

**Domaine Gros Frère et Soeur (Vosne-Romanée)**

2023	Bourgogne	red	(86-88)
2023	➔ Bourgogne Hautes Côtes de Nuits	red	(86-89)
2023	Clos de Vougeot Grand Cru	red	(91-93)
2023	Echézeaux Grand Cru	red	(90-93)
2023	Richebourg Grand Cru	red	(91-94)
2023	Vosne-Romanée	red	(88-91)
2023	Vosne-Romanée "Les Chaumes" 1er	red	(90-92)
2023	Vosne-Romanée "Clos Fontaine"	red	(88-91)
2022	Bourgogne Hautes Côtes de Nuits	red	86
2022	Clos de Vougeot Grand Cru	red	92
2022	Echézeaux Grand Cru	red	91
2022	Richebourg Grand Cru	red	93
2022	➔ Vosne-Romanée	red	89
2022	Vosne-Romanée "Les Chaumes" 1er	red	90
2022	Vosne-Romanée "Clos Fontaine"	red	88

As previously reported, Bernard Gros has ceded the day-to-day direction of the domaine to his son Vincent, who commented that the 2023 vintage was "not especially challenging as there wasn't much disease pressure and no hail or frost so it's hard to lose when you're dealt a growing season like that. Moreover, there were good yields everywhere so it's always easier to be rigorous. We picked between the 14<sup>th</sup> and the 27<sup>th</sup> of September and the fruit was both clean and ripe so only cursory sorting was necessary. Yields in both pinot and chardonnay came in between 45 and 48 hl/ha with potential alcohols that ranged from 13 to 14%. I did my usual vinification and had no issues with them finishing properly. As to the style of the '23s, they're tender and charming but not unduly soft or banal. Moreover, they offer good readability, meaning that the terroir characteristics are front and center, which is of course our goal. They should also have the attribute of being approachable young but there is sufficient underlying material such that they should be more than capable of repaying mid-term, if not necessarily long-term cellaring." I would repeat my comment from last year that Vincent decided to radically reduce the oak influence in his wines and it is definitely noticeable and, in my view, a welcome change. To be clear, the wood treatment is hardly invisible though it is certainly less prominent than it was when Bernard was making the wines. The 2022s, reviewed below, were bottled in April 2024. Lastly, just in case readers missed it, as of the 2022 vintage the Grands Echézeaux was lost to Domaine Anne Gros when Colette Gros (the 'soeur' in Frère et Soeur) divided up her estate. However, on the plus side, there is a new wine in the form of the Vosne *villages* Clos Fontaine from a .35 ha parcel. (Atherton Wine Imports, [www.awiwine.com](http://www.awiwine.com), CA and DC Flynt MW Selections, [www.dcflyntmw.com](http://www.dcflyntmw.com), LA, both USA; Fine + Rare Wines Ltd., [www.frw.co.uk](http://www.frw.co.uk), UK; L'Imperatrice Fine Wines, <https://imperatricewine.com.hk>, Hong Kong/Macau; Domaine Wine Cellars, [www.domaine.com.tw](http://www.domaine.com.tw), Taiwan).

**2023 Bourgogne:** Distinctly earthy and deeply pitched aromas of poached plum, red currant and a whiff of spice lead to round, supple and not especially dense flavors that possess good vibrancy that also suffuses the mildly rustic finale. This competent effort has just enough stuffing to repay 2 to 3 years of keeping. (86-88)/2026+

**2023 Bourgogne Hautes Côtes de Nuits:** A more elegant, even perfumed, nose features notes of the essence of red cherry, spice and less pronounced earth nuances. The lilting, refined and energetic middle weight flavors flash evident minerality on the chiseled, lingering and slightly more complex finish. Worth a look. (86-89)/2026+

**2023 Vosne-Romanée:** (from La Fontaine de Vosne, Au-Dessus de la Rivière and Aux Communes). A notably spicier nose offers up notes of red berries, exotic tea and a hint of floral influence. The generous, rich and caressing medium weight flavors possess a beguiling texture on the nicely persistent finale where a touch of warmth slowly emerges. This could use better depth so at least a few years of aging would be a good idea. (88-91)/2030+

**2023 Vosne-Romanée "Clos Fontaine":** (from a .35 ha holding; 2022 was the first vintage). A discreet application of wood sets off spicy aromas of both red and blue pinot fruit and slightly more prominent floral elements. Here too the middle weight flavors possess a lovely texture that is more precise if perhaps mildly less seductive, all wrapped in a solidly persistent finish that would also benefit from developing more complexity. (88-91)/2030+

**2023 Vosne-Romanée "Les Chaumes":** Here the expressive and pretty nose of elegant red cherry, raspberry and currant is even more floral in character. The supple and delicious, if again not especially dense, also possess a wonderfully seductive texture before culminating in a bitter pit fruit-inflected finish. This is a wine that could easily be enjoyed young but I would suggest allowing it at least a few years of keeping with the goal of developing better depth. (90-92)/2031+