

JEAN-MARC BOULEY		
2013	BOURGOGNE	RED (85-87)
2013	HAUTES COTES DE BEAUNE *	RED (88-89)
2013	VOLNAY VILLAGES	RED (88-90)
2013	VOLNAY CLOS DE LA CAVE	RED (88-90)
2013	VOLNAY VIEILLES VIGNES	RED (90-92)
2013	POMMARD VILLAGE CRU	RED (87-89)
2013	BEAUNE 1ER CRU BEAUNE LES REVERSEES	RED (88-90)
2013	VOLNAY 1R CRU CAILLERETS	RED (89-91)
2013	VOLNAY 1ER CRU LES CARELLES	RED (91-93)
2013	VOLNAY 1ER CRU CLOS DES CHENES	RED (91-93)
2013	POMMARD 1ER CRU LES FREMIERS	RED (89-91)
2013	POMMARD 1ER CRU LES RUGIENS	RED (91-93)

It was a pleasure to meet one of Volnay's rising stars, Thomas Bouley, at the domaine. Parking the car outside the domaine is a pain in the derrière, located in the narrow winding roads of "downtown" Volnay but it is worth persevering, and upstairs where we taste offers a marvelous vista across the vineyards below, and on a sunny day, the Alps on the horizon. "It was a very difficult vintage with water, water and water," he told me. "It was raining and raining and raining. Some of the vines at the bottom had ducks swimming between the rows! Tractors were getting stuck in the mud. It was the first time we sprayed with an atomizer. There was a constant pressure of mildew. We lost at least 50% of the crop due to hailstorm on 23 July, especially affecting the lower reaches of Volnay and Pommard 1er Cru, but every plot was affected to some degree. We were lucky because we had beautiful weather during the summer until the beginning of summer, with good light and plenty of sunshine. Still, two weeks before the harvest the berries were still bitter, so we had to wait, but one week later the skin was much softer and the fruit much rounder and the bitterness had gone. We started the harvest on October 3 and my father cannot remember the last time that he started picking in that month. We finished on October 10 after it had been a bit cold and wet during the picking. We did not have to do so much sorting as we had naturally low yields due to the hail. The malolactics were completed in the normal time, finishing by the spring. I can't believe the quality of the wines when I think about the growing season. It makes me think that even when the weather is bad we can make good wine – but it is because of the yield." Like Thomas said, the quality here is much better than you would have expected. There is a consistency here across the range, perhaps the entry-level wines better than I anticipated but his top cuvees capped by the challenges of the season. The highlight is a superb Pommard 1er Cru les Rugiens that really shone out – one of the best that I encountered.

The **2013 Bourgogne** was taken from vat and it had been racked one month previously, due for bottling around January. It has spent one year in used barrel. It has a crisp, marine-tinged bouquet that feels lively and energetic, the fruit perhaps a little darker than others tasted. The palate is medium-bodied with slightly "stringy" tannins, moderate acidity but decent fruit intensity toward the finish. Drink this over the next couple of years after bottling. Anticipated maturity: 2015-2018. The **2013 Hautes Côtes de Beaune** had just finished its malolactic fermentation and was taken directly from stainless-steel tank. It has a much deeper and rounded bouquet on the nose with generous red cherry and fresh strawberry aromas – much more intense than the Bourgogne Rouge. The palate is very well balanced with good terroir expression (this comes from a particularly red, rocky soil at an altitude of around 350 meters). Picked on

October 10, there is plenty of freshness here, impressive fruit concentration and basically, you cannot go wrong guessing the reasonable price this will surely be tagged at. This comes highly recommended. Anticipated maturity: 2016-2020.

A blend of several parcels from the lower reaches of the appellation on deep clayey soils raised in 20% new oak, the **2013 Volnay Villages** has a tightly-wound, floral bouquet with violet petal and granitic scents infusing the brambly red berry fruit. The palate is medium-bodied with chalky tannins. This feels quite rigid in the mouth, a mixture of blackberry and raspberry fruit complemented by a dash of white pepper that enlivens what is a masculine, structured finish. Even though this is a village cru, this deserves two or three years in bottle. Anticipated maturity: 2017-2027. The **2013 Volnay Clos de la Cave**, which comes from a 0.68-hectare vineyard behind the Bouley's maison in the village that has a cooler microclimate and no clay in the deep free-draining gravel soil, has a vibrant, very delineated bouquet with crisp red cherries, strawberry and bergamot scents. The palate is well defined with quite a firm backbone encasing the slightly "distant" brambly red berry fruit. This is a masculine Volnay, not as round as other vintages, with a terse finish that should flesh out by the time of bottling that will be done without filtration. Anticipated maturity: 2018-2030. The **2013 Volnay Vieilles Vignes** comes from just below the *premier cru* vineyards in a sunny microclimate on shallow, clayey red soils. The *terroir* is articulated nicely on the nose, the red fruit infused with damp earthy scents, nicely defined. The palate is medium-bodied with supple tannins, plenty of fruit here that belies the structure underneath. There is impressive depth to this Volnay, a sappiness to the fruit with a gentle but insistent grip. Afford this 3 to 5 years in bottle before broaching. Anticipated maturity: 2018-2030.

