

The Burgundy Briefing

news, views and tastings

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Vintage report

Red 2013

A summary of the conditions:

A cool, wet summer, after a chilly spring and a late flowering, led to late harvest from the beginning of October. The Cote de Beaune suffered for the second year from severe hail damage. A reasonable September with patchy rain just saved the day. Some rain at harvest and rot threatened. Not auspicious conditions for making good wine, but the quality of 2013 is surprising. While it is not a top vintage, it is a charming red fruit vintage; good overall in the Cote de Nuits. The results are more variable in the Cote de Beaune, which made very little.

In more detail:

Spring brought floods to the Cote d'Or. There was so much rain in April and May. In the Gevrey vineyards of Pierre Damoy there were ducks swimming in the vineyards. The Cote de Beaune was more unfortunate than the Cote de Nuits. The worst affected was Savigny-Les Beaune, which became seriously waterlogged. The water table rose and cellars were flooded. Giles de Courcel of Chanson, which has its winery in Savigny, recalls the water rose to 50cm in the winery and remained like this for a month as the ground was too sodden for it to drain. The water was lower than the level of the tanks, and they waited, but for those with casks in their cellars the situation was more difficult.

The flowering was a month late. I recall late May and June as I was here tasting whites and it was unseasonably cold. (May '13 was 3 degrees Centigrade lower, had twice the rain and half the sunshine hours of an average May). Flowering came at last, a month late in the third week in June (from about the 20th to the 1st July). The heat increased by the end of June and into July....perfect weather for storms and once again the beleaguered Cote de Beaune was struck on the 23rd July.

Hail: In 2012 the hail hit at the end of June, while in 2013 it was end of July, but as everything was delayed by a month, the effect was the same. It hit the leaves and the canes. The vines struggled and took a week or more to recover. Yields were affected. There were less leaves, but less fruit to ripen. In the best wines the balance is good, however the negative effects are varied.

In Volnay, Santenots, Caillerets and Chevret were damaged with slightly less effect in Chevrets and Clos des Angles. Lower lying village appellations were caught most severely. Where rows are

planted roughly E/W, one face is destroyed; when N/S there was less damage, but on both sides they are planted N/S (ish). Some terroir were protected; Clos des caves des Duks for example. Pommard and Beaune were worse. The Pommard side of Beaune suffered greater losses eg Clos de Mouches. Chanson made no Clos des Mouches. The most devastated village was Savigny, where the heart of the village was destroyed, but some climat on the Beaune side survived practically unscathed including Jarrons. Nicolas Rossignol recalls, "in Pommard, Beaune and Savigny the hail turned so it was more destructive, than in Volnay. The canes were hit and the leaves destroyed." What remained in Savigny, most seemed to declassify into a 'capture all' village wine. Pernand-Vergelesses was also affected.

Many years ago in Burgundy, in the days of the current vigneron's grandparents, hail rockets were used to shoot into the hail cloud to disperse it. This approach was replaced by an aeroplane, according to Giles de Courcel, but necessitated a pilot to fly into the heart of the storm. It was too dangerous. A better solution is being sort after three successive vintages with storms (hail hit on the 30th June 2012, 23 July in 2013 and again on the 28th June in 2014). Cannons have been used to fire silver iodide into the clouds to disperse the hail and turn it to rain. (Giles also told me that burners were used in 2014 using convection to carry the silver iodide to the cloud). Whatever the exact system, and the growers are remarkably vague for something so important, in the order of 33 were placed in a band along the cote, with another band on the Hautes-Cotes and one further West. Were they effective? Would the damage have been worse without? The feeling is that more are needed and maybe further to the west to protect the Cote de Beaune more effectively. Rather a few growers from the Cote de Beaune felt they had been more effective in protecting the Cote de Nuits.

There has to be a better solution. It is devastating for the growers as well as the vines. Ghislaine Barthod and Louis Boillot recall how their son Clement, who is now 19 and helping them at the domaine, called them in tears to tell them how Louis's vines in Pommard and Volnay had been ravaged.

Netting is another possibility, although not currently permitted under AC regulations. There are some experiments afoot in Burgundy, but it would be difficult for spraying; it would be a lot of effort, it would change the micro-climate around the vines and it would be unsightly.

Summer and rot

The conditions had been ideal for promoting mildew (the wet May), but the biggest problem was botrytis in the Cote de Nuits.

Finding the right moment for treating against mildew was tricky with the rain. Growers spoke of making 10 or 11 treatments. There was a little oidium but it seems that in September the pressure of rot was considerable, exacerbated by the storms at the end of the month.

The vineyards had been especially difficult to work, as the ground had been so wet. The difficulty was getting in to work the vines and the growth of grasses. "I felt the grass was growing behind the wheels of my tractor," remarked Jean-Marie Fourrier. "We battled from April until August and everyone was exhausted." Christophe Roumier gave up trying to keep the weeds under control. He let them grow and mowed before harvest. Although unintentional the outcome was positive, as the grasses helped soak up the rain.

Where there was hail the bunches were fewer and more aerated, but most admitted to botrytis and the necessity to sort accurately. Some recalled it was more of a problem with others - Chanson sorted 5-6%, Faiveley 10% etc. Denis Bachelet remarks that the pressure of rot was high, notably in the low lying areas. He sorted 25% of his Bourgogne. Jean-Louis Trapet was

amazed to see botrytis on millerandage bunches, which he has never seen before and he found botrytis in places which are never normally affected. The most difficult vines to work were the clones planted in the mid-eighties by his father.

Marie-Andree at Mugneret-Gibourg pointed out that even in 2013, with the low yields, it was necessary to green harvest in some places. In their Vignes-Ronges for example, which is a lower lying vineyard, prone to humidity, the 40 year old vines were still very vigorous, "so we had to leaf pluck and green harvest even in 2013."

Quality in Burgundy has improved, in part, due to better and more equipment. Jean-Marie Fourrier points out that in the past, a domaine would have used one tractor used for everything, ploughing, spraying etc and by having two tractors, in a vintage such as 2013, allows the vigneron to react promptly and not to lose a small window of opportunity. "Twenty years ago with one tractor, it would have been impossible to keep the rot at bay." Grivots also mentioned their more efficient tractors. Many of course had to resort to spraying by hand. "the challenge was straying," remarks Arnaud Mortet. "It had to be by hand and was so important to keep the leaves healthy."

Some recalled a vintage with very little rot among them Christophe Roumier and Ben Leroux. After the rain, August was dry and veraison took place in the third week...and thereafter the slow progression towards harvest. Ripening in August, when Burgundy can be quite hot, and the beginning of September is very different from ripening in September when the days are shorter the sun is lower and cooler. Very little sugar was gained in the last two weeks of the season. People waited for phenolic ripeness. Possibly the high acidity in the grapes helped protect against rot, but by the 28th September acidities were dropping and the skin of the grapes was becoming fragile and more vulnerable. There was a downpour of 60mm, in a couple of hours, the week before harvest. This would have been sucked up by the vines, potentially diluting the grapes. The pressure was on.

Harvest

The early pickers started on the 28th September (Louis Boillot) among them for his Volnay and Pommard. Mortet 26th to 9th October. Denis Bachelet from the 5th. Grivots from the 5th-10th. Fourrier 2nd to the 7th. Roumier 5-11th. Michel Gros 6th-10th etc.

It rained during harvest as many pointed out. They had to pick given more rain was forecasted. For some the harvest took longer, as they dodged the rain and did the preliminary sorting. Selection was imperative.

Many recounted that the grapes suddenly turned. Frederick Mugnier recalls, "When the grapes are green, it doesn't affect them so much, but when they near ripeness they are fragile...it was Sunday 6th or Monday 7th when botrytis started really spreading." He quickly switched his harvesters to Chambolle.

Jerome Flous was tipped off by other winemakers in France who were experiencing grapes splitting; grapes bursting their fragile skins. This seemed to happen on the 9/10th October.

Many spoke of the pressure of rot, almost 'exploding', others of it racing forward.

Yves Confuron picked from the 15th October. As he points out, "it rained during late September and early October and many harvested during the rain, or just after a downpour. So many made harvest with a lot of rain. I waited, and there was a difference of ripeness in tannins. I had very

clean fruit. The same in Pommard." So how did he manage this? "Work, work, work in the vineyard. People don't really work in the vineyard any more." He was able to wait as the fruit was healthy. He had no rot...and the bunches were ripe. The proof is in the pudding. He uses 100% whole bunch and everything tasted mature and ripe.

The Cote de Beaune did not have the same problems with botrytis. Where the bunches were damaged by hail, they were aerated.

Size of the harvest

Clearly the Cote de Nuits fared better, but the yields were still some way below average...as Christophe Roumier remarks, "The volumes are small; the same as 2012 overall...22hl/ha. In 2014 it is much better. I had 37hl/ha." Michel Gros averaged 25hl/ha. Mugneret-Gibourg 30hl/ha, but with Echezeaux at 14hl/ha. Jean-Louis Trapet had a 30-35% smaller crop than average. Some saw a 20% reduction. The small crop was due to the poor flowering and sorting in the Cote de Nuits, and of course to hail and poor flowering in the Cote de Beaune.

But as Frederick Mugnier points out, (and he confines his comment to the Cote de Nuits), "We should not complain too much about the low yields. That is what saved the vintage. We tend to see a relation between low quantity and good quality in Burgundy. It is true, but only in cold vintages."

In the Cote de Beaune Chanson harvested a global yield of 14hl/ha. Volnay growers may have seen 8hl/ha. Some vineyards sustained 100% losses.

Nicolas Rossignol was sorrowful, "We are down 75% in volume on average vintage...2012 was reduced by 70%."The Cote de Nuits are in a much better situation," he said with a wry smile.

Analysis

Acidity/pH: (Acidity is expressed in g/l H₂SO₄).

Good levels of acidity, but it doesn't give a hard sensation. It's warm or sweet acidity. As expected there is a fair quantity of malic acidity (some recall 50:50) as there was no August sunshine to burn it off. However, there was clearly, also a good level of tartaric, for after the MLF the wines are still fresh. This 'sweet' acidity, which gives a lively, crisp, bright note, is not the cold grip of acidity you find on the 2008 for example. I think Michel Gros has a good point,"For me the impression of the acidity, depends on the type of tannins. Because the tannins are ripe, the acidity, even though it is high, seems softer."

The MLFs tended to be late finalising in late summer with a few ticking in when I visited in October. This is unsurprising given the wines were put into the cellar both late and cold, with little chance to start before the spring

This is the general picture, but some in the Cote de Beaune had higher malic acidity, sometimes leaving the wines a little softer. You can make up the balance with minerality (where it exists) and some whole bunch to give freshness. If you pick later...the harvest for most takes place over

more than one week and where the acidities are softer, whole bunch can add a freshness to the end of the palate.

Ben Leroux: "The malic was not high compared with 2010. He is making on both Cotes). In 2013 between 4 and 5 g/l, while the tartartic was higher than average. Final TA was less than 1993 and 1996; not very high, but firm. But lower than 2008..."

Yet others found the malic high. Christophe Roumier remarks on notable malics, "Usually when we pick usually more tartaric than malic, but this year it was the reverse as we had twice the malic as usual."

Jean Marie Fourrier recalls tartaric of 6 g/l.

Etienne Grivots: "The pH after MLF will be 3.42 and 3.58 so close to 2012 and 2009 and 2005 and 2002..."

Michel Gros, "The pH is between 3.3 and 3.5 after MLF, (3.3 is low) despite this, there is not the impression of acidity, but the level of acidity is very high."

Arnaud Mortet: "The acidity in 2013 is very high with lots of malic acidity. Before MLF 3.2 pH. tartartic 3.5 and malic 4.5 - 5.2."

Denis Bachelet: After the MLF the pH is 3.4 to 3.45.

Marie-Andree (Mugneret-Gibourg) "The acidity was high. Very low pHs."

Sebastien Cathiard: "The acidity was higher in 2013 than the last 4 or 5 years. Not like 2008, less than that. Between 2010 and 2008. We had equal quantities of malic and tartaric."

Christophe Drag (Chauvenet). Before MLF; the pHs 3.20-3.4 and after 3.50."

Cote de Beaune

Thomas Bouley: "It was very acidic, but not as acidic as 2008. 2.5 and 3g malic, so not so high afterwards. It is normal. Just the Hautes-Cotes higher...in general the pH after MLF was 3.45 to 3.6."

Nicolas Rossignol felt he had slightly softer wines after the MLF "The pH after MLF was 3.5 to 3.7. The malic was quite high as we had less leaves working, so the phenoic maturity was quite hard to reach and the malic didn't burn off with the cool temperature. Before MLF the 2013 was tight and after it was soft and round as it really dipped. So ultimately low acidity in 2013."

Sugar

Natural sugars were between 11 and 12.5, for the main part, with most adjusting by 0.5 to 1 or so to bring the wines up to 12 to 12.5%. It's a lighter vintage.

The key was to keep the vines healthy and photosynthesising, although little was gained in sugar in the final two or three weeks.

The growers in Chambolle were typical. Christophe Roumier chaptalised to increase the degrees by 0.8-0.9.

Louis Boillot remarks that "the natural degrees were 11 to 11.5 and I tweaked to 12. I prefer the wines have this level of alcohol."

Ghislaine Barthod: "Not a high degree, Between 11 and 12."

In Vosne-Romanee Sebastien Cathiard: "It is not as ripe as 2012 and 2011 because we had less sun, no hot period. The natural sugar was 11.2 and 12.3 so we chaptalise from 1 to 1.5 degrees."

Marie-Andree (Mugneret-Gibourg) "The sugar was average for 2013. It was 12 degrees natural and 2014 about the same."

Jerome Flous in NSG "It is a vintage with higher acidity...between 2008 and 2010, some closer to 2010 and some to 2008, but more colour from more polyphenols than the 2008s. The level of sugar was lower than 2010 and 2008."

Phenols

It was necessary to wait for phenolic ripeness. Most achieved this admirably. The small crop saved the day (as it had in 2012), for it would have been difficult to achieve ripe phenols on a larger crop, in the cool conditions. (In addition Frederick Murgnier points out, it was also the length of the season from bud break to harvest; flowering was late, but not bud break).

It was necessary to push the ripeness, but to catch the moment. After the thick skins and high ratio of skin to juice of 2012, the situation was different with thinner skins, but for the most part well ripened, and they supplied a surprising depth of colour. The level of anthocyanins have given the vintage a remarkably deep colour.

The phenolic ripeness and sugar ripeness were not linked this year. Sugar is low, but phenolic ripeness is high.

There was quite a lot of millerandage as might be expected from poor flowering. The small grapes did not necessarily have thick skins, but supplied a good quantity of tannins to juice.

The tannin profiles ranges in this vintage, from fine and light with silky texture in general, to the minority which are harder and more angular...creating rather a severe finish. This was more so in in the cote de Nuits in Nuits-Saint-Georges (see entry under the village).

However there we plenty in NSG who did get ripe phenolics, as Christophe Drag comments (Chauvenets); "I do not understand why the phenolics are so ripe in 2013. The pips were so brown and nutty tasting."

Where the vines had been hit by hail, it was paramount to ensure that the dry grapes which had not already fallen off, were removed...the vibrating table is a very valuable tool for this. Some mentioned the grapes tended to have little juice; so the skin to fruit ratio will be higher. Where there is hail it is mixed. I had wines with really quite robust, astringent tannins and others which were silky and refined. It was perfectly possible in the long season to ripen the little fruit the hail left.

Growers' comments

Jean-Marie Fourrier: "The phenolic maturity was a nice surprise from NSG to Marsannay. We have beautiful results. I did not have the expectation, until I tasted them. You would think picking in October, it may lack maturity."

Arnaud Mortet, "Maybe less skin than in 2012. The tannins are not as ripe in 2013, so we went slowly with extraction.

The tannins were very fine in the Cote de Nuits, remarked Louis Boillot. Ghislaine adds "The tannins were thinner than in 2012 and I was surprised at how much dark colour came out immediately."

While most reported thin skins, a few found the opposite, among them Domaines Grivots and Roumier. "We had a very thick skin and one or no pips," remarks Mathilda Grivots. The grapes were not mature in September, thick and the flavours and colours were light." They waited until October 5th and then, "We sorted as usual and the juice was red immediately; the skin had lots of polyphenols....usually light pink..."

While Christophe Roumier recalls, "We had thick skins; the small berries because of millerandage...they were ripe and I was very much impressed with this."

Cellar

Making good wine from the fruit of this vintage begins with a thorough selection. In 2013 this was for botrytis and unripe grapes in the Cote de Nuits, and for dry grapes, in particular, in the Cote de Beaune.

Although some said rot was minimal...that 5 or 6% can make a big difference...to the texture and the precision of the aromas. There is also the careful handling of the fruit....from the vines to the winery.

So much has changed in the past 20 years and in these conditions in the nineties, the results would have been different. Today the quality conscious growers take such care, keeping as many whole berries, whether they use whole bunches or whole berry. (The destemmers today give such good results). There is a good deal of intracellular fermentation and this highlights the freshness of the fruit. "I love whole berry," remarks Jean-Marie Fourrier. "I like the intracellular fermentation," and he is certainly not alone. t

In 2013, the fruit came in cold to the winery, and this helps keep the berries in tact. Growers are so careful when moving the fruit...for example at Grivots Mathilda, who works with her father, has implemented a few changes. "We more the fruit in small trolleys, not in a pipe anymore." These details help make a wine which is pure and more fruit driven.

At Chanson they have developed a 6 meter tunnel, in which the fruit is cooled with nitrogen, thus negating the need to remove juice, to cool it before pumping it over the skins. There is generally less movement of grapes.

It was important not to force this vintage given the ripeness of the tannins. As Francois Millet observes, this was particularly important in mineral terroir with the high levels of acidity in 2013. Together these could accentuate the tannins, if you were not careful...and mask the terroir.

As Etienne Grivots remarks, "We need the confidence to do very little."

With less intervention there is less extraction of unwanted tannins. This was a vintage to be a little hands off...the current mantra is for 'infusion' rather than extraction; and although it sounds as though Burgundians are gently brewing a pot of tea, there is much to be said for this approach.

As Pierre Damoy remarks "it is not a vintage to look for tannins." It was a chance for Pierre to pull back a little from his full, rich more flamboyant style to something lighter, more delicate. The result is refined.

Whole Bunch: It was a vintage in which this could be used successfully, for freshness and that little spice "like a pinch of salt," describes Ben Leroux. But growers were cautious. At Domaine Dujac they started with little, but by the end of vintage Jeremy had decided they had been too cautious. The bunches were good and in the final vineyards harvested they used much more.

At Faiveley Jerome Flous did not use much whole bunch. "I was a bit concerned and did not use much. We were afraid to have greenness with the phenolic maturity."

Jean-Louis Trapet used a percentage of whole bunch very effectively, but admits he had to be super-selective and he uses pump over "to be smooth and gentle with the grapes."

Where there was hail it was particularly important to be careful with extraction and those who favour whole bunches on some climats, notably Nicolas Rossignol, pulled back. If he couldn't find bunches in which the entire bunch was healthy, he destemmed. Where the hail damage was worst he used none, where, as in Chevret it was not as affected, he still used less than 50%.

Yet at Chanson, as usual they used 100%, and I tasted nothing green. Thomas Bouley only used whole bunch in Beaune Reversee and Clos des Chenes and Fremiers - 40% for each of them...but each very successfully.

Some spoke of warming the grapes a little; if they are not in favour of a cool maceration even a natural one, it would have been necessary in 2013 as the grapes came in col. As Anne-Marie remarks, after 5 or 6 days we do like to leave them.

Several growers spoke of either raising the temperature at the end of the fermentation - or holding it to fix the colour and soften the tannin. Sebastien Cathiard, "At the end of fermentation I left the temperature at 32 degrees for one week to fix the colour and to have soft tannins and gras..." Michel Gros and Anne Gros raised the temperature towards the end.

Extraction

In general slightly fewer pigeage and/or slightly shorter vatting. Others favoured longer vatting to smooth the tannins in a longer post ferment maceration.

Gevrey-Chambertin

Arnaud Mortet: Less pigeage; just one or two less...the vatting was 2 to 3 days less in 2013 to keep the roundness of the tannins. When we have this acidity, this naturally extracts the colour and the fruit....do not need to extract so much ourselves..."

Chambolle-Musigny

"I was careful with extraction; not too much pigeage; more an infusion," remarked Ghislaine Barthod.

Francois Millet: "It was important not to force the wines; given the skin ripeness, you could get a very tannic wine, especially with the mineral frame which enhances everything. The minerals and the tannins, could become harsh...and at this point, the wines are no longer terroir driven. It could hide the characteristics..."

Vosne-Romanee

Marie-Andree (Mugneret-Gibourg) "The fruit was quite cold. We warmed it a little after 5 to 6 days....The time of the vatting was important. You should not go too far. We went from 14 and 18 days. Short vatting."

Pierre Damoy "the aim was not to have too strong tannins. So we did not do much pigeage, but a very long maceration....Not a vintage to look for tannins."

Etienne Grivots: "I found the quality of the skin was outstanding after the cool summer and the level of acidity....we have to understand the balance..many winemaker think we have to do a lot, but we have to do little ...we have to have the confidence to do nothing. If the quality of the skin is good. We should not extract too much...just enough to age; balance harmony, balance and energy and vibrancy."

Sebastien Cathiard was the only grower I spoke with who has done a little more (just one or two pigeage) than in 2012 as he felt the skin did not give up the anothcyannins easily...and had a long vatting.

Michel Gros did some fancy footwork (see his entry for this).

Cote de Beaune

Thomas Bouley pulled back on extraction generally. Sometimes, however, it is impossible to get soft tannins, however gentle you are. He used just 2 pigeage on his village Volnay from below the village and I found the tannins too robust.

And Louis Boillot: I was careful with the extraction, only one a day, and in the Cote de Beaune none at all... just remontage. Everything was destemmed."

Frederick Lafarge: "We were very happy with the ripeness of the phenolics so we did not need to do anything different in the cuverie."

Élevage and Bottling

Many have been very careful with oak. I saw less new oak; while this is an ongoing trend, in 2013 it would be easy to over-oak the fresh red character of the vintage.

It was apparent that some were bottling a little earlier than usual; aiming for December or January, rather than March and April. Their objective is to retain the freshness and possibly as the wines is less thick and less structured than 2012 for example, it does not need that extra spring. Some may comment, more cynically, that bottling before the end of the year may ease the market, as there is very little stock.

Style

The 2013 continues a series of fresh vintages 2011, 2012 and 2013 born of cooler summers... albeit a very different style to the 2012.

Energetic wines with vivid red fruit, freshness and with supple tannins and a crisp finish. A lighter bodied style, but with good mid-palate.

We have the engaging combination of freshness and lower alcohol with ripe tannins...perfect for Pinot Noir and a perfect profile through which to express the terroir.

For the most part the phenolics are ripe and the tannins silky. The texture is very surprising for such a late vintage. We have a spectrum of red flavours and aromas from crunchy redcurrant, pomegranate and cranberry, splashing fruits, to ripe soft summer fruits...raspberries and scented strawberries. This is lively without the weight of higher alcohol. They are generously aromatic...plenty of floral perfume, but also white pepper and spice. They are fresh and crisp and appetising. The acidity is not pronounced or cold. It does not slice, but is woven into the palate. It is just nicely crisp, but also somewhat 'sweet' and notably refreshing on the finish. The impression of the acidity does not reflect the analysis; it feels softer for it is enveloped in the silky tannins.

I am surprised by the quality of aromatics; the floral perfume of rose petals, from wild rose and sweet, high toned Albertine, to the rich red scent of Parkdirektor Riggers...not just in Chambolle, but in Vosne and..rather wonderfully...in Gevrey. The aroma coupled with a silkiness of tannins speaks of a warmer summer.

It is a paradox: the light body and the bright acidity of a colder summer and the aromatics and fruit profile of a warmer one.

The tannins are plentiful, but lighter and not as thick or as abundant as in 2012. In this vintage there was a contrast between the warm texture and the freshness. This cool and warm contrast also exists in 2013. In the 2013...the freshness and energy offset the perfumed aroma and scent of warm summer fruits.

The character of the terroir comes shining through the slimmer textured, lighter bodied vintage, regardless of the preconceptions of the 'village' or cru. At the very top end, we have Chambertin which is delicate, yet intense, showing quiet finesses and precision.

It is a vintage with responded to more gentle treatment and many have taken this kid glove approach. The result is wine with delicacy and finesses; fine textured tannins and purity. It has given growers who make in a richer style the opportunity, born of necessity, to experiment with more refined wines. There have been many who have been working in this way for many years, most obviously growers such as Frederick Mugnier, but this style in 2013 is beautifully expressed

beyond the boundaries of Chambolle, to the traditionally firmer terroir. I have seen such pure and discreet wines in Gevrey for example.

However there is a divide. I cannot be as universally enthusiastic about the style of the Cote de Beaune. There are lovely, fresh red fruit wines with good balance and supple tannins reflecting the style of the Cote de Nuits.

However, not all were as successful. The negative effects of the hail and the season which I found in some wines include the fruit and aromatics, which can feel somewhat baked and jammy; possibly a result of the minuscule yields. Some felt less fresh, as the total acidity may be lower. In the Cote de Beaune the phenols were not always as ripe as they could be; sometimes just the right side of ripe - this could show as a herbal twang; just the other side of ripe and tasting slightly herbaceous. The vines were stressed by the hail producing thick skinned berries and the tannins may not taste green, but somewhat astringent and even a bit rustic (not something one expects in Volnay for example);.... also they can be a bit dry on the finish.

Colour: This is not something I would remark upon, but the colour was unusually deep for the vintage. Many were surprised at how quickly and easily the colour came out of the skins. I think if you encounter wines with very light colour, you may also find they are somewhat dilute and lacking a bit of mid palate, which is not usually the case. Even careful extraction gave deep colours.

Growers' impressions

Gevrey-Chambertin

Jean-Louis Trapet: "I think for this vintage we have purity with an intense fire inside. There is great clarity to the terroir...force and purity with fire and energy inside."

Eric Rousseau, "The 2013 is very ripe but without much alcohol."

Denis Bachelet: "I think the flavour is very exciting now. A classic vintage with good aromas, everything is there."

Morey-Saint-Denis

Alec Seyesses: "The beauty of the recent cold summers that you keep the freshness. In terms of phenolic ripeness, we are doing well. We get the tannins and fruit, but less alcohol, so ripe fruit without the jamminess."

Chambolle-Musigny

Ghislaine Barthod "The style is more reflective of a cold year. The wines are pure and have good structure. It has body too. I like it because it is fresh and salty and has energy."

Frederick Mugnier: "We had a richness of texture I did not expect on such a late vintage. It is a ripe tasting vintage with high acidity."

