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Il Viaggio a Reims, by Gioachino Rossini; a collage by Valentino Monticello

## BURGUNDY 2004: THE VINTAGE OF TRACEY EMIN'S BED

After a round of en primeur tastings, Andrew Jefford wonders whether some wines will have any more purpose than the controversial exhibit

Additional notes by Margaret Rand, Michael Schuster and Neil Beckett

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Imagine the scene. The year is 2010; London the city; and the dry-mouthed individuals filing in to the former theater on Blackfriars under the shy June sunshine are this year's candidates for the Master of Wine exams. They tremblingly turn over their theory papers and scan the questions. And there, at the top of the sheet, is a deceptively simple one. "Août fait le moût," it reads. "Discuss."

Lively discussion requires several points of view, which is why the 2004 vintage in Burgundy will be such a godsend to those MW hopefuls. It's hardly difficult to find supporting evidence that "August makes the must" (Bordeaux 1982 and Burgundy 1990, to name two out of dozens). If ever there was a year to disprove the dictum, by contrast, it was this one.

Around 25 percent of the normal sunshine hours went missing in August 2004, while the region was doused with double its usual rainfall. It also hailed on the 3rd and the 24th of the month. If août really does *fait le moût*, the 2004 should be a mud-spattered, dropsical, knock-kneed shambles of a vintage. July, moreover, was not much better. If you'd been up to celebrate the joyous dawn of Bastille Day, you'd have needed *tricolore* scarf and gloves—it was just 39.2 F (4°C). July finished in substantial sunshine deficit, too, and with a vast surplus of rainwater, above all on the Côte de Beaune. It hailed on the 3rd, the 17th and the 23rd, ensuring that 2004 provided copious study opportunities for those with an interest in fungal diseases of the vine. May and June, by contrast, had been pleasant, bright, and warm. This fact, combined with the proactive fervor of the vine after the rigors of 2003, ensured that a huge crop was set. By the end of August, in other words, everything pointed to large quantities of catastrophically poor Burgundy sailing out into the world under the 2004 label.

But then came the Tristan chord. September was lovely—far drier than usual, rather sunnier than usual, and slightly warmer than usual. Only slightly warmer? Well, the north wind blew, but the growers were quite happy to sacrifice a bit of heat in return for the healthy dessication that accompanies *la bise*. Things picked up. There were smiles around the kitchen table. The good weather held. Ripening surged. Denis Bachelet was one among many growers who still had green Pinot Noir berries at the beginning of September, but the metamorphosis of veraison was then quickly completed. Frédéric Mugnier watched his Pinots acquire 3 degrees of potential alcohol during the two middle weeks of September. Astonishingly, his highest alcohol level in the dog-day 2003 vintage was 13.7% in Musigny, whereas in 2004 he found Pinot at 14% in the best parcels of the newly recuperated Clos de la Maréchale. Maybe the vintage wouldn't be so bad after all. Picking began toward the end of September and whipped along swiftly under laughing skies.

The new wines, made as renewed cloudbursts hammered on the grower's cellar roofs in October, weren't very lovely. "At first," said Bernard Hervet of Bouchard Père et Fils, "we were not confident or optimistic at all, but the more time has passed, the happier we are. I couldn't find the spinal cord of the vintage to

start with, but it gradually emerged as time passed and the wines changed." Once the long, languid malolactic fermentations were over, the wines began to make more sense. But they've needed long *élevage*; fewer wines than usual had been bottled by the time the London tastings took place in January 2006.

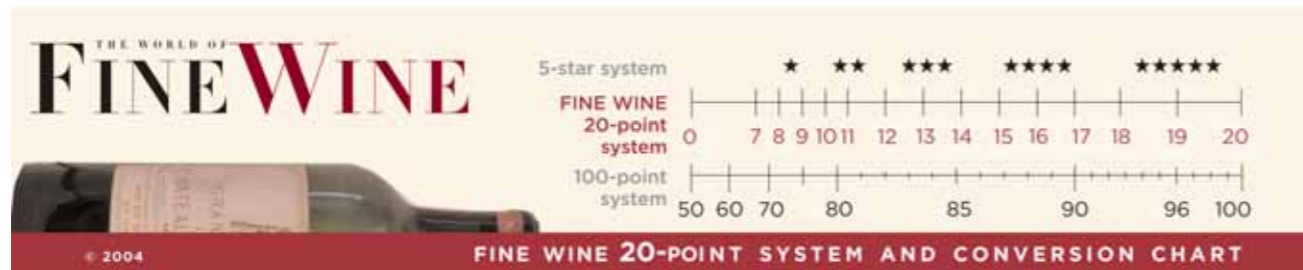
Some British merchants have talked the wines up, perhaps mindful of the fact that 2005 is reputed to be a mouthwatering prospect and no one wants to jeopardize their allocations. I found the growers more realistic. "I think 2004 has produced approachable but classic wines," said Benjamin Leroux of Comte Armand, one of the most enthusiastic. "And they'll age well, too. For me, it's 2000 plus. The 'plus' is that the wines are more structured. The essential thing was to reduce your yields."

"It is light, but it has everything," felt Nicolas Potel. "Nice balance. The maturity came with elegance." For Bernard Hervet of Bouchard, it's "not a great year, but it is a year of some good surprises. These aren't *vins de garde*, though they have lovely aromatic purity and very clear fruit." For Vincent Dancer (whose Beaune grapes were taken off in the distillery hearse because of hail damage) it's a "very Burgundian vintage, with balance and lots of fine fruit and elegance. All that it lacks is *matière* [substance]."

The consensus is that it is a better vintage for whites than for reds. This is true. The best whites are taut, fresh, and incisive, whereas even the best reds have a nervy, minor-key quality. Overall, though, I found the vintage heterogenous. Many of the wines, both red and white, have palate-scouring acidity; they lack the warm breath of fruit and teasing, sappy glycerol of good and great Burgundy. They are gothic and angular. I've rarely smelt so much redeurrant fruit in a vintage of reds, nor as much green apple in the whites. Oak easily obtrudes. The whites may be rarely unripe, but you can often sense their long march toward ripeness in a rather hard, forced, and confected style; they lack the easy, pert comeliness of a more comfortably ripe year. The reds are more often underripe—the worst of them with a herbaceous, Loire-like quality. Even the best, once finished, leave little physical trace or aromatic presence in the glass. These slender creatures will be bruised further by the bottling process. Yes, naturally many of them have striking intensity; it is easy to convey the impression of depth, intensity, and length in a high-acid year. But my pleasure gauge was barely stirring. "You have to kiss a lot of frogs," said a fellow taster, "to find your prince."

It is, in every sense, the shadow vintage to 2003. It's worth noting that, while 2003 produced many superb red village wines and some rather perplexing (as well as some very great) grands crus, in 2004 the village wines, both red and white, often struggled, many of them showing evident dilution, as well as halting ripeness. So, too, do the less well-favored premiers crus. The vineyard hierarchy is rarely as evident as it is in 2004.

Burgundophiles will like it, maybe even love it, just as they did 1996; they will enjoy searching out vineyard nuances amid the bony clatter of its piercing fruit, and outfacing its gargoyles stare. It is, though, liable to leave the unconverted in heathen darkness. Like Tracey Emin's bed, do we really need it?



Key: C = cask sample, where known

**CHABLIS**

**Dauvissat-Camus**

**Chablis Premier Cru La Forest**

**MR:** Closed, with a firm structure and ripe, stony fruit. Classic Chablis that will develop very well. **15**

**Chablis Premier Cru Vaillons**

**MR:** A tight, mineral wine that promises to be satisfying, with lovely ripe fruit and a long, balanced finish. **14**

**Chablis Grand Cru Le Clos**

**MR:** Smoky, flinty, tight, and closed, with great subtlety and complexity lurking underneath. Very long finish. **16**

**Domaine William Fèvre**

**Chablis Premier Cru Fourchaume Vignoble de Vaurorent C**

**AJ:** Fresh, leafy, spring-breeze scents, with precise, elegant flavors walking the classical Chablis tightrope stretched between ripeness and unripeness, between fruit and stone, between the sour and the sweet. Better length than most. **15.5**

**Chablis Premier Cru Mont de Milieu C**

**AJ:** There's an instant aromatic classicism here: pure, appley freshness. The bare, fingernail ripeness of 2004 suits Chablis, whose perennial appeal is based on shy ripening, in a way that it doesn't necessarily suit the Côte d'Or, where full ripeness constitutes the ideal. Sappy lemon flavors, quick and incisive, though with some slight obviousness of fruit. **15**

**Chablis Premier Cru Montée de Tonnerre**

**MR:** Creamy, mineral, beautifully balanced wine of great concentration and power and an enormously long, mineral finish. **17**

**Chablis Premier Cru Montmains**

**MR:** Stony and mineral, with a touch of smoke and creamy, fresh fruit. Very good, with a smoky finish. **15**

**Chablis Premier Cru Vaillons**

**MR:** A round, weighty wine with fruit that is almost peachy in its richness, lots of concentration and a long, long finish. **16**

**Chablis Grand Cru Bougros, Côte Bouguerots C**

**AJ:** Pretty vine-flower scents; taut, lean, lingering palate of typical '04 driving intensity; mineral purity with mealy substance at the end of the palate. **15.5**

**Chablis Grand Cru Les Clos C**

**AJ:** Some gold glints in this green wine, with slightly more obvious and forcefully fruity scents than the Preuses. Big, vivid flavors; lean and sinewy, yet ripe, with some fruited warmth; almost a mineral chewiness powering through the long finish. Impressive. **16.5**

**Chablis Grand Cru Preuses C**

**AJ:** Refined aromatic profile in which green fruits mingle with shy vine-flower and linden scents; well-shaped yet tenacious mouthful of sappy, edgy, tautly lemon fruit. Energetic, vivacious finish. **16**

