

2023 Chambolle-Musigny “Combe d’Orveau”: (from the *villages* portion of the vineyard). A much more elegant and airy nose features notes of freshly crushed red berries, spice and a pretty floral top note. The delicious, generous and nicely vibrant middle weight flavors exude a subtle minerality on the sneaky long bitter pit fruit-inflected finale that is firm enough to repay mid-term keeping. (87-90)/2029+

2023 Vosne-Romanée “Les Barreaux”: A very Vosne-like nose features plenty of spice and exotic tea nuances on the darker fruit aromas where a suggestion of kirsch lurks in the background. The rich, suave and very generously proportioned medium-bodied flavors are at once seductive but punchy before terminating in a firm, serious and balanced finale where a touch of youthful austerity slowly emerges. This is a very good *villages* and worth checking out. (89-91)/2031+

2023 Echézeaux – Les Loächausses: (from a .94 ha holding). Moderate wood stops short of being invasive on the ripe and fresh aromas that include red currant, cherry, violet and a beautiful array of spice elements. The succulent, rich and once again generously proportioned medium weight flavors possess a seductive mouthfeel while exhibiting fine length on the dusty, firm and balanced finale that could use better depth so at least a few years of keeping are advised. (91-93)/2033+

2023 Clos de Vougeot – Le Grand Maupertui: (from a .93 ha parcel originally planted in 1904). A notably ripe nose is comprised by liqueur-like notes of poached plum, black cherry and humus-tinged earth. The rich and solidly concentrated, especially in the context of the vintage, medium-bodied flavors possess good power on balanced, firm and even more compact finale. This too needs better depth so plan on at least a few years of cellaring. (91-93)/2035+

2023 Grands Echézeaux: (from a .30 ha parcel; 2022 was the first vintage). Gros noted that this came in at 14.7% potential alcohol. Not surprisingly given the alcohol level, there is a mentholated component to the wonderfully spicy nose that offers more aromas from the red side of the fruit spectrum than the high maturity level would typically suggest. The succulent and rich flavors aren’t as concentrated as those of the Grand Maupertui but they just as powerful on the noticeably warm bitter pit fruit and oak-inflected finale that displays outstanding length. This is certainly impressive in its fashion though I can’t say that the style appeals to me. (90-93)/2035+

2023 Richebourg: (from a .6 ha parcel). This is the first wine in the range to be reduced and it’s enough to overshadow the fruit. By contrast, there is good verve and freshness to the nicely detailed if not especially dense medium weight flavors that exude an almost pungent minerality that adds a sense of lift to the markedly austere, compact and very much built-to-age finale that could also use better depth. This is clearly very backward and it’s always clearly quite classy. (92-94)/2035+

Domaine Michel Gros (Vosne-Romanée)

2023	Bourgogne Côte d’Or	red	(86-88)
2023	➔ Bourgogne Hautes Côtes de Nuits	red	(86-89)
2023	➔ Bourgogne Hautes Côtes de Nuits “Au Vallon”	red	(86-89)
2023	Bourgogne Hautes Côtes de Nuits “Fontaine Saint Martin”	red	(86-88)
2023	Chambolle-Musigny	red	(88-91)
2023	Clos de Vougeot – Le Grand Maupertuis Grand Cru	red	(90-93)
2023	Echézeaux “Les Loächausses” Grand Cru	red	(90-93)
2023	Gevrey-Chambertin “La Platière”	red	(87-90)
2023	Morey St. Denis “En la Rue de Vergy”	red	(87-89)
2023	Nuits St. Georges	red	(87-89)
2023	Nuits St. Georges “1er” 1er	red	(88-91)
2023	Nuits St. Georges “Les Chaliots”	red	(87-90)
2023	Richebourg Grand Cru	red	(91-93)
2023	Vosne-Romanée	red	(87-89)
2023	Vosne-Romanée “Aux Brûlées” 1er	red	(89-91)
2023	Vosne-Romanée “Clos des Réas” 1er	red	(89-92)

Michel Gros’ son Pierre is progressively taking over the domaine and briefly noted that 2023 “was moderately hot but not baking and not as dry as the 2022 growing season. As such, there was neither much hydric stress nor disease pressure in the vines save for a bit of oidium. It was clear early on that yields would be on the higher side and as a consequence we did drop some fruit. There was though a sort of mini-heat wave just before the harvest that caused maturities to spike. We chose to begin picking on the 12th of September and the fruit was clean though it was necessary to sort for underripe bunches. Potential alcohols averaged right at 13% with one wine that hit 13.5%. We had no trouble with the vinifications and overall, 2023 is a vintage of both quantity and quality. Stylistically, it reminds me quite a bit of our 2017s and as such, they should age well yet