Francois Millet: "It is a very floral vintage too. Musigny and Amourees and the premier cru. It is rose but more dog rose: very perfumed, much more discreet and something more close to nature. While 2009 is the opulent red rose of the garden. The freshness really exacerbated the floral quality of the vintage."

Christophe Roumier; "Tartaric was higher...fresh...which together with low levels of alcohol, this makes it fresh and easy and to taste....the wines have material as the skins are thick in this vintage."

Louis Boillot "2013 is very fine and very delicate, it will give much pleasure. Lots of lovely aroma. Very fine."

Vosne-Romanee

Marie-Andree (Mugneret-Gibourg): "For me there are sunny vintage and cooler vintages. It is a very pinot vintage..."

Mathilda Grivots "I think it is very elegant; very fruity and the tannins are round, pure and it has a subtle sophistication...just a touch giving the elegance." Etienne Grivots adds, "For me 2013 will be accessible even early, not a 2012, but we have the sweetness, glamorous...2013 is between sweetness and acidity."

Sebastien Cathiard: "It will be a vintage for the lovers of Bourgogne because I think you have more acidity. The majority will probably prefer a vintage like 2009 or 2012. Personally I like this as it's very classic."

Yves Confuron "They are classic in a good way; you have a fresh and precise aroma; it has a good balance. It is complete. It is not hard and it does not lack anything. Not a really ripe aroma; a little spice to increase the complexity of the wine."

Nuits-Saint-Georges

"Christophe Drag; "I prefer the red fruit of a cool vintage like 2013. It has acidity for freshness and purity, but not high acidity. Hot vintages we have black fruit and less energy. Cool vintages like 2001, 2008 and 2010...are more interesting."

Chevillon considers it most like the 2010 for the straight palate and for the red fruit."

Volnay

Frederick Lafarge: "It is a vintage of good balance, charm and purity."

Thomas Bouley: "It is a late vintage, which looks like a ripe and sweet, early vintage...with good energy as the finish is fresh and not heavy."

Francois Duvivier (d'Angerville) "It's a very ripe vintage, but with lots of freshness. You have both. Very good expression of the origin. Lots of energy, and vibrance. Mineral and juicy wine. A very classic vintage for Burgundy in fact."

Negoce

Giles de Courcel "The general feeling is that we have a good vintage, with some variations, but overall good vintage. Good terroir expression. The tannin structure is there with a smooth and silkiness. The fresh character of the vintage shows well. But maybe part of our own style. The vintage also has energy."

Ben Leroux: "The reds are what I like from Burgundy; good acidity, but not too high and the elegance of the pinot noir is there, hail apart, lovely gorgeous, approachable."

Jerome Flous (Faveley); "Mango and white pepper on the nose which is a reflection of the late vintage....we had the same in 2008."

Quality

Cote de Nuits: Everyone was surprised with the quality of this vintage after the summer. Fifteen or twenty years ago the result would have been very different. It is a good vintage in the Cote de Nuits. Here it is better than 2006, 2007 and 2008; not as good as 2009 (whatever you think of the style, it is a vintage to age), a good way short of my favourite 2010s. It's a different style to 2012, but the 2012s are just a cut above in Vosne-Romanee and Gevrey-Chambertin...and Nuits-Saint-George was more consistent in 2012. But the Chambolle are gorgeous in 2013 and I love them. In any event, two vintages complement each other.

Consistency of quality: in a vintage such as 2009, it was hard to make bad wine. In a vintage such as 2013, it is hard to make good wine. It was dependent on low yields to get the concentration in the fruit; (which for some meant a green harvest), waiting to achieve phenolic ripeness, thorough selection and careful extraction. It is quite possible to make thin wines, dilute wines, but most of all wines with hard tannins. The best wine have sweetness with the freshness on the finish, without this ripeness the finish can be quite snappy, slightly green and acidic. Sorting was necessary for ripeness and purity.

"The concept of a bad year in Burgundy does not exist when you can select only the best fruit," remarks Jean-Marie Fourrier. However it is not just this; it is the work in the winery; the precision of the destemmers, the best of which are so much gentler (and slower - more in time with careful selection) than they used to be, allowing for whole berries. The care with extraction, and as Pierre Damoy point out the work on the soil in the vineyards means the vineyards drain more effectively in wet weather; and the health of the vines contributes to the resistance against rot.

The Hail: Over and again I heard growers saying, "The hail hit 3 weeks after flowering, so it affected quantity, not quality." (It came 23 July in 2013, which was roughly equivalent to the June 30th hail storms in 2012, given the growth of the vines were a month behind). This is not the whole story though, because the damaged vines took time to recover and the leaves to photosynthesis; many leaves were stripped. It was fortunate the crop was small, but the further delayed the ripening process...We have the paradox of really ripe fruit and harder tannins. I experienced far more of this in the Cote de Beaune, giving the impression of less consistency. However I saw far less wine.

Some Growers' Impressions

Gevrey-Chambertin

Jean-Marie Fourrier, "Surprisingly they have nice ripeness and darker red fruits, darker than 2012...for me I prefer the 2013 to the 2012, as we have the phenolic maturity, generous and surprising."

Chambolle-Musigny

Christophe Roumier, "for me the style is a serious wine, with depth and complexity but without the elegance of 2012 and 2010. They have good terroir definition."

Francois Millet, "I just love this vintage. It is an aesthetic vintage; not just a good vintage for the taste. There is a beauty to this vintage. Like the beauty of winter; it is clear and mineral...you see everything..like winter without the vegetation, it is bare and you see the rocks, but it is winter in the sunshine....the 2013 is like winter in the light."

Frederick Mugnier considers it a vintage to age. "The texture reveals great potential. But it needs time to integrate..and to soften the edges."

Ghislaine Barthod "It does not lack in the palate. It is intense. We can be confident. This is what we want from pinot, the bright palate with freshness and balance..."

Vosne-Romanee

Etienne Grivots clearly does not see it at the level of his 2012s which he considers to be the best vintage he has made, but is impressed with the results after the summer. "2012 was the best vintage I made,...if you had low volume the balance was perfect...in most vintages you have to adapt...so in 2013 I am happy with the result; it is less graphite, less complex. It is simpler and more pleasurable and digestible than the 2012."

Marie-Andree at Mugneret-Gibourg, "I think in difficult condition the pinot noir has a good reaction. If we can wait to get the phenolic ripeness, with the coolness, we get the freshness. Here we have to balance the fruit in the vineyard. The concentration of the fruit is made in the vineyard. The date of harvest can change the acidity and the phenols. And then you have to be careful with the extraction; but...you can never repair a lack of concentration and ripeness."

Savigny-Les-Beaune

Francois de Nicolay: (for his Pernand-Vergelesses and Corton wines) "It has a high level of balance; so the acidity and ripeness levels are both high. It is a good vintage for people who like serious wines. Not to be drunk too soon I think."

Volnay

Thomas Bouley, "The great Burgundy for me is late harvest...gentle maturation and good phenolic maturity."

Frederick Lafarge; "We are very happy with the quality of 2013 in white and red it is a very good vintage."

Village Overview

Some lovely Bourgogne this year. Plenty of vivid fruit. Very pinot-ish. Good hunting ground beneath all the villages in the Cote de Nuits from Marsannay down to Chambolle. Some particularly lovely Bourgogne from below Vosne-Romanee this year with splashing red fruit, good depth and juicy acidity. However there equally be the somewhat more herbaceous; stricter, less charming Bourgogne about too.

The larger houses have made good pinot, as they had plenty to choose from, and there is some very good red from further south.

The Côte de Beaune and the Côte de Nuits villages: The Brouchon side produced some dark berry, spicy wines with plenty of soft tannins. Both Denis Bachelet and Louis Boillot have lovely Cote de Nuits Village.

***Gevrey-Chambertin**

Gevrey-Chambertin reveals its capacity for delicacy in 2013. It is aromatic with red fruit and flowers. The palate is light, fresh and lively. The tannins are fine. They may be silky or slightly firmer, but they are light and finely textured. They are straight and elegant, but I often say this, for increasingly producers have a lighter touch with Gevrey...this year this is combined with a certain delicacy, light body, red fruit, lighter tannins and an engaging energy.

"The tannins were less ripe in 2013," remarked Arnaud Mortet, so we had to be more careful. Eric Rousseau agrees and while he may prefer the tannins in his 2013s, he likes the freshness of elegance of the 2012.

The wines are not only good in 2013, they are consistent, with many wines outperforming expectations and very few disappointments.

The village wines have charm. It is a large village with village wines from the top of the village to down below the route 74, where the sediment, drawn down the Combe Lavaux, now provides well drained soils. La Justice is probably best know here, on the wrong side of the road. Despite the different locations, and many blend parcels from across the village, they are straight, lightly firm elegant wine; with a lighter and slighter texture to the 2012. The growers I visited had held back on extraction and this has given the desired effect. It would have been easy to push the extraction to get something much firmer. Pierre Damoy pulled back and made made three village wines in a more refined style.

Jean-Marie Fourrier, who typically has a light touch, made a delicate and pure example from Chamerrier, (although it is not labelled as such,) from the Brouchon side. Beneath the bowl of Grand Cru Griotte lies the village parcel Etolois and not surprisingly Ben Leroux made a succulent sweet wine with slightly studier tannins. Two village wines I tasted from Evocelles were top notch, pure and singing fruit with excellent intensity for village; cool aromatic and mineral from Denis Bachelet and Louis Boillot. It is no surprise that Gevrey has applied to raise its village status to Premier cru. En Songe from Arnaud Mortet was high wired, vibrant and mineral.

Premier Cru

The hill produced some delightful wine in 2013. They were quite cool tasting from the Combe de Lavaux; Lavaux Saint Jacques feels chilly; crunchy, red and tense. On the other side I had a particularly good Goulots from Ben Leroux. This is just lies under the forest next to the quarry. There are only 5 owners. I saw two this year and Ben Leroux's showed the best of this appellation. Vivid, streamed and so energetic. He captured the airy and pure character of the vineyard. The other had cooler notes, red peppercorn to the taut palate. Beneath this Champeaux had plenty of energy and splashing morello cherry fruit.

Moving into grand cru 'quality' Clos Saint Jacques combined sensual texture with gorgeous ripe red fruit, energy and intensity. From the warmer exposure comes the heady perfume of the dark red rose Parkdirktor Riggers.

So overall, there were a few premier cru, which were a tad marginal from the cooler spots, edgy, but the right side of ripe. Somewhat richer and riper tannins from the middle of the village. Petit Chapelle showed well this year.

Grand Cru

The aromatic theme continues... I do not think I have tasted a vintage in which, collectively, the Grand Cru were so aromatic. Of course this is expected of Clos de Beze and it did not disappoint. Alluring rose petal; satin textured, but with a the cool core of the vintage giving it freshness, tension and energy. There is something very precise about a good Clos de Beze...which other aromatic Grand Cru for example Charmes and Clos de La Roche simply do not have.

Charmes-Chambertin, is as ever, aromatic...and this lighter, airy, fresh and more delicate vintage plays to its strengths... Mazoyeres is just not in the same league, even in the best of hands.

Chapelle-Chambertin, which can seem a little gaunt, (Cecile Tremblay describes it as square..) is softened with a floral scent and by the sweeter acidity of the vintage. It has delicate, silky tannins...and a salty fresh finish. They are quite distinct from the angular wines they can be. I had some delicious examples from Pierre Damoy, which was very perfumed, and Jean-Louis Trapet, which was very airy and silky..

Ruchottes-Chambertin is always chiselled, pure, salty. I love it. You just taste the soil. The Ruchottes of Mugneret-Gibourg however has the exuberance of young vines at the beginning of the palate, which gives new comers a chance to 'get inside' this grand cru. Roumier's is all austere terroir, only for the initiated.

Griotte-Chamberin is sweet and full. Again the perfume is here; they are alluring; the warm crater gives then a richness, ripe fruit, if lighter than the 2012..they are maybe not as fresh as the 2012s; which I recall being more impressed with.

In Mazis-Chambertin we return to precision; Finely wrought wine. Energy, purity and precision. If only I could taste more. There are very few, as it is a small appellation with few owners. Confuron-Coteditot's captures the quality and style of this terroir.

And so to Chambertin....they are so discreet; such finesses of texture and tannin. They are delicate, yet so very intense.

Morey-Saint-Denis

The natural spiciness of this village is enhanced in 2013; fresh red fruit, elegance and notes of white pepper. The tannins are refined; of course not all are as silky as the best Chambolle or as finely textured as the best Gevrey...but some are just delightfully silky and delicate (for example the village wines from Michel Gros and Domaine des Lambray). In general they are lighter-bodied village wines which lean more towards Chambolle in style. There is a bit of a blur on the boarder of Chambolle and MSD, where the Chambolle nearest MSD are more Morey in style..a bit bigger and spicier.

It is so difficult to generalise with Morey. On the same morning I tasted village wine which was very silky and aromatic and another which was burly and spicy, but the tendency is for more elegant wine in this vintage.

The strong characters of the Grand Cru are clear defined with Clos Denis having its firm, fine and airy frame draped in silk and light white rose perfume, while rich Clos de La Roche is slightly more refined in 2013. The purple crushed velvet and louche character is more restrained, although it is still fleshy, even in a cold vintage. The vintage gives a coolish grace and freshness to the typically Cistercian Clos Saint Denis and makes Clos de La Roche a little less hedonistic, a bit more discreet. Clos des Lambray truly revealed its aromatic potential this year. It is wonderfully perfumed; subtle and finely textured.

****Chambolle-Musigny**

The cooler conditions produced the most delightful Chambolle; somewhat lighter-bodied with vivid red fruit, fine, ripe tannins and freshness. They are wonderfully aromatic; with red summer fruits and flowers. They are fresh and balanced, but do not lack mid-palate. They are aromatic and energetic. This was the most consistent village for quality and style...whether it be Chambolle domains, domains from other villages owning parcels in Chambolle or indeed bought in fruit...the quality was very impressive.

The acidity is quite high, but the impression is of warm, sweet acidity as it is cloaked in the ripe tannins. It was important to be careful not to 'provoke' the vintage (in Francois Millet's words); not to extract too much, so that the acidity works as a fresh contrast with the ripe tannin, and not in opposition to it.

The village wines are so pretty...and consistent as even the more difficult terroir made charming wines. Jean-Marie Fourrier's Mombies, from below the village, has delicacy and refined tannins. The key was not to extract too much to have light tannins. There was no lack of freshness and aroma. The most alluring village wine I tasted was Frederick Mugnier's. It was gorgeous.

Premier cru:

The richer soils below the village produced wines which are lighter bodied and more elegant. For example Beaux Bruns is lovely in this vintage. It's warm place, flat with plenty of rock, and in a vintage like 2009 it can get too ripe and heavy. In cooler vintages, notably 2013, it is fresher..

Charmes, which encapsulates the style of Chambolle for some, has a frothy feel to the texture. Full, rounded and aromatic, but light and airy, not at all rich.

Gorgeous Gruenchers has a light velvet textured tannin, wrapped in delicious, ripe red cherry fruit with a touch of spice.

At top of the village the premier cru Verailles is all cherry blossom and delicacy; a racy style this year. (A village example from Ben Leroux is just a delight).

Les Fuees is vivid with a sweetness to the core...well defined edges and a focused, salty finish...

Les Cras, which always has the minerality, but can also be quite ripe, was firmly in the splashing red cherry spectrum. The fruit envelopes the cool mineral core. Ghislaine Barthod's has richer

fruit around the firm core. Christophe Roumier's was fine and tense, and the minerality is salty. His parcel is in the North part with the white marne and oyster shells and makes a very taut straight line. Ghislaine's is a little richer, with a steely core.

On the Bonnes Mares side, Les Baudes felt more refined. Powerful but not rich.

Les Amoureuses was more difficult to read. I had those with gorgeous aromatics, rose petals and satin-smooth texture; those that did not show much at this moment, and an amazingly mineral Amoureuses from Comte Georges De Vogüé.

Bonnes Mares is smoothly, lithely muscular and so very fresh. This works seamlessly; they can be a little spicy, purple, violets and very juicy from the red soil (de Vogue) which was more expressive in October than those with the white soil, which brings greater minerality and tension...but also a certain strictness at this moment.

Musigny: Discreet. Crystalline precision. So very floral and so very mineral.

Vougeot

The frame is softened; they are not so massive and square. It is quite possible to have an elegantly streamlined shape in Clos Vougeot in this vintage. I tasted examples which were well defined, having breath, but with elegance. I like the freshness on the finish. The slimness of this vintage suits it well. A light touch (and a good position) goes a long way. Arnaud Mortet's is almost not Clos Vougeots.

I like this 'lighter' power. Of course it is depend upon how much the extraction is pushed. Most displayed the perfume of the vintage. Jean Marie Fourrier and Ben Leroux both have Maupertui (up at the top next to the wall on the Vosne side, which gets quite warm). It's a good place and both have made more refined wines, which have ripe aromatics and freshness.

In 2013 the structure is not too burly, not bunched muscle; but more honed. An expression of the vintage. I think Clos Vougeots is better in a cooler vintage, in which is less full on.

Echézeaux/Grand Echézeaux

Smooth and urbane. They have black satin tannins. Very fluid; no muscle, with the emphasis on fruit and aroma, a refined texture, and a ribbon of freshness. Most made wines in this mould with some exceptions for fuller, smooth muscular wines. A wonderful example from Mugneret-Gibourg.

***Vosne-Romanée**

Vosne Romanee is a village which should make elegant wine, but wines with substance and a slightly firmer structure....as a sweeping generalisation (Reignots and Petits Monts; RSV and La Romanee do not fit the mould).

The village wines have ripe cherry fruit, juicy acidity, smooth texture; fuller bodied, yet elegant and with a fresh finish. They were spot on and consistent.

This vintage highlights the delicacy and finesses Les Reignots. A lissom Vosne-Romanee. Silky, pure and so elegant.

I thought En Orveaux must have been the most difficult vineyard to ripen in 2013 for Domaine Cathiard, given the position, north facing and affected by the cold air of the combe, but Sebastien Cathiard has made a wonderful example; it hits a high trebble note; flies on a tense tight line, swathed in ripe aromas. It always gets the lowest sugar levels of the domaine, but it is ripe...the vines are old.

Suchots is compact, but not as sturdy and muscular as it can be at this stage, and the firmness of the tannins is smoothed. It benefits from the perfume of the vintage, as it can be a bit more earthy and feral. The best though, have the density, but with more freshness and lift. they never show well in October, but in 2013 they were much more forthcoming.

Beaumonts can be a little too sunny and overt and recumbent in a warmer vintage. I like the slimmer, lighter, fresh and energetic 2013.

Malconsorts has Christmas spices aromatics. Soft, smooth muscular tannins. Strong, fresh and powerful finish, but more elegant than 2012; fresher, trimmer and more aromatic.

Romanée Saint Vivant has the aromatic of a warm rose garden. Quite heady. Generous, satin-supple tannins. Glamorous, yet not flashy; wonderful depth to the fruit, richness to the finish.

Nuits-Saint-Georges

"2013 is very straight and very pure," remarks Chevillon. The best certainly are, and this domaine captured the moment; they achieved the phenolic maturity and didn't extract any unwanted tannin. The texture is smooth at this domaine. Not everyone was as successful.

Across the village, from North to South, there is variation in phenolic ripeness. At the end of my first week of tasting I was worried. Some were just the right side borderline - just the right side of 'noble' as Ben Leroux put it. Some are actually on the borderline and others are just marginally on the wrong side ...if only a little. Too many I tried were somewhat herbal, not green exactly in aroma or flavour, it's a textural thing, a hardness and grip to the tannins; the tannins can be a bit too zesty and snappy. The acidity is fine; it's fresh, but not hard. The tannins are a bit more exposed when the body is slighter, showing a little lack of substance. These short comings of NSG are most evident in flights of wines ,which include the other Cote de Nuits villages.

However things improved radically in my second week when I had some lovely wine. In these the tannins were ripe and this decreased the impression of acidity, and the resultant hardness, and it becomes a very pleasing package.

So, it is equally possible to make very elegant NSG in 2013. Mugneret-Gibourg's Chaignots is a perfect example. As Marie-Andree point out, the key to success with her Vignes-Rondes (a plump, supple, generous NSG from the deeper soils just down the slope) was a green harvest... further diminishing the small yields of the vintage, to enable it to ripen nicely.

Christophe Drag was clear that it would be easy to extract too much, and he pulled back on pigeage, so Bousselets for example, which could quite tannic, was smooth and he has made such a silky, pure, refined Les Perrieres.

Yves Confuron has made the ripest NSG. He was not surprised that I found some NSG stood out unfavourably in this vintage. "NSG has clean and angular tannins. So if you do not have ripeness they are the most difficult. If you have a lack of aroma and lower acidity, these are the wines which are most likely to taste hard."

Where it is good - there is plenty of fruit, red predominantly, but with some blackberry/hedgerow fruits. Some of the burlier premier cru, including Pruliers, can be a bit more elegant; not sumptuous as they were in 2012, with that vintage's generosity of soft tannins, but well defined, direct and fresh. Compact, powerful Vaucrains, with good phenolic ripeness, can be excellent this year, benefiting from the freshness of the vintage.

Corton, Aloxe Corton and Pernand-Vergelesses

The Corton on the Pernand-Vergelesses side had more hail. Moving round the hill, the situation improved, with about 10% affected and over to Ladoix-Serrigny, they escaped. Pernand-Vergelesses was affected.

Red: I had some lovely Corton in 2013. They have good levels of phenolic ripeness and they are very fresh. The vintage suits them well, for they have plenty of red fruit and energy. The show good typicity of the different terroir.

Bressandes was spot on.

Aloxe wines have their typical rusticity, but plenty of energy.

Pernand-Vergelesses was more affected by hail. The tannins can be a tad marginal in the village wines...which are higher or lower. Rather hard. Fichots can also be somewhat grippy in tannins. Les Vergelesses can also be rather robustly tannic. The 2012s have smoother tannins.

However focus on the Ile de Vergelesses...the superiority of the terroir is clear. Here the tannins were certainly more refined.

White: The Corton whites are quite rich and softer, somewhat spicy. However Corton-Charlemagne, underscored with firm minerality, are very successful.

I have not tasted sufficient Pernand-Vergelesses in white to comment.

Savigny-Lès-Beaune

I tried very little, and what I did, was a mixed bag. They quantities were so low many blended different parcels. Francois de Nicolay made his one barrel of Lavieres into ratafia.

Giles de Courcel remarks, "Beaune and Savigny were the worse affected. This time the heart of SLB was destroyed. In terms of strategy, I kept some stock. Where we produce 9000 bottles, this year we have just 5 barrels (1500 bottles). I may not keep this...I did not sell all the 2012. You know what the next vintage is like so you always keep some. The good news is that 2014 is a fabulous vintage in Savigny-Les-Beaune."

Beaune

The North part had less hail, so there is wine from here. Clos de Roi is full, as ever, with good tannic ripeness, but can lack concentration in the mid palate. On the north and some of the southern crus I found a warm jammy notes, reminiscent of baked cherry pie. I had a mixed bag; with the better wines from the South.

However this would be to ignore the good wines I tasted. An elegant Feves from Chanson hits the high point for Beaune in this vintage. I also had some lovely Greves. So, if you are going to buy Beaune this year, home in on the best and most elegant premier cru, although yields are so low, you will be lucky to find any.

Pommard

In Pommard the quality was varied. Few made much wine and many blended parcels, which can help where different fruit brings something to the whole that others lack..and only the best is selected. Blending of course is a traditional approach in Burgundy for village level, albeit single lieu-dit wine seems to be increasingly preferred. However there is a lot to be said for it. When yields are small it is a sensible approach for premier cru too...for example Nicolas Rossignol's premier cru.

Possibly because Pommard is perceived to be more robust than Volnay (although some terroir are more Volnay-like) it may generally feel more satisfactory. Volnay in 2013 can lose its elegance, the finesse of texture and perfume, while if the growers achieved sufficient phenolic ripeness, it is possible to make very honest, firm and more vigorous Pommard, or indeed from a climat such as Croix-Noires ripe, full with the burly texture, smoothed somewhat.

However it can do much better than this as well...and can show its potential for elegance even in this vintage.

At village level I had two Vaumuriens, a north facing cool and windy spot on white soils...all of which sounds a recipe for disaster in 2013. Bouley's is silky and racy; and Vignots, on the opposite warmer side of the village is pure and elegant.

Fremiers was very successful ranging in style from richer and sweet with smooth tannins to elegant and more finely textured. It has the energy and freshness of a cool vintage and the aromatics and tannins of a warmer.

Epenots has its trademark black satin tannin.

Rugiens: the terroir shines through. Maybe because it has the sometimes severe, (especially from the haut part) cold cut through the palate from the soil. They have energy and precision.

Volnay

The results were mixed in Volnay. Where they are good, they show the vintage red fruit character and lighter body, smooth tannins...and delicacy. They can have charm and some have elegance.

However the impression acidity may be softer than in the Cote de Nuits and so not as energetic. The fruit flavour can be red, but it can move to become slightly jammy. The tannins maybe a bit herbaceous, robust or dry.

I found the village examples least successful...they lacked Volnay suppleness and charm. They can be too rustic and a bit herbaceous. The best are in a lighter style where the tannins are minimised, but you expect something more alluring, a little richer from a village Volnay...

Maybe Francois Duvivier of Domaine d'Angerville has a point "The cold vintages need good terroir to be interesting."

It is very difficult to capture the delicacy of some of the most refined terroir. Caillerets without the delicate aromatic and fine texture becomes a simpler wine. However both Thomas Bouley and Frederick Lafarge have captured its fragile beauty.

Limestone in the soil certainly helps the freshness and balance if there is sufficient phenolic ripeness. (It can make the tannins stricter, so phenolic ripeness is especially necessary) Ben Leroux's Piture was fresh with silky texture.

Frederick Lafarge has produced a quintessential luscious and elegant Volnay from Clos Des Chênes, intense, wonderfully perfumed, rich and supple. While d'Angerville's Clos des Duks has Volnay satin texture offset with minerality and energy. "I like the relationship between the tannins and the minerality," says Francois Duvivier, "it gives you tension" which is clearly apparent in d'Angerville's Fremiets and Taillepieds. This domaine made wines with notable vivacity in 2013.

A comparison with other vintages

For the Cote de Nuits: They are more delicate than the 2012s, not as rich or full and have fewer tannins. Both vintages have soft tannins but in 2012 they were plentiful and velvety and in 2013 they are lighter and silkier. 2013 has a lighter, more elegant touch.

Some growers find it like 2008, but it does not have the cold acidity. The phenols, flavours and aromas are riper in 2013. They share an aromatic intensity. The 2008 was very spicy, while the 2013 is much more floral.

Apart from vibrancy of red fruit and freshness I do not find a strong resemblance to 2010. That is surely wishful thinking on behalf of the growers!