**Chablis Grand Cru Valmur C**

**AJ:** Floral, sappy aromas, with a touch of violet: enticing. Intense and incisive, but slightly riper fruit spectrum than its peers (more greengage and less apple), and with better glycerol and mineral density, too. **16**

**Chablis Grand Cru Vaudésir**

**AJ:** Brisk, sherbety aromas; light, taut, sappy flavors, filled out by some of the cream and grain of *élevage*. **14.5**

**CÔTE DE NUITS**

**Domaine Robert Arnoux**

**Vosne-Romanée Les Hautes Maizières**

**MS:** Mid-purple; peppery nose; medium full, with quite a marked acidity and a light tannin; pure, crisply sweet red-cherry fruit, with Vosne scent and finesse and good length. Very good village quality. Drink 2010-16. **15.5**

**Vosne-Romanée Premier Cru Les Suchots**

**MS:** Mid-purple; very oaky nose; moderately rich middleweight, with a firm tannin and a marked acidity; quite long across the palate, but overall rather tough and chewy for the appellation. At present it is difficult to see the flesh for the bones—and difficult to predict its future—but it seems to need at least ten years. 2015-25? **16.5?**

**Romanée-St-Vivant**

**MR:** A lovely perfumed nose and a supple, spicy palate with a firm structure. Very promising indeed. **16.5**

**Domaine Denis Bachelet**

**Gevrey-Chambertin Vieilles Vignes C**

**MS:** Mid-purple; on the nose a dense combination of ripe fruit and oak cedar; abundantly fruity village wine with a noticeably moderate acidity for the vintage; rich for the level, with plenty of matter, scent, and length. Absolutely top village quality—better indeed than many 1ers crus. A regular star in Denis Bachelet's range, and it doesn't disappoint in this vintage. As always, this needs, and will reward, time. **15.5+**

**Gevrey-Chambertin Premier Cru Les Corbeaux C**

**MS:** Deep purple; dense nose of ripe fruit, minerals, and new oak; rich and juicy for the year, within a fine, firm tannin; ripe, fresh, elegant flavor, with a long, sweet aftertaste. Lovely Gevrey 1er cru. Will be very good. 2014-22. **16**

**Charmes-Chambertin Grand Cru C**

**MS:** Deep purple; dense, ripe, oak-tinged Pinot nose; rich, elegantly balanced, and densely fruity, with a lively acidity and nicely rounded tannins; long, ripe-flavored, generous, and complex mid-palate, with very good scented length. A most satisfyingly fleshy grand cru, if not right at the top of the tree. 2015-28. **17.5**

**Domaine Ghislaine Barthod**

**Chambolle-Musigny C**

**MS:** Pale purple; faintly peppery Pinot to smell; elegantly balanced lightweight, fresh and softly tannic; not particularly ripe or fat, but stylish, scented, with good length for its level. Very appealing. Now-2010. **15**

**Chambolle-Musigny Premier Cru Les Beaux Bruns C**

**AJ:** Slightly deeper color. The aromas show more late-summer fruit: some blackberry among the redcurrants. Structured and full, with some incipient warmth of fruit, though not particularly concentrated or glycerous, and marked by the edgy, light, nervy style of the vintage. **14.5**

**Chambolle-Musigny Premier Cru Les Baudes C**

**AJ:** Pale and light, with some herbaceous notes on the aroma. Light-textured, incisive, and thrusting. There is delicacy and grace, but the line of bone is visible under the sparse flesh. **13.5**

**Chambolle-Musigny Premier Cru Les Vérolles**

**MR:** Perfumed, savory cherry fruit; seductive, flavorsome, characterful. **17**

**Chambolle-Musigny Premier Cru Les Fuées**

**MR:** Supple and serious wine, with great depth, concentration, and finesse, as well as irresistible prettiness. **18**

**Chambolle-Musigny Premier Cru Les Cras**

**MS:** Pale purple; peppery, cool-climate Pinot nose; very elegantly balanced, fresh middleweight, with a very fine tannin; delicate, scented, mineral-backed ripe red-fruit flavors, long and classy across the palate, and with excellent aromatic persistence. Not big, but very Chambolle in style, with 1er cru complexity. 2010-18. **16+**

**Domaine Bertagna**

**Vougeot Premier Cru Clos de la Perrière Monopole C**

**MS:** Mid-purple; a "cool," faintly peppery Pinot nose; nicely balanced, fresh middleweight with a fairly firm but fine tannin; crisply sweet, savory, ripe cherry Pinot flavor; long, elegant, gently spicy, and with clear 1er cru class; lovely purity, and full of promise, but will need 4-6 years. 2010-20. **16**

**Clos St-Denis Grand Cru C**

**MS:** Coolly ripe Pinot nose; a rich middleweight, with a notable juiciness of fruit for the year; fine tannin and fresh acidity, but rich, round, and fleshy. Long, tasty, and complex, with a real grand cru generosity of scent and a markedly spicy persistence. Seductively ripe, especially in the context of the vintage. Lovely! 2014-25. **17.5**

**Bouchard Père et Fils**

**Nuits-St-Georges Premier Cru Clos de Argillières C**

**AJ:** Clear red. Sweet, fresh redcurrant scents; sharp, hard, elbowy flavor, with perfumed, sour-fruit finish. **14**

**Nuits-St-Georges Premier Cru Les Cailles C**

**AJ:** Pale, clear red. More sweet-fruited than the Argillières, with perfumed charm. Full, pungent, resonant flavors. Less fresh-fruit incision than the Argillières; more finishing roundness. Mid-length finish, bitter-cherry end. **15**

**Vosne-Romanée Premier Cru Les Suchots C**

**AJ:** Red-purple color. Sour black-cherry fruits mingled with riper raspberries. Vivid, lively, well-rounded flavors for the vintage; moderate concentration; light, brisk finish. **14.5**

**Chambertin-Clos de Bèze Grand Cru C**

**AJ:** The darkest wine of the range. Scents of unusual charm, with graceful fruits given a light vanillic lift. Elegant, fresh, well-constructed palate, with cherry/sloe fruit freshened by bitter edges; moderate substance; light yet firm tannins; some aromatic warmth and persistence. **16**

**Clos Vougeot Grand Cru C**

**AJ:** Clear garnet red. Aromas gently gathering force; some sweet meatiness behind the lively red fruit. Better amplitude and depth than the Corton, with licorice and spice complexities; mid-length with some tightening toward the finish. **15.5**

**Domaine Sylvain Cathiard**

**Vosne-Romanée C**

**AJ:** Dark colors. Fresh, enticing aromas: cherry, tobacco, some dry rose. Pungent, vivacious, almost chewy, with more cherry fruit. Impressive width and ripeness for the vintage, and one of the best village wines of the year. **15.5**

**Nuits-St-Georges Premier Cru Les Murgers C**

**AJ:** Slightly paler than the Vosne-Romanée, with different fruit tones: less cherry, more currant. Round, resonant, broad, and pungent flavors, with well-sustained fruit. **16**

**Vosne-Romanée Premier Cru Les Malconsorts C**

**AJ:** Bright, limpid red-black colors. Complex, creamy aromas, with resonant fruits: enticing and unusually complex for this stage of development. Round, smooth textures, with full, vigorous, clearly defined fruits, though all finishes very fresh, clean, and nervy. Outstanding architecture and balance, though without the ripe core and amply fleshed length of a great vintage. **17**

**Vosne-Romanée Premier Cru Aux Reignots**

**MS:** Mid-purple; sweetly seductive, oaky nose; fresh, elegantly balanced wine, with a fine-textured tannin; sweet, delicate fruit, long in the mouth, with a gentle minerality and spice and excellent length. Very good Vosne 1er cru. 2012-20. **16**

**Robert Chevillon**

**Nuits-St-Georges Vieilles Vignes C**

**AJ:** Pale and bright in color, with sweet, soft scents of more aromatic intricacy than for the Bourgogne. Elegant, soft, and gentle, yet ripe and intricate, too. Well-judged village wine in this rather difficult vintage for village wines. **14**

**Nuits-St-Georges Premier Cru Les Cailles C**

**AJ:** Mid-depth of clear red colors, with pretty woodland flowers and a little creamy richness, too. Milky, ripe, soft, and tender. No great architectural qualities, but will be tasty if bottled with great sensitivity. **15.5**

**Nuits-St-Georges Premier Cru Les St Georges C**

**AJ:** Deep red, with fresh, well-defined scents and flavors of sweet plum fruit

(but not the bitter edges so common this year). Vivid and full, though not as creamy and charming as Les Cailles. **15**

**Nuits-St-Georges Premier Cru Les Vaucrains C**

**AJ:** Deep red colors. The scents and flavors combine some of the pure fruit of Les St Georges with the sweet, creamy charm of Les Cailles. Texturally, though, this is the chunkiest of the set, with rich, resonant tannins. Vivid, ripe-fruited depths to finish. **16**

**Bruno Clair**

**Marsannay Les Vaudenelles C**

**AJ:** Dark colors. Coffee and currant scents, conveying an impression of freshness and ripeness. There's real fruit weight and presence in this village wine, in contrast to many of its peers. An energetic, stylish effort. **14.5**

**Vosne-Romanée Les Champs Perdrix C**

**AJ:** Dark red in color, with an aromatic profile dominated by spicy fruits. Vigorous and raspberry-like in flavor; elegant, vivid, and dancing, but not deep. (This high site was the last Clair vineyard to be picked.) **14**

**Gevrey-Chambertin Premier Cru Clos St-Jacques C**

**AJ:** Slightly lighter in color than some of Clair's others: deep garnet. Smooth, soft, and well-structured, without the ever-present acidity assuming too dominant a role; some warmth and fire to the long, pure finish. **15**

**Chambertin-Clos de Bèze Grand Cru C**

**AJ:** One of the darkest wines on show, with a warm, rounded, energetic blast of berry fruit. Forthright, direct, and military in its bearing, but ripe and well-muscled, with spiced plum fruits. Some slow fire toward the finish. Sturdy and durable. **16.5**