The **2013 Pommard Village Cru** comes from a vineyard opposite the parcel of Volnay Vieilles Vignes, mainly from the *lieu-dit* of Vaumaurens. It has a bright, marine-influenced bouquet that unfurls in the glass, hints of seaweed and mudflats tucked behind those dark berry fruit, then with time there is just a puff of chalk dust. The palate is medium-bodied with a slight chewiness on the tannins. There is commendable depth here for a village cru, if not quite the complexity on the austere finish. Still, this should provide drinking pleasure over the next six to eight years. Anticipated maturity: 2016-2024. The **2013 Beaune 1er Cru les Reversees** includes 40% whole bunch fruit (actually half the amount of 2012 although apparently that was an error!), from a parcel that tends to ripen relatively early, ergo it was the first to be picked in this vintage. It has a delineated, slightly austere bouquet with blackberry and cranberry leaf, scents of roof tiles and flint surfacing with aeration in the glass. The palate

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is medium-bodied with ripe, quite fleshy tannins that lend this Beaune body and depth. The acidity is well managed with a gentle caressing grip toward the finish. It is very linear at the moment and perhaps my only criticism is that it needs something more to say on the finish. Still, this has fine potential after bottling. Anticipated maturity: 2017-2027.

The **2013 Volnay 1er Cru Caillerets** comes from young 10-year-old vines in what Thomas Bouley opined is the best *terroir* in the appellation. This vintage is 100% destemmed because of the age of the vines. Matured in one-third new oak (one new out of the three!) it has a refined bouquet with wilted rose petal scents infusing the bright, vivacious red cherry fruit. The palate is medium-bodied with supple, fleshy tannins that again, disguise the backbone of this Volnay. There is good depth here and a little salinity on the linear finish that begs another sip. This is very fine. Anticipated maturity: 2017-2032. The **2013 Volnay 1er Cru les Carelles** adjacent to les Champans comes from a parcel of 16-year-old vines that Thomas feels are beginning to get a good balance in the fruit (he described it as his "baby"). This has one of the most complex bouquets from Bouley this year with recurrent, raspberry and fresh strawberry fruit intermingling with chalk and sous-bois scents. The palate is medium-bodied with lithe tannins, very fine delineation and salinity, structured but not linear like the Caillerets, more "flowing" and fanning out toward the slightly chalky finish. This comes highly recommended. Anticipated maturity: 2018-2035. The **2013 Volnay 1er Cru Clos des Chenes** includes 40% whole bunches this year matured in 20% in new oak. Thomas said that he once vowed never to include whole bunches, but the 2010 vintage changed his opinion, rendering the wine less

"sauvage." It offers an expressive bouquet that is very well-defined with accentuated mineral notes, hints of smoke and undergrowth infusing the multilayered red berry fruit. The palate is medium-bodied with supple, fleshy tannins, very elegant from start to finish. There is a dash of spice on the finish that feels long and tender in the mouth. This is a sophisticated Volnay to age over the next 15 to 20 years. Anticipated maturity: 2018-2035.

Bouley owns the first parcel in the *premier cru* of Fremiers populated by 40-year-old vines that tend to suffer millerandage. There was none produced in 2012 and there will be none in 2014. The **2013 Pommard 1er Cru les Fremiers** includes 40% whole bunch fruit and offers an appealing blackberry, raspberry, forest floor and flinty bouquet that is well defined but not as intense as Bouley's 2013 Volnays. The palate is medium-bodied with supple, ripe tannins; quite austere at the moment and quite saline. It just tapers in a little toward the finish. This is a serious, introspective Pommard at the moment. Anticipated maturity: 2018-2030. The **2013 Pommard 1er Cru les Rugiens** was 100% destemmed in this vintage. It has a perfumed, floral bouquet with expressive mineral scents (cold wet limestone) percolating through the aromatics that remain elegant rather than powerful. The palate is medium-bodied with soft supple tannin and abundant raspberry and boysenberry fruit. It gradually builds in the mouth and offers a peacock's tail of peppery red and black fruit on the long finish that has plenty of finesse. This comes recommended. Anticipated maturity: 2018-2032. Importer: VOS in New York and also OW Loeb (UK), Howard Ripley and Hayne, Hanson & Clark in UK.