At Domaine Grivots they consulted the notes of grandmother Mayer, who has been keeping records for ever. In 1978 the harvest began on the 8th October and the conditions were similar, but of course too much has changed for this to be meaningful in any way. I tried a '78 Suchots at Confuron-Cotetidots. From this example it appears the vintage had harder acidity than the 2013 Suchot from this domaine, which is fresh and crisp.

A few impressions from growers

Gevrey-Chambertin

Eric Rousseau: "It is less fresh than 2012, but fine and elegant...the tannins are very elegant and it has a very good balance with the acidity. Very ripe also despite the weather...and very good intensity. For me the tannins are finer in 2012, but more intense in 2013. I prefer the tannins in 2013s for longer ageing. While the freshness of the fruit is fresher in 2012 than in 2013."

Denis Bachelet: "I think the flavour is very exciting now. The same kind of year 2008 and 2010, as we have a touch of acidity."

Arnaud Mortet: "A vintage to keep a long time. In 2013 the terroir is very expressive. The 2012 and the 2013 are similar for keeping; the 2012 is riper than 2013, but both have the acidity and freshness."

More-Saint-Denis

Alec Seysses' "I love the 2012s. I just don't know yet about the 2013s. They both have this charming tannin. A bit more concentration in the 2012s. Maybe the 13s are more delicate. There is something very pretty about the 13s, not as sturdy as the 12, more delicate."

Chambolle-Musigny

Ghislaine Barthod "In between the full body of 2011 and 2012, while not as rich as 2012. A year in the middle."

Christophe Roumier; It could be close in style to the 1995, so wines with freshness which will keep well. They could have been like 2008, but better depth and richness than the 2008. Maybe not as good as 1995, but in style. 2001 is tempting, but it was darker and more powerful."

Vosne-Romanee

Marie-Andree (Mugneret-Gibourg) "Maybe a little between 2010 and 2008. We have energy, fruit and balance., but I am cautious. You need a second frost. I recall how the '95 changed."

Michel Gros "For me, in my memory is like the 1993, about the same conditions with late harvest with a cold September, millerange, low sugar and high acidity. A vintage which aged very well."

Sebastien Cathiard: "It has some similarities with 2001 in the structure of the wine and the balance and the acidity.. .I really love the 2001. It is a nice vintage to drink early as it is fresh and you will finish the bottle easily...but it will still be good in 15 years for the premier cru - in this it is like 2001. You could present it in 3 to 4 years and still really good - here is the similarity."

Nuit-Saint-Georges

Christophe Drag (Chauvet) "It is between the 1992 and 1993. The 93 gives crunchy fruit and the 92 as it is easy to drink."

Jerome Flous at Faiveley: "It is a vintage with higher acidity....between 2008 and 2010, some closer to 2010 and some to 2008 but more colour from more polyphenols than the 2008s. The level of sugar was lower than 2010 and 2008."

Volnay

Francois Duvivier (D'Angerville) "While there is no link between 2013 and 2011 in the season and I find them somewhat similar. They are approachable, but more volume and tannins in 2013."

Market

Alec Seysses comments; "People love Burgundy because it is made by real people..until they start elevating themselves." He is not the only one to question the trend for Burgundians to present themselves as superstars and to wonder how this may all unravel. More frequently I hear this voiced by the generation above, who are concerned that the younger generation are not constrained by the memory of when Burgundy had to be sold, not allocated; when Burgundy was not in the limelight; when business for their parents was hard.

The market for Burgundy is heated and continues to be so. Supply is low and demand high. Of course some domaines have taken advantage of global interest by increase prices considerably, but many are not in this position and the recent small vintages have made their position financially precarious. The avaricious come from all walks - from top domaines to simple growers selling their fruit to the negoce for inflated and opportunistic prices. However many in Burgundy are simply making a living, and it is a way of life. Others, particularly those renting, will be feeling the pinch.

Pierre Damoy gives an illustration of how difficult it is to rent vineyards these days. He has a friend renting vines in Volnay who pays rent of 4 pieces per hectare (in money, not wines)...which is the equivalent as 9 hl/ha. The friend made 8 hl/ha in 2012 and 7hl/ha in 2013. So all the time and energy and expense of a year's worth of work in the vineyard and winery, to make a substantial loss. "Rents in Gevrey increase 40% each year. Just the rental is the equivalent of E30+ per bottle in the grand crus in Gevrey...just to rent a hectare of Chambertin you need E100,000 just to start..."

Jean-Marie Fourrier's strategy to develop a family domaine, and not be in hock to the bank for a king's ransom, or to lose your independence to investors, is to allow his customers to buy the fruit.

"The cost of fruit has increased too much for me to buy personally, so customers put the money down to buy the grapes. This has been very successful and I now have such a range. (This is his second year.) He gives these examples of prices: Amoureuces grapes sufficient to make one cask E20,000, Clos de Beze E27,000; E30,000+ for Chambertin.. With his customers he bought some Vosne-Romanee, Aux Reas which was E5000. "This is expensive for a village wine, and I really needed 3 barrels to make it worthwhile, but it was such a lovely vineyard, we paid."

"Ten years ago I would have looked for metayage, but today this is not really an option. In the '80s metyage was more popular, (where the owner of the land was paid a proportion of the yield....sharecropping). No one offers this any more. Now it's all fermage - so the rent is fixed,

even if the vines produce half quantity. So in the last years growers have been paying full rent, yet not making yields, which is why partly the prices have gone up.”

Domaines tend to consider the current vintage when setting prices of the former. If it is a small vintage, maybe two consecutively, the temptation is to increase prices; but equally the price of a good vintage may not increase, if the current vintage is plentiful. It is certainly not a straight quality/price calculation. As Jean-Marie Fourier points out, he is old enough to remember when it was difficult to sell Burgundy, while young growers have not this shadow of experience. He will not increase the price of the 2013s to send a message to the market that he is fair. However this depends upon his importers passing it on.

Alec Seyesses remarked that his father used to give a 10% discount to the trade, allowing them a 10% mark up. How things have changed! Alec does not want to increase the prices by much in 2013. “Maybe we will keep the village stable for 2014. With the village we move them very little in price. Our grand cru were too cheap and we have corrected this. Some of the grand cru this year may increase 5%.”

Dujac stopped releasing Chambertin and RSV last year. It is farmed and the owner gets half the crop, so these are on the market, but Dujac will release nothing for now. It is not yet decided when and how they will sell it, but the idea is to sell as directly as possible.

Burgundy has courted the world markets and when production is low there is the thorny problem of allocation. At Chanson Giles de Courcel remarks, “There will be extremely small allocations. We will keep the same allocations, but supply just 20% of a usual year. Consider two things in 2013... vineyards with hail and not. (Yields globally were 14hl/ha 7-8hl/ha in Beaune). In the latter the yields comparatively low..the demand for Burgundy has led growers to increase prices. Huge increases....even Macon village we have seen a 40% increase from 2012 to 2013 and in Chablis. Puligny maybe 25% or 30%. Chablis E650 feuillette (133 L) and this year 2013 E950. The worse is Pouilly Fuisse E1200 to E2000 a cask..66% increase. We cannot increase our prices this much, so we have to support this using some of our reserves...and spread the ‘cost.’ We are trying to explain this to the growers. We have to come back to more reasonable price...there is no market which is this price tolerant. It has to stop. It is impossible. We have a tiny percentage at the very top who are tolerant, for grand crus, but for the majority.... The good news for 2014 is the average yield is good, with the exception of those hit by hail...so hopefully we will see a relaxation of prices.”

When to drink

It’s an approachable vintage. It does not feel like a vintage which will close up for the ‘smaller appellations’. The fresh red fruit and fine tannins invite earlier drinking. The best Cote de Nuits will age; they have all the advantages of the fresh acidity and, crucially, good balance. However there are other vintages which have to be kept, and others which should be kept, a long time....so it could also be a vintage to drink a little sooner.

If this vintage keeps its good nature it is quite possible it will be drinkable before the 2012s, which is a vintage will repay somewhat longer ageing. As ever I don’t advise early drinking for the best wines. The best premier and the grand cru will need a minimum of 12-15 years...and the quality of the top Chambolle this year certainly merits proper ageing.

Growers opinions

Giles de Courcel "The vintage will age. While it does not have a big structure it has good ageing capacity. A traditional 10 years for a good premier cru. They have this ageing level."

Frederick Lafarge: "We can drink the 2013 before 2012, but when the wine has 5 years, it will be better. But the premier crus 10+ years easily. Really it's such a charming vintage, you could drink the premier cru from 6 to 15 years."

Etienne Grivots: "For me 2013 will be accessible even early, not a 2012, but we have the sweetness, glamorous...2013 is between sweetness and acidity."

While Denis Bachelet considers they need to be kept longer than 2012 "You will need to wait longer for the 2013s than the 2012s, because of this acidity. A year for medium to long ageing in the cellars for those who can wait for the future. I will be easier to drink the 2012 before."

Frederick Murgnier feels they will close after bottling and will take some time "to become friendly. It is a great vin du gard...and to age beautifully."

Francois Millet: "2013 is a lovely vintage. I just love it. It is a great vintage to follow in the future. I hope the wines will close down so that people do not rush them. The vintage plays on two sides the mienrality and the evenness of the palate. You do not see the structure."

Michel Gros who find similarities to 1993 considers "I think this vintage will age very well, enough body and with the high acidity for ageing."

Francois Duvivier (D'Angerville) "It has good ageing potential as you have the acidity and the ripeness of the tannins. Probably the same ageing as 2008. At their best between 10-15 years old."

Rough indication of 'from' dates for drinking:

This is an estimated date by which the wines should have integrated a little, but the emphasis should still be on primary fruit for the village and premier cru. I would drink the Cote de Beaune wines a little earlier than the Cote de Nuits.

Generic:	From 2015
Lesser village:	From 2016
Top village:	From 2017-19
Premier cru:	From 2019-22
Grand cru:	From 2023-25

The Burgundy Briefing

news, views and tastings

Sarah Marsh MW

**En Primeur
Tasting**

Red 2013

Bourgogne	Assuming it is correctly made with no faults and meets basic expectations, it could range from sound, pleasant to attractive.	12-14
Village	From sound (although this would be disappointing at this level) through to pleasant and attractive to good. Straight village at the top level would be very good. Deuxiemes crus – the best lieux-dits could reach particularly good	12 13-15 16 17
Premier cru	Very good Particularly good (a very sound premier cru) Fine (premium) Very fine (excellent. Top notch premier cru)	16 17 18 19
Grand Cru	Particularly good (this falls below expectations of grand cru quality) Fine (premium wine) Very fine (excellent) Up to outstanding (excellent with x factor)	17 18 18 20

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Maison Chanson

I tasted with Giles de Courcel. "It was a special year, as ever... otherwise Burgundy would be boring. Quite a cool winter season and a spring which was cool and wet.. very cool and wet. We had much more rain than in previous years to the of April and start of May and there was some flooding. In the winery in SLB the water table rose. On Saturday afternoon there was a lot of rain, storms and I got a call that the cellars were under water in SLB. At that point we had none, but by Monday a foot of water. For one month we had 50 cm although fortunately the vats were above this level. It took a month for the water table to go down."

"Finally for us it was not a problem but others in SLB if they had casks in the cellar they would have suffered."

"We hoped that would be the end of the problems but no. May was not good and by the end of June and into July we had heat... perfect for storms and we had a terrible storm on the 23rd July in the afternoon. 20 minutes of terrible hail which affected Beaune, Pommard and SLB and Pernand-Vergelesses. The hail came from the south west...also a problem in 2014."

"From the end of July into August we had higher temperature and a late veraison around the 23rd August, much later than in previous year... it continued from the late flowering and during the veraison it blocked a bit. September was patchy with a little rain, but nothing terrible. A very late harvest...we started with the whites on the 1st October and the major part of the harvest on the 5th (for the reds). We finished on the 17th October."

"The rot was well under control. On the sorting table 5 to 6%, so not too much. The end of the growing season it was not warm enough to promote rot and so finally we can say we had everything in 2013 except botrytis."

"Chablis no hail and a reasonable crop, but lower than usual...20-30% less crop. Less rain and more sunshine. No pressure of rot. In the Chalonnais late harvest because of the late flowering."

Yields globally were 14hl/ha! "If you consider only Beaune we have 100% loss in Clos des Mouches and 7-8hl/ha in other Beaune."

"As you know we search for freshness and purity of fruit. For the reds we use all whole cluster and in order to enhance this we have the cooler fermentation. In the past it was more difficult to cool vats, but since 2012 we have a way to cool the grapes before they enter the vat. Rather than cooling the juice and pumping over, we cool the grapes. We have developed equipment; a conveyor belt into a 6m tunnel...the grapes come out at the 8 to 10 degrees we like. We use nitrogen in the tunnel. Not mechanical at all....this allow us to cool with no oxidation, which helps us keep the freshness of the wines."

"It has been a difficult season to work, although finally at the end of the day the grapes were in good condition at harvest. The general feeling is that we have a good vintage, with some variations, but overall good vintage. Good terroir expression. The tannin structure is there with a smooth and silkiness. The fresh character of the vintage shows well. But maybe part of our own style. The vintage also has energy."

"The vintage will age. While it does not have a big structure it has good ageing capacity. A traditional 10 years for a good premier cru. They have this ageing level."

***Bourgogne**

Attractive pure pinot aroma. Straight, juicy and light on the palate. It is simple and fruit-driven with light tannins and fresh acidity. Very varietal, but with a good fresh Burgundian style.

This is 30% Cote de Nuits, from vineyards around Marsannay; some NSG and some in Maranges and Cote de Beaune.

Fleurie

Juicy and inviting with fresh crushed grapey aroma. Very juicy on the attack, but with more tannin on the palate. It has a bit of grip. Violet fruits and fresh acidity. Quite snappy on the finish. An easy, pretty wine, but with some tannic backbone. Score 14.5

Givry

"This is where we have strong grower relationships," remarks Giles. Interesting aroma with herbal garrigue notes...also a touch of mint. Soft fruit on the palate, loose and rounded and juicy. The tannins are present and slight rustic, but honest and they compliment the garrigue notes of the fruit. The wines finishes fresh and zesty. It's interesting. Score 14.75

***Marsannay**

They now contract 4 hectares here. They harvest everything. "We have such a good partnership." Some alluring violet ripeness to the nose. Fresh blackberries. Soft attack. It invites you in with the juicy fruit...a bucket of hedgerow fruit and the tannins are softly, velvety, and supportive. The acidity comes through on the finish. Very fresh. Score 15.25

Nuits Saint Geroges.

Vivid aroma with blackberry and blackcurrant fruit and spice. Plenty on the attack too. Good grip of tannin. They are present, firm, quite punchy and this punch and energy is on the finish too. Score 15.85.

"I believe I have a great NGS - it's southern part of the villages," comments Giles who clearly loves this wine. It's good, but I prefer the Gevrey.

Beaune Clos du Roi

Domaine wine. Plenty of ripe and juicy fruit on the nose. Rich and spicy, but high toned spice. Very sweet on the attack. Quite opulent fruit; soft, chunky tannins. It is not subtle; quite burly, but not muscular, as it's richer and looser than this. Finishes on plenty of fruit. It lacks a bit of energy and mid palate perhaps, but has plenty of fruit and full bodied structure. Score 17.25
From 2018

***Beaune Clos des Fèves**

Domaine and a monopole. Ah...now this is more interesting. A lively, upright, intense aroma. This has energy. It glides onto the palate. I say glides as this is very elegant, composed subtle and pure palate. It ripples. The tannins are silky and finely grained. It is threaded with fresh acidity. The finish is discreet and long. This is a clear notch up in quality. Score 18.25. From 2020/21

***Pernand Vergelesses Les Vergelesses**

Domaine wine. A nose with plenty of vivid fruit. Surprisingly silky attack, but quickly batons down to a more muscular, taut and savoury style. It is layered and cold and dense. The minerality comes though on the finish. Slightly sappy. Firm and somewhat austere but laced with blackberry fruit. I like the cold core. Score 17.75. From 2020/21

***Gevrey Chambertin**

Very purple aroma. So youthful. Sweetness on the attack; juicy rounded with supple tannins. It is an elegant Gevrey with fine acidity coming through on the finish. Ripples across the palate. This

is the Brouchon side and has that high toned elegance. Score 16.25. From 2017

Charmes Chambertin

"From two growers in the 'real' Charmes," says Giles. There is a spice to the aroma, maybe from the stalks. Very soft and easy onto the palate. Juicy, underscored with freshness. The tannins are firm, structural and tight, but still quite smooth. Lightly 'volumous'. It has a fragrance to the palate hauntingly aromatic finish. Score 19. from 2022/24

White wines

"The sugar was not high while the acidity was. We had a lot of malic acidity....higher than average," recalls Giles.

"They have good typicity of individual terroir; it shows extremely well..(I agree take les Caradeux the reflection of the terroir in the austerity is evident.) You see this when you have this later maturation of the grapes; a cooler maturation. We shouldn't forget that chardonnay is best in cooler climates when it expresses the terroir. What is interesting that you have comparatively lower alcohol and they have the grip of the cooler vintage."

"Difficult to compare with other later harvest, 2012 was later but not so late. 2010 is a bigger style."

All the whites were bottled just before the harvest.

***Bourgogne**

Vineyards from 3 major origins; the Cote de Beaune, one parcel below Chassagne, some from the cote Chalonnais and approximately half from Yonne South of Chablis. "This area has become an interesting source of Chardonnay. Vinification combines cask 35% and stainless steel. In casks demi-nuids (350l). Light nutty, lemon aroma. Delicate, fruity, good avidity, very fresh. In 2013 it was natural to get this more acidic zesty style; and the Yonne fruit helps this.

***Macon La Roche Vineuse**

From started really in 2012 and now a major part of our production. WE have major contracts with two growers. Floral and light white peach on the nose. Lightly rounded, pure and peachy with touch of lemon sherbet. It is fresh and zesty on teh finsh with a touch of minerality. No oak at all. Very drinkable. Now onwards.

***Viré Clessé**

"We have good plots in the best areas. 10 years making this now."

A hint of hazelnut from the lees. It is all in stainless steel. Lightly rounded palate, lightly glossy; peachy and pure. Lovely ripe fruit in the middle and a fresh and zest finish. Score 15. From late 2015

Chablis

Nicely ripened fruit, quite rounded, good acidity and generally very agreeable. The finish is fresh and pure. An easier style of village chablis. Some of the growers are still harvesting by hand.

***Chablis, Montmains**

"Darker' aroma. A compact palate, more reserve and with a slatey, graphite minerality. This has more presence and grip. The finish is quite decisive. Score 17.35 From 2016

***Montagny, premier cru**

This is compact, ripe and mineral. A more savoury style. Good energy here. The finish is rather mineral and focused. Score 17.

Meursault

Quite a soft, rounded Meursault. Creamy with plenty of mouthfeel. The acidity is there and nicely supportive. Score 15.5. From 2016

Vireuils, Les Clous, Murger and one parcel from the bottom. Lower crop as hail damage. Good maturity.

***Pernand-Vergelesses, Les Caradeux**

Domaine 2000 bottles versus the 9000 bottles. Surprisingly citrus aroma. The palate is compact, gravelly, dense and mineral. Quite straight, but has breadth to. Cold graphite minerality and sappy on the finish. Some power here. Score 17.85 From 2016/7

Chassagne-Montrachet, Les Chenevottes

This is domaine. Rich, light oak, slightly toasty. Slips elegantly onto the palate. Nicely rounded, full and generous, but underscored with a light and fresh note of acidity. A rounded and plump middled wine. Alluring. Score 17.5 From 2014

Corton-Charlemagne

Just two barrels. This is very reserved. There is some richness, weight and muscle here. Very compact and chalky savoury on the finish. It has presence and power..very concentrated. I like the almost rich acidity coming through on the finish. Score 19. From 2020

Maison Dujac Fils & Pere, Morey-Saint-Denis

80% whole cluster this year as opposed to the domaine where they destemmed more. Jeremy had decided, when they first batches of fruit were in, that maybe destemmed too much with the domaine...so unusually the negoce has more.

Gevrey-Chambertin

Supple tannins; red and crunchy fruit. Good acidity. Bright on the finish. Very fresh. Sour cherry and pomegranate notes. Score 15. From 2017

Morey-Saint-Denis

Cherry fruit and spice; the texture is richer and a little more velvet. A more succulent mid palate to a fresh and crisp finish. 15.5. From 2017

Chambolle-Musigny

More energetic; sappy and bright. Red fruit; more streamlined than the MSD. The finish is snappy and bright with red fruit and white pepper. score 15.25

Nuits-Saint-Georges, Premier cru

Sweetness and richness maybe partly due to the new wood. There is richness to the texture and a depth of fruit. "Very steep..too high up the hill for strong premier cru, but very nice. Maybe a little more sand and chalk in this soil." Score 17

Maison Joseph Faiveley, Nuits-Saint-Georges

Jerome Flous comments on the vintage: "It was very late. The latest I have harvested together with 2008, but later. The key word is late as we started at the end of September finished on the 9th October. The flowering started at the end of June, to the beginning of July. In May we had twice as much as usual rain and even in April 30% more. The summer was wet and the only drier month was August. From 15th July to August was nicer. Everyone was tanned, so the summer was good. The September was not so good though"

"In general the pressure of rot was medium...about 10% botrytis. Much more rain in beginning of July in the Cote de Beaune, than in the Cote de Nuits".

They were affected by the hail in the Cote de Beaune.

"It is a vintage with higher acidity...between 2008 and 2010, some closer to 2010 and some to 2008 but more colour from more polyphenols than the 2008s. The level of sugar was lower than 2010 and 2008." Like everyone they used some chaptalisation. "The important thing is the balance," remarks Jerome.

Started on the 26th and finished on the 9th. On Jerome's phone I saw photos taken on the 9th of berries splitting. "We started in the Cote de Beaune with some whites and Clos de L'Ecu, then Volnay and Pommard. We were lucky to have picked the Chardonnay soon. Fortunately as the Chardonnay turned and went brown. Picking had to be fast." He was tipped off by growers in other areas in France who called him and said the whites had turned.

"The most important thing in this vintage was the date of the picking."

Jerome did not use much whole bunch. "I was a bit concerned and did not use much. We were afraid to have greenness with the phenolic maturity."

In 2012 there was a big change at Faiveley. Now the focus is to make wines for the long term. Wines which are more serious and for ageing. Faiveley has for a while been more approachable which was necessary to win back customers. In the past the wines were not that approachable... and the tannins were not that pleasant This was partly to do with choice of oak. The more amenable Faiveley wines of recent years have brought people back to the fold. Now the focus is for more refined wines. This is partly a reflection of the work in the vineyard as nitrogen has been restricted in the search for a stricter style. I have certainly seen an evolution in the wines and look forward to this continuing under the extremely capable Jerome Flous. I think the wines are becoming more elegant, defined and restrained.

Côte Chalonnaise

"Less rain and less pressure of rot in the Chalonnaise. The weather generally better. June was better and August drier. The difference was no storms."

"We bottled the first wines just before harvest."

Mercrey

Soft, but present tannins and sweet fruit. Red fruit with fresh redcurrant and pomegranate. Bright acidity, which carries the finish. A lively wine. Score 14.

***Mercrey, La Framboisière**

This is juicy and fresh. Bright redcurrant fruit; snappy and energetic. This has more crushed red fruit and finer tannins than the previous wine. The finish is a more present and longer. It reflects a cold place and cold vintage. Score 15

From now on they are not bottled.

Mercrey, Clos Des Myglands

This is a little lower toned. It smells riper and is sweet and succulent on the attack. The tannins are more robust, firm, a little chunkier. Somewhat more muscular. Score 15.5 From 2016

***Mercrey, Clos Du Roi**

Notes of citrus and orange peel on the nose and red cherry. Higher toned than the Myglands. This is now in tank awaiting bottling. Sweet attack. More refined than Myglands. The tannins are finer; the whole thing is more elegant. More neatly woven and more mineral. Lovely freshness on the finish. An elegant Mercrey. Score 16. From 2017

Jerome uses more new oak for the Clos du Roi...30% new oak. Will bottle by the end of the year, while the Myglands will be bottled next week.

Côte de Beaune

Monthélie, Les Champs Fuillot

This was damaged by hail. The volume was just 33% or so and the same this year. Hint of marzipan on the nose. Quite intense. Sweet on the attack. A touch of herbal. The tannins are a tiny bit stalky; a little less ripe. It is just about OK though, as it adds an appetising stalky note. The fruit is in the red spectrum, not green. A lighter wine. Possibly a touch rustic, which the hail has served to emphasise and sadly a little dry on the finish. Score 14.

The following wine is in barrel.

Blagny, La Pièce Sous le Bois

This is quite delicate. Fine tannin; the palate is lively and quite high wired. Delicate red cherry fruit and almond blossom. A tight and pure finish. Lacy, fragile pure quivering quality. (Good value too). Score 16.65

Côte De Beaune, Clos de L'Ecu

They lost half. Good red fruit aroma. Sweet on the attack. Quite supple in the mid-palate. It is a little empty and dilute in the mid palate though and is dry on the finish. Score 15.25. From 2017

Volnay, Frémiets

This certainly has more stuffing than the Beaune, but there is a dry and not quite so pure note...a taint of the hail maybe. Score 15. From 2017

The leaves were badly affected.

Volnay, Santenots

Deep colour...this has the texture. It is less affected. There is more volume and more layering. The acidity is here; a keynote to the wine. It is more in keeping with the terroir. Also it is the acidity and freshness you taste on the finish and not the dryness. Much more successful. Not a wonderful Santenots, but not bad at all. Score 17. From 2018

Pommard, Rugiens

This was affected by hail, but pulls through. Red fruit and minerality. The tannins are a little sappier maybe, but the minerality takes over and shows through the slightly thinner fruit. It has an elegance and purity. It is a slighter wine than it should be, but it does show its terroir. Score 17.5 From 2018

Côte de Nuits

Suffice to say that things improved enormously when we moved from the cote de Beaune to the Cote de Nuits. It was not a good year for Faiveley in the Cote de Beaune.

