one-third Garenne). A more subtle application of wood can be found on the ripe aromas of various dark berries that display a floral top note. The rich, concentrated and powerful broad-shouldered palate soaking flavors display a less evident mineral streak on the moderately austere, serious and equally built-to-age finale. This is excellent and while it does need better depth, that is all but certain to occur. 94/2034+

2022 Echézeaux: (traditionally this has been entirely from a parcel in Champs Traversin but in 2022 it is a blend of that plus a parcel in Loächausses; however in 2023, it will be exclusively from Loächausses due to the division of certain vineyards from Gros Frère et Soeur). Here too there is enough wood surrounding the exceptionally floral and exuberantly spicy nose that displays a mix of various ripe dark berries, plum, exotic tea and a whiff of soy. The rich, vibrant and velvet-textured larger-scaled flavors coat the palate with sappy dry extract that also helps to buffer the firm, youthfully austere and impressively long finale. This also needs better depth but here too that would appear to be a matter of patience. (93-95)/2034+

2022 Richebourg: (the vines have been replanted 3 times and they are now 15+, 25+ and 70+ years of age). This is aromatically similar to the Echézeaux but with even more floral and spice elements. The exceptionally rich, concentrated and markedly powerful big-bodied flavors possess impressive size, weight and muscle on the hugely long, stony and delineated finish. This is terrific and a Riche of class and refinement though no lack of power. (94-96)/2037+

Domaine Antonin Guyon (Savigny-lès-Beaune)

2022	➔ Aloxe-Corton "Les Fournières" 1er	red	(91-93)
2022	➔ Aloxe-Corton "Les Vercots" 1er	red	(91-93)
2022	Bourgogne-Hautes Côtes de Nuits	red	86
2022	➔ Chambolle-Musigny "Clos du Village"	red	(89-91)
2022	➔ Chambolle-Musigny "Les Cras"	red	(90-92)
2022	Charmes-Chambertin Grand Cru	red	92
2022	Chorey-lès-Beaune "Les Champs Longs"	red	87
2022	Corton-Bressandes Grand Cru	red	93
2022	Corton-Clos du Roy Grand Cru	red	93
2022	Gevrey-Chambertin "Carougeot"	red	(88-91)
2022	➔ Gevrey-Chambertin "La Justice"	red	(89-91)
2022	➔ Pernand-Vergelesses "Les Vergelesses" 1er	red	(90-93)
2022	Savigny-lès-Beaune "Les Goudelettes"	red	88
2022	Volnay "Clos des Chênes" 1er	red	(90-92)

This large 48 ha domaine is directed by Dominique Guyon and his *maître de chai* Vincent Nicot. The domaine is justifiably proud of being certified organic and not surprisingly, they believe that this is giving them better quality fruit. As to the 2022 vintage M. Nicot noted that "we started picking on the 31st of August and brought in ripe, clean and relatively abundant fruit that ranged between 35 and 40 hl/ha for the grand crus, both red and white, and in the 45 hl/ha range for the *villages* and 1ers in red and between 48 to 50 hl/ha for the other whites. Potential alcohols were perfect at between 13 to 13.5% and we used between 15 and 30% whole clusters for most wines. We also reduced, again, the amount of new wood for the *élevage* as we find that riper vintages seem to need less. Overall, the 2022s are beautiful wines with superb transparency, balance and drinkability, all of which is surprising given how hot and warm the growing season was." As the scores and commentaries make clear, I was impressed by the quality that I found here and given that in many markets the Guyon wines sell for reasonable prices, they are well-worth checking out. 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. Also, the Beaune "Chaumes Gaufrion" was not presented. Lastly, all of the wines with the exception of the Hautes Côtes (Diam) are bottled under natural cork. (Down to Earth Wines, <https://downtoearthwines.net>, USA; Berry Brothers & Rudd, www.bbr.com, Fields, Morris & Verdin, www.fmvwines.com, Raeburn Fine Wines, www.raeburnfinewines.com, all UK; Wineinvein, <https://www.wineinvein.com>, Vinotheket, <https://vinotheket.dk>, both Denmark; BVBA Boutelegier, <https://www.boutelegier.be>, Belgium; Direct Domaine Distribution, <https://direct-domaines-distribution.com>, Berry Brothers & Rudd, www.bbr.co.jp, both Japan).

2022 Bourgogne-Hautes Côtes de Nuits: A touch of reduction pushes the fruit to the background so give this some air first. Otherwise, there is both good vibrancy and freshness to the succulent and energetic middleweight flavors that conclude in a clean, dry-in-the-best sense finish where a refreshing touch of bitter pit fruit character emerges. To enjoy young. 86/2025+

2022 Chorey-lès-Beaune "Les Champs Longs": Fresh and bright aromas include those of both red and dark currant and newly turned earth. The succulent, suave and seductively textured flavors contrast mildly with the slightly rustic but satisfying and refreshing finish. To enjoy on the younger side. 87/2026+