**Domaine Bruno Clavelier**

**Chambolle-Musigny Premier Cru**

**Combe d'Orveaux**

**MS:** Mid-purple; a nose of cool, peppery

Pinot; medium-full wine, with an attractive balance of ripe, fleshy fruit to freshly defining acidity; clear 1er cru complexity, subtly minerally, good mid-palate length and finish. 2009-20. **16.5**

**Vosne-Romanée Premier Cru Beaux-Monts**

**MS:** Mid-purple; peppery Pinot Noir to smell; fairly concentrated wine, with a vigorous acidity and gentle tannin; pure and vivid, with a clear old-vine depth to the fruit, and satisfying length; fatter (and more immediately appealing) than the Combe d'Orveaux, if less fine and complex. 2009-20. **16.5**

**Domaine Drouhin**

**Chambolle-Musigny Premier Cru Les Amoureuses C**

**AJ:** Very pale color. Nose shows some reduction; elegant, light cherry scents beneath. Not a serious or ambitious long-term wine, but it should provide pretty drinking before long, provided it is sensitively bottled. **13.5?**

**Grands Echézeaux Grand Cru C**

**AJ:** Pale, light color. Reduced scents. Elegant, fresh, choice flavors, yet it darts through the mouth like a kingfisher, very swiftly and very shyly: not quite the depth of a classic grand cru. Quick, peppery finish. **14.5?**

**Domaine Dujac**

**Morey-St-Denis C**

**AJ:** A reduced sample, making aromatic assessment difficult. On the palate, longer and riper than the other two village wines [Chambolle-Musigny and Gevrey-Chambertin], though still with the characteristic briskness and bite of the vintage. **15?**

**Domaine René Engel**

**Vosne-Romanée Premier Cru Les Brûlées C**

**AJ:** Very pale red. Light, fragrant scents of rose and tea leaf. On the palate, this is a very stealthy, poised, and elegant premier cru, with gossamer fruit. A daringly light-fingered approach in

Philippe Engel's final vintage that may leave some drinkers nonplussed. **15.5**

**Echézeaux Grand Cru C**

**AJ:** Even paler than the Brûlées: deep rosé. Teasing scents of strawberry, with light yet incisive flavors, tutu-clad, dancing on the tongue. Pretty wine, but much of its persistence comes from the acid balance rather than the fruit frame. Echézeaux cross-dressing as Musigny. **15**

**Grands Echézeaux Grand Cru C**

**MS:** Mid-purple; wonderfully pure, penetrating Pinot nose of game, red fruit, and mineral; rich, elegant, full-bodied red Burgundy, with a fresh acidity and very fine tannin—a beautiful balance; lovely fresh, but fully ripe fruit on the palate, spicy, complex, long, and refined; great purity, great scent, great persistence. Splendid long-term grand cru Burgundy. 2015-30. **18.5**

**Follin-Arbelet**

**Romanée-St-Vivant Grand Cru**

**MR:** A rich, ripe, and supple spicy wine. The alcohol seems just a touch high, but plenty of fruit and a good long finish. **15**

**Domaine Géantet-Pansiot**

**Gevrey-Chambertin Vieilles Vignes**

**MS:** Mid-purple; quite dense, ripe black-cherry nose; nicely balanced, concentrated middleweight, with fresh acidity and light tannin; rich in ripe fruit, with with a nice “fat” for 2004, a subtle oakiness, and good length. In contrast to Les Jeunes Rois, this is excellent village Gevrey. 2007-14. **15.5**

**Gevrey-Chambertin En Champs**

**MS:** Deepish purple; dense ripe black-cherry nose, with clear cedar and vanilla oak; finely tannic, rich middleweight, long and even at a classy village level; not the “fat” of the Vieilles Vignes, but more finesse. 2008-15. **15.5+**

**Gevrey-Chambertin Premier Cru Le Poissenot**

**MS:** Mid-purple; pure red-cherry Pinot

to smell; moderately concentrated and finely tannic, with a marked, slightly unripe acidity; a good length of pure Pinot flavor behind the acid piquancy, but a bit grim at present. Poissenots is one of the highest Gevrey 1ers crus, and real ripeness seems to have been a struggle here. 2012-20? **15.5/16?**

**Charmes-Chambertin Grand Cru**

**MR:** Very pure Pinot fruit, ripe and structured with a tannic edge. The palate is closed at the moment, but the omens are all good. **16.5**

**Domaine Henri Gouges**

**Nuits-St-Georges Premier Cru Clos des Porrets**

**MR:** Substantial tannins here, and a firm structure, but the tannins are ripe and quite supple. There's good acidity, and the fruit is nicely perfumed. Very long. **16**

**Domaine Jean Grivot**

**Nuits-St-Georges Premier Cru Les Pruliers C**

**AJ:** Red-black color. Complex and enticing scents, with some creamy warmth and spice. Vivid, mouthfilling, with more depth than most of its peers. Resonant fruit, though sparely fleshed. Ample, soft tannins and a long finish. **15**

**Nuits-St-Georges Premier Cru Les Boudots C**

**AJ:** Bright, glowing red in color. Herbaceous, kerosene note to the fruit, but balanced by some sweet creaminess. Deep, but less ripe than the Pruliers: a touch of peppery greenness in the fruit. Less concentrated, too. **14**

**Vosne-Romanée Premier Cru Les Rouges C**

**AJ:** Deep, red-black colors. Forthcoming but slightly unfocused aromas, marked by the cool, fresh briskness of the year. Deep, vivid fruit with a licorice edge; satisfyingly textured—a marked contrast to many of the Lycra-smooth red wines of '04. Challenging, faintly bitter finish. **14.5**

**Vosne-Romanée Aux Brûlées Premier Cru C**

**AJ:** Red-purple. Elegant, fresh red fruits with some creamy sweetness: brisk and pretty. Vivid, deep, nervily ripe flavor: plums and green peppercorns. Better width and persistence than many in this vintage; polished tannins. **15.5**

**Clos de Vougeot Grand Cru C**

**AJ:** Dark red. Sweet, warm aromas in which red fruits meet the comfort of oak. Deep, earthy, spicy flavors, dropping sheerly away. Good focus and definition; smooth, well-incorporated tannins (a big contrast to Grivot's tannically bruising 2003s). Some incipient warmth at the end, but the vintage's cool quality triumphs. **16.5**

**Domaine Anne-Françoise Gros**

**Vosne-Romanée Aux Réas**

**MS:** Mid-purple; cool, scented Pinot nose; a well-balanced combination of crisply ripe fruit, gentle tannin, and scented Pinot purity; relatively fleshy for the vintage—indeed, almost succulent—and with good length. A lovely expression of Vosne-Romanée, and excellent village quality. 2010-18. **16**

**Echézeaux Grand Cru**

**MS:** Mid-purple; nose very marked by new oak; fairly concentrated, but very firm from the tannin and acidity; strong red-cherry flavor, with the length across the palate and finish showing its class. That said, this is lean and wanting in richness for a grand cru. Its future is difficult to predict. 2016-24+. **16.5+?**

**Domaine Hudelot-Noellat**

**Vosne-Romanée Premier Cru Les Malconsorts**

**MS:** Very pale purple; sweet, scented nose; medium-full, well-balanced, very lightly tannic, red-fruit wine; fresh, scented, delicate. Fine in a slightly spare style. 2010-15. **15.5**

**Vosne-Romanée Premier Cru Les Suchots**

**MS:** Pale purple; peppery-cool Pinot to

smell; medium-full wine, with its acidity dominating the limited fruit. At the moment, this seems to lean for its own good (and the drinker's pleasure), and it finishes fairly brief, especially for its 1er cru status. **15?**

**Maison Louis Jadot**

**Chambolle-Musigny Premier Cru Les Baudes**

**MR:** Cherries and plums, with notes of spices and coffee; perfumed and supple, but muscular, too. A very long finish. **15**

**Chambolle-Musigny Premier Cru Les Feusselotes**

**MR:** Perfumed, elegant, and spicy fruit, with a linear and firm structure. There's depth here, and a good finish. **14.5**

**Gevrey-Chambertin Premier Cru Les Cazetiers**

**MR:** Big, rich, spicy fruit; powerful and deep, big and muscular. Seems forward at the moment, but it will keep. **14**

**Gevrey-Chambertin Premier Cru Clos St-Jacques**

**MR:** Big, concentrated, and dense wine of weight and depth. Freshness, too. **15**

**Vosne-Romanée Premier Cru Les Beaux Monts**

**MR:** There's perfumed fruit here, but it's not clear whether the tannins are inside the wine, or the wine is inside the tannins. Pretty hefty, though not overwhelming. The finish is big. **13.5**

**Vosne-Romanée Premier Cru Les Suchots**

**MR:** Spicy plums and supple tannins, weighty and perfumed, seductive and elegant. Will be very good. **15**

**Bonnes Mares Grand Cru**

**MR:** A substantial wine, with tannins and fruit in generous measure; there's perfume too, and a supple texture. It's serious stuff, with a long, tight finish. **17**

**Chambertin-Clos de Bèze Grand Cru**

**MR:** Powerful but elegant, with dense,

peppery, plummy fruit; vigorous, with well-focused power. **17.5**

**Chapelle-Chambertin Grand Cru**

**MR:** Lovely, perfumed, dense fruit, both supple and concentrated. Approachable already, but there's huge depth here, and it will develop beautifully. **17.5**

**Charmes-Chambertin Grand Cru**

**MR:** Spicy, supple wine, with a lot of... well, charm. Perfumed and spicy, with a long, fine finish. **17**

**Clos Vougeot Grand Cru**

**MR:** A wine of great depth, density, and length, with spicy, smoky fruit. **16**

**Echézeaux Grand Cru**

**MR:** A firm structure and pronounced tannins support spicy cherry and plum fruit. Dense and long. **16.5**

**Domaine des Lambrays Morey-St-Denis C**

**MS:** Pale purple; slightly peppery cool-climate Pinot nose; elegantly balanced within a very firmly tannic frame; crisp, ripe red-fruit flavor, with good aromatic length. Very good, if a bit on the dour side. Will need time. 2012-18. **15.5**