***Nuits-Saint-Georges**

Here the fruit is sweet and the tannins are smooth. Good red fruit core to the wine. Splashing juicy and very fresh at the end. Lovely village. Score 15.85. From 2016

***Nuits-Saint-Georges, Aux Chaignots**

Rather an exotic aroma. "Mango and white pepper on the nose," comments Jerome note and he is right. An element of the late vintage. Lovely juicy fruit here too. It is really rather elegant. Fine, supple tannins. Not many of them; lighter and more delicate than in 2012. 25% whole bunch. This is really very fresh. Score 18.15 From 2020

Nuits-Saint-Georges, Vignerondes

This is rounded and full and more overt than Chaignots. It has generosity and is more obvious; more overt. It is full-bodied with a thicker tannic structure. I prefer the Chaignots, but this will come round sooner. Score 18. From 2018

Nuits-Saint-Georges, Damodes

100% destemmed. This is on the slope in the Northern part of the appellation, above Chaignots. This is thick, rich and spicy on the aroma. Full on the palate. Spicy, generous and somewhat more tannic. It is structured and fresh and tight. Punchy and more muscular. An energy and tension here. Score 18.2. From 2022

Nuits-Saint-Georges, Les Porêts Saint-Georges

This is smooth and really rather engaging. Ripe and rich, you feel that you are in the lower part of the hill (in the northern section) while Damodes is up slope and cooler in this vintage. Velvet to the edges of the tannins. The sweetness balances the acidity...Score 18. From 2019

***Nuits-Saint-Georges, Les Saint Georges**

This has wonderful balance. Pure and yet rather seductive fruit. It is elegant and underscored with fresh acidity. Much more seamless. It moves assuredly across the palate. There is a dark and debonair air to this wine. Score 18.5 From 2023

***Chambolle-Musigny, Les Fuées**

This is pure and airy. A certain ethereal quality. Light and mineral and high wired. Pure, but it has a sweetness too. Bright, straight and delicate finish. A finely structured palate wrapped in sweet, splashing fruit. It is light, in a very good way. Score 18.3. From 2020

Gevrey-Chambertin, Les Marchais

This has plenty of fruit. It is quite robust; maybe a touch rustic. Plenty of fruit. It's no shy violet but overt and with plenty of stuffing. I would like to have seen a little less extraction. Score 15. From 2017

Gevrey-Chambertin, La Combe Aux Moines

High toned aroma. Very straight, pure and trim. Edgy wine. It is direct and mineral and sappy. The tannins are supportive and fine and have a sappy brusqueness. It is just the right side of ripe. The finish is snappy and tight. Score 17.85 From 2020

Gevrey-Chambertin, Clos des Issarts

This smells intense and violet with pepper notes. Fresh and splashing. Supple onto the palate. Smooth across. There is some bite here. It is upright; it tastes cool and vibrant. Certainly a crisp finish. Wait a little. Score 17.9 From 2023.

***Gevrey-Chambertin, Les Cazetiers**

This has ripe fruit on the nose. Elegant onto the palate. Sweeps across with plenty of scope. Richer in the mid palate. Good, firm and ripe tannins. More like a 2010 in the ripe fruit and bright acidity. Tension and vibrancy on the finish. more successful than Clos des Issarts. Score 18.2 From 2021

Clos de Vougeot

Sweet fruit on the attack. It is juicy and ripe and expressive. However it is underscored with a firm line of acidity. I like appetising acidity. It is a direct wine. It is slimmer, maybe because of the alcohol. It has dimension, but is not four square. The tannins sit almost imperceptibly in the wine, so neat...the finish is long. Score 18.75. From 2023

Echezeaux

This is silky and urbane, but a little herbal maybe. Just on the limit. It is a cooler vintage expression and a cooler area from En Orveaux. It focuses to tight finish. Lighter and more mineral and a little edgier.. A tad marginal. Score 18.5

Latricières-Chambertin

Interestingly this smells much riper on the nose than the Clos de Vougeots. It is richer, but also more sappy and has grippy tannins, just about ripe. There is an edge of the cooler vintage in the tannin profile, but the fruit is sweet and the freshness is there. It is awkward and so needs quite a lot of time...give it until 2023 to resolve. It is a more austere wine. Stony soil. Score 18.85. From 2023

***Mazis-Chambertin**

.In contrast the Mazis has plenty of fruit. The sample was really reduced, but showed the succulence. It has so much substance, sweetness and muscle. It is layered and complex. Plenty going on and the finish is long and powerful. Polar opposite to the last wine. Both are really rather good. Score 19.65. From 2022

***Chambertin, Clos De Bèze**

This has such sweetness and succulent. It is a charmer. Gorgeous fruit and generous body, but with finely pure thread of acidity; delicate fine tannins and a distinct snap to the finish. I like the fresh floral aromatic lingering finish. Score 19.65

Clos de Corton

Sweet at first then it becomes cool and decisive and taut. A tight and compact, chalky wine. This is layered and more like a white wine. Notable minerality and tension on the finish. Score 19.

White wine

Côte Chalonnaise

Mercurey

This has pear-like fruit, bottled in September. Nicely ripe and rounded. Fresh and accessible. Score 14. For drinking now.

Côte de Beaune

Puligny-Montrachet

Domaine and negoce in must. This has fresh fruit. It is juicy. There is fresh acidity. It has a certain minerality at the end. Not as keen as I might expect. Score 15.5. From 2016

***Puligny-Montrachet, La Garenne**

Domaine. This is firm and straight and pure. There minerality is distinct and the palate well edged. Lovely pure and mineral finish, I like this a lot. Score 17.95. From 2016/17

Bienvenues-Bâtard-Montrachet

Very aromatic. Plenty of rose petal on the nose. Expansive palate, full and rounded and floral and yet there is a saline element underscoring. The acidity carries the wine. This freshness with the minerality comes through on the long and tense finish. Score 19.15. score 2021/22

***Corton-Charlemagne**

This is strong on the nose. Dense, powerful attack. A muscular rich powerful and savoury wine. I like the bullish density here. It powers home on a savoury, stony, yet ripe note. East facing. White is planted above the red. It makes for a structural wine. Score 19. From 2022.

Stockists

UK: Maison Marques & Domaines
USA: Wilson Daniels Ltd.

Maison Benjamin Leroux, Beaune

"The most difficult were Savigny-Les Beaune and Beaune. I made no Beaune this year. This time the heart of SLB was destroyed. We experienced a loss of crop, so small, but good quality...the storm stripped the leaves... and we lost a week in growth as the vines recover. As it hit 3 weeks after flowering, we experience a loss of crop, but not damage to quality."

In the Cote de Beaune the storms blocked the ripeness in July and August. It was 10 days delayed, but both Cotes needed good weather at the end for ripeness. In the end they were ready the same time...we picked reds on 3rd October...most important was the third week September. There was a North wind and it was cold and sunny and the chardonnay moved a lot. The pinot was very healthy...the grapes were so aerated...so not much botrytis. We pushed phenolic ripeness as much as we could."

"In the Cote de Nuits the skin changed by the 10th and you needed to have finished picking. The grapes were no longer firm."

"The malic was not high compared with 2010. In 2013 between 4 and 5, while the tartaric was higher than average. Final TA was less than 93 and 96; not very high, but firm. But lower than 2008.... "

The average potential alcohol was slightly higher than 12.15; so some 12.6 and some 11.8. WE chaptalised by 0.5. So in the end were around 12.5 and similar for both cotes."

"In Volnay below the village the vines are not planted same way (more north south - though not exactly) and these vines were very affected by the hail...mainly the lower slopes to R74; lots of damage to the shoots. Mitans was hit, but above Gigotts was less affected. A good 75% loss. Clos de Cave des Ducs was more protected. We made slightly more than in 2012 in premier cru, but less in village because of this."

Ben used some whole bunch in 2013 "from zero to 100%. Whole bunch is like a pinch of salt... where we used 100% last year, maybe much less this year. We select the best...I've been experimenting since 2007, since I was a father maybe that was the big change, the other is the destemmer which works so much better for Pinot Noir than the old ones. It is very gentle and works at a very slow speed. On the sorting table we work, at most, at the pace of 1 tonne an hour so we need a destemmer that works less. When I was at Comte Armand to begin with the minimum speed was 10 tonnes and hour - and we hardly sorted. The fruit went straight into the destemmer. Now on the sorting table we take 3-6% out, small maybe, but it makes a great difference to the aromatics."

"The quality is a good level everywhere. Maybe less so with SLB; beside SLB the rest was easy to sort and to make."

"When we were making the wine and the fruit was coming in I thought it was 2008 red. I love 2008, but it's more difficult. I thought it would be like the high acidity, as it was a late harvest and cold. But in the end the tannins were not similar. The reds are what I like from Burgundy; good acidity, but not too high and the elegance of the pinot noir is there, hail apart, lovely gorgeous, approachable; it will not go up and down in ageing I think. I keep repeating

myself, but we have been lucky; each vintage seems they will be not as good and then they are good. 2013 is not at the 2010 level, but it is good."

Reds

***Bourgogne Rouge**

The grapes for this wine come from Santenay and some premier cru and some Beaune village. Lively red aroma...light and fresh; lovely redcurrant with crispness on the finish. Such charm. 50hl foudres...he wants it in oak, but not new oak, nor does he not want to use older barrels From 2011.

Savigny-Les-Beaune

This is Forneaux although it will be labelled as a village Savigny. Cherry aromatics; touch of marzipan. It is very fresh; slightly robust; just marginally green tannins. It is fresh and twangy. A little dilute maybe.

Savigny-Lès-Beaune, Hautes Jurons

Strangely this was not touched by hail at all. 37hl/ha Dark fruit; slight spice. There is a richness and thickness to the tannins. Dense, quite robust; juicy. The tannins are a little rustic. Spicy black fruit on the finish. Lots of punch. Score 15.75.

A very accomplished flight of elegant Volnay.

***Volnay,**

This is from Gigotte below Carelles. The top is premier cru. Lightly perfumed; very silky, juicy and fine; delicate tannins...freshness of acidity; there is a fine thread of acidity woven with the sweetness. Light and elegant. Score 15.85. From 2018

Volnay, Mitans

From the heart of Mitans. Slightly darker; touch of spice...This is delicate on the palate; fine tannins; a little tension; a slightly firmer feel, but lightly done. A touch of black pepper on the finish...all detemmed. Elegant. Score 17. From 2018

***Volnay, Pitures**

White soil and white marne. "Pinot Noir and white marne..you have to be careful. It can be really strict. Pinot fin here and the crop is controlled." This has gone into the village wine in the past; almost used it in 2012...but in 2013 he will bottle separately. 20% whole bunch.

Very perfumed. A supple sweetness to the texture and this is perfumed across the palate. Texturally thick silk. Surprisingly good tannins. There is more depth and aroma to the palate and a longish, pure finish. Score 18. From 2018/19

***Volnay, Clos de la Caves des Ducs**

"The houses protect it and the forest behind."

This is much richer on the aroma. Rich floral notes. Full-bodied. More serious, layered structure. There is suppleness and generosity and a mineral power which comes though on the finish. 5% whole bunch. Score 18.35 From 2018/19

Corton

80% Corton and touch of Bressandes. Aromatic, firm palate. It is broad, but delicate. The finish is pure, slightly muscular and straightens after the breadth. Very well managed. Score 18. From 2019

***Gevrey-Chambertin**

From Seuvrees on the MSD side 50%; 25% Justice and then some from near Brouchon - Billiard - "it's as flat as a table." The aroma is slightly purple. Darker berry. Quite strict; tight and well edged. Lively. The spice comes from Seuvree...and the energy from Justice. I like the bite on the finish. Well composed village wine. Score 16. From 2018

Gevrey-Chambertin, Etelois

This is in a little depression. It is under Griotte. Soft, supple and juicy; this is more accessible immediately. Succulent sweet mid palate. Good structure...Firmish tannins. Fuller body and richness to a sweet finish. Score 16.

***Gevrey-Chambertin, Champeaux**

Saturated fruit. Tense strike and an energetic palate. Very fresh with bright morello cherry fruit and palpable tension on the finish. Nicely ripened tannins. I like the combination of splashing fruit and minerality. 25% whole cluster. Score 18.25

***Gevrey-Chambertin, Les Goulots**

Vivid fruit. This is just under the forest, just 3 hectares for the whole of Goulots; next to the quarry. Only 5 owners. Very sweet fruit; so juicy and underscored with gorgeous acidity; very pure and sweet. Straight and vivid, streamed with light and so energetic through the palate. A harmonious wine. Ben has hit this spot on as it captured the airy and pure character of the vineyard. I like this even more than the Champeaux and both are good. Score 18.3

Nuits-Saint-Georges, Les Allots

This comes from a 2 hectare plot of 55 year old vines. Ben explains that they have an agreement to take all the fruit, and are in process of changing the way the vineyard is pruned in order to reduce yields. High toned peppercorn. Touch of grapefruit. This is straight and lifted; Very direct and snappy on the finish. It is just the right side of ripe for the phenols. I like the energy and tension. A vibrant NSG village. Score 15.65. From 2018

Nuits-Saint-George, Aux Thoreys

This small premier cru of 5.6 hectares is underneath Clos du Thorey. Good density of sweet, ripe fruit; It has a bunched character. This has a grip of tannins; slightly herbal bite on the finish. "It is the noble, or good, side of grassy," admitted Ben. 20% whole cluster. Score 17.. From 2019.

***Chambolle-Musigny**

From Les Verailles; old vines from here, but will not label as such as he wants to add other fruit in subsequent years. 50% whole cluster. This is lucid, straight, high toned and delicate. High wired palate which a fission on the finish. It shimmers. Lovely long finish. Score 16.15 From 2019

***Chambolle-Musigny, Les Amoureuses**

One and a half barrels; uses barrels which have had grand cru in before, including the half barrel. Very sensual aroma. Gorgeous texture; ripples in soft, warm satin across the palate. Thick depth of rose petals. Heady aromatics on the finish. As usual only in magnum. Wonderful length and clarity to the end. Very long. Score 19.25. From 2020

Mazoyères-Chambertin

This is perfumed. A new barrel and a 2 year old barrel. The oak is a bit marked. It is very sweet; Rounded and quite dense; It has a long finish. I do not finish it the most interesting grand cru in those we tried. It maybe lacks a bit of substance and intensity and gravitas for a grand cru. score 18.85

***Griotte-Chambertin**

Very perfumed; This has a wonderful aromatic palate; lovely delicate handing. Sweet fruit intensity. Breadth and volume. Excellent layering fruit and aroma, entwined with satin tannin, and is focused on the finish. Score 19.75

"Griotte should have this perfume," remarks Ben

Vosne Romanee

From the Cos Vougeos side. Pinot fin..2 lieux dits...this is the first vintage Ben has had these parcels. "I am learning and so I destem 100%. It is an easy village to learn, for it has been very accurate in the past 2 years."

Red and succulent aroma. The fruit is splashing up front. Maybe a touch insubstantial in the mid palate for village Vosne. I would like to see a bit more intensity, but the tannins are lovely it is fine on the finish. Score 15.65

***Vosne-Romae, Suchots**

2 parcels one on the edge of Echezeaux at the top and the other just over the road from RSV. Very floral aroma. Surprisingly so. This has muscle and density and a bit of grip. Juicy and sappy and punchy. I like the structure; it's proper Suchots..while the finish is pure and tight and mineral. It is layered tightly. If the village was underwhelming, this is spot on. Score 18.85. From 2023

Clos Vougeot

Labelled as "Petit Maupertui" which is the part up at the top next to the wall on the vosne side. 400 bottles. "Always high ripeness next to the wall. This was the latest we picked (as the owner was prevaricating).

Very scented; pure and delicate. Ripe aromatics; but 'light and intense. Fresh and fruity with lively tension and freshness. 100% whole cluster; he used a vibrating just for the insects - into tank saturated with CO2. Fermentation carbonic and then crushed. "So a little bit of the beaujolais way! No SO2 until after MLF. We were checking the VA all the time." I like it. Score 19. from 2023/25

Echezeaux

From the top by Suchots. It is rich, quite full Echezeaux. The tannins are slightly more muscular than some, but smooth muscularity. It is structural and very fresh. This has very firm. The finish is long and assertive. Not an urbane Echezeaux, but a powerful one. Score 19. From 2023/25

***Clos Saint-Denis**

This was very primary. High toned, pure and fresh. A delicate, airy; tight architectural style. This has finesses to the texture; minerality and tension and a very long finish. Really precise. Ethereal!. Lovely. Score 19.4

Clos de la Roche

"This is the 'original' part," says Ben. It is sumptuous and generous and fleshy'... deep crushed velvet. I like the acidity which comes through on the finish and is bright and tight and juicy and sweet. Showy wine. Slightly hedonistic, even in a cold vintage. score 19.15

Bonnes-Mares

Chambolle, but on the edge of Morey side; white soil beside the quarry. This is quite spicy, tight and dense. Real tension on the finish; quite strict and channelled. Ben's quest is to get the red soil so he can have the ideal blend of the two.

Stockists

UK: Berry Brothers

USA: Becky Wasserman

Domaine Sylvian Pataille, Marsannay

Sylvian Pataille recalls the vintage "Incredible. Less mildew than in 2012. Lots of coulure and low yields, for whites especially. Very late harvest. We started the reds on October 1st. (In 2004 starting on the 28th September was the latest he has done). It was important to understand the ripeness. Given the date of flowering I should start on October 1st, but during my consultancy, in Saint Aubin and Puligny in particular, I saw the grapes turning and getting very fragile. They turn from yellow to brown and I was worried by this as the fruit quickly loses energy. I made a mistake in 2006 and picked them too late. It is worse in Chardonnay and so on Wednesday 24-25th September, we decided to pick the white. It was difficult as the pickers were not ready, but we managed one hectare before the grapes were brown. Then the next week in October the pickers came."

"Not so much sorting. ..just for the last parcels. My picking dates were the good one. The sugars were medium, classical, but the malic was low; quite to very low malic. We had 15 hot days in September at 30-32 degrees which burnt off malic. The yields were very low so the grapes got good maturity...if flowering had been normal it would have been much more acidic but the low yields concentrated everything. 25hl/ha it is bad commercially, but was good for quality."

"Not very strong tannins, like 2010 and 2009. The fresh nights mean you protect the noble pinot fruit and tannins. The tannins are very soft, but not light, it is not a light vintage. It is sweet and dense; they are stronger wines than we expected. During the ageing, it has a slow revealing - you discover the complexity of the wine.... or not."

"2013 is like 2011; long ageing vintages where you can keep the wines. They seem to be fragile, but they are not at all. When we work with the wines...we find them much better than before. I love this vintage. I much prefer 2013 to 2012, which is too ripe for me, too Rhone valley style. I love the freshness of 2013. It is a very serious vintage."

"In 2013 the berries were strong. They had solid skins. The grapes were ripe and energetic. My MLF went very quickly in 2013; we use whole bunches and the potassium decreases the acidity and we use no sulphur so quick MLF."

"All reds are whole bunch; a little less on the village Marsannay and Bourgogne. We could not do this in 2012, as the grapes were not beautiful enough as the berries were too dry."

Sylvian has a new machine - it combines a vibrating table with a fan to blow away the dry berries...insects etc. "This is simple, it is solid and easy to clean and it is E25,000," unlike like the optical sorter, and nearly as good.

He also has a very good de-stemmer, which if put on a high setting can take away the un-ripe berries. "The result is impressive. The result is like caviar."

Whites

Four different Aligote: "I love Aligote and I want to show it can be a conduit to the soil and that it is serious. Here they are all old vines."

He produced one barrel from each terroir. He has a vertical press. So foulage...I have no pneumatic press; at first it was too expensive, but now I love my vertical presses. Long pressing 5 and 6 hours; no sulphur for pressing and ageing. I have a Vaslin and use foulage in this too, but it is more soft than a classical one. I want to extract some phenolics.

The first two are racked and bottled and the two other just racked...and were not tastable. The four will be in one case, 3 of each to show the terroir.

For 2013 no sulphur during pressing, vinification and ageing and just a little at bottling. At the end they will have 15ppm free and 30-35 total. Sylvain point out that if they do not have sulphur before, when they do get it, it has a much stronger effect.

Bourgogne Aligote, Champsforeys

Planted in '57 (as many vines died after the bad winter of '56). This is nutty, leesy..buttered toast; quite broad in the middle; savoury. It has grip and very fresh acidity on the finish; lovely long stony line to the finish; and a sweetness to end...it tastes ripe, but not fruity. Like the stony finish.

Bourgogne Aligote, Champsforeys

This is the same, but has no sulphur at all. Umm I think it smells oxidative; but the palate is fresh; almost sweeter, but heavier and falls off a bit. Sylvain wanted to experiment with a no sulphur wine 'natural wine' but has decide it does not give the best result.

Bourgogne Aligote Auvones

His grandfather's vines. The only one the family planted in '57. (most of his wines are rented). Lots of gravel has come down from the combe; so its flat but drains; like Justice in Gevrey. But under a bit more clay than the gravels of the similar soil in Champsforeys.

This is fuller, sweeter and rounder; There is a ripe generosity; I prefer this wine to the champsforey in the mid palate - for its succulence, but the finish is not as good. A combination of both would be better with Champsforeys providing the mineral finish.

***Bourgogne, Chapitre**

Top slope, just after the in village of Chenove, "which was overlooked by the INAO and not classified." says Sylvain. "It is on grèses lithées – exploded limestone...like sand, small parts, fragmented. So red soil and iron in the 30-40cm top soil. Then we have the subsoil, which is more fragmented and then there is white clay."

This has crystallised citrus fruit and spice. Glassy, juicy; generous middle. Then a sweet and salty finish with lots of spice. Really good finish, just a seasoning touch of spice and salt at the end....

"Yes this has sweetness, energy, bitterness. From the clay - you smell the richness and then under 30-40 cm, the white marl gives the freshness. All this describes the soil, limestone gravels - give energy. You always have to pick up early, and it is quick to ripen and is fresh and always has a reduction."

Marsannay

"Light soils with clay, never wet." This is elegant, charming; fresh; skates evenly over the palate, to a firm and slightly more sappy finish. It has the bit a sap at the end. A more savoury note.

***Marsannay, La Charme Aux Pretres Blanc**

Always get millerandage in this place. He often bottles this after 2 years, but the 2013 has come forward more quickly and will be bottled in March. 0.15 hectares.

This is much more arresting. It has an upright, punchy aroma, yet also reductive. Strikes the palate with so much energy, dense and compact, Notes of spice, mandarin and ginger...and cold salty sharp finish. I like this a lot.

"It always get this flint and bitter and ginger.

Rosé

Marsannay Rosé, Fleur de Pinot

Blouges planted 1932 represents 15% and is Pinot Gris; Champ Foreys planted 1944 represent the 15% pinot noir; and 70% Champs Pretres pinot noir planted in 1949. "I do not use SO2 during ageing...I do not protect against oxidative aromas...Skin contact for pinot Gris and Champs Pretres; the rest direct pressing..."and then nothing ...just time...I wait for the minerality to come back. The grapes are so lovely they never smell of superficial rose aroma; they smell bitter..."

It smells like the skin of crushed red currants. It tastes more like a red wine. A smoky note; very tense, well defined, sappy; taut; there is freshness and it has clear tannic grip....that smoky note is some reduction and bitterness from the terroir. Then a very salty finish....

Red

Some of these had just been racked and the tannins were a bit herbaceous.

***Bourgogne**

Fresh, crushed redcurrant and raspberries. Crunchy and juicy...splashing. Just bottled to keep the fruit. Charmer. Plenty of energy. Delicious.

Marsannay

Fresh peppery aroma; red pepper. It is fresh; zesty, silky tannins. It has peppery fruit; there is a lot of spice....richer blackcurrant fruit...and spice. Some of the reds had just been racked and the effect of the air has accentuated the 'green' note of the tannins, which should go away.

Marsannay, Clémongeots

This was racked yesterday. Herbal, but also sweet aroma; ripe summer fruits. Looser and fuller and juicy....broader and inviting palate; slightly herbaceous tannin at the moment. Plenty of soft fruit.

Marsannay, La Montagne

This has some tension on the nose. It is just sufficiently ripe, the tannins are firm and slightly spicy. Zesty personality, somewhat green crunchiness and white pepper. It does not have a lot of depth, but it's lively and bright.... 18hl/ha.

"With a cool climate in 2013, this will have freshness and acidity...at the top of the slope. It was more difficult to harvest...needed to harvest as the grapes were fragile...I pushed the maturity - cold and high. I had to accept more botrytis here as I waited for ripeness. All destemmed."

***Marsannay, Longeroies**

This has a subtle ripeness. Elegant. Seductive, glides across the palate; the acidity is soft. The wine is fluid and pure and red. Very supple tannins. The acidity is wrapped in the tannins. "We had lovely grapes." A big step up...and the purest of the reds in the flight.

Marsannay, Clos-du-Roy

Richness and fullness here are immediately apparent. This is rounded, generous; a bigger, broader, structured wine. It has more power and density. Muscular Marsannay with a firm and fresh finish. "This is a mixture of younger vines picked at the beginning of the harvest and the older vines at the end....the old vines always need one week more."

***Marsannay, Grasses Tetes**

50 year old vines. "Think soil on the limestone. Very small berries. Not many make this Sylvian and Bruno Claire ..

Very intense. Very sweet, concentrated, tight. Compact; good depth in the middle palate; there is the tension and the finish is tight and pure at the end. It has potential.

***Bourgogne, Chapitre**

100% whole bunch. This has just been racked and not a good time...suffering a bit with the herbaceous notes. Hard to read, but the tannins feel finer and silky here. Looks more channelled; pure direct and cool and fresh.

Marsannay, Cuvee L'Ancestrale

"It is a selection of the oldest vines. We punched down only once."

Concentrated, it needs a lot of time. This is dense and concentrated; It has a lot of muscle and power for Marsannay and plenty of freshness....the balance is very good, but my question to Sylvian was `why cream off your best grapes to make a special cuvee blend. Why not focus on your terroir to enhance rather than potentially diminish those wines? He squirmed a bit at this, but considers that the selection from Clémomgeots, could make a difference to those wines, but not to Clos-du-Roy.

Stockists

UK: The Wine Society; OW Loeb

Domaine Denis Bachelet, Gevrey-Chambertin

Denis recalls the season "Usually the vine starts to grow end of April and this year June, so everything was late. The days at the end of September are not the same as in August..when the sun is hotter and the days are longer.."

"Rot was present as it rained at regular times and it started in the green stage." The pressure of rot and the shorter days, meant there was no choice they needed to harvest. "You can wait more but you do not win anything." They picked from 5th October at 11.5-11.8. The Bourgogne lost 25% to rot. Just 11 barrels of the Bourgogne.

pH after the MLF 3.40-45.."When you do not have the hot temp in July and August, you do not burn off the acidity..the acidity is one of the 3 legs of the wine, if you lose it, it is not stable." You will need to wait longer for the 2013s than the 2012s, because of this acidity."

His son Nicolas is still working with him; this morning at 8am he is doing the labelling. In 2014 they have a new machine to pick the leaves on the sun facing side.."we do this when the bunches are green. We used to do this by hand, hard work. However we cannot use it for Charmes as the vines are too vulnerable and tall for the machine."

Denis tasted 2008 recently and he thinks it is a little like 2013. "It is easy to understand when there are clouds in the sky in July and August. In Burgundy we can expect 38-39 degrees a this time and when you do not have this you have acidity. Yes, you can do a green harvest...you do too much though and if you then have rot your yields are too small. When the sun is too poor you can have 2-3 bunches on the vines and still the maturity is no good. In Burgundy the weather is not with us and it is not easy.

