

Tasting Notes Domaine A F Gros & Francois Parent, Cote d'Or. 2012 Vintage

Tasted November 2013, re tasted 26.02.14

Hautes Cotes de Nuits 2012 AFG ✓✓✓ Good fruit, elegant, cherries – keep 3-5 years? Finishes well, with good balance, fruit and tannin. Excellent. **Re Tasted** – bottled 1 week – showing good fruit, and further forward than previously tasted. **GOOD TO STOCK?**

Vosne Romanée Clos de la Fontaine 2012 AFG ✓✓✓ Elegant, sublime fruit, and very feminine, good balance showers the fruit and style of the vintage without losing structure. **GOOD TO STOCK?/See below**

Vosne Romanée aux Mazières 2012 AFG ✓✓✓ ½ More depth, as expected, but more tannins and backbone, rustic less finesse. 5-8 years

Vosne Romanée aux Reas AFG ✓✓✓ Superb welcoming fruit, velvety structure very long middle fruit, and purity of the vintage, tempered with the depth. **Retasted** – cuvee ready for bottling – showing all its potential, even more so!

Chambolle Musigny AFG ✓✓✓ More tannins than expected, ripe and full, a little dumb but really showed its potential when retasted so mark increased, this will produce a typical CM 5-8 years.

Morey St Denis FP ✓✓✓ ½ Quite chunky or “Cousteau” good middle fruit more black fruits than red, with hints of violets in the end palate. Well balanced though will take longer 8-10 years. **Retasted** – this has really come together and showing very well indeed from the pre bottling cuvee – increased the score as this is a winner!

Savigny les Beaune 1er Cru Les Guettes AFG ✓✓✓ Elegant fruit again, long middle, stylish, and with an excellent fresh finish – Re tasted from pre-bottling cuvee – the fruit dominating here tannins under the fruit, but will need 4-7 years to show potential.

Beaune 1er Cru Boucherottes AFG ✓✓✓ ½ Superb very welcoming and extrovert fruit, but retaining graceful balance, but has underlying power and depth 7-9 years.

Volnay 1er Cru Les Chenes FP ✓✓✓ ½ Bigger, closed, rather dumb at this stage, “4” square, and chunky tannins. Re-tasted- how well this has come on, softer on the nose, and layered fruit – complex, but still needs 8-10 years.

Pommard 1er Cru Pezerolles AFG ✓✓✓ ½ Stylish fruit here, velvety opulent structure, great depth, considering the difficulties of the vintage this is a winner, as finishes crisp and clean with great length. Re-tasted – just got better increased mark!

Echezeaux AFG ✓✓✓✓ This a glass full of complexity, fruit abounds, but with depth and structure combined with elegance. Showing the hallmarks of the vintage –purity (and acidity) of the 2008's but with the power of the 2010's! Re-tasted- this is getting more together and harmonious (still in barrel!)

Richebourg AFG ✓✓✓✓ Wonderful opulence here, layers of complexity and that persists for a long time in the palate. Builds, and builds! Retasted – just seems to get better (so it should at this price!) needs at least 10 years before considering to drink!

Also tasted –Vosne “aux reas” 2008, ✓✓✓ will give great enjoyment over the next 5-8 years, and ready now, pure pure Pinot of the highest order – consider **this to stock as mature?**