**Morey-St-Denis Premier Cru Les Loups C**

**MS:** Mid-purple; peppery ripe fruit to smell. A medium-full wine, relatively rich for the vintage, with a firm acidity and fine tannin. Ripe, pure Pinot fruit, fresh rather than sweet, but long in the mouth, scented, classy, persistent, and very clearly 1er cru status. Includes the younger vines (under 30 years!) from the Clos des Lambrays Grand Cru. It shows. Very good. 2012-20. **16.5**

**Clos des Lambrays Grand Cru C**

**MS:** Mid-purple; scented, persistent, ripe red cherry on the nose; rich, elegant, finely tannic wine in a slightly severe mold, but very long across the palate. Great fruit purity, and lovely, scented, spicy length. Finesse, subtlety, class. 2015-25. **17.5**

**Domaine du Comte Liger-Belair**

**Vosne-Romanée Premier Cru Aux Reignots C**

**AJ:** Dark red in color, with vivid scents of raw meat, spice, and incense. Structured and deep, but a touch overextracted, with a wild spectrum of flavors and dagger-like acidity. **14**

**La Romanée Grand Cru C**

**AJ:** Slightly paler than the Reignots, with a warmer, meatier, more savory aromatic spectrum. Deep, vivid, lively, smooth, plunging flavors, with ripe blackberry and plum notes. Sinewy and deep, with a warmer core than many wines in 2004. **16**

**Domaine Thibault Liger-Belair**

**Chambolle-Musigny Premier Cru les Fuées**

**MR:** Savory, spicy, rich, and ripe fruit combined with great depth and complexity. Excellent. **17**

**Clos Vougeot Grand Cru**

**MR:** Big and structured, with a lot of acidity and tannin, and savory and rich fruit to balance. Tight, with a tannic finish. **16.5**

**Domaine Mugneret-Gibourg**

**Echézeaux Grand Cru**

**MS:** Mid-purple; sweet, milky oak nose; moderately rich, firmly tannic wine; long, distinctly redcurrant fruit flavor, but the structure, and in particular the wood tannin, dominates and masks the fruit. Will it ever harmonize? More top 1er than grand cru in quality. 2015-25? **16.5**

**Nicolas Potel**

**Chambolle-Musigny Premier Cru Les Charmes**

**AJ:** Pale red, with sweet Pinot scents given a little classic Chambolle lift. Vivid, soft, fresh, smooth: fun wine. **13.5**

**Volnay Premier Cru Santenots**

**AJ:** Pungent, early-season currants. Exciting, vivid, elegant palate, though the fruit has a brisk, military style. Get it early, while it's still full of life and sap. **15**

**Vosne-Romanée Les Malconsorts**

**Premier Cru**

**AJ:** Sweeter aromas than most, with enticing peachy scents. Vivid, fresh, and bracing palate; soft, supple textures; medium depth and concentration. **14.5**

**Bonnes Mares Grand Cru**

**AJ:** Dramatically deeper in color than the Clos St-Denis, oddly enough: purple lurking behind the red. Warm, black-cherry scents, with a touch of kirsch-like, crushed kernel perfume, too. Vivid and elegant fruits on the palate, with both weight and depth to carry them forward in time. **15.5**

**Chambertin Grand Cru**

**MR:** Tight and closed, but it's all there, waiting. Great depth and a finish that grows and grows. **18**

**Chambertin-Clos de Bèze Grand Cru**

**MR:** Big and rich, tight, quite closed, with an enormous finish, perfumed and pure. The balance is lovely. **18**

**Charmes-Chambertin Grand Cru**

**MR:** Pure and focused, with supple fruit and lots of perfume. It's tight and firm with great depth, and is seductive even at this early stage. **18**

**Louis Remy**

**Chambolle-Musigny Premier Cru Derrière la Grange C**

**AJ:** Light and delicate-hued, with fresh, sweet scents. Elegant, light, and sweet-fruited, with an open, accessible style and lively balance. **15**

**Chambertin Grand Cru C**

**AJ:** Slightly deeper in color than the other Remy wines, with intriguing scents of crystallized fruits and tea roses. Ripe, soft, and enticing palate of unusual sensuality for this stiff, severe vintage: real flesh on its bones, and with a concentrated, well-rounded finish. **17**

**Clos de la Roche Grand Cru C**

**AJ:** Also pale in color, with ripe, wasp-teasing fruits providing sweet aromatic

warmth. Elegant, light, well-fashioned, and balanced, if not a huge step up from Derrière la Grange in terms of concentration. Lightly grippy tannins; perfumed violet finish. **16**

**Latricières-Chambertin Grand Cru C**

**AJ:** Another light color, with slightly greener scents than the Clos de la Roche. Well-constructed, with impressive depth, tapering away to a cool, peppery, licorice-hued finish. **15.5**

**Domaine Patrice et Michèle Rion**

**Nuits-St-Georges Premier Cru Les Argillières**

**MS:** Mid-purple; oak and mineral infused, freshly ripe Pinot nose; typically muscular, but with the fruit and aroma to support the structure. A long, taut, complex 1er cru, which should be very good. 2015-25. **16.5**

**Domaine Georges Roumier**

**Morey-St-Denis Premier Cru Clos de la Bussière**

**AJ:** Another pale to mid-colored wine of considerable aromatic charm, but with a severe rock face of acidity that many drinkers may find dissuasive. Deep, tar-edged fruit; cool and hard, with a faintly bitter finish. **14?**

**Bonnes Mares Grand Cru**

**AJ:** Deep, bright red. Perfumed fruit, but a rather herbaceous style, as if there's a percentage of Cabernet Franc in the blend. Intense, edgy, deep: huge concentration of flavor, in a thrusting, pungent, pushy style, but carried on a spring tide of acidity. Hard work to drink young, and will it ever soften? **15?**

**Domaine Armand Rousseau**

**Gevrey-Chambertin Premier Cru Clos St-Jacques**

**MR:** Smoky, meaty fruit and a powerful, tannic structure—with very pure, focused Pinot. **15.5**

**Chambertin Grand Cru**

**MR:** A beefy structure and silky fruit.

Will be very complex and seductive. **17.5**

**Charmes-Chambertin Grand Cru**

**MR:** Sweet, supple fruit, very seductive, and fleshy; everything it should be, with a long finish. **18**

**Clos de Tart**

**Morey-St-Denis Premier Cru La Forge C**

**AJ:** Pale red; a shock of bright fruits characterize the aroma, though they have a typical '04 leafy fringe. Concentrated, long palate, with better ripeness and glycerol than the nose suggested. True to the vintage, yet this blend of declassified barrels from the Clos de Tart has tenacity and depth. **15**

**Clos de Tart Grand Cru C**

**AJ:** Pale to mid-depth of color. Chiseled, polished aromas: smoke, warm currants, a puff of vanilla, layered and subtle. In the mouth, pure and elegant, with lots of finesse. Peppery redcurrant fruit, but very long and pushed to a carefully aligned, millimeter-perfect ripeness; in this vintage, indeed, you could almost speak of a severe and exacting ripeness in contrast to the often wild generosity of ripeness in 2003. Thus the hint of sweetness among the anise and licorice-infused fruits at the finish comes as a welcome surprise. A fine wine in a year when few qualify. **17**

**Domaine de la Vougeraie**

**Clos Blanc du Vougeot Premier Cru C**

**AJ:** The sample showed some aromatic oxidation. Open, exuberant, yet layered style with apple and green plum fruit. **15?**

**Charmes-Chambertin Les Mazoyères Grand Cru C**

**AJ:** Medium depth of color, with sweet, fragrant, and enticing fruit spectrum. Intense, high-definition plum/sloe flavors, with some warmth and resonance, shaped and edged by brisk tannins and a peppery finish. **16**

CÔTE DE BEAUNE

**Marquis d'Angerville**

**Volnay Premier Cru Fremiets C**

**AJ:** Very dark in color, with a warm blackberry burr lending the aromas great charm. On the palate, lots of warm currants and blackberries, with surprising levels of power and thrust behind them. A dark, pippy finish of unusual ripeness for the vintage. **16**

**Volnay Premier Cru Champans C**

**AJ:** Paler than Fremiets. Sweet, youthful fruit, but lacks aromatic definition and detail. Vivid, soft, deep flavors. **14.5**

**Volnay Premier Cru Taillepieds C**

**AJ:** Clear red, with fresh, soft raspberry scents. Clear and forthcoming. Incisive and edgy, yet deep and warm, too. Pleasing sour-edged fruit finish. **15**

**Volnay Premier Cru Clos des Ducs C**

**AJ:** If anything, paler than its stablemates, but the aromatic profile is deeper, with warm smoky notes and a touch of tar. Light, lively, elegant flavors lent vividness by the characteristic fresh edges of 2004; a hint of tar and smoke. Long, with resonant depths. **15.5**

**Domaine du Comte Armand**

**Pommard Premier Cru Clos des Epenots C**

**AJ:** The fruit in this London sample had been flattened by air. On the palate, this is evidently a structured, vigorous, forceful, and spicy red Burgundy. The tannins, though ample, are well integrated; the flavors are intense, deep, and mineral; the acidity isn't as glaringly dominant within the overall structure as for many of its peers. The overall effect is dramatic though intellectual—more string quartet than symphony. **16?**

**Domaine Bertagna**

**Corton-Charlemagne Grand Cru C**

**MS:** Dense, sweetly oaky nose—vanilla, cloves—with a clear underlying minerality; a rich and concentrated wine with abundant extract and

perfectly ripe fruit, the ripeness revealing the advantage, in a cool year like 2004, of vines situated on the southeastern facing, Ladoix side of the Corton hill. Just the combination of density, opulence, and vigorous acidity that this cru should have. Tenacious, stony, aristocratic wine of considerable length—classic Corton-Charlemagne in other words. Ideally leave for 10 years, then enjoy for the next 10! 2015–25. **18+**