"I think the flavour is very exciting now. The same kind of year 2008 and 2010, as we have a touch of acidity. A year for medium to long ageing in the cellars for those who can wait for the future. I will be easier to drink the 2012 before. A classic vintage with good aromas, everything is there. The 2014 will have less acidity, lots of colour and fruit. We were lucky to have 3 weeks of sunshine before harvest in 2014. While in 2013 the season was so difficult... and so we never imagine to have this quality. We are surprised at the evolution after MLF..every day better and better."

Bourgogne

Sweet red cherry fruit. Zesty on the front palate with lively acidity. Spicy and dark in the middle with soft tannins and very good concentration for Bourgogne. Top notch. From 2017

***Côte De Nuits Villages**

The main bit is Queue de Hareng at the top bit of the hill near Brouillon. In this parcel the drainage is very good. Dark fruit and some spice. This is silky and pure on the attack. Lively dark fruit. A satin-soft texture. Dark spice with black pepper. Long and rather seductive finish threaded with freshness. Delicious and elegant. Top notch. It outperforms its status. From 2017.

Gevrey-Chambertin, Vieilles Vignes

Bright, purple and blackberry fruit. Juicy hedgerow fruit. Cooler tinge. Dark graphite note. There is more grip. Density with a firmer character to the tannins. The acidity is fresh. Full and burly

with smooth muscularity. Plenty of stuffing. The tiny bunches giving this matter. Score 16.25. From 2018/19.

***Gevrey-Chambertin, Les Evocelles**

The parcel was purchased in February 2011. There was none made in 2012. In old French the word means quarry. The syndicat has petitioned to raise the status to premier cru. It makes sense..it continues around the hill from Champeaux and the quality is clearly above village level. Aromatic; floral hint. Sweeps sweetly onto the palate; seductive, while being very refined. It has a high backbone, a straight mineral core. Slightly saline minerals. Silky tannins, so fresh and very focused on the finish. An elegant wines which outperforms its status.

Gevrey-Chambertin, Les Corbeaux

The terroir is deep with lots of clay. It is in a small bowl and so in a vintage such as 2005 it benefits as there is water for the roots. While, in the humid conditions of 2013, you have to control the yield. It is always more masculine. Denis took about 45hl/ha in 2013. Intensity of deep, sweet morello cherry fruit and almonds. It is very compact; dense and juicy and powerful. A good deal of bunched energy. Layered and more masculine in style. The finish is dark and punchy. A muscular wine. The cold clay is responsible. A wine for long keeping you need ten years. Score 18.35 From 2023

***Charmes-Chambertin**

Here the aroma is lifted and floral. Dark red fruit and certainly spicy. Satin-soft on the palate, generous and full bodied. Volume with lightness. Such fresh acidity threads through the palate. It cuts through the aromatics and focuses the finish. Lovely long fresh and aromatic finish. Score 19.25 From 2023.

Stockists

UK: Berry Brothers; Wine Society
USA: Martin Scott NY; Wines Unlimited; Cellar Door LA

Domaine Pierre Damoy, Gevrey Chambertin

Pierre's garden is an intriguing jungle of plants. As we walked towards the house Pierre noticed that his guava plant had a fruit; just one. He was so excited. "I have only one plant," he enthused. "I never expected to see this. You need two for them to pollenate, so I know there must be another person with a plant nearby!" A fellow plant enthusiast...and an unexpected fruit!. This was exciting news...and we were barely through the door when he imparted the happy news to his wife Victoria. He is such an engaging eccentric.

As ever, Pierre and Victoria are so kind and know I suffer from the cold. There was a beautiful fire burning in the grate. They were worried though...full of trepidation. The prospect of a cold winter loomed. The heating had packed up in the old house and poor Victoria, who was further from the fire than I, was already looking blue. The lovely house belongs to the whole family, who are not remotely interested in the Damoy's comfort considering Pierre has a rather cushy job making wine...doesn't it make itself...with a little pottering in the vines? The place has wonderful, slightly decaying, atmospheric feel...but this winter it will be open fires and plenty of jumpers to ward off the cold. I'll catch up with them next year to see how they fared....

Pierre recounts his experience of the vintage. "In 2014 the problems were small; in contrast 2013 was a nightmare at the end of the season as it rained all day and the vinification was difficult and long. It is the vinification I remember. When we saw the weather a few days before the harvest, we were not happy; last year people were not smiling during the harvest. I was not thinking it was possible to make such good wines. The harvest lasted 15 days; the latest and the longest and wettest harvest. We had to work hard and make a lot of selection. We worked very late each day. An early finish was 10pm and we had gloves on. I had two pairs on. We had a small team to harvest for we went slowly as all the plots were not ripe. We selected carefully and when people were at the table de tries and the morale was low, but in the vat the grapes were good. When we taste the wines, it makes me laugh ...as I could not expect to make such wines."

"By May we had a year's volume of water. Also the grass it grew and grew it was difficult to control. The vineyard were below water, a foot beneath. There were ducks in the vineyards. (I saw the photos). We made treatments each week. It was difficult but not impossible." It seems that two appellations, Marsannay, Longeroies and GC, La Justice responded well in the conditions. They are drier, well drained places.

"The potential was there, as there was not a lot of disease in the vines, but it was possible."

"I have never had these conditions before in my time; in the past, poor weather makes poor wines, but the culture of the vines was different; the selection was different; everything in the winery was different. The big difference with the older generation is that we can keep the wine to very gently extract. Also the soil is not the same as before and so when the conditions are worse we can deal with it. Also we have better drained soils now and it is possible to have satisfactory level of sugar etc...we did not know if this was possible, but we now know what we can achieve in a very poor vintage."

"We were waiting for the phenolic maturity...to have good tannins; the aim was not to have too strong tannins. So we did not do much pigeage, but rather a very long maceration."

"We were very tired, but very happy with the result."

"We are used to having great potential in the grapes. We are careful as usually we have too much in the grapes, so we do not want to extract too much. In 2013 we have less; so in this case we also have to be careful"

"Yields are like 2011. In Clos Tamisots there was nearly nothing. It ranged from 10-35% less to nothing at all...difficult to understand why. Not as small as in 2012, but not a lot. Four years now with low yields. We were lucky not to have hail."

"This vintage is good for me. I like these wines as they are more drinkable. We always make big wines and these are different and my 2014s vinification has changed because of this vintage..."

The style has evolved. I've loved Pierre's wine for the years I have been visiting. I have enjoyed and admired the more flamboyant style; full, rich, intense and textural in character. This year however, it is more delicate; pure and subtle. This is especially marked on the grand cru...which are quieter and have poise.

Bourgogne Blanc

Largely in vat and one barrel new wood. A small cuvee. Pierre buys the grapes from close to the Bourgogne Rouge in Fixin. He has a new plot and nearby there is a small plot of Chardonnay. 0.6 hectares. The barrel has not finished MLF. The stainless steel part has finished. Pierre has made the reserve cuvee for themselves...but this year the barrel part will go into a blend...this has a rounded palate with a note of marzipan; good density, savoury stoney finish...I like the sappy finish..." Lots of red in this area, but someone had the idea to plant white and it works." the barrel portion started in barrel, but has now been taken it out and in vats. "I do not want too long elevage for whites." This is rounded and fruity and generous; this shows the minerality and the stone, fresh and sappy and more focused. The appellation is Bourgogne Blanc. We have to be careful with leaf plucking and also a green harvest. It is not easy to do, but with work..."

***Bourgogne Rouge**

"Part domaine and part bought in grapes...the purchased section has really come up to scratch and this part is perhaps even better than ours. Our part is higher on the hill." Pierre works on the non-domaine vines and he encourages the owner to work this way too..Pierre does the leaf plucking and green harvest etc. "We pay the owner for the total legal yield and then make a much lower yield." He makes 10,000 bottles for his existing customers. The wine from the grower gives the fruit and the domaine wine has the structure.

Silky tannins, fresh red fruit, spice. Plenty of structure in this Bourgogne. Peppery on the finish. The tannins here are ripe. Delicious, very drinkable Bourgogne.

Marsannay, Bretigniere

Under the Champs Perdrix and is really Fixin in style (argues that this section should really be part of Fixin). "A special plot; a gentle slope with good drainage and small stones and the soil made me think it could be a good place for what I am looking for. Just under the route de grand cru and above the route it is flat."

Good density on the aroma. Really quite a lot of spice. Plenty of fresh, splashing fruit; juicy; zesty on the finish. Light, ripe tannins. An appetising wine; Fresh bite on the finish. Score 15

"We have to be careful with the rot here and work well with green harvest and leaf plucking. In 2014 we will have special barrels; a friend who makes barrels for Crozes-Hermitage...with stronger toast than we have here ...but not a 100%. I like to play but am not a kamikaze!"

Gevrey-Chambertin

Fresh fruit aroma. Silky on the palate. Lively and pure with a certain delicacy. Lightness of touch and elegance. Fresh red fruit finish. What a charmer.... Score 16.35

Gevrey-Chambertin, La Justice

"A dry and stony place which loved the conditions in 2013. Of course we put the grapes on the table de tries, but it was not really necessary."

Sweet and ripe on the attack. Juicy and full in the mid palate; plenty of ripe, supple tannin with a richer texture and a lovely bright sweet zesty finish. This tastes like a warm vintage; a certain sumptuousness. Score 16.45

Chambolle

"We have just two barrels. One a part is in premier cru Combottes and a village parcel nearby. So difficult to find grapes. Such a small place..just 160 hectares in Chambolle so it's difficult to buy grapes. Fixin is even smaller at 90hec, because part of Fixin became Marsannay in the classification. Combottes is turned to the south and we have to be careful with maturity as it is always early. If you leaf pluck you can get burnt grapes."

Floral aroma; seductive. Mid palate is ripe with gentle tannins; soft and perfumed. Rounded with sweetness and generosity. It has ripeness and freshness at the end. Score 16.5

***Gevrey-Chambertin, Clos de Tamisot**

Deep morello cherry aroma; Lifted and vivid. Silky and delicate, yet generous. Lovely succulence in the mid palate; somewhat like the fleshy petal of violets, but then fresh and vibrant on the finish. Score 16.5

***Chapelle-Chambertin**

Lovely aromatics; very floral. Delicate and fine and pure. It has a taut high-wired backbone and ringing tension; very mineral and finely structured. Cool minerals; cool, tense and pure on the finish. Just perfect. Score 19.25 From 2021/22

***Chambertin Clos de Bèze**

Floral aromatics, soft-satin suppleness...It glides elegantly across the palate..there is a purity and distinction on the finish; rose petals at the end...delicate and floral. Such an elegant and discreet wine. Score 19.75. From 2023

Chambertin Clos de Bèze, Reserve

Just one barrel. "In rainy years this part of the vineyard, which is well drained, is always small yielding, while in warm years it makes more. We nearly had 2 barrels, but I don't like a feuilletes..."

Wonderful distilled rose petal aroma and flavour; scented palate. Intense, layered and pure palate with fine tannins. Persistent and sweetly aromatic finish. Score 19.85+. From 2025

***Chambertin**

This has a high toned, pure and fine aroma. So discreet, crystalline and very intense. Focused. Sleek tannins and quiet energy. Extremely long on the finish. Very precise. A wine of notable finesses. Score 19.9. From 2025

Stockists

UK: Loeb; Flint Wines

USA: Chateaux & Estate Wines

Domaine Fourier, Gevrey-Chambertin

Jean-Marie Fourier recalls the vintage, "Spring was difficult. It was mild and rainy to the point that the first spraying had to be done by hand. It set the game of the growing season. Much later flowering due to the cold and humidity and the vines were sensitive to oidium and mildew. The challenge was to remove the grass - it was as if the grass was growing up behind the wheel of your tractor. It was a battle. Twenty years ago it would have given a very bad vintage when Burgundians were not so financially comfortable and only one tractor at a domaine. By the time you have converted the tractor from ploughing to spraying you could have missed the window for spraying. You need two tractors to get in the sprays."

"We battled from April until the end August. Evidently everyone was exhausted and the knowledge that the harvest would not be until end of September was tiring. All you wanted was to bring in the grapes; quite dispiriting."

"People thought we will have a 2008 vintage as the acidity so high. Scared for phenolic maturity, yet the weather had been light this improved the phenolic maturity of the wine. The acidity was high until the 28th September and this high acidity was protecting from rot...but at 100 days the acidity was decreasing, opening the door to the evolution of rot. Ideal world, we would have harvested in 24hrs; overall we did it in 5 days. Even in this 5 days I was seeing the rot..started on the 2nd October...ended on the 7th."

"The phenolic maturity was a nice surprise from NSG to Marsannay we have beautiful results. I did not have the expectation until I tasted them. You would think picking in October it may lack maturity. Surprisingly they have nice ripeness and darker red fruits, darker than 2012...for me I prefer the 2013 to the 2012 as we have the phenolic maturity, generous and surprising."

"The quality was good, straight from the beginning before MLF."

"The malic acid was high and the MLFs were vigorous from May until August in MLF..the MLF were so strong the bung shot out of a Gruenchers and hit the roof. 6g/l of malic. So they have been very protected."

"Close to 11 degrees. The challenge was to keep the foliage as green as possible...cool but sunny, so we wanted the leaves to keep photosynthesising....you had a problem if the leaves were half yellow...this was key to sugar and phenolic maturity."

"We have 6 people on the sorting table every year...nearly 10 around doing the accompanying jobs. The concept of a bad year in Burgundy does not exist when you can select only the best fruit. We are always looking for the whole berries. I have the best destemmer and modified it to suit me. It used to spin too fast and I changed the engine. I have always a lover of intracellular fermentation....it also depends on the temperature for the grapes...if they are cold they stay more in tact... grapes came in cool in 2013. We have all the advantage of whole cluster and non of the pitfalls."

"It was a very good surprise the 2013..it was so late...it was such a nightmare and then in February we tried the wines and we had low expectations...and we thought that's not so bad. If

you take all the perimeters in mind; it has given something very nice and I love this sort of challenging vintage.”

“The tannins disturbed me a bit in 2012. They are not as well balanced with the aromatics while in 2013 it is harmonious.”

There is the sweet character which lifts up the feeling of dark ripe red berries. Profile of aromatics you would not expect from late September, more from a sunny summer...it has a contradiction. We saw the change of the pips on the 28th and 29th September and this made the difference.”

Jean-Marie continues to develop his negociant arm (see the market section in the vintage report for his reasoning..the price of land and the sleepless nights such an investment bring. He has now an impressive collection of negociant wine; It will never be more than 30% of production as he wants to remain primarily a grower and will not include climats he has at the domaine. He buys in grapes and the domaine style is clear in the wines I tried.

“It would take 30 years for me to pay back the bank if I bought land and if I took investors I would lose part of my freedom...so the last option was to become a vigneron/negociant...it starts from the harvest. I would never buy a cask from someone else. So I am buying grapes from friends. I only buy from appellations the domaine does not have. I would never buy further than NSG. I want to be able to see the vineyards. I will never become more than 30% negociant. I am a grower first, but I am frustrated not to expand by buying vineyards, and this is the best alternative. 2014 is my 20th vintage on my own, before this I was working with my father. I have a routine and I had developed the family business and I needed a new project. I can work new appellations I never dreamed of before. It gives you a comparison in the vintage..you can see how friends worked and then it re-opens my mind to new things. It’s all part of the search to make things better.”

“I never decide the prices before I have the next vintage in the cellar. So in 2012 when I made the allocations I told customers the 2013s will not increase in price. And, with 2014 I want to decrease it. The young growers have not been through the time when it was difficult...and we found it difficult in Burgundy to sell wine. I need to send a positive message to the market thank people for supporting the market in the difficult times. Of course the importer may not pass it on. However I want people to know that ex-cellar I am a very fair person.”

Most of the wines racked last week...but no SO2. Jean-Marie likes 3 month after MLF on lees. “They have gained from this. Part of the concern now was the warmth of the cellar, after this warm autumn - it has given them an evolution. We want them to slow down a little now so I put them in the winery in stainless steel I can control - just open the doors and the temperature falls which does not happen in the cellars...”

Wonderfully aromatic wine.

***Chambolle-Musigny**

Very pretty indeed. Delicate rose petal fruit with fine acidity. This is a lively energy. Bright on the finish. The vines are 90 years old and has a certain intensity and delicacy, which defies its origins. This is from Mombies, which is not the best place, but it is lovely. Score 16.25 From 2017

Morey-Saint-Denis, Clos Solon

Sweet fruit, purple with a note of white pepper. Fresh acidity with light tannin structure. Light bodied and pure and fresh. Very pretty, with some bite at the end. Score 16. From 2017/8

Gevrey-Chambertin, Aux Echezeaux

A good deal of spice on the nose here. It has batted down and is dark and grippy. It shows the bones at bit...at the moment.

***Gevrey-Chambertin**

Champerrier ...I prefer this; Lovely floral perfume. Delicate and silky, glides across the palate. Very pure. It has a delicacy. The tannins are fine and silky. Score 16.35 From 2018

***Vougeot, Les Petits Vougeots**

Very scented. Satin-smooth onto the palate; smooth and ripping. Gently rounded. There is seductive sweetness in the mid palate. Combining ripeness, and a red petal delicacy. Sweet and fine and fresh on the finish. Score 17.95. From 2018

***Chambolle-Musigny, Les Gruenchers**

Dark red cherry fruit; with surprising depth and intensity. There is a lightly velvet texture to the tannin, wrapped in delicious, ripe red cherry fruit with a touch of spice. Wonderful balance here; real focus and intensity on the finish which is long and aromatic. Score 18.2 From 2018

Gevrey-Chambertin, Les Cherbaudes

Lively ripe red fruit aroma with touch of almond. Summer fruits with high spice. Intriguing. Silky soft palate. Delicate with fine tannins and a light a pure palate. It is bright and shimmering. A slighter body, fresh on the finish. Score 17.75. From 2018

Gevrey-Chambertin, Les Goulots

This is pure and upright and has tension. Neatly defined edges. Dark red fruit with hint of red peppercorn. the tannic structure has a twang and energy. Just the rich side of ripe giving it plenty of energy and snap. Score 18

Gevrey-Chambertin, Les Champeaux

his has a rather strange aroma and flavour; tight tannins; just slightly herbal in quality. I much prefer the Goulots. The acidity is fresh, the tannins slightly crunchy. Just a touch of the minty note. Not as successful....to taste again.

Gevrey-Chambertin, Combe Aux Moines

Redcurrant aroma. high toned. Silky tannin, very straight, lifted and taut. Finesses and cooler notes. the finish is tight, focused and long and pure. Score 18.25. From

***Gevrey-Chambertin, Clos Saint-Jacques**

Wonderful aromatics, very lifted and intense. Heady with the aromatics of the rose parkdirektor riggis immediately sprang to mind. Glorious red rose scent.... and velvet tannin; the depth and intensity is unexpected and so fresh and bright and scented on the finish. Score 19. From 2023

Griotte-Chambertin

Wonderfully intense aroma. Deep red and seductive. Rich and juicy, with the lovely contrast of fleshy fruit and zesty crunchy acidity. It is rounded, intense, layered and yet so bright. Such a long finish. The sweetness of the fruit is so surprising. Score 19.5 From 2022

Negoce.

These were raced through at a pace, as we were running out of time.

Bourgoogne

Located in Fixin. This is delicious, very fruit and juicy. Lovely pinot flavour and uplifted. Well ripened tannins. What's not to like.

***Vosne-Romanee, Aux Reas**

Jean-Marie was seduced by this village wine and I am not surprised. "The fruit was so expensive but such a lovely vineyard, and you need three barrels. Very aromatic. Succulent fruit, generous body; a very good level of concentration; a real richness of fruit. Looks very promising. 45 year of vines. It has weight and strength and succulence. Score 16.45.

Vosne-Romanee, les Chaumes,

2 casks. This is tight on the nose. It is lively, pure and zesty. A touch of the more herbal character, just ripe, red and zesty. It is maybe a little slight and underwhelming. Score 17

***Chambolle, Les Amoureuses**

Gorgeous aroma, rose petal and sumptuous. Satin-smooth, such a textural wine. Seductive depths. Beautiful on the finish. Very aromatic and so fresh. Score 19.2

Echezeaux,

Very urbane and rippling. Black satin. I do like the colder, tension and the straightness to the palate. Very streamlined. Score 19.

Clos Vougeots,

Maupertui which is the part up at the top next to the wall on the vosne side. Perfumed..This is a lovely Clos Vougeots, silky upfront; it has body and density and breadth. The power is here coupled with elegance. There is a refined touch. "I like to preserve the drinkability...it must be elegant..." Score 19. A good one. From 2020/22

Latricieres-Chambertin,

Ethereal, rose petal perfume. Delicate, pure and lifted. Lovely scent around the palate. Silky and softening tannins. Firm architectural frame, but it is draped with scent. Salty on the finish. Score 19. From 2020/22

***Chambertin, Clos d Beze**

Heady rose aromatics. Very perfumed. So intense. Velvet-soft and sumptuous. Such a textural wine. Ripples across the palate. Just delicious. It has the firm core of the vintage, a coldness which cuts through the sweetness and such a long finish. A big step up. Score 19.5. From 2022

***Chambertin,**

More restrained. It is powerful and straight; very smooth and elegant palate. It has a natural harmony; pure and precise and so very, very long.....this is much more discreet. score 19.75. From 2022

Stockists

UK: John Armit Wines; Gauntley's of Nottingham; Goedhuis & Co.; Raeburn Fines Wines; Howard Ripley; Seckford Wines; Stone, Vine & Sun; A & B Vintners
USA: Rosenthal Wine Merchant.

Domaine Denis Mortet, Gevrey-Chambertin

"We had rain and the weather was bad. The big challenge was spraying. You needed this for good quality, but there was rain and so we had to do this by hand. We had good leaves at harvest so the maturity was good."

"We began on the 26th October and finished on the 8-9th. 11 days versus the usual 8. It took so long because of selection. We had some rot. The yield was a little more than 2012. So 38hl/ha...it is no catastrophe. If we had 40 hl/ha this is perfect for quality and maturity."

"It was difficult with harvest during the harvest for the workers."

"Maybe less skin than in 2012. The grapes were bigger as we had the rain. The tannins are not as ripe in 2013, so we went slowly with extraction. Less pigeage - just a few less...the vatting was 2 to 3 days less in 2013 to keep the roundness of the tannins."

"The acidity in 2013 is very high with lots of malic acidity. The MLF finished late. Maybe now the wines taste a little strict...the acidity will give the wine longevity. Before MLF 3.2 pH and in tartartic 3.5 and malic 4.5 - 5.2.

"When we have this acidity this naturally extracts the colour and the fruit....do not need to extract so much ourselves..."

"A vintage to keep a long time. In 2013 the terroir is very expressive. The 2012 and the 2013 are similar for keeping; the 2012 is riper than 2013, but both have the acidity and freshness. In 2013 there is not much sugar; afterwards the skin is not bad. We leaf plucked on the sun facing side. The work in the vineyard was very important, while in 2014 not so important as we had more sunshine late August and in September."

"For the first time I decided to rack after MLF as they were a little reduced....I had wanted to do this for a while and so took the opportunity to rack this year." He will taste and decide if it was the right decision...he has a cold cellar and always a lot of CO2. Removing this may help the wines progress more easily in the élevage and be smoother. He moved the wine from barrel to barrel; and not via tank, so the impact of the movement is minimised."

Excellent flight of wine. Each year the 'touch' become more refined, particularly as the appellation become grander, but the Gevrey-Chambertin Vieilles-Vignes and En Songe also reflect this delicacy. the Chambertin was a highlight of the vintage for me. A beautiful wine.

Bourgogne

Racked two weeks ago. 20% new oak for just one year and then 3 months in tank and will bottle December or January. Lovely red fruit aroma; juicy and bright. Really rather vivid redcurrant and raspberry. Very good concentration for a Bourgogne. Soft tannins with a touch of crunch on the finish.

***Marsannay, Les Longeroies**

This has 20% new oak and it is still in barrel; 16 month in total. "Less new oak and so it needs more time in barrels."

Ripe raspberry aroma, nicely intense. Sweet on the front palate; satin tannins; lightly rounded, gorgeous fruit, ripe and fresh. Bit of a twang from the tannins and the acidity working together. It

has a crunch; red peppercorn bite at the end. Good fruit driven fresh finish. What's not to like?
From 2017

Fixin, Vieilles Vignes

"Collectively the vines have 60 years and the yields are always low; small grapes and we always get millerandage. The MLF finished end July. Very concentrated aroma; morello cherry fruit; saturated. Rich and dense attack. Deep fruit in the mid palate. Plenty of tannin, ripe and thick and rich. Quite spicy; ground coriander notes and touch of the exotic which comes through on the finish too. Rich dark finish. A good deal of stuffing in this 'simple' village wine. Score 16. From 2018

Gevrey-Chambertin

Dark red fruit; quite a lot of black pepper..spice here too and good intensity. Good layering in the mid palate. Firm tannins. This is quite gutsy; dense and slightly tarry; quite a lot of muscle. Very fresh on the finish again. Lifts up though the darker matter of the palate. Score 16

***Gevrey-Chambertin, Vieilles Vignes**

This is the old vines, which are 70-80 years old and 80% is Côte du Brochon part. "Real old vines 70 to 90 years," he says. "To me an old vine has to be more than 50 years old." 30% new oak; 10,000 bottles. The nose is more seductive on the old vines than the previous cuvee; but also more floral - violets; dark and perfumed. The tannins are rich and smooth and it is so fresh; a smoother, more sensual GC and with crispness threaded with the ripe fruit on the finish. Score 16.5.

He achieved 12.5 on this and yet also high acidity. "It is always one of the best balanced in the cellar."

***Gevrey-Chambertin, En Songe**

80 year old vines. Just under Champeaux. Lots of calcareous soil. 30 percent new oak and 18 months. So a higher level. I can make 24 barrels, but I make only 10-12 as I select only the best grapes. It needs a long time in élevage. "

This is quite high toned. It pounces on the palate; bright and zesty. Very pure and crisp. I like the cold touch of minerality on the finish. It is nervous. It has tension and is edgy. Finer, lighter tannins; It is straight and clipped at the edges. "a good village to keep a long time. It can keep happily for 10 years. I had the 2000 recently and it was very fresh." Such a different style. My vote to this and the old vines. It outperforms its appellation status.

***Gevrey-Chambertin, Premier Cru**

A blend of parcels from Petite Chapelle, (which Arnaud says gives rounded tannins and finesses) Cherbaudes; Bel Air (strong and richer) and Champonnets (the same freshness of Lavaux). Each is too small to make alone. "Very small parcels so I need to make a blend" 40%. I like one and two year old barrels. I will never put no new oak; a small proportion is good for sucrosity. we taste the wine with less new oak, not the barrels. Now I think we have a good balance."