**Domaine Simon Bize**

**Chevalier-Montrachet Grand Cru**

**NB:** Pale gold. Citrus and floral finesse on the nose, and talcum-powder pedigree. Fine, flowing, supple, texture, but remains much tighter on the mid-palate than the Corton-Charlemagne, the flavors having entered but not yet emerged from the prism, needing time to separate out. There is still sufficient purity and promise to take this on trust. **16.5**

**Corton-Charlemagne Grand Cru**

**NB:** White gold, flashing intensity. Deceptively gentle on first acquaintance, with no drums or fanfare to announce its arrival on nose or palate. Round, soft, lily-like scent; rich, smooth texture. But the underlying acidity and minerality rise through the mid-palate to the point of being painful (as they should be). Not forceful, but powerful. More refined and subtle, but ultimately more satisfying than most other Corton-Charlemagnes this year. A slow striptease, thrilling wine. **17**

**Domaine Jean-Marc Boillot**

**Puligny-Montrachet Premier Cru Les Referts C**

**AJ:** Green-gold in color. Aromatically, this London sample is dull: tired and cardboardy. Elegant and delicate on the palate, but lacks concentration. **13.5?**

**Volnay Premier Cru Carelle sous la Chapelle C**

**AJ:** Dark, purple-red colors. The London sample is lightly oxidized, but its character suggests some sweet

seduction, with lots of dark black-cherry fruit and clean, fresh oak. Generously extracted, but well managed on the palate, with lots of depth and chewiness and evidently impressive ripeness. **15?**

**Bouchard Père et Fils**

**Meursault Les Bouchères**

**Premier Cru C**

**AJ:** Pale gold in color, with pretty though delicate scents of ivy leaf and celery. Vivid, fresh flavor, though the acidity has a hard core. No real sense of incipient richness; little glycerol. **13.5**

**Meursault Premier Cru Genevrières**

**MR:** A powerful, deep wine in which the richness of the Chardonnay currently overlays the character of the Côte d'Or. But it's balanced, creamy, and powerful, and the Côte will out. **16**

**Meursault Premier Cru Les Gouttes d'Or C**

**AJ:** Pale gold; gentle, docile aromatic profile; elegant, light, shapely, tapering to a fresh acid finish. **13.5**

**Meursault Premier Cru Perrières C**

**AJ:** Pale gold. More aromatic density and refinement than its Meursault peers, with some grain and cream. On the palate, still relatively tart and sharp compared to a classic (warmer and drier) vintage, but more concentrated than the other premiers crus, with a longer potential aging trajectory. **14.5**

**Puligny-Montrachet Premier Cru Les Chalumeaux C**

**AJ:** Pale. Aromatically shy—a little vegetal intricacy. Elegant, fresh, lively, but very piercing, almost Coteaux Champenois-style balance. **14**

**Puligny-Montrachet Premier Cru Les Folatières C**

**AJ:** Green-gold in color, with an attractive aromatic floral sweetness. Plunging, relatively fleshless acidity, with some dilution for this quality level. Nonetheless, a pretty, shapely wine. **14**

**Chevalier-Montrachet Grand Cru C**

**AJ:** Green-gold in color. Very delicate floral and vegetal aromas, just teasing the nose with the faintest Mona Lisa hint of voluptuary ripeness. Elegant, light, refreshing white wine of stony purity. This grand cru is always taut in extreme youth, but even so, I cannot detect the depth, matter, or glycerol to give this wine much presence in its prime, though stylistically it is well judged and classic. **16**

**Corton-Charlemagne Grand Cru C**

**AJ:** Oak more evident here than on the Chevalier-Montrachet, with the flutter of green leaves beneath. Slightly more matter palpable on the palate at this stage, too, though, as one might expect from this plot (Bouchard's vines are high-sited, facing Ladoix), everything is built around a bolt of acidity at this stage. Long, lemony, lean, and highbrow: for trays of oysters at the high tables of Oxbridge and Ivy League colleges a decade hence. **15.5**

**Beaune Premier Cru Marconnets C**

**AJ:** Deep, clear red, with aromas of sweet, pippy raspberries. Vivid, lively, and plunging, with crisp, tangy fruits and a faintly tarry finish. Refreshing. **14**

**Pommard Premier Cru Rugiens C**

**AJ:** Dark, full red. Warm scents of currants filled out with a little blackberry. The usual 2004 vivid splash of fruit, but filled out here by suede tannins and flavory ferrous depths. Well judged and not overextracted. **14.5**

**Volnay Premier Cru Caillerets Ancienne Cuvée Carnot C**

**AJ:** Bright red, with clean, fresh, leafy scents. Lean, tight, taut, and tart palate, with a peppery finish. Concentrated, but lacks velvet. **14**

**Volnay Premier Cru Clos de Chênes C**

**AJ:** Bright garnet, with perfumed, elegant though delicate fruit scents. Smooth and tapered flavor, with more ripeness than its peers. Graceful, with a

gentle finishing warmth. Slight, but balanced and harmonious. **14.5**

**Corton Grand Cru C**

**AJ:** Scarlet, with straightforward curranty freshness. No sign as yet of any grand cru complexity. On the palate, this is calm, cool, well-ordered red Burgundy, balanced and refreshing, with a bitter-edged finish; fades gracefully but relatively swiftly. **15**

**Domaine Michel Bouzereau Bourgogne Aligoté**

**MS:** Clean, pure, direct, with an attractive Aligoté bite. Good village Chablis substitute? Delightful! **14**

**Meursault Le Limozin**

**MS:** Fine, lightly oaky nose; very nicely balanced, lively, juicy village Meursault with plenty of fruit, freshness, vitality and length. From a lower-lying *lieu-dit*, this is an interesting fleshier, fruitier foil to the Tessons. Now–2012. **15.5**

**Meursault Tessons C**

**MS:** Fresh, minerally nose, with a fine oak cedar; taut, tasty, lemony Meursault; long and linear, with a very clear mineral element and good aromatic persistence. Lean, but not mean. Excellent village *lieu-dit*, with the tautness typical of its higher location, especially in this vintage. 2009–15. **15+**

**Meursault Premier Cru Les Genevrières**

**MS:** Bottled seven days previously, so with a little SO<sub>2</sub> pungency on the nose. Taut, stylish middleweight Meursault, with the elegance and aromatic finesse typical of the cru; not big, but racily thoroughbred, with plenty of ripe fruit and good length. Bottle fatigue makes the acidity a little obtrusive at the moment, but given time this will be very good and very classy. 2010–18. **16.5**

**Meursault Premier Cru Les Perrières C**

**MS:** Fine, open, persistent cedar and vanilla oak nose; richness backed by a vivid acidity, an elegant, complex wine, with lemony ripe fruit, clear mineral

flavors, and excellent length. Ripeness, definition, and fine 1er cru quality here. 2010–20. **16.5/17**

**Domaine Louis Carillon Puligny-Montrachet C**

**MS:** Lightly lemony nose; pure, peach and mineral flavor, but highish yield or not fully ripe fruit makes this a bit “bony” and lean. Good, but a bit severe. Now–2010. **15**

**Puligny-Montrachet Premier Cru Les Perrières C**

**MS:** Fine peach-and-stone nose; concentrated, vigorous middleweight; pure, dense, minerally wine, with abundant flavor and a close-knit complexity; long middle palate, and long to finish. Top 1er cru class, in a slightly ascetic style, reminiscent of 1996. Very good. Let's hope it mellows agreeably! 2010–18. **17**

**Domaine Chandon de Briailles**

**Pernand-Vergelesses Premier Cru Ile de Vergelesses**

**MS:** Pale purple; peppery, red-fruit nose; medium-full wine, with fine dry tannin and fresh acidity; rather raw Pinot flavor, some finesse, but lacking real ripeness. Dry, with medium length. Good, in a leaner style. 2010–16. **15**

**Volnay Premier Cru Les Caillerets**

**MS:** Mid-purple; cool, just-ripe nose; medium-full wine, with a firm tannin behind a delicately ripe fruit; pure, fine, scented, and quite complex, but lacking the charm and sweetness one would like from this vineyard. 2012–18. **15.5**

**Corton-Bressandes Grand Cru**

**MS:** Mid-purple; red fruit Pinot to smell; moderately concentrated wine, with a lively acidity and fine, firm tannin round a ripe, redcurranty flavor. Tenacious but without the characteristic generosity of this cru. Length across the palate and on the finish indicate the quality of the terroir, but this is another very puritan expression. Cross your fingers... 2015–25. **16.5?**

**Domaine Chevalier****Ladoix Blanc Premier Cru Les Gréchons**

**NB:** One of the most underrated sites in Burgundy, and much more than “a baby Corton-Charlemagne,” though one can see why it is so described. Pale gold, but more color than most. Fine on the nose, authentically mineral, penetrating, and pure, qualities that are reinforced on the palate. The acidity is bracing but ripe, with sufficient surrounding fruit to stop this intricate, tightly wound wire from snapping. Well-sustained tension on the mid-palate, and a long, citrus and mineral finish. Spectacular value: less than half the price of the Corton-Charlemagne, but much more than half the wine. **16**

**Corton-Charlemagne Grand Cru C**

**NB:** Again a deeper color, with a custard-apple ripeness. Ample, plump, round on entry, rich but still supple, and without any trace of heaviness. Not the greatest mineral charge, but exceptional purity and transparency. The complexity will be clearer at a greater distance, since this is rather like being too close to a Persian rug to discern the pattern. Long, pure, straight finish. One of the best Corton-Charlemagnes of the year. **17**