Charming freshness to the aroma. Red and pure and lifted. This is a delicacy to the palate, fine and silky tannins; pure and lively. A light, cool and elegant touch. Really rather refined. Pure and fresh finish. Delightful. Score 18.25 From 2019

Gevrey-Chambertin, Les Chapeaux

80, 90 and 100 year old vines. Just 6 or 7 barrels. 50% new oak. The vines are old now and there will be some replanting. Bit reduced. Red fruit and spice; good tension in the mid palate. A certain straight steely power to the core; but elegant as well. There is ripe fruit; firm, supple tannins and freshness on the finish. This needs time. Score 18.25

***Gevrey-Chambertin, Lavaux-Saint-Jacques**

60% new oak. An intense, dark red fruit aroma. This pounces on the palate. It is intense and tense. Vibrant energy. There is the freshness and cold face on the finish; it has a certain tension and bite. Score 18.5 From 2023

Chambolle-Musigny, Les Beaux Bruns

30% new oak. Plump, ripe red fruit aroma with some perfume. Soft and juicy on the attack. Sumptuous mid palate. rounded body. Thick velvet tannins. Ripe fruit to the finish, coupled with a crisp freshness. Score 18. From 2019/20

Clos De Vougeot

This has 80% new oak. Spicy aroma. Pure fruit strike; yes the oak is quite present in the mid palate; but I like the streamlined shape. It is well defined; yes it has breath, but is elegant too. I do like the freshness coming through on the finish. Very accomplished. The slimness of this vintage suits it well. Lovely long finish. Score 19.25. "Since 2010 I have been making Clos Vougeots like this." From 2023

***Le Chambertin**

A discreet on the aroma. Very silky, fine and fluid; subtle and understated. It has a seamless quality. Beautifully woven. It is threaded with light and contrasting dark minerals. What a fabulous finish. A beautiful wine and a highlight of the vintage for me. Score 20. From 2025

Stockists

UK: Richards Walford; Anthony Sarjeant; Tanners
USA: Martine's Wines Inc.

Domaine Armand Rousseau, Gevrey-Chambertin

"For me the 2013 is such a good surprise; as the season was so very difficult," remarked Eric Rousseau.

"We harvested from the 1st October. It was a very late harvest, because the spring was very bad and very cold. Lots of water and very difficult. July and August were better, but not beautiful and September was not good. The harvest was late and the grapes needed a lot of selection. Some of the grapes were not ripe and some had rot and the conditions were not so good."

"Good acidity and the sugar was not high...more malic acidity...We had the same vatting period."

"The yields were like 2012, so low. At the beginning there were lots of grapes, but with the selection we took only the best."

"Now we are very surprised with the quality of the vintage."

"It is less fresh than 2012, but fine and elegant...the tannins are very elegant and it has a very good balance with the acidity. Very ripe also despite the weather...and very good intensity. For me the tannins are finer in 2012, but more intense in 2013. I prefer the tannins in 2013s for longer ageing. While the freshness of the fruit is fresher in 2012 than in 2013. It is different. I do not find a comparable vintage in the past 10 years with 2013."

Eric prefers the 2012s, but clearly is very happy with the 2013s."

"The 2013 is very ripe but without much alcohol...the season had more than 100 days...the grapes after the selection were beautiful and ripe. Every year we have work to do and there is a selection. This is nice as there is not too much alcohol. I like vintages like this."

Such an elegant flight of wine.

Gevrey-Chambertin

Juicy red, pure fruit. Good density of fruit for village and such soft tannins....silky, soft texture. Fresh finish. Light and so elegant. Score 16.5. From 2019

Gevrey-Chambertin, Clos du Chateau

This may be made separately. It is a monopole of 1.3 hectares. Very old vines...Very light and silky and delicate. A pure wafting palate..skims lithely; it has delicate rose petal purity. Light and almost ethereal. Score 16.5. From 2019

Gevrey-Chambertin, Lavaux-Saint-Jacques

Cool and decisive aroma. This is straight, neatly edged with good depth of fruit. A colder face, good tension. Sappy tannins. A little leaner. Tension on the finish. Sappy minerals at the end. Score 18.2 From 2021

Gevrey-Chambertin, Les Cazetiers

I prefer this to the Lavaux. It is red and piquant and spicy. Good tension with more layered depth to the fruit. This has grip to the tannin and plenty of energy. Compact, cold and taut. Score 18.25

***Charmes-Chambertin**

Expressive and aromatic. So silky onto the palate. Rounded, with volume and generosity, yet with delicacy and finesses. Such an aromatic palate. So airy; with volume and no weight; floats in cotton wool clouds. So very Charmes. Spot on. Score 19.15 From 2020

Mazis-Chambertin

Now..my goodness the Mazis is so much richer, but also very much stricter and more muscular. Svelte muscularity though; there is tendonous profile. Lithe tannins and notable tension carries the finish. Score 19.5 From 2023

Clos De La Roche

Sumptuous; gorgeous, deep pile, velvet tannins. So very textural. Dark and spicy and so very alluring. I love the spicy finish. It is a warm and generous wine from this cold and wet vintage. Quite exotic. Score 19.5

***Ruchottes-Chambertin**

20% new oak for a change...Eric likes it..and so do I. I think it needed a little and this 20% is perfect.

So very pure and fine; elegant wine; finely wrought; delicate fine grained tannins, firm, but light; It is so very white and mineral on the finish. Salty, oyster shell finish....Lovely. Score 19.5

Gevrey-Chambertin, Clos Saint-Jacques

In contrast this has 70% new oak. Lovely fruit; deep and red and really rather lush. It is refined though; elegant and pure with satin texture; splashing red fruit and a cold chalky minerality at the end of the palate. Sweet and salt. A very good balance. I would put a little less oak on this... he has come back from 80% to 70% I'd love to see it nearer 50%. Score 19.5. From 2023

***Gevrey-Chambertin, Clos De Bèze**

90% new oak here

Aromatic sumptuous, rich and satin smooth. What a textural wine; It is finer and more intense and precise than the other very aromatic wine in the flight - the Clos de la Roche and has more acidity. Fabulous intensity and richness on the finish and so fresh. There is an aromatic precision and intensity to the Clos de Beze. Score 19.85. From 2023

***Chambertin**

This is pure, direct and seamless. Very understated. Very straight, defined. A satin textured wine; dark and so very focused and intense. Such a very, very, very long. Score 19.95. From 2023

Stockists

UK: Berry Bros; Lay and Wheeler; Goedhuis; O.W. Loeb & Co; The Wine Society; Goedhuis; Tanners

USA: Frederick Wildman & Sons.

Website/Email

www.domaine-rousseau.com
contact@domaine-rousseau.com

Domaine Jean & Jean-Louis Trapet, Gevrey-Chambertin

Jean-Louis remarks on the vintage: "It was difficult. It is impressive with the weather changing each year, but we still see the same scenario. The great season will be warm and sunny. This year very difficult. I have never seen this though...the first time I have seen very small berries with thick skins with botrytis.... millerandage spoiled by botrytis. We used 501 preparation which helps. I saw botrytis where I have never seen it before. We harvested from the 1st October to get optimum maturity, but the result was we needed a long sorting table. A very tiring year."

Normally we harvest over 6 to 7 days, while this year a smaller team and harvest for 10 or 11 days...in order to catch the grapes at the right time. But I could see that on the sorting table we had less variation in quality than 8 years ago.

"For extraction it is obvious we had to be very gentle. So important to be so smooth and gentle with the grapes."

"We use pumping over, flow form, not a new thing as we started in 2002; it gives much more smooth tannins. We only use punching down just at the beginning when there is little alcohol, afterwards just pump over."

In volume reds are 30-35% down.

"I think for this vintage we have purity with an intense fire inside. There is great clarity to the terroir...force and purity with fire and energy inside."

White Wines

*Bourgogne Blanc

Bottled on the 10th September. In 2013 Jean-Louis blended the Bourgogne and the Marsannay... The Marsannay is on the slope and is well located with old vines. About 0.6 ares, planted in 1999. He selected the old varieties, so not just Chardonnay, but Aligote and Pinot Blanc. Citrus and spice, rich texture and so juicy. Freshness and slightly cold, sappy mineral at the end. This is very appetising, spicy, sweet and salty. I like this.

Red Wines

In solidarity with another biodynamic growers in the Cote de Beaune, who had lost his fruit, Jean-Louis gave away his Bourgogne in 2013, and again in 2014.

*Bourgogne, A Minima

This wine is produced using no sulphur and was bottled a week before the tasting. It is a Passetoutgrains with 50% Pinot Noir and 50% Gamay from vineyards on the border with Gevrey. I tasted a sample which had been opened 5 days ago. No sulphur? You would expect it to be oxidised, but no, it was fresh, red and juicy with light, if somewhat rustic tannins and it finishes bright and peppery finish. "Somehow this works, no sulphur on this terroir," remarks Jean-Louis. "Maybe because it is strong. It does not work so well on the premier cru....the terroir does not show through so well."

Marsannay

Very bright attack. Lively light-bodied, tight, peppery tannins; red peppercorn and pomegranate. An energetic finish. Score 15.

***Gevrey-Chambertin**

Silky on the attack; juicy, bright, red and peppery and tense. Fine, light, peppery tannins. There is delicacy and freshness. The freshness from some whole bunch...20%. It is straight and elegant and has a fine, fresh finish. Score 16. From 2018

Jean-Louis was interested to make an experiment with whole bunches and used grapes from a parcel of Gevrey Chambertin from the middle of the village. "Usually we use between 20-80% whole bunch and in 2013 with the millerandage and the botrytis we decided to test things. One experiment has 30% whole bunch with small berries and the other we destemmed totally and we selected the best berries and we selected on the ripest stem. (stems are just 3-5% of the weight, but bulky)

exp 1: fine tannins; taut, fresh...the tannins are spicy and silky....This is the best of the two...it turned out to be the one where they had not selected the best stems and separated them... maybe this was because when the stems are separated you need a stronger pigeage at the beginning, for the next sample was considerably more tannins and had less fruit.

exp 2: this is thinner, spicier, more tannins, they are fine and fresh though.....this is the highly selective one and I think it's not as good.

Gevrey-Chambertin, Ostrea

This has a bit more oak on it I think. (35% new oak). There is more depth than the classic village, but less charm. Much more grippy tannins; some liquorice to the dark fruit....and spice on the finish. This is a bit more angular at the moment.

Gevrey-Chambertin, Alea

This is a blend of Petite Chapelle and Clos Prieur, because as Jean-Louis says, "We selected so severely to catch the best grapes, so some went into the Gevrey Chambertin. 50% whole bunch. Again this is rather oaky at the moment. The structure is there though; good tension; very compact, fuller, but still straight; dark, graphite and taut...with a fresh, spicy finish. Score 18. From 2023

***La Chapelle-Chambertin**

This terroir has naturally very good water management. Even if it's very dry; it never stresses, and in this year it was perfect. This is silky and pure. Straight; light footed, airy even, well defined edges; elegant. Long stretched palate; silky and fresh right to the finish. Score 19.15 From 2023

Latricières-Chambertin

This has supple seductive texture onto the palate. There is more flesh and a thicker tannins. It is layered, but not overly compact...channelled. Well defined, but with smoothness to the edges, more depth of fruit than in Chapelle, less airy. The finish is long and fine woven with fruit and cold minerals. Score 19.25

***Le Chambertin**

Well this is quiet and so very refined. It has wonderful intensity and subtly. Great persistence. Score 19.85. From 2025

Stockists

UK: Contact the agents Champagne & Châteaux Ltd.; Berry Bros & Rudd; Corney & Barrow.

USA: Classic Wine Imports; The Stacole Co.; USA Wine Imports, NJ.

USA: Contact Patrick Leseq, France.

Domaine Dujac, Morey-Saint-Denis

I tasted with Alec. They began picking on the 30th. "A while since we have picked in October. We had a very cold morning mid way through harvest; just above freezing. Fair amount of sorting to do. It was a poor summer. I was hoping for a good vintage as my son Paul had been born." He was disappointed to begin with by the first fruit that came in from the vintage, but by the end of the afternoon, he was smiling. "The 2012 was wet and this continued to 2013. The end of June and July a bit better. August was colder and it shows in the wines."

"It was not as hard to work the vineyards as in 2012. 2013 was bad until almost June...then it changed." It was a recurring joke with Alec and his wife that rained from the moment she was pregnant."

No hail in 2013.

"The sugars were good, if a little low. Between 12-12.5, so we chaptalised by 0.5 degree. We started destemming everything at the beginning, but by the end we were using whole cluster...so we finished with nearly all whole cluster on the Fils et Pere. The acidity was good."

Dujac has a very small crop in 2013: smaller than 2012, due to poor flowering and sorting. It is diminished 35% on an average year and 25% was due to the flowering."

"In 2010, 2011, 2012 and '13 lots of millerandage due to poor flowering, less in 2011...so the tannins are ripe and supple."

The grapes were unusually cold when they came in so they heated a bit. "We do not want a cold soak, but we needed 15-20 degrees, which is the usual temperature after picking."

"The last cool vintages have been cool and low quantity vintages which have good phenolic maturity. We were not as confident with 2013 as 2012 and 2010. With 2011 and 2013 there were more question marks, but we grew more confident. We were not expecting such low yields. 2013 low across the board. We are not aggressive in terms of punch downs. We allow the tannins to come out more by themselves. We have become more relaxed. So we have seen more soft silky tannins. There is a good tannic presence in the wines in 2013. We get lovely textures. Generous tannins. We are in a series of vintages which are in a good balance; fresh, but without the hardness which comes with high acidities."

"I love the 2012s. I just don't know yet about the 2013s. They both have this charming tannin. A bit more concentration in the 2012s. Maybe the 13s are more delicate."

"There is something very pretty about the 13s, not as sturdy as the 12, more delicate."

"The beauty of the recent cold summers that you keep the freshness. In terms of phenolic ripeness we are doing well. We get the tannins and fruit, but less alcohol, so ripe fruit without the jamminess."

White Wines

Wonderful egg shaped tanks, for better lees exchange. Volume of 3 barrels and a half. They do a foulage.

***Morey-Saint-Denis**

This has lovely ripe lemon fruit. Succulent; juicy, full and with intensity. Softer acidity, but it has a savoury sappiness at the end. The sweet and the salt. This is planted below the highway and more clay than you might find in a white planting. "We have to pick early to keep acidity. But in 2013 the cooler summer there is a balance more naturally." Score 15.5

***Morey-Saint-Denis, Mont Luisants**

Such inviting spice on the nose. It is quite reserved. Tight and straight and cool. There is a richness here too. It will round off a little on the lees, but with good layering and it has a long salty finish. Score 17.75.

Red Wines

***Morey-Saint-Denis**

Delicious spice; thick texture; slightly more burly tannin; a bit of grip here. Good density. Firm and more structural. Score 16. From 2017

Chambolle-Musigny

Mid way between MSD and Chambolle in style. Sweet and juicy; firm but svelte tannins; energetic and spicy. There is richness and a touch of darker fruit. A good, assertive core to the wine. Score 16. From 2017

From this point on the wine is racked.

Morey-Saint-Denis, Premier Cru

White pepper aroma; svelte tannin on the attack. This has a most attractive texture; lovely juiciness to the finish. Red fruit depth with a touch of purple blackberry fruit. Quite splashing fruit finish. Score 17.75. From 2018

***Vosne-Romanée, Les Beaumonts**

Velvet texture; soft and succulent fruit, supple tannins; freshly underscored. The finish is plump and contented. It is a harmonious wine, but with underlying power. Structured and sumptuous. Score 18.5. From 2019

"For me Vosne is elegance and softness with underlying power," says Alec.

Gevrey-Chambertin, Aux Combottes

This is rich and tense; there is good depth and grip with a coldness to the palate. Muscular and tight. Plenty of structure here with a zestiness to the finish. Score 18.25.

Chambolle-Musigny, Les Gruenchers

2 larger barrels of this 350 and 300.

This has rose petal on the aroma; floral and seductive. Smooth and juicy. A rounded wine. There is some tension and grip on the finish a sappy bite. Score 17.95

***Vosne-Romanée, Malconsorts**

Deep, dark, Christmas spice aromatics. Warm and inviting aroma. Full and broad palate. A richer weightier wine with soft, thickly muscular tannins. Strong and powerful finish. Contained; not as expressive as the Beaumonts. This is very good indeed.... Score 18.95. From 2020

Charmes-Chambertin

This has beautiful summer fruits aroma. Sweet and juicy on the attack. Rounded middle palate. Very accessible, plump and generous with and a fine tight, lively finish. Score 18.85. 2012

Echezeaux

Very appealing; ripe strawberry fruit aromatics. Slips sweetly onto the palate. Rippling, even and harmonious. It is elegant and is streamed with fresh acidity and fine grained tannins. A long and elegant finish. Very urbane and discreet; so well woven. Score 19.25 From 2022

***Clos Saint-Denis**

After the Echezeaux this is much more upright on the aroma. It is fresh and airy and taller in structure. Very pure and compact and has a delicacy with power. An architectural wine with a lovely, pure and ringing finish. Score 19.65. From 2024

***Clos De La Roche**

Velvet and dense. Deep pile tannins. It is sumptuous, glossy, purring and threaded with freshness. I do like the freshness and fine tannins on the finish. This has substance, richly draped. Score 19.5 From 2012

Bonnes Mares

Dark and spicy. Dense and rich on the front palate. Generous middle with layering and substance.. A large, smoothly muscular wine. Seamless; sultry; low toned in the middle; long full and so very fresh on the finish. Score 19.65

"2012 was showing more open at this stage; but this is typical in being quite reserved," muses Alec.

***Chambertin**

This has a hint of rose petal on the nose, quiet but floral aromatics. This is tight and compact mid palate; very finely layered, so very restrained at the moment and tautly, finely structured. A thoroughbred of a wine; the tannins are fine, chalky and layered with fresh acidity. The finish is pure and tight and long. Score 19.85

***Romanée Saint Vivant**

This is much more expressive than Chambertin at this time. Here we have the warm rose garden aromatics. Quite heady. Generous, satin supple tannins. It ripples richly onto the palate. Glamorous, yet not flashy; wonderful depth to the fruit, richness to the finish. It is so very textural and so very long. Score 19.85

Stockists

UK: O.W. Loeb; House of Townend
USA: Chambers & Chambers; Wilson Daniels.

Domaine Des Lambrays, Morey-Saint-Denis

White Wines

Puligny-Montrachet, Folatières

Quite a lot of oak dominates the aroma. But the palate shows good intensity, firm body and density. There is a grip here; a dark graphite minerality. It is strong and straight. It is just nicely fresh....coming more from the minerals than acidity. Speaks of a cooler vintage; slightly savoury minerality and well defined. I like the determined finish. Score 18.

***Puligny-Montrachet, Clos des Caillerets**

The oak is more discreet (absorbed) on the nose which shows an up-toned tension of cold mineral. This is cool on the attack. Taut. A cutting, pure, refined and mineral wine. It has depth and presence, but more reserve. Lovely tension and white stone minerality on the persistent finish. Score 19.

Red Wines

***Morey-Saint-Denis**

Silky and pure; fresh and crisp. High notes of red pepper with a supple texture to this village wine. It moves elegantly. It is light, but with no lack of substance for village level. Redcurrant fruit and white pepper. An accomplished village wine with a light spicy finish. So pleasing. Score 16.25

Morey-Saint-Denis, Premier Cru

This is somewhat juicier with ripe, raspberry fruits on the nose and slight succulence on the attack. It has the light body of the vintage, with a light plumpness, enhanced by the smoothness of the texture. There is more depth to the texture. The energy is here too, which gives the wine freshness. A certain sweetness to the acidity, which carries to a silky finish. It is an engaging premier cru. Score 18.15. From 2019

***Clos des Lambrays**

Perfumed and light spice aromatics. A refined silky texture. This is intense; it has a fine, pure tight, shimmering core which is swathed in aromatics and elegant red fruit. Delightful aromatic finish....which lingers delightfully. There is a very fine, fresh thread to this finish, enveloped in the rose petal aroma. It is a complex and discreet wine. Score 19.7. From 2023

Stockists

UK: Berry Bros & Rudd Ltd.; O.W. Loeb; Lay and Wheeler, Hayes Hanson and Clarke; Goedhuis; Justerini and Brooks; Laytons; Raeburn Wines; Flint Wines; Lea and Sandeman.

USA: Weygandt-Metzler Importing Inc. PA

Domaine Ghislaine Barthod, Chambolle-Musigny

"I recall a rainy year, always cloudy and with no light. It was another difficult year and the flowering was one month later than usual, so it was all late. We were happier in 2014. It was always difficult to work outside, as we had rain and mud. It was difficult for ploughing. The treatment was necessary to prevent rot. When you work the soil, the risk of the rot is higher. We have to plough, but the difficulty was to do that at the right time. September was better, often we have a better September, but as the flowering was late, everything was delayed anyway. We started on the 1st or the 2nd of October. During the harvest it was OK with just one or two days with rain, but at night, so we did not need to stop more than half a day."

"The skins were not as thick as in 2012, so we have not such as intense colour, but perhaps more juice. We did not have high degrees, between 2011 and 2012. As the harvest was later we had phenolic maturity, but we could not wait longer anyway. It was too late to wait more and the health of the grapes was in danger. Rot threatened. No advantage to leaving them."

The MLF here began in January and February.

"We anticipated the quantity of new oak in 2013 with more accuracy, after the experience of 2012, when we pressed and found we had such a little juice."

Ghislaine racked at the beginning of September.

"This year we must stay in the style of the vintage and not try and make powerful wines," remarks Ghislaine.

"I was careful with extraction; not too much pigeage; more an infusion."

"The style is more reflective of a cold year. The wines are pure and have good structure. It has body too. In between the full body of 2011 and 2012, while not as rich as 2012. A year in the middle. I like it because it is fresh and salty and has energy. It does not lack in the palate. It is intense. We can be confident. This is what we want from pinot, the bright palate with freshness and balance..."

***Bourgogne**

Engaging aromatics of red cherry and flowers. Quite punchy on the attack. Really rather lively and juicy with a fresh snap on the finish. This will be bottled in February, while usually it is bottled in April or May. Jolly good.

Chambolle-Musigny

A blend of 10 parcels. This is red, upright and pure. Straight and vivid on the palate. Fresh, crunchy red fruit. It has a clear, crisp palate. Not at all rich, but showing well ripened fruit and light supportive tannin. An accomplished village wine. Score 16.5. From 2018

Chambolle-Musigny, Aux Combottes

Ghislaine was not happy to make this as a premier cru, so she added to the village this year, reflecting her passion for quality.

Chambolle-Musigny, Les Chatelots

This is compact and tight. The sample was very reduced so more difficult to taste. It is tight and energetic. A straight and decisive palate. It has a cooler grip. The finish is tight and has the red

fruit. It shows potential; the fruit will come out and cloak the decisive core. Potentially fine. Score 18+.

***Chambolle-Musigny, Les Greunchers**

The texture stands out. Silky smooth. There is richness, which is well contained. It is juicy. An elegant textural wine with good depth and intensity. Lovely harmony. The summer fruits are woven with freshness and the suppleness of the tannins. Sensual. It is a good Greunchers. Score 18.35. From 2019

***Chambolle-Musigny, Les Baudes**

Dark cherry fruit with touch of marzipan on the nose. Succulent and richly concentrated. A full-bodied Chambolle. So well contained and dense. There is power and concentration. More Bonnes Mares in style. The finish has a strength and density too. Score 18.4. From 2018

Chambolle-Musigny, Les Beaux Bruns

This was also reduced, but the succulence was very apparent. There is a ripe, juicy character which defines the wine. A little looser in texture. Very plump. A touch of cherry cordial to the fruit. Soft tannins and a soft and fulsome finish. It is not my favourite style; a touch jammy maybe, but this vintage less so. It may be forward and expressive, even in a cool vintage...but it does have a clear fresh lift at the end. Because of the depth of the soil, and the stone, the ripeness is always very high. Score 17.85. from 2018

Chambolle-Musigny, Les Charmes

A broad, light, airy, flowery palate. Soft and open from the beginning. Very scented. The acidity comes through on the finish; where the wine tightens and becomes much more focused and energetic. It is a light textured wine; with volume, but light; frothy even. Very Chambolle. Score 18.25. 2018.

***Chambolle-Musigny, Les Fuées**

This is straight, pure and direct. There is a light satin to the texture. It is energetic and driven. Well contained, vivid red cherry fruit. A sweetness to the core...which will come more to the fore. Focused, tight, salty finish...very good finish. Well defined edges. I do like this. Score 18.6. From 2018/9

***Chambolle-Musigny, Les Véroilles**

This is more high toned and upright than the Fuees. Touch of cherry blossom. Just so light and delicate on the palate. A fine touch here. Skates swiftly across the palate. It is intense, but so light and pristine. The tannins are also refined and silky. The finish is a puff of white chalk...savoury and slightly salty and lacy. Etherial wine. Love it. Score 18.55. From 2018/9

***Chambolle-Musigny, Les Cras**

There is ripe summer fruit on the nose. Raspberries. Scented and silky attack. Very textural, light and fluid, but with a straight, pure tense and powerful core. The fruit is ripeand yet the core is steely. A good contrast. Powerful, no nonsense finish for Chambolle. This is a decisive wine. Score 18.65. From 2018/9

The ripe fruit is from the exposition and the decisive core from the stone and white soil.

Stockists

UK: Richards, Walford & Co – principal agent. Tanners.
USA: Neal Rosenthal Wine Merchant, NY.

Domaine Louis Boillot et Fils, Chambolle Musigny

"It was very difficult during the summer," remarks Louis. "We started harvesting on the 28th in Volnay and Pommard, where we had 60% less volume. The hail hit on the 23rd July." Clemment (Ghislaine and Louis's son who is now 19), was holding the fort while his parents were in Japan and he sent them photos of the hail devastation. Ghislaine recalls how upset he was.

"The acidity was good," says Louis. "The sugar was less, at 11-11.5%. In 2013 the equilibrium was good and I did not need much chaptalisation. The natural degrees were 11 to 11.5 and I tweaked to 12. I prefer the wines have this level of alcohol. The tannins were very fine in the Cote de Nuits. I was careful with the extraction, only one a day, and in the Cote de Beaune none at all... just remontage. Everything was destemmed."

All racked before harvest.

"2013 is very fine and very delicate, it will give much pleasure. Lots of lovely aroma. Very fine."

***Bourgogne**

Rather appealing with dark red fruit. Plenty of it. Sweet on the attack. Rounded, juicy and fresh. Really rather good. Can't ask for more. From two parcels in Brouchon and Gevrey.