**Corton-Rognet Grand Cru C**

**NB:** Medium-deep cherry ruby. Still a little on its oak, but everything else seems perfectly in place. Deceptively light on entry, with dancing acidity and an ethereal, supple texture. Layered tannins, but as fine as cocoa powder. Not the greatest depth on the mid-palate, nor flourish on the finish, but as much extraction as the wine could have stood this vintage. The elegance, finesse, and purity more than sustain interest throughout. **16**

**Domaine Bruno Colin****Chassagne-Montrachet Premier Cru Les Chaumées**

**MS:** Sweetly oaky nose; fresh, stylish, peachy middleweight of moderate

complexity and length. Very pleasing without being attention-demanding; lacks a little in matter (yield? vine age?). Delicious lesser premier cru. Now-2010. **15.5**

**Chassagne-Montrachet Premier Cru Les Vergers**

**MS:** Muted, lemony nose; concentrated, linear, very nicely defined; ripe-fruited, vivid, gently mineral; very pretty, very appealing. Now-2010. **16**

**Domaine Philippe Colin****Chassagne-Montrachet Premier Cru Les Chenevottes**

**MS:** Pale yellow; subtly oaky, citrusy nose; a beautifully harmonious, concentrated middleweight, with a lovely balance of juicy fruit to lively acidity; long, vivid, peachy, mineral-infused flavor; both ripe and incisive, with real premier cru raciness and excellent length. 2008-15+. **17.5**

**Vincent Dancer****Chassagne-Montrachet Premier Cru Tête du Clos C**

**AJ:** Smooth, creamy oak dominates the aromas; lively, vivid flavors, with lots of green apple and clean oak. The two will swim together and meld, but like the misty morning that precedes the sunny afternoon, all is potential. **15**

**Meursault Premier Cru Les Perrières C**

**AJ:** Lime, citrus, and orange aromas, mingled with a little cedary spice. Fresh, tasty fruits, teased toward ripeness by the long growing season: edgy apricot and old-variety pineapple (before all the acidic interest was bred out). Not a lot of creamy richness or glycerol; nonetheless, the fruited mass clinging to the core of acidity bodes well for successful mid-term development. **16**

**Pommard Perrières**

**AJ:** Deep rosé. Fragrant, enticing, fine-grained soft raspberry scents. Gentle, deft, elegant, uncluttered wine, with better roundness than most. Tiptoes through the mouth. Start soon. **15**

**Chassagne-Montrachet (Rouge) La Grande Borne Premier Cru**

**AJ:** Like the white Tête de Clos, this is a parcel of Morgeot, sited next to the Santenay border. Again, very pale, with sweet, plummy aromas. Brisk, firm, fresh, quick, light fruit; an incisive, mercurial red. **14.5**

**Domaine Darviot-Perrin****Bourgogne Blanc**

**MS:** Marked “sweet” oak-cedar to smell; both “fat” and vivid; an intensely tasty white Burgundy, dry yet full of fruit, and with notable depth and length for Bourgogne Blanc, especially in this vintage. A first-rate example, great value. Now-2012. **15+**

**Chassagne-Montrachet Premier Cru Blanchots-Dessus C**

**MS:** Leesy, oxidative nose, and still full of CO<sub>2</sub>; concentrated and full of vigor; seems very good quality, but clearly far from finished. **15.5?**

**Meursault Les Tessons C**

**MS:** Still full of CO<sub>2</sub>, and very leesy to smell, but full of zest and vim; difficult to read, but seems promising. **15.5/16?**

**Meursault Premier Cru Les Genevrières C**

**MS:** Pale gold; leesy nose, but ripe and “oak-cedary”; still a bit of CO<sub>2</sub>; elegantly balanced, concentrated middleweight: an excellent youthful balance. Long, ripe, racy flavor, marked by a keen backbone of acidity, with clear premier cru class, a long middle palate, and excellent length. 2012-20. **17**

**Volnay Premier Cru Les Santenots C**

**MS:** Mid-purple; cool climate, faintly peppery Pinot Noir nose; nicely balanced, medium-full, elegant Volnay with fresh acidity, fine tannin, ripe red-fruit flavor, and good, scented length. Should be silky in 2-3 years. Good lesser premier cru, but lacking the projection of a fully ripe year. 2009-18. **15.5/16**

**Domaine Drouhin/Marquis de Laguiche****Beaune Premier Cru Clos des Mouches C**

**AJ:** Green-yellow color, with soft citrus and linden scents. Light, elegant speckling of flavors. Perfumed, yet with real ripeness, too. The vintage suits Drouhin’s teasing, pointillistic style. **15.5**

**Chassagne-Montrachet Premier Cru Marquis de Laguiche C**

**AJ:** Vivid green, with soft, leesy/seedy scents. Supple and rounded, with tripping summer fruit, though no great concentration. **14.5**

**Montrachet Grand Cru Marquis de Laguiche C**

**AJ:** Full green-gold, with more evident oak at this stage than in 2003. Aromatically, the fruit is still reticent: needs much longer before the Montrachet message is discernable. On the palate, by contrast, the wine’s stature is evident. Broad, deep, structured, yet sensual, too, with balanced, sweet fruit lent charm by a little elderflower perfume. The oak is perfectly judged. There is a sense of organization and completeness to close, within the relatively brisk 2004 framework of possibilities. As should always be the case with Montrachet, you are left with the feeling that the wine is in some sense a food, and that the season has been summarized. **17**

**Domaine Drouhin-Laroze****Bonnes Mares Grand Cru C**

**AJ:** Black cherry fruit with smoldering coffee notes from the oak: enticing. Evident volume on the palate, with more ripeness than most red wines from this vintage; svelte, lush flavors tapering toward mouth-cleansing bitter briskness. A Burgundy with width, if not wealth. **16**

**Chambertin-Clos de Bèze Grand Cru C**

**AJ:** Dark red-black, with warm, clear raspberry fruits. A bugle blast of flavor:

concentrated and crisp, ripe, with fine-grained tannins. Structured, forceful, yet the music is all in the minor key. **15.5**

**Clos de Vougeot Grand Cru C**

**AJ:** Dark-toned, with blackcurrant and blackberry fruits. Very well-balanced palate for the vintage: almost an easiness here or a gentleness, in stark contrast to the more usual spiky incision. Pleasing bitter-fruit finish. **15**

**Jean-Philippe Fichet****Meursault Les Chevalières C**

**AJ:** Delicate and restrained aromas; green elegance. Concentrated and long, but little power or richness. Calm, tapered profile; acid-haunted finish. **13.5**

**Meursault Gruyaches C**

**AJ:** Pretty vine-flower scents. Elegant and fresh, with vivid acidity and some textured depths, too, though once again the August rain in the soil seems to have left some dilution in the berries. **14**

**Meursault Tesson C**

**AJ:** Green-gold in color, with the same vine-flower scents as the Gruyaches, though this time with a bit more finesse and poise. Lush, soft, and full, with some vinosity. Lots of pleasure in store, though this is not for long keeping. **14**

**Follin-Arbelet****Corton-Charlemagne Grand Cru**

**MR:** Full, rich, and creamy, but closed after that primary impact. A very long finish shows the wine’s potential. **16**

**Corton-Bressandes Grand Cru**

**MR:** Again, the tannins are a bit dry, but not unpleasantly so. And there’s good rich, spicy plums and cherry fruit. **14**

**Domaine Jean-Noël Gagnard****Chassagne-Montrachet Premier Cru Blanchots-Dessus**

**MR:** Smoky and tight, with good acidity and concentration. Very good finish. **17**

**Chassagne-Montrachet Premier Cru Caillerets C**

**MR:** Elegant and tight, but the finish is enormous: a real crescendo. **17**

**Chassagne-Montrachet Premier Cru Champs Gains**

**MR:** Tightly structured, with big, minerally, elegant fruit. Finish is good. **15**

**Chassagne-Montrachet Premier Cru Les Chenevottes C**

**MR:** Closed and tight, but with a very long finish that bodes well. **16**

**Chassagne-Montrachet Clos de la Maltroye**

**MR:** Big, firm structure, weighty and classic, with smoky, minerally fruit, and a fantastically complex and long finish. **17**

**Chassagne-Montrachet Premier Cru Morgeot C**

**MR:** Weighty, smoky, and muscular, with a tight structure and a long finish. **16.5**

**Bâtard-Montrachet Grand Cru C**

**MR:** Creamy, complex, and weighty, with lovely balance and elegance and a tremendous finish. **18**

**Domaine Jean-Michel Gaunoux****Meursault**

**MS:** Pale yellow; youthful citrusy nose, with a light cedary oak; concentrated, vigorous Meursault, full of zesty, almost yeasty flavor, and with excellent depth, definition, and length for the village appellation. 2008-16+. **16**

**Meursault Premier Cru La Goutte d’Or**

**MS:** Pale yellow; concentrated, citrus zest nose; medium-full wine, a bit on the lean side, where the bone of acidity dominates the fruit flesh at the moment. Chablis-like for Meursault, with the acidity giving it length, if not pleasure. Density and concentration, yes. Long-term flexibility and harmony? Hope so... not sure. 2012-20. **16?**

**Meursault Premier Cru Les Perrières**

**MS:** Pale yellow; citrus zest, with a light vanilla oak nose; rich, elegantly balanced middleweight, with lively acidity (less obtrusive than on the Goutte d'Or); long, mineral, clear 1er cru complexity and a long, scented finish. A top 1er cru in a slightly severe style, but very good indeed. 2009–20. **17**

**Puligny-Montrachet Premier Cru Les Folatières**

**MS:** Pale yellow; fine, classic, peachy nose backed by subtle oak; a concentrated middleweight with a vigorous acidity; both fully ripe and very vivid to taste, long and fine across the palate, and with excellent aromatic persistence. An unusually concentrated Puligny (low yields?) that will need, and repay, time in bottle. 2010–20. **16.5**

**Albert Grivault**

**Meursault Premier Cru Perrières**

**MR:** A balanced wine of rich fruit and smoke, with a long, full finish. **14.5**

**Meursault Premier Cru Clos des Perrières**

**MR:** Rich, smoky fruit and a soft texture, almost squashy. **14.5**

**Maison Louis Jadot**

**Chassagne-Montrachet Premier Cru Caillerets**

**MR:** High acidity, with plenty of fruit underneath, plus smoky creaminess. The finish is very long. **16**

**Chassagne-Montrachet Premier Cru Chenevottes**

**MR:** Firm, tight, and closed, with good acidity and a linear structure. The finish is very good indeed. **16**

**Chassagne-Montrachet Premier Cru Grandes Ruchottes**

**MR:** A tight structure encases fruit that is both firm and creamy, with some notes of nuttiness. Good weight. The finish is long and has a hint of tannin. **16.5**

**Chassagne-Montrachet Premier Cru**

**Morgeot, Monopole Clos de la Chapelle, Domaine du Duc de Magenta**

**MR:** Linear, persistent wine, with sherbety acidity and a tight, elegant structure. Promises very well. **16.5**

**Meursault Premier Cru Charmes**

**MR:** Smoky and nutty, with an earthy, mineral touch and a hint of bitterness on the expansive, long finish. **15.5**

**Meursault Premier Cru Genevrières**

**MR:** Tight, closed, and with a huge finish. At the moment it's not revealing much, but there's good smoky minerality, and plenty of weight. **15.5**

**Meursault Premier Cru Perrières**

**MR:** A lean profile with firm, tight, minerally fruit—all the minerality you expect from this vineyard. Elegant and fresh, with great finesse. **16**

**Puligny-Montrachet Premier Cru**

**Champ-Gain**

**MR:** Oaky, creamy fruit over a taut structure. Smoky and long. **16.5**

**Puligny-Montrachet Premier Cru**

**Monopole Clos de la Garenne,**

**Domaine du Duc de Magenta**

**MR:** Pretty and floral, elegant and peachy, with a tight structure and long finish. Very impressive. **16**

**Puligny-Montrachet Premier Cru**

**Folatières**

**MR:** Oaky, muscular wine; almost more Chardonnay than Côte d'Or, but the Côte will emerge. It's there in the nuts and smoke, the firm texture, and the muscular finish. **16.5**

**Puligny-Montrachet Premier Cru**

**Referts**

**MR:** A big, rich mouthful of cream and smoke; powerful, muscular, and quite oaky. It's a little bit showy at the moment, with a big finish. **16**

**Bâtard-Montrachet Grand Cru**

**MR:** It's all on the finish at the moment:

the palate is tight, with not much on display. But the finish is fantastic—a complex crescendo of smoke and minerals, very big, elegant, and rich. **18**

**Charlemagne Grand Cru**

**MR:** Smoky, weighty, and up-front, yet still closed. The finish is very elegant and persistent, with more smoke. **17.5**

**Chevalier-Montrachet Les Demoiselles Grand Cru**

**MR:** There's very good balance here, and a huge finish: long and powerful but also elegant. Very impressive. **17.5**

**Corton-Charlemagne Grand Cru**

**MR:** Tight and taut; very closed and unyielding at the moment, but the finish is very big and firm. There's finesse here rather than enormous power, and resilience and persistence. **17.5**

**Montrachet Grand Cru**

**MR:** Creamy, rich, and flavorsome, especially on the finish, which is complex, rich, subtle, with great finesse, and with spice and sweet fruit. Terrific wine. **18**

**Pommard Premier Cru Grands Epenots**

**MR:** Blackcurrant and cherry fruit, very vivid, bright and open, big and long. **13.5**

**Pommard Premier Cru Rugiens**

**MR:** A silky, seductive little number, all incense fruit and spices. Very long. **16**

**Volnay Premier Cru Clos des Chênes**

**MR:** A supple, silky texture, very Volnay, with well-judged oak, spice and minerals. A long, silky-but-firm finish. **14**

**Corton-Pougets Grand Cru**

Dense and supple, with ripe, spicy flavors, vivid fruit, and a rich finish. **15.5**

**Domaine Patrick Javillier**

**Meursault Cuvée Tête de Murger C**

**AJ:** Scents of hops and vine flowers; vivid, deep, and complete flavor profile, even though it doesn't have the density of a great vintage. **15.5**

**Corton-Charlemagne Grand Cru**

**MR:** Tremendous wine. Closed and tight now, but with flinty and mineral notes, and great complexity and depth lurking underneath. The finish is enormous. **17.5**

**Domaine François Jobard**

**Meursault En la Barre C**

**AJ:** Full, buttercup yellow already. Funky, sulfury, amply oxygenated aromas: tangy and characterful. Full, chewy, mealy textures in this Jura-style Meursault (assuming the sample is an accurate representation); weighty and balanced; food-friendly. **15?**

**Meursault Premier Cru Poruzots C**

**AJ:** Slightly paler than En la Barre, but still deep by comparison with most 2004s. Full straw and cheese-paste scents, with another broad, chewy palate, impressive weight and density, and a multilevel, chunky, rough-cut flavor. Slightly brighter acidity and fresher fruit than for En la Barre makes this more comprehensible for southern-hemisphere-schooled mouths. **16**

**Domaine Vincent & Francois Jouard**

**Chassagne-Montrachet Premier Cru Le Champs Gain**

**MS:** Pale yellow; yeasty, youthful nose with a honeyed, peachy character and a subtle new-oak vanilla; very nicely balanced, lissome, supple, yet fresh, with most attractive flavor—long, peachy ripe, with underlying minerality. Luscious, seductive; clearly 1er cru; a real charmer. Exceptional value. Now–2015. **17**

**Chassagne-Montrachet Premier Cru Les Chaumées Clos de la Truffière**

**MS:** Pale yellow; minerally, but closed; medium-full, relatively supple; pleasing, but lacks the charm, class, depth, and length of the Champs-Gain. Why? Cask sample? Younger vines? Much higher vineyard location? **15.5**

**Domaine des Lambrays**

**Puligny-Montrachet Premier Cru Clos du Cailleret**

**MS:** Classy, scented nose of white

peach and subtle oak; a wine with abundant ripe fruit well defined by fresh acidity; full and plump for the vintage. Peachy and mineral-infused to taste, long and complex across the palate, and long to finish, too. Real substance here (missing in many of the 2004 whites), as well as top premier cru quality and breed. Which might be expected when you know that the vines abut Le Montrachet itself. An outstanding example. Drink 2010–20. **17.5**

**Hubert Lamy**

**St-Aubin (Blanc) Premier Cru Clos de la Chatenière**

**MR:** Some decent structure, and firmness at the core, with creaminess and a touch of smoke. Ready. **14.5**

**St-Aubin Premier Cru les Castets**

**MR:** Nice raspberry/cherry nose, all supple spice on the palate. Very attractive. **14**

**Domaine Thibault Liger-Belair**

**Corton-Rognet Grand Cru**

**MR:** A tight, structured, peppery, powerful wine. The fruit is rich and promising, if rather in the background. It emerges strongly on the finish. **16.5**

**Martelet de Cherisey**

**Meursault-Blagny Premier Cru La Genelotte C**

**AJ:** Soft, sweet-edged citrus scents. Intense, bright flavors, with lots of pithy grapefruit. Hint of flowers and honey toward the end palate; well crafted. **14.5**

**Puligny-Montrachet Premier Cru Les Chalumeaux C**

**AJ:** Bright, edgy scents with some stemminess. On the palate, ripe though plain, with lively lime fruits and some finishing warmth. **13.5**

**Puligny-Montrachet Premier Cru La Garenne C**

**AJ:** Full, sappy scents; intense, deep flavors; high impact but little warmth. **13**

**Château de la Maltroye**

**Chassagne-Montrachet Premier Cru Clos du Chateau**

**MR:** Plenty of oak, cream, and spice here, in a rich wine with a big finish. **15**

**Domaine Hubert de Montille**

**Puligny-Montrachet Premier Cru Les Caillerets**

**MR:** Peachy, almost pineappley New-Worldish sort of fruit, with a lot of creaminess. The balance is good. **14**

**Beaune Premier Cru Sizies**

**MS:** Mid-purple; ripe cherry nose; medium-full wine, with a lively acidity and fine, dry tannin; pure, juicy, ripe fruit within the relative firmness, moderately complex, and with good, scented length. Good lesser premier cru. Drink 2010–18. **15**

**Pommard Premier Cru Les Pézerolles**

**MS:** Deep purple; lightly oaky, ripe red-fruit nose, gently minerally; very elegantly balanced Pommard: moderate concentration, lively acidity, and particularly fine tannin; long, vivid, pure, and mineral-backed ripe Pinot flavor, combining sufficient Pommard density with plenty of 1er cru class. An excellent Pézerolles. 2012–22. **17**

**Pommard Premier Cru Les Rugiens**

**MS:** Deep purple; dense mineral and ripe cherry nose; dense and firmly tannic, but with a prolonged and generously rich ripe fruit to balance the Pommard muscle. Clear premier cru complexity here, and excellent length, of fruit especially. Classic Pommard proportions and impressive stature. Long-term, top 1er cru. 2015–25+. **17.5**

**Volnay Premier Cru Les Champans**

**MS:** Mid-purple; crisply ripe, red-cherry nose—perfumed and persistent; juicy middleweight, finely tannic, with a lovely sweetly ripe, scented fresh red-cherry fruit; rich, long, and tasty within the slightly austere style; fine 1er cru complexity along with typical Volnay finesse. Excellent length. 2010–20. **16.5**

**Volnay Premier Cru Mitans**

**MR:** A little lean now, and the tannins a little hard; but the fruit takes over on the finish, so the omens are good. **15**

**Corton-Pougets Grand Cru**

**MR:** A complex wine with a huge finish. The structure is tight, and the fruit is all raspberries, redcurrants, and plums, with lots of spices and incense. It's weighty, and it promises very well indeed. **18**