***Côtes de Nuits Villages**

This is bright with a high toned aroma. Dark fruit; touch of liquorish. Firm, slightly tarry tannins. Quite spicy on the finish. Jolly good again with more structure and stuffing than the Bourgogne. Also from Brouchon. 45 year old vines.

Beaune, Epenottes

60 year old vines. This village wine is located between the border with Pommard and the premier cru of Beaune Epenottes. Red fruit aroma. Summer fruits. Light and a little jammy. Soft palate. It is a bit insubstantial. Louis says it is concentrated. I think it is ripe, but not concentrated. It is fresh on the finish. Here he used just remontage and had a very short vatting time. 2 weeks versus the usual three weeks. Score 15

Volnay, Les Grands Poisots

Warm summer fruits on the nose. Expressive. This is a good deal richer and more concentrated than the Beaune. Thickness and richness to the texture. It is generous and very Volnay. Rounded and fresh enough on the finish. Well balanced. Score 15.5. From 2017

Volnay, Les Angles

The vines are at least 35 years old. Here we have ripe raspberries and a touch of citrus and spice. Soft and alluring on the attack. Very soft tannins. A fullish Volnay; a little loose maybe, but plenty of ripe fruit and a sappiness on the finish. The terroir comes though and offers the balance. Score 17. From 2018

Volnay, Brouillards

Very sweet attack. There is some concentration. Plenty of stuffing. While not as elegant and refined as other climats, it has personality and a robust intensity. More hearty tannin here. Score 17. From 2018/9

Volnay, Caillerets

Ripe fruit aroma. Touch of jam. It is supple and juicy and ripe. A generous palate with soft tannins underscored with firm, taut minerality. The finish is good and assertive. Score 17.5 From 2020

I prefer the two Pommards to the Volnays.

***Pommard, Fremiers**

Dark fruit; intense blackcurrant and blackberry with good focus. Very sweet on the attack. Concentrated. Rich texture of fruit. The texture is in the fruit as the tannins are very soft and yet supportive. Score 18. from 2019

***Pommard, Les Croix-Noires**

The vines here are at least 70 years old and, Louis Boillot notes that the berries are always smaller due to the vine age. This has sweet blackcurrant with a touch of liquorish. It is really rather intense on the aroma and has a concentrated palate. Thick, soft tannins. Black and sweet....bites back with freshness. A well balanced wine. Score 18. From 2019/20.

Chambolle Musigny

It is sweet and rich village Chambolle. Rounded and full and quite gutsy. It has some grip and plenty of sweet thick tannins and substance. Score 15.75.

An excellent flight of Gevrey...

Gevrey-Chambertin

Dark fruit with a touch of bell pepper. Slips really rather elegantly onto the palate. Sweet and supple and ripping. A harmonious wine. The texture is really rather good here. It has a fluidity, and freshness woven with the richness. Score 16. A good village wine. From 2018

***Gevrey-Chambertin, Evocelles**

This is sweet and glossy. Juicy and rich. The tannins are so thick and smooth and it is all underscored with sufficient acidity. It follows through on the finish. A well composed, rich and dense wine, really rather seductive. Score 16.5 Top notch. From 2019.

***Gevrey-Chambertin, Championnet**

This is high toned, airy and energetic. A more refined and more mineral wine. It is straight and has tension. It is sappy and bright on the finish. Elegant wine. Score 18.25. From 2019

Gevrey-Chambertin, Les Cherbaudes

This has richness and elegance. It is more subtle than Championnet, yet has a good deal of concentration. The tannins are silky, soft. It has lovely movement across the palate. A very sensual textural Gevrey. There is freshness and tension on the finish too. Score 18.35. From 2019

***Nuits-Saint-Georges, Pruliers**

Rich and dense aroma. Plenty of dark hedgerow fruit. Sweet on the attack. Lots of fruit here. Yet it is really rather elegant the palate for a southern NSG. Concentrated, but subtle. Very svelte tannins. Long and pure fruit on the finish. Lovely. Score 18.5. From 2019

Stockists

UK: Richards Walford – Principal Importer. Tanners.

USA: Neal Rosenthal

Domaine Jacques-Frédéric Mugnier, Chambolle-Musigny

Frederick recalls the vintage "It is one of those years which was wet at flowering and so it was important to protect against mildew and oidium. It was so important to spray on the right day. Bud break was very early, but the vines grew slowly."

"The yield ended low, not only because of poor flowering conditions, but also because of the cold period after bud break..the buds aborted very early. I have never seen this as clearly as in this vintage. 'Filage' is what the old growers call it. The future flowers abort within the bud. Technically I have no information. I have contacted the universities, but it's not something that has been researched. It is the first time I have seen it on this scale. When the bud would start to grow in its place, where the first cluster should be, you see something like a tendril. We ended with a yield of 20 hl/ha. Filage and poor flowering accounted for half the crop."

"It was difficult to achieve ripe and healthy grapes. They were ripening very slowly and so late in the season when it's difficult for grapes to ripen properly and we had lots of rain in September and we had botrytis. When the grapes are green, it doesn't affect them so much, but when they near ripeness they are fragile...it was Sunday 6th or Monday 7th when botrytis started really spreading."

Frederick started harvesting in Clos de Marechale on Saturday 5th, but quickly switched to Chambolle on Monday 7th as rot was spreading. "The window for picking was narrow at least in Chambolle maybe the grapes more resistant in Marechelle...we caught them at the right time... just a little selection in the vineyard. (he hates sorting tables). We lost maybe 10-15%."

"It is the latest vintage I have made. (In 1984 I picked on October 6th). The wines very different from this vintage though. We had a richness of texture I did not expect on such a late vintage."

"Very mixed berries, some millerandage. Surprisingly deep colour."

The MLF was late but finished late spring and the last cuvee just finished. Everything just racked.

"We should not complain about the low yields. That is what saved the vintage. We tend to see a relation between low quantity and good quality in Burgundy. It is true, but only in cold vintages. In a warm vintage, like 2003, it helped to have higher yields."

"The positive thing was the length of the cycle; from an early bud break to a late vintage and this really helped. Ripeness in terms of sugar increasing and acidity decreasing is not as important for Pinot Noir as phenolic ripeness. And acidity/sugar ripeness is not necessarily connected to the phenolic ripeness, so the sugar is low in 2013, but the phenolic ripeness is high."

It reminds me of 1996; because of the acidity...it is riper and the texture is different."

"It is a ripe tasting vintage with high acidity. The acidity as perceived as tasted is different from the analysis. It takes the ripe tannins to enwrap the acidity."

"It is probably a vintage which will need time before it becomes really friendly. It has a strong character. It is possible it will close after bottling and we will need some years. I am very happy with the vintage. A great vin du gard...and to age beautifully. The texture reveals great potential. But it needs time to integrate..and to soften the edges."

***Chambolle-Musigny**

Not racked. Seductive ripe mulberry red fruit; gorgeous texture, velvet soft with such a richness. Remarkable tannins. And such freshness on the finish. Very alluring. Score 16.65. What a lovely Chambolle village.

***Chambolle-Musigny, Les Fuées**

Delicious ripe raspberry aroma; lifted and pure and expressive. It was racked before vintage. Very seductive; glorious fruit and satin texture; woven with fresh acidity and minerality, which streams in the core of the wine. Soft, sweet impression of acidity. The finish is pure. The effect is of glossy minerals. Score 18.5. From 2021

Bonnes-Mares

Racked yesterday so tastes a bit thinner in texture than I was expecting. Just a stage. Dark fruit, fresh blackberries, mulberries and high note of spice. This is firm, yet elegant. Dense, straight in the core with a soft graphite note. The 'sweet' acidity sites in the wine. Chamois-smooth tannins, which should gain richness. It has light muscle, but it's refined. The finish is very long; straight, somewhat mineral. An elegant Bonnes-Mares from 2/3 white and 1/3 red soil. score 19+

Bonnes-Mares 2012

Seductive, supple tannin in this smooth and urbane Bonnes-Mares which ripples, gently across the palate. It is very elegant; lovely long, supple finish...so textural...powerful, quietly done...and really quite aromatic at the end. It's not giving too much away, but needs time....

Chambolle-Musigny, Les Amoureuses

This has not been racked; they were busy finishing the racking in the cellar as we tasted. The texture is refined. Silky ribbon of fruit. Streamlined, fresh and pure in the mid palate. A very aromatic finish; lightly mineral and fresh...and floral with rose petals at the end. Score 19.35

***Le Musigny**

This has a petal and perfumed aroma. It was showing surprisingly expressive aromatics on the nose. Very restrained on the palate though. Taut, straight, quivers with tension. Delicacy with power...such precision on the impressively sustained finish. Score 20. From 2025

Nuits-Saint-Georges, La Maréchale

The soil is not so different from Chambolle surprisingly; a shallow level of clay 50-60 cm clay on a limestone table. I was surprised I thought it would be deeper. The difference is limestone is softer limestone, oolitic limestone, which is soft and porous, which is good as it does retain water. So this stabilises the water supply for the vine. A small section in the S/E corner has deeper soils. In a dry summer, from the air, you see the difference in the vines; the vines draw on the water supply in the rock table while the small corner suffers from drought."

This is supple on the palate. Straight with dark bramble fruits. Smoothed edges and such a satin texture for NSG. The acidity is woven beautifully into the wine. The tannins envelop the acidity...long fruit streamed finish. Elegant. Score 18.25 From 2020

Nuits-Saint-Georges, La Maréchale 2012

Deep blackberry fruit on the nose with a twist of spice. This is dense with a richness to the texture; Full and more muscular in the palate. The tannins are thick and smooth. Really sweet, blackberry fruit coats tannins. It is rounder...more body building. ..but finishes fresh.

White

Nuits-Saint-Georges, La Maréchale Blanc

This is ripe, creamy textured; ripe stone fruits, warm acidity; more of a balance with a savoury mineral on the finish. Sweet and sappy finish.

Stockists

UK: Georges Barbier of London; Haynes, Hanson & Clark; H & H Bancroft; Fields Morris & Verdin; Howard Ripley; Tremayne & Webb; The Winery.

USA: Martin Scott Wines Ltd.; Wines Unlimited; Selection Becky Wasserman, Le Serbet, France.

Domaine Georges & Christophe Roumier, Chambolle-Musigny

"The 2013...well the small crop was difficult! The late season and the cold summer made it difficult. It was wet and getting the spraying done against powdery mildew was important. The good weather did not really come. We were afraid of not ripening, but in the end we had good health and good ripeness of the skin. We had low sugar and high acidity; higher malics, but good fruit...not a relaxed vintage..it was hard work...we wanted to be so careful against botrytis and pull the leaves...also the ploughing was difficult.The Bourgogne was most difficult to work as more clay here and it was worrying. We had weeds and I got to a point that I said 'we will let them grow' and so we mowed the grass before harvest and maybe in the end it was a good things as the weeds were competition when it rained."

"We harvested from the 5th October to the 11th. One day it rained, which extended the length... The unripe stuff was easily removed. We had no botrytis"

"Usually when we pick usually more tartaric than malic, but this year it was the reverse as we had twice the malic as usual."

"We had thick skins, small berries because of millerandage...they were ripe I was very much impressed with this. The wines have material as the skins are thick in this vintage." Given low sugars he chaptalised by 0.8-0.9%.

The volumes are small; the same as 2012 overall...22hl/ha. in 2014 I had 37hl/ha.

"It was very easy to extract...maybe because it was a long vegetal cycle."

Christophe uses 25-30 percent whole bunch on his cuvees and considers "The effect of the whole bunches can be spectacular this year, but in this vintage not so...maybe as its reduced at the moment...maybe after racking I will get the elegance and complexity."

"I favour more whole cluster on the hillside, because I have a better feeling with this...whole bunch a good way to enhance freshness...so I push the same direction as the terroir...maybe on the lower soil I could bring more 'watery tannins.'

"The tartaric was higher...fresh...which together with low levels of alcohol, this makes it fresh and easy and to taste..."

"It could be close in style to the 1995, so wines with freshness which will keep well. They could have been like 2008, but better depth and richness than the 2008. Maybe not as good as 1995, but in style. 2001 is tempting, but darker and more powerful."

"Anyway for me the style is a serious wine, with depth and complexity but without the elegance of 2012 and 2010. They have good terroir definition."

Sadly the notes are not as comprehensive as usual. The appointment included two people who arrived late and spoke while the wines were being tasted and I find it very difficult to focus and write good tasting notes in these circumstances...fortunately it rarely happens. To be honest its easier if there is a big group in the cellar, then it just becomes background noise. Very frustrating.

The MLF has finished now...and the wine was not racked but has sulphur and on lees...as ever here it was quite battened down because of this and with some reduction.

Bourgogne

This is destemmed. Good firm fresh fruit; a lot of matter and depth for a Bourgogne. Firm and fruity. Fresh finish. it's a well structured Bourgogne, which out-performs its lowly status, but it needs more time than a Bourgogne should arguably. From 2017

Chambolle-Musigny

15% whole bunch. This is clear and red and juicy. Zesty and liveness. Good tension on the palate. It is cool and tight and pure. Firm, but fine tannins (firmer because of the reductive state) The finish is very fresh and sweet at the end. Crisp red cherry fruit. Just delicious balance of freshness and fruit. Light and ripe. Score 16.5. From 2019

Morey-Saint-Denis, Clos De La Bussière

25% whole bunch. Slightly darker fruit, spice and a hint of dried coriander...warmer slightly exotic spice. slightly hard on the attack. Zesty and taut; The tannins are maybe a touch burly, a hint of sinew and herbal here. The fruit is not showing much. It has spicy energy though. My least favourite of the flight. Score 15.85

Chambolle-Musigny, Les Combottes

Appealing sweet fruit on the attack. Ripe aromatics, yet reserved. Nicely compact. Good tension. There is a cold grip and a sappy, more mineral finish. It is really quite a powerful and straight Chambolle. A decisive finish. Score 18.25 From 2020

***Chambolle-Musigny, Les Cras**

This is satin-silk, pure and delicate. Very refined tannins. Lively, tense. It has a real fission through the spine of the wine....very mineral. It is just perfectly ripe and so long and pure and delicate. Score 18.65. From 2020

Christophe's parcel, which is large, has white marne..."rich with small oyster shells and lots of limestone;" he has a much smaller slice in the South beside Ghislaine Barthod. "The south end more fertile than the north."

Charmes-Chambertin

Mazoyeres. ..clay and lots of big stone. Charmes has been totally replanted in 1991 and 2000. Still quite young vines.

Rounded, juicy aromatic feel. A full-bodied wine, but at the moment not showing the mid palate - or maybe I could sense it through the chatter... A real freshness and spice on the finish with "orange skin" as Christophe says.

***Ruchottes-Chambertin**

Upright aroma. There is a pure with very well defined, clipped edge. Taut core. Vigorous on the finish. Very pure, mineral and straight. Cold. Beautifully ripened. Excellent tight and salty finish. It is quite spare; precise and long. Score 19.45. From 2023

Bonnes-Mares

It is quite closed down. Seductive and supple (the tannins are certainly ripe, thick and rich) and then compact and tense. Some aromatics on the palate; so tight, bunched and closed at the moment. Here we have the density and power and the smooth tannins. You clearly perceive the strictness of the white soil and the flesh of the red soils. Score 19.65+. From 2025

***Chambolle-Musigny, Les Amoureuses**

Perfumed palate. Supple and satin-smooth and it glides elegantly. It has juicy red fruit and a lovely thread of mineral, cool minerals. A long and pure and rippling finish. A very long, strong, yet delicate finish. It is a gorgeous Amoureuses. Score 19.5. From 2023

***Le Musigny**

Just one barrel and a 1/4 barrel; the former is new and a quarter old barrel, so the new oak dominated on the nose in particular. However the honed intensity of the palate is impressive. So direct and pure. Such tension and refinement. The power and delicacy of Musigny is eloquently expressed. Score 19.85. From 2025

White

Corton-Charlemagne

This will not be marketed this year as he made just 150 litres. Very damaged fruit, practically with no juice. Taut, dense and straight; Powerful with some tannic grip. Mineral stony finish. Score 19.

Stockists

UK: John Armit Wines; Domaine Direct; Haynes,Hanson & Clark; Berry Brothers; Laytons; Gerard Seel Ltd.; Justerini and Brooks; Tanners Wines Ltd.; The Wine Society.

USA: Seagram Château & Estate Wine Co.

Domaine Comte Georges De Vogüé, Chambolle-Musigny

François Millet remarks upon the vintage: "We never have 'good' yields here, as we have mainly grand cru, but we really had less. Spring was so wet. What happened is a resurgence; you must remember that Chambolle means "boiling field." The water table can be very high and we saw this in 2013."

"We had colure and we knew the production would be low. July and August was very sunny - two beautiful months, but this did not advance the time of picking. September had sun and storms but with a sort of sub-tropical air and sort of electricity. Botrytis was coming. We had to pick. I have to go back to 1987 for when I last picked in October."

"We had to sort of course, but not too much. Yes, the fruit took a longer time to start fermenting, but I have the time.... It was relatively cold when we picked. The skins were very ripe, which explains the colour of the wine. It was important not to force the wines; given the skin ripeness, you could get a very tannic wine especially with the mineral frame which enhances everything. The minerals and the tannins, could become harsh...and at this point, the wines are no longer terroir driven. It could hide the characteristics..."

"The sugar was moderate and I did not try and change too much, rather to let the vintage speak and be free to speak."

"The colour is very dark, but not a wish to extract; it is a reflection of the skin ripeness. It is a factor of late picking when you have the difference in day and night temperatures, you accumulate anthocyanins."

"The high quality of the skin ripeness should not to be in opposition with the acidity, but work with it. So it was important not to force this vintage. You could create monsters and lose this lovely balance. Given the millerandage the juice to the skin was low. We had to be careful not provoke this vintage. It would not make something harmonious."

"It is a very floral vintage too. Musigny and Amoureuuses and the premier cru. It is rose but more dog rose: very perfumed, much more discreet and something more close to nature. While 2009 is the opulent red rose of the garden. The freshness really exacerbated the floral quality of the vintage."

"It is an aesthetic vintage; not just a good vintage for the taste. There is a beauty to this vintage. Like the beauty of winter; it is clear and mineral...you see everything..like winter without the vegetation, it is bare and you see the rocks, but it is winter in the sunshine....the 2013 is like winter in the light."

"2013 is a lovely vintage. I just love it. It is a great vintage to follow in the future. I hope the wines will close down so that people do not rush them. The vintage plays on two sides the mienrality and the evenness of the palate. You do not see the structure."

***Chambolle-Musigny**

Such good intensity on the aroma. Deep red cherry. Very sweet and juicy on the strike; vigorous and generous. Plenty of vibrant fresh acidity and a depth and intensity to the palate. There is a richness and depth to the texture....very fresh. A striking contrast. Top notch. From 2019

"There is a nice contrast from the acidity and the richness of the wine. A sort of rebel attitude....a rebel for a good cause. The contrast of the pulp which is fresh and the skin which is ripe. 2013 is among the most mineral vintages with the 2010 and 2008s, something paradoxical as it is ripe. Globally it is a determined vintage. It shows a truth....you cannot hide anything. If something is wrong it is obvious."

***Chambolle-Musigny, Premier Cru**

Wonderful intensity to this perfumed aroma. It is streamlined, pure and fresh on the palate. So clearly defined. It has direction. A youthful, but determined vigour. Delicious depth of fruit, spicy and bright. Chamois-soft richness of tannins. The finish is fruit laden, sweet and sour cherry combined here for it is both fresh and rich. Score 18.65

"As always it shows the spontaneity of youth..is like a river flowing; the river is quick and cold and I would not dare to bathe in this river. A synergy of the spontaneity of the young vines and the vintage. The spice enhances the rebelliousness of the vintage."

***Chambolle-Musigny, Les Amoureuses**

This is flowing and pure and has a higher toned fruit with subtle perfume and striking energy. There is a very mineral line to this Amoureuses. The tannins are plentiful, sweet, fine and silky. This was the most lucid Amoureuses I tasted this vintage for it has such clarity of minerality, together with a precision of aromatic on the finish. It has a crystalline purity of minerals. Score 19.5. From 2023/25

"First you dive into the lake slowly and surely, and if you do not kick, you go up and you catch the light and the heat. You must just contemplate this wine. This is fresh and even..with the minerals... the margin of error is tight. The freshness of the tangerine helps to manage the link between the minerality and the pepper."

Bonnes Mares

This has a serious depth of darker fruit (it would be sultry if it were not so fresh). Spicy, somewhat exotic notes; richly ripe; purple. There are violet notes. Rich velvet lushness to the texture. Gorgeous ripe fruit together with the freshness. At the end there is the spice; hints of the orient of an eastern spice bazaar. Somewhat intoxicating. Score 19.75. From 2025

"The red clay gives the juiciness. The freshness is given by the vintage; the juiciness of the red clay is even more obvious maybe than the 2012...yes, you may be right violets and a certain purple ambience..." maybe that it giving you the exotic spices..." contemplates Francois.

"Bonnes Mares takes you up into the mountains in the summer, and there are storms in the mountains... and this vintage takes you there before the thunderstorm...so you have time to hide." So I wondered which vintage would take you there in a thunderstorm "this would be 2009 of course," Francois replied.

***Musigny**

Intense and delicate aroma with flowers and fruit. It flows so elegantly onto the palate; so much charm at first and then it immediately tightens and becomes much more hidden; very finely mineral and taut and so very, very long. It is so discreet; so very focused and so very pure...you can really taste the salt from the limestone at the end. Score 20. From 2025

"This is the rebel at the beginning...that charm...it is the rebel for the cause - which is the finish," muses Francois.

Stockists

UK: Contact the importer Corney and Barrow

USA: Chambers & Chambers; Dreyfus Ashby & Co.; H2 Vino; Ideal Wine & Spirits; Import!;
North Berkeley Imports; The Stacole Co Inc; The Wine Company; Atlanta Wholesale;
C'est Vin

Domaine Sylvain Cathiard, Vosne-Romanée

Sebastien Cathiard recalls the vintage; "Fighting the disease was difficult...we sprayed more than in a usual year, as we did in 2012. It was difficult to find the moment. The manual work was hard .July and August were drier and September, but the rot pressure was high. We selected and lost approximately 20% of the crop."

Started picking on the 5th. "I chose this date to wait for the phenolic maturation, but in the last week before picking the grapes did not progress, just the rot. Maybe I would have lost less crop if I had harvested 5 days earlier."

"We have 30% less than average....some have more - almost 50%, others 15%"

"We had some millerandage...but it is not as ripe as 2012 and 2011 because we had less sun, no hot period. The natural sugar was 11.2 and 12.3 so we chaptalise from 1 to 1.5 degrees and the acidity was higher in 2013 than the last 4 or 5 years. Not like 2008, less than that. Between 2010 and 2008. We had the same percentage of malic and tartaric...the first MLF finished in April and the last in July."

Everything is de-stemmed. "I punched a little more than in 2012 and 2011 because in these vintages the phenolic maturity was very good and ripe so we did not need to work it much for tannins and anthocyanins, but in 2013 a little more - just 2 or 3 more punch downs; a very slow fermentation..it took 24 and 30 days.."

"We always cool to 10 degrees..the cold maceration was 10 to 12 days....this is important to extract the colour..in this sort of vintage the skin did not give up much at the beginning...after 9 to 10 days the colour really came....and at the end of fermentation I left the temperature at 32 degrees for one week to fix the colour and to have soft tannins and gras..."

"I reduced the new oak in 2013 and more so in 2014. I need to have the rotation, less on the premier crus and village in 2013 and in 2014 I have the ideal quantity."

Nothing has been racked. Sebastien likes to keep the wines for a second winter on the full lees and is not afraid of a little reduction. "I will not rack at all before the next vintage. Also this is the reason I reduce the new oak as I want to make winter in barrel with all the lees."

"It will be a vintage for the lovers of Bourgogne because I think you have more acidity. The majority probably prefer a vintage like 2009 or 2012. Personally I like this as it's very classic. It has some similarities with 2001 in the structure of the wine and the balance and the acidity.. I really love the 2001."

"It is a nice vintage to drink early as it is fresh and you will finish the bottle easily...but it will still be good in 15 years for the premier cru - in this it is like 2001. You could present it in 3 to 4 years and still really good - here is the similarity."

I do like the fact Sebastien is pulling back on new oak. I would have liked to see him to pull back a little on extraction this year as I find the fresh acidity of the vintage exacerbates the tannins, but this is also the new oak. They are a fine flight of wine...the more delicate being my favourites. Reignots is a delight.

Bourgogne

24 days vatting. Spicy red. Zesty, bright, light, quite taut with a fresh and lively finish. This will be easier to drink 'early' than the 2012. The 2012 was an exceptional Bourgogne (I tasted it again, such a lot of substance in the 2012, leave until 2016). The 2013 is a lively, fruity wine for much immediate pleasure. From 2015

Vosne-Romanée

60% new oak. Red fruit, juicy, upright and zesty. Plenty of spice. Straight and more nervy on the palate, and taut on the finish. It does not taste as phenolically ripe as the other village wines or have quite the substance I expect. Maybe it was an awkward time. I think it needs the second winter in barrel on full lees to gain mid palate and gras.

Vosne-Romanée 2012

So much structure and depth to the tannins here....tight and precise on the finish. This is much more like it. From 2020.

"2012s have more tannins than 2010....a good vintage for the cellar," remarks Sebastien.

***Nuits-Saint-Georges**

50% new barrels. 30hl/ha. Aux Athées. It is deep soil with clay. It has a succulence up front fruit; juicy with very fresh acidity. Spicy firm-ish, but smoothed tannins. I like the sweet acidity. It's appetising. Score 15.75. From 2019

***Chambolle-Musigny, Le Clos De L'Orme**

Old vines...85% of the plot is 70 years old and the remaining 15% was planted in 1992. This is pure and ripe and juicy. Gorgeous ripe raspberry fruit; the aromatics are really ripe, heady summer fruits..a lot of concentration here. It is trim though, swift in the core. Racy, but also aromatically very ripe. Straight and pure finish....with the touch of aromas at the very end. I do like this. Score 16.35. From 2020

"Very good indeed. the old vines during the flowering suffered more and we lost a lot of berries and we had very little..."

Nuits-Saint-Georges, Aux Thorey

80% new oak and next year it will be 2/3.

Delicious red fruit, very concentrated too with nugget of sweetness in the middle; vibrant, juicy with warm acidity.... satin tannins; a really rather elegant NSG. I do not see the minerality, but maybe it's hiding behind the sweet fruit. Score 17.85. From 2020

"It is a little bit more sandy soil than in Murgers," says Sebastien, "which has a bit more clay and the soil is deeper than Thorey, as Thorey is just 30cm at the top before the rock. Every year it is more feminine than Murgers...and mineral."

Nuits-Saint-Georges, Les Mergers

This is much more burly, dense and compact. There is tannic grip here. Power and vigour. Full and dark on the finish. Score 18. From 2021

***Vosne-Romanée, Les Reignots**

Ah this is lovely. Here we step up a level. It is delicate. A lissom Vosne-Romaee. Silky, pure and so elegant.. Very refined. Ribbon of fruit and acidity. Long, lucid and delicate finish; persistence and finesses. Score 19. A highlight of the tastings. From 2023

***Vosne-Romanée, En Orveaux**

This is pure, slight and singing. It hits the trebble note; skims on a taut high wire, yet swathed in ripe aromatics. Very intense, cool mineral finish. The tense, tight line and the aromas...such a good contrast. I do like this. Score 18.65. From 2022

I thought it must have been the most difficult to ripen in 2013, given the position, north facing and affected by the cold air of the combe, but Sebastien says no. "The vines are old and it is not the most difficult to make. The level of sugar is always the lowest in the domaine but the ripeness is always there."

Vosne-Romanée, Les Suchots

100% oak - in 2014 it will be 2/3

Deep, muscular, dense, powerful palate. It is compact; it is rich..maybe party due to the gloss gloss of new oak for me. There tannins are thick and smooth. The finish is long and assured. Score 18.95. This will age beautifully. From 2023/25

***Vosne-Romanée, Les Malconsorts**

Very seductive, dense; full and ripe; thick tannins, more 'purple' in character; crushed velvet depth to the palate. Exotic spices on the finish....but then it lifts up on the end to lively thread of freshness. Score 18.85. It is elegant in comparison with the 2013, which I tried again and is strong and powerful and somewhat more hedonistic. A lot of muscular density..Both are exceedingly good.

Romanée-Saint-Vivant

This is satin, sweet supple and so fluid onto the palate and then so oaky; as the new barrel masks the structure of the wine just for the moment. Just 2.5 barrels. You can see the intensity on the finish and the ripe, perfumed aromatics.

Stockists

UK: Berry Bros & Rudd; David Roberts Domaines; Goedhuis; Justerini and Brooks; Lay & Wheeler; O.W. Loeb; Robert Rolls Fines Wines; Flint Wines

USA: Selection Becky Wasserman, Le Serbet, France.

Domaine Jacky Confuron-Cotétidot, Vosne-Romanée

The balance here is made between the ripe fruit; the ripeness and substantial nature of the tannins (including Chambolle) and freshness. This is not acidity, but an aromatic or spicy lift. It really shows this year. There is not acidity as such. I tasted these wines and then spoke with Yves. It is worth repeating his adage - "you should not confuse acidity with freshness." He goes on to add, "a lemon is acidic, but may not be fresh. A mint leaf is fresh. It's not just about the acidity, it's about an aromatic freshness," which he draws from using whole bunch. Not surprisingly he gets fed up with growers using whole bunch, arguably, to be fashionable. The domaine has focused on full ripeness and whole bunch, as the best way to eloquently express the terroir, for ever and a day.

You will see from the tasting notes that I was surprised at the level of ripeness and the softness to the tannins. When did he pick, I keep asking myself. I had seen the photos on peoples' phones taken on the 9th and 10th October when berries were splitting. Yves began picking on the 15th October.

Yes started on the 15th October...far later than everyone else. "So many made harvest with a lot of rain," Yves comments. "I waited and there was a difference of ripeness in tannins. I had very clean fruit. The same in Pommard."

So how did Yves manage to have healthy fruit, while others were struggling. "The secret to making healthy fruit is to work hard in the vines..people do not work hard enough...you have to make grapes before wine. Everything from working the soil, from the debudding onwards...this adds up in the end to make good or bad grapes. I am here working in the holidays when people go off in August. There is no substitute for working in the vines is you want quality."

"The grapes were cold when we picked so it took a long time to start; about a week. I am sure as the grapes stay there in the vat, as we have whole bunches, they continue to mature."

It became nice on the 25th and 28th September, but after this you had to wait for the grapes to mature. It was so cold when I started harvesting that during the harvest I made fires in the vineyards so the pickers could drink their coffee somewhere warm."

"In 2013 the fruit was very precise fruit. It's classic in a good way. I don't want to make light wines with oak...that's good Pinot Noir, but not good wine from terroir...and at the prices people are selling simple wines these days..." He is also concerned at the trend for earlier bottling this year..is it just to get the bottles into the market as stocks are low?

"They are classic in a good way; you have a fresh and precise aroma; it has a good balance it is complete. It is not hard and it does not lack anything. Not a really ripe aroma; a little spice to increase the complexity of the wine. It's not too bad a vintage (gross understatement!), but bad that the quantity was just 14-17hl/ha... no grapes really. It was not the flowering too late, but when the pollen was around it was too cold and then it was sterile so poor fertilisation."

***Vosne-Romanée**

Appealingly fresh red fruit on the nose and attack; sweet tannins. Supple texture. Toothsome nugget of sweetness in the middle. Proper Vosne-Romanee substance with elegance. Spot on. Score 16.5. From 2018

Gevrey-Chambertin

High toned aroma; touch of spice, clementine and redcurrant fruit on the palate. This is lighter-bodied than the Vosne and elegant; Light tannins; crunchy fruit and very fresh on the finish. It is lively. Score 16. From 2018

Nuits-Saint-George

A touch of dark bramble fruit on the aroma; a little muted. Really quite compact and dense... plenty of rich tannin and dark matter. Very Confuron-Cotetidot. Yves has really achieved good phenolic ripeness to push the tannin. Quite surprising for this vintage and in NSG where I have found the wines a bit hit and miss. Very good indeed. Dark chocolate depths and the palate is fresh on the finish. Score 16.35. From 2020

Chambolle-Musigny

Guerippes, more structure and tannins, from the 'bowl', Premieres (more fruit as more clay in the soil in this parcel which bought 2 years ago) Condemennes, La Mal Carrees and Athets. Rich, ripe fruit aroma. This is quite a full-bodied village Chambolle with plenty of ripe tannin and structure. No retiring violet. Full-bodied and fruity; with a red crisp pick me up at the end. Score 16.3 From 2020

***Chambolle-Musigny, Derrières la Grange**

This is juicy and a more refined. There is a finer layered structure and ripe fruit and freshness. There are plenty of tannins, but they are rich and smooth. After the rich and scented mid palate it is lively and aromatic on the finish. As might be expected quite a step up in complexity. Score 18.45 From 2021

Gevrey-Chambertin, Craipillots

Ripe forest fruits and the nose, warm and inviting. Sweet and succulent. Nicely rounded mid palate. The tannins are soft and rounded. Quite a thick texture and laden with fruit, nicely balanced with just enough freshness under the palate. He must really have waited to get ripeness like this. Score 17.75. From 2020

***Gevrey-Chambertin, Petit Chapelle**

More clay here than in Craipillots. It is more upright on the aroma than the Craipillots; red fruits and white pepper. Very elegant onto the palate; streams vividly and with vitality. Straight, taut core. Firm, but smooth tannin. He has pushed the extraction and it works, for there is delicious ripe fruit wrapped around the tannins. This is much more complex than the Craipillots. A fine, firm finish. Score 18.5. From 2022

Gevrey-Chambertin, Lavaux-Saint-Jacques

This speaks of the colder vintage. A wine with a taut, high spine. This is red crunchy fruit, crunchy tannins; cranberry fruit....fresh and dried cranberries...for there is vibrancy, yet ripeness. It is much narrower than the Petit Chapelle and more edgy, and tightly edged, yet it has the balance and an assured structure. Score 18.25. From 2021

Nuits-Saint-Georges, Aux Vignes-Rondes

Dark plum, prune even and chocolate. It smells ripe and dense. Opulent if that is possible in this vintage. Rich, generous and aromatic with Christmas spices. It is thickly textured, chunky and smooth; it purrs on the palate. At the risk of repeating myself - Yves must have really left the NSG fruit to achieve this and so it must have been super-healthy. It's not all heady and inviting though, there is real substance and matter here. It will take time. Score 18.5. From 2022

***Vosne-Romanée, Les Suchots**

Delectable perfumed nose. Rose petal scent. Slips seductively onto the palate; it charms before the firmness of the structure reveals itself. It maybe elegant, but it is equally powerful. The charm is not overtly fruity, but rather it is in aromatic palate and smooth texture. The firm core underlies this and channels the wine to a long and deeply assured finish. Score 19. Top notch premier cru. From 2023/25

Echézeaux

This is a muscular Echezeaux; powerful dense, vigorous wine. Full, dark and spicy tannins; rich bitter chocolate and coffee notes to the ripe fruit. Polished granite finish. A good deal of substance and bunched vigour. This muscle will take time to hone and the wine to smooth. A wine to put away and forget for quite a while. Score 19.25 From 2025

Charmes-Chambertin

After the Echezeaux this is open and expressive. It is quite gregarious upfront; a palate with large volume, but so aromatic. There is the substance here too. The tannins are plentiful, and have a rich airiness to them. The freshness threads under the palate and refreshes the long and perfumed finish. Very Charmes. It does not speak of a cool vintage. It is lovely and ripe. Score 19.35. From 2022/25

Clos De Vougeot

This smells deep and ripe with red fruit. Rich on the attack, to a broad, dense and muscular palate. This is full throttle. The tannins are rich, thick and really spicy. That whole bunch spice really comes into its own balancing the burly ripe fruit. It is a strong wine; not heavy, and there is some charm in the sweetness of fruit. It's not in the fashion for elegant Vougeots. This has the proper intensity and matter to be a big structural Clos de Vougeots. Score 19.35

***Mazis-Chambertin**

This is high toned and pure and lifted. Touch of bitter chocolate and spice. So lucid. Wonderful tension and such precision. Such intensity too, with knife edge balance. Beautifully defined edges. Not a showy wine. Proper grand cru understatement and what finesses. Score 19.85. From 2025

Vertical of Vosne-Romanée, Les Suchots

Vosne-Romanée, Les Suchots 2012

This was bottled in september. Lovely juicy fruit on the attack. Rich and ripe with soft tannins and plenty of acidity. It has dense structure and is plump and juicy. Firm and assertive finish. Score 18.45. From 2020

Vosne-Romanée, Les Suchots 2011

Lighter, red, raspberry-like fruit. Light and zesty on the palate. Fine grained tannins. An edge of herbal. Quite spiky. Red peppercorn piquancy. It does not have quite the density of matter of the 2012. It finds a lighter balance. Score 18. From 2018

*****Vosne-Romanée, Les Suchots 2010 magnum**

Red cherry fruit. It has an intense aroma. Very juicy on the attack. This is vigorous with splashing red fruit. Saturated and fresh. The tannins are firm, ripe and very neat. They sit streamlined in the palate. Nothing out of place here. There is a harmony with striking vivacity. You could drink this now. It is surprisingly accessible now, but wait until 2020. Such an accommodating wine..tasting so well now, but with the capacity to age. Score 18.85

****_***Vosne-Romanée, Les Suchots 2009**

Opulent. Rich and fleshy, but streamed with fresh acidity. It is a rich and rounded Suchots. It has power. The gloss of the vintage cloaks the burly structural mature of Suchots. Unlike the 2010 you must leave this, at least until 2020. I prefer the energetic 2010, but there is not denying this is a wine which will develop long term. Score 18.75

***Vosne-Romanée, Les Suchots 2008**

Showing some development on the colour; paling at the edges and this development is reflected on the bouquet which has dark fruit coupled with more hoofy notes (as in horse hoof) and forrest floor. Dark and spicy. Lighter bodied after the rich 2009. It is driven by the edgy acidity and high toned spice. there is a firm spine to this wine. It would be very good decanted and with food now at 7 years old, but there is no hurry....this has the acidity to keep well and the Confuron wines are built to last. It is a bit more edgy in style, but has the matter to support this and is none the worse for it. Score 18.2. Now onwards.

***Vosne-Romanée, Les Suchots 2007**

Here the colour is fading to a tawny red. The rim is wider for those that are interested...it's not that interesting..but the bouquet is. Here we are into the more tertiary range. Sweet hazelnuts and buttered toast a note of flowers. Wonderful now, silky and sensual. A floaty wine, wafting gossamer underscore with a silver thread of acidity. What is not to like about this wine. It floats on this silky thread to the finish. Pure pinot. A delicate wine. I would drink this now with the balance of fruit and maturity. The 2008 will last longer, but this has the charm. It is delightful. Score 18.2

Vosne-Romanée, Les Suchots 2006

Very. There is sweetness here. it is quite rich and heavier. A gloss and toffee density. Unctuous with chunky tannins. The palate is a little heavy and bullish. So different from the 2007. I had missed this bottle and went back to taste it after the 78 so rather out of context, when it tasted a bit blousy. Score 18. It would benefit from more ageing.

*****Vosne-Romanée, Les Suchots 2005**

Very. Not much development on the colour here and this is reflected on the nose. Dense and fruit driven aroma. It attacks the palate with rich fruit. Powerful and muscular wine. This has impressive matter and layering. There is an intensity of fruit, firm acidity and structural tannin. This is a powerhouse of a wine. It carries dense and assured to the finish. This shows the more muscular and burly side of the terroir. It is a wine to put away and forget for at least another 10 years. Score 18.85

Vosne-Romanée, Les Suchots 2003

Surprisingly fruit driven on the aroma and the colour is dark too. Very sweet on the attack. It is ripe on the attack, but dry on the finish...a curiosity, as it is baked for Pinot...cherry pie ripeness and no vigour. The tannins are providing the balance as there is no acidity here. I do not find it very enjoyable. I tried another sample which again has the sweetness at the front and was dry, but with more elegance maybe. Score 16.

****Vosne-Romanée, Les Suchots 1999**

Ah this has an intriguing aroma.... inviting, mulchy, mossy, undergrowth. Good colour still too. Dark brown. Sweet aroma, in a good way, not over-ripe, but appetising and succulent...and nutty. Slips svelte onto the palate..so very seductive. Ripples over the palate, threaded with glimmering acidity and a vibrancy which carries to the finish. This is quintessential Burgundy. This is in its element now. Score 18.5

Vosne-Romanée, Les Suchots 1996

Deep brown. This is very hoofy. Sweet acorn notes. It has an autumnal feel. The tannins are soft, but the acidity shows through. It is a little awkward...you must drink this with food....for the acidity makes it boney. Score 18.

***Vosne-Romanée, Les Suchots 1993**

Lighter; browning. supple and elegant. this has moved into the coffee and dark chocolate zone. the tannins are silky; it is elegant, it is fresh and appetising. Harmonious and fluid...ripples elegantly at the end. Drink now if you have it. Score 18.4

****Vosne-Romanée, Les Suchots 1988 magnum**

This is sweet and supple. It has more energy that I expected. Of course there was more acidity in this vintage. It is such and elegant wine, sophisticated and pure. Gossamer texture. A straight, fluid and very urbane palate. What a delight...so very pinot. Shimmering on the finish. Score 18.65. Now onwards.

Vosne-Romanée, Les Suchots 1987

Delicate, light, fragile on the aroma with a balance of fruit and acidity on the palate. It is harmonious and delicate..the fragility of age in the middle palate, but unlike the 88, sadly, it falls short and is a little bitter on the finish. Score 17.25

Vosne-Romanée, Les Suchots 1983

Delicate and a bit musty. Another sample. This is a little sweeter, but it is still tight and awkward on the finish. I find it harsh.

Vosne-Romanée, Les Suchots 1978

This is sweet and fluid and pure. Lovely.. It is delicate and has a zest, purity and fine core. More mature, delicate fruit. Plenty of crisp, fresh 'acidity' here. There is a nervosity and purity to the end. The best of three bottles. The other bottle was leaner and fell a little short. The best score 18. Drink now.

Stockists

UK: Lea and Sandeman
USA: Village Wine in New York

Domaine Jean Grivot, Vosne-Romanée

I tasted with Mathilde who with her brother makes up team Grivot. Etienne came in for part of the tasting and I have included his comments, as they are always so interesting.

Since the last vintage they have added a Gamay to the range - which can now be labelled a Coteaux Bouguignons, a new appellation which replaces Grand Ordinaire.

"We started on the 5th October and harvested for 8 days. We had a humid and warm winter so we knew it would be a late vintage. In mid April we were 3 weeks later than usual. We remember 1978. We thought there may be some similarities. My grandmother's sister is Jacqueline Jayet and she has taken notes every year and so we asked her about the '78. They started harvesting on 8th October."

"The flowering was mid June, but heterogeneous. Summer was saved thanks to July and August with the sun and north wind, but at the end of August fresher weather and rain. The vine has two goals to ripen and the new generation..we observed only one or no pips in the berries."

"We had a very thick skin and one or no pips. The grapes were not mature in September, thick and the flavours and colours were light...we started harvest in October with an average at 12 degrees and we chaptalised a little to have a balance. We could wait as we had no rot. We had a new tractor. It's fabulous. We only had a little mildew...due to this new and efficient tractor."

"We sorted as usual and the juice was red immediately; the skin had lots of polyphenols....usually light pink..."

"High TA; but not such a high level of malic, the level is higher for 2014...not too high in 2013."

"The MLF finished at the end of August..."

"When we started harvest...we wondered what will it be...but we were very glad when we started the winemaking...we tasted the juice...just how juicy it was and sophisticated it was very elegant, clean and drinkable..."

The family work as a team. "the 2014 is not my vintage, but there is a handover and we work well together." Etienne works with Mathilda and Hubert...who is 23 and she is 25...

"I think it is very elegant; very fruity and the tannins are round, pure and it has a subtle sophistication...just a touch giving the elegance. We have good level of acidity so it should be drinkable over many years...our style evolves so our wines can be drunk young. Up to 2008 it was better to forget and put the wines away from Domaine Grivot. Now we make wine that when you taste ...at 3, 5 10 years you find different sensation"

Mathilda started studying in 2007 and we together with Hubert they have begun to influence the approach at the domaine, "Since 2008 we have changed. For example we now have a trolley to move the destemmed grapes. This is a big evolution in the style and the berries are whole - we intracellular fermentation as well....we are less interventionist."

Etienne Grivot: "I am much more excited when a vintage is difficult. We have to try to give our best. Immediately I found the quality of the skin was outstanding after the cool summer and the level of acidity....we have to understand the balance..many winemakers think we have to do a lot, but we have to do little ...we have to have the confidence to do nothing. If the quality of the skin

is good. We should not extract too much...just enough to age; balance harmony, balance and energy and vibrancy. The pH after MLF will be 3.42 and 3.58 so close to 12 and 09 and 05 and 02..."

"For me 2013 will be accessible even early, not a 2012, but we have the sweetness, glamorous... 2013 is between sweetness and acidity. I was too young in 78 but this has sweetness and acidity...I started to work with my father in 1982, I was just 19 and I started to study...I have such a good feeling...I knew it was true, but I had to understand why...78 for me like 13 for it is not a great vintage, but simpatico, fleshy and with nice acidity. I do not believe in over ripeness in acidity in Pinot, I prefer to chop 0.3 degrees than to wait a few more days in harvesting....I think in 2007 I was one of the first and in 2014 I was one of the latest - it depends on my vision.....I was waiting for the quality of the skin in 2013....we did not gain with the sugar; on the Tuesday 26th on the cote de nuits the skins..I taste, I look at the skins and I follow the weather..I tasted the fruit and I saw the quality of the skin was incredible....at 9.5 the pips were dry and mature..and then I assimilated. I imagined that those with whole bunches would have to be later... And then I adapt to the condition in the winery....I like maceration, rather than extraction....it can be one to 5 pigeage in the total vinification...."

"2012 was the best vintage I made,...if you had low volume the balance was perfect...in most vintages you have to adapt...so in 2023 I am happy with the result; it is less graphite, less complex. It is simpler and more pleasurable and digestible....than the 2012."

I think this is a lovely flight of wine. The only blip lies in the 3 premier cru NSG. Otherwise lively red fruit, silky tannins and such freshness. I think Etienne has achieved his goal..."my obsession is to give an incredible quality out of the vintage expectation."

Coteaux Bouguignons

Very old parcels of an average 40 years; "We make it like a Pinot Noir." Etienne Grivot recalls taking a bottle when he was a young man from a vintage in the 40s to a swish tasting and people thinking it was a grand cru...well it;s good, perhaps not quite that good. It has been made traditionally for the pickers, but with pressure on supply there is a market for it. Lots of sweet fruit; juicy and fresh with soft tannins. Easy to drink. Just for the UK market.

Bourgogne

Soft and juicy with plenty of ripe fruit and lively freshness too. Very juicy with a bit of a bite at the end and a slightly salty note. Twang on the finish. Very pretty.

Nuits-Saint-Georges, Les Charmois

Very lifted and slightly spicy, plenty of red fruit. Light and elegant and pure. Lifted and bright palate. Fine and delicate tannins; note of sour cherry; zesty. Appetising. Score 15.75. From 2017

***Nuits-Saint-Georges, Aux Lavières**

Somewhat more sweetness on the nose; a touch more succulent. thicker and sweeter tannins, but very fresh too. More rounded and generous. A bit more structure, but skates elegantly across the palate. There is smoothness to the finish. score 16.25. From 2017

Vosne-Romanée

Subtle, restrained and pure. Light, ripe with delicate tannins. The wine has a lighter balance; plenty of fine, supple tannins; uplifted and petally. Less rich than the tannin of the 2012. It has charm. Score 16.25

***Chambolle-Musigny, La Combe D'Orveau**

Upright, pure and lifted. Red cherry intensity. This must have been difficult to ripen and yet there is sweetness and elegance. So pure. The tannins are fine and silky and threaded with fresh acidity and minerality. Lovely long finish. Top notch. From 2018

Vosne-Romanée, Les Bossiness

This has such sweetness and juicy appeal. Velvet depths; luscious even. Soft and appealing. Then it picks up at the end to a fresh note. Up lifted, bright finish. Quite a surprise. Score 16.5. From 2018

Vosne-Romanée, Les Chaumes

Plenty of red fruit on the aroma. Sweet on the attack. Pure and fresh and well balanced. It is elegant and composed. Score 17. From 2019

I find the three NSG much more tannic than the VR; grippier; a touch hard. They are the least successful in the cast of domaine Grivots in 2013. I much prefer the Vosne this vintage. (Although with the caveat that the village NSG were lovely)

Nuits-Saint-Georges, Les Roncières

This is bright, pure and taut. High toned and spicy. It will need more time to resolve. It has tension and minerality and is taut and a little severe on the finish. A touch more herbal on the finish. It is marginal. The slightly awkward side of edgy. Score 17. From 2020

Nuits-Saint-Georges, Les Pruliers

This certainly has the edge for ripeness of the three. Scented and deep and somewhat spicy. Very structural, slightly more stinky again; it has a just that edge of ripeness. Quite bullish on the finish. Score 17. From 2012

Nuits-Saint-Georges, Aux Boudots

Quite an unctuous aroma. Deep, crushed velvet. This is the most successful of the three, but as with the previous two NSG I am not quite so happy with the tannin. A more structural style. Needs time to resolve. I would like to have seen it more Vosne in style. Score 17

***Vosne-Romanée, Les Rouges**

This is a bit reduced. The palate is fine and tight and pure. It is surprising to have this level of fruit on a place which is rather marginal. It like the cold snap on the palate. A purity and straightness to the finish. "I am proud of this cuvee, as it is cold terroir we picked this last..." recalls Mathilda. I like the snap of sweet and salt....Score 18

Vosne-Romanée, Les Brûlées

Supple tannin, juicy, full and ripe; a rounded palate; sunny flavoured and in the aromatics, yet light-bodied. A real sensation of ripeness, without weight; pure and streamed on the finish. It has charm and allure...with an enticing aromatic finish. Score 18.2 From 2019

***Vosne-Romanée, Les Beaumonts**

This is denser on the nose and on the attack. Powerful, compact and layered. This has muscle and spicy rich density. There is liquorish fruit, but what is exciting and inviting is the acidity, cool and precise which carries the finish. Quite a level up in structure and complexity. Score 18.75. From 2020

***Vosne-Romanée, Aux Reignots**

Ah well this is lovely, elegant and precise; pure and streamlined. It has structure, but is so discreet. I do like the texture of this wine. It has an airy, seamless quality. Long and elegant finish. It has a natural harmony. Score 19. Effortless. From 2019/22

***Vosne-Romanée, Les Suchots**

There is a density to the aroma. This is about structure, more powerful than the Beaumonts; more rugged too. It has a burly character and muscular density and compact, bullishness. Powerful on the finish. I prefer Reignots. Score 19.15 2024

Clos De Vougeot

Quite a sumptuous aroma. Sweet and seductive attack. Juicy, full and really rather sensual. Then it batons down and becomes more grippy and full. Sensitive handling of this difficult terroir. The fruit softens the broad architecture. A structural wine, which needs time. Score 19.15 From 2023

Echezeaux

This is very urbane; fine and rippling and pure. Streamlined palate threaded with acidity and a spicy tension to a wonderful long and pure finish. Score 19.35

***Richebourg**

Such an enticing succulence to the aroma, Sweet and so satin-smooth. Sublime texture. There is freshness, complexity and such purity. A finely honed wine. Wonderful finesses. Score 19.75. From 2023

Stockists

UK: Ballantynes of Cowbridge; Berry Bros & Rudd; Bibendum; Goedhuis; Lay and Wheeler; Raeburn Fine Wines; Seckford; The Wine Society;
USA: Diageo Château & Estate Wines.

www.domainegrivot.com

Etienne is also on facebook under Domaine J Grivot

Domaine Anne Gros, Vosne-Romanée

Julie Gros "Because we knew the spring was rainy and humid we were alert for mildew, rather than for oidium. For botrytis we treated 2 times. Because of the rain we had to be very attentive. We had good weather in September and it saved us."

"The mornings were foggy and some humidity. We tried to pick when it was sunny. It was never raining when we picked. We started on the 10th October. The Hautes-Cotes was a week later..finished with Hautes-Cotes white."

"100% destemmed for all the vintage. We had to warm the grapes a little. 20 days vatting. If my mother does not like the quality, she adds yeast and gets them started. The Hautes cotes was warmed twice;at first to kick start the fermentation and then at the end to stabilise the colour. All will be bottled by December."

"It is a little like the 2011 in style. Classic and you can find the terroir. A vintage to read the terroir."

White

***Hautes Côtes De Nuits, Cuvée Marine**

Up-toned fresh and citrus stone. Smells cold. It is fresh, sappy and lively. Tight and cool feeling to the palate. Good appetising sensation...salty. Not acidic at all, just sappy. It is the biggest cuvee they make and it yielded well in 2013, as they had 12 demi nuids. More than usual...and in 2014 more again and for the Hautes Cotes rouges too as the vines are 20 years old.

Red

***Bourgogne, Hautes Côtes De Nuits**

Younger vines 20 years. 450-460 altitude. 7 barrels. Just nicely ripened fruit. Juicy and fresh. Bright red and crunchy. Fresh on