**Domaine Marc Morey**

**Chassagne-Montrachet Blanc**

**MS:** Light, scented, tangerine nose; light, fresh, peach and mineral flavor of moderate complexity and good length. Slight suggestion of high yield, but good village level, if not up to the stellar quality of his 1996. Now–2010. **15**

**Chassagne-Montrachet Premier Cru Virondot**

**MS:** Slightly reduced, light citrus, and mineral nose; fresh middleweight, elegant, racy, quite complex, clearly premier cru, but lacking a point in concentration, intensity, and length for really top quality. Yield? Now–2012. **15.5**

**Pierre Morey**

**Meursault**

**MR:** A real smoky, vegetal, almost-on-the-edge-of-muckiness Meursault. The length's okay but not amazing. Drink fairly soon, and often. **14**

**Meursault Les Tessons**

**MR:** A bit reductive, but the structure and the fruit are all in place. **14.5**

**Domaine Morey-Coffinet**

**Chassagne-Montrachet Premier Cru Les Pucelles**

**MR:** Structured, fine, and elegant, with no flashiness and a powerful finish. **16**

**Chassagne-Montrachet Premier Cru La Romanée**

**MR:** A lean, tight wine, with plenty of structure. Well balanced and ripe. The finish is enormous. **16.5**

**Domaine Jacques-Frédéric Mugnier**

**Nuits-St-Georges Clos des Fourches C**

**MS:** This is, in effect, the second wine of the Clos de la Maréchale, representing a selection of about 25%. Mid-purple; faintly peppery red-fruit nose; medium-full, fresh, and finely tannic; quite sweet fruit for the year, and with nicely sustained flavors; elegant, even, stylish, with good length. 2008–15. **15**

**Nuits-St-Georges Premier Cru Clos de la Maréchale C**

**MS:** Mid-purple; sweetly scented Pinot nose; stylishly balanced middleweight, with a firm acid and tannin round a fruit that is both quite fat and sweet for the vintage; Nuits-St-Georges sternness, yes, but an excellent length promises that this will come round. 2014–22. **16**

**Domaine Michel Niellon**

**Chassagne-Montrachet Premier Cru Chaumées Clos de la Truffières**

**MR:** A forward wine of peach and quince fruit and rich spice. **14.5**

**Domaine Paul Pernot**

**Puligny-Montrachet**

**MR:** Big, rich, creamy, concentrated, spicy, with a powerful finish. **15**

**Bâtard-Montrachet Grand Cru**

**MR:** Tight and quite closed, with huge weight and richness underneath. There's a powerful structure supporting a lot of smoke and flesh. **17**

**Nicolas Potel**

**Aloxe-Corton Premier Cru Les Valozières**

**MR:** Supple, perfumed fruit, with good balance; lots of finesse and an utterly seductive finish. **17.5**

**Domaine Prince Florent de Mérode Corton-Bressandes**

**MS:** Pale purple; scented, minerally nose; quite concentrated and finely tannic, but with a sweet fruit core; long and elegant, with an attractively ripe flavor, clear underlying minerality, and excellent length. Grand cru scope, but

in an attenuated style for what is normally a richer wine. 2010–25. **17**

**Corton-Clos-du-Roi**

**MS:** Mid-purple; light, peppery nose; vivid, medium-full, finely but firmly tannic wine; overall austere and without the ripeness of fruit at the heart of the Corton-Bressandes. Finesse there and good length, but rather rigid. Not sure if this will come round. 2014–25? **16**

**Château de Puligny-Montrachet**

**Bourgogne Blanc Le Clos du Château C**

**MS:** Tastes as it smells: a vivid, concentrated, citrus-zesty wine. No great length or class, but plenty of ripe fruit, vigor, and savor. Really tasty! First-rate Bourgogne Blanc. Now–2008. **14.5**

**Puligny-Montrachet**

**MS:** Ripe, persistent, subtly oaky nose; beautifully balanced, middleweight, very nicely delineated. Classic Puligny proportions and flavors: lithe, peachy, fresh, quite racy across the palate, moderately complex, and long to finish. Excellent quality village. Now–2012. **16**

**Puligny-Montrachet Premier Cru Les Folatières C**

**MS:** Persistent, peachy nose, with a fine oak scent; moderately concentrated middleweight; ripe and showy, but elegant, refined, and long, too. A fine combination of fully ripe fruit, subtle minerality, and good premier cru class. Should keep well. 2008–18. **16.5+**

**Domaine Ramonet**

**Chassagne-Montrachet**

**NB:** Discreet nose, but much more immediacy and presence than most village wines; not quite the hallmark herbal quality that ushers in some of the grander Ramonet wines, but still a certain coolness. Languid mid-palate, but without slackness; fresher fruit and more expansion and substance than one expects at this level, through a long finish. *Hors classe*. On the basis of this, Ramonet appears back on song. **15.5**

**Domaine Remi Rollin**

**Pernand-Vergelesses Premier Cru Sous Frétille**

**MR:** Quite an earthy, smoky, vegetal wine. It's good and characterful, but definitely adolescent. **13.5**

**Corton-Charlemagne Grand Cru**

**MR:** A tight, closed, impressive wine, with lots to come. Very long finish. **15**

**Pernand-Vergelesses Premier Cru Ile de Vergelesses**

**MR:** Cherry fruit, with quite grippy tannins, but a pretty wine. **13.5**

**Domaine Roulot**

**Bourgogne Blanc**

**MS:** Fine mineral and lemon scent, with a touch of new oak; vivid lemon-zest flavor, moderate scope, and medium length. Good Bourgogne Blanc, if not the class of the 2002. Now–2008. **14**

**Meursault Les Tillets**

**MS:** Lemon zest and mineral nose that is subtle and persistent; a concentrated middleweight wine, with a marked backbone of acidity defining a ripe, complex, minerally flavor and excellent length. A taut, stylish, classy *lieu-dit*—that is, typical Roulot! 2009–18. **16+**

**Domaine Etienne Sauzet**

**Puligny-Montrachet Village C**

**MS:** A vivid middleweight wine, with a fresh acidity and a “cusp of ripeness” rather than fully ripe flavor—a faintly herbaceous edge to it. A suggestion of high yield. Pleasant but uninspiring. **15.5**

**Puligny-Montrachet Premier Cru Champs Canet**

**MR:** Smoke and minerals, full and firm, again, with that focus and precision. A very long and concentrated finish. **17**

**Puligny-Montrachet Premier Cru Les Folatières C**

**MS:** Peach and mineral nose with a touch of pepperiness; vivid middleweight; clean, pure, mineral-backed flavor; good quality, and clearly

1er cru, but wanting a point in richness for a top 1er cru—which is what it should be. Fine and long, but one wishes for just a touch more ripeness... 2008–16. **16**

**Puligny-Montrachet Premier Cru La Garenne**

**MR:** Lots of nuttiness and pure fruit, creamy and spicy; focused and balanced. Beautifully poised. **15.5**

**Puligny-Montrachet Premier Cru Les Perrières C**

**MS:** Lightly oaky/peachy nose; medium-full, with a marked acidity; lively, stylish, but lacking the complexity and scope that a top 1er cru should have. Clear indication of highish yield or not fully ripe fruit. Not bad, but disappointing for what it is. 2008–15. **15.5**

**Bâtard-Montrachet Grand Cru**

**MR:** A confident wine of great poise and precision. Tight at the moment, but there's lots of depth and power. **18**

**Chevalier-Montrachet Grand Cru C**

**MS:** Closed, subtle nose of minerals and white peach; elegant, slender, refined; relatively delicate, but with a lovely balance of ripe fruit allied to vivacity; peachy ripeness, minerally complexity, and excellent length, with the exciting tenacity of flavor, definition, and the understated power of top grand cru Burgundy. Not “big,” but a Chevalier of great finesse. Lovely! 2010–20+. **18+**

**Domaine Tollot-Beaut**

**Aloxe-Corton Premier Cru les Fournieres**

**MR:** Firm tannins—with perhaps just a hint of greenness? But they're under control and the fruit is good, with savory spice and flesh, and there's plenty of depth. On the finish, the fruit fights with the tannins and wins. **14**

**Savigny-lès-Beaune Les Lavières C**

**AJ:** Bright, deep red. Slightly resinous, petrolly scents. Smooth-textured and full-flavored, but restrained, with a salty, clean, balanced finish. **13**

**Beaune Premier Cru Grèves C**

**AJ:** Light red. Sweet, almost toffeeed scents; round, vivid flavors. A pretty wine that may bruise when bottled. **14**

**Corton-Bressandes Grand Cru**

**MR:** A lovely nose of savory raspberries and incense. The palate has lovely incense fruit and a supple texture over a concentrated core. Promises well. **17**

**Domaine de la Pousse d'Or**

**Volnay Premier Cru Clos de la Bousse d'Or**

**MS:** Very pale purple; light, pure, minerally nose; light, lightly tannic wine, with a crisp red-fruit acidity; what it lacks in fruit it makes up for with considerable scent. If the acidity retreats a bit, this will be very nice, classic, pure Volnay. 2010–18. **15.5**

**Volnay Premier Cru En Cailleret Clos des 60 Ouvrées**

**MS:** Pale purple; sweet fruit on the nose; medium-full, gently tannic, without the pronounced acidity of the Bousse d'Or; a long middle palate of coolly ripe, sweet Pinot fruit, minerally, scented, and refined. Lovely cooler-year 1er cru Volnay. 2012–20. **16.5**

**MÂCON**

**Héritiers du Comte Lafon**

**Mâcon-Chardonnay Clos de la Crochette**

**MS:** Ripe, peachy nose, with very light oak; elegant, stylish, refreshing, and enticing, with a bit more finesse than the basic Milly-Lamartine. Enjoy young. **14**

**Mâcon-Milly-Lamartine Clos du Four**

**MS:** From Milly-Lamartine's best vineyard, this is a rich, full-bodied Mâcon with abundant ripe fruit, real matter, and some complexity, too. But it also retains its freshness. Very good, and worth cellaring for a few years. **14.5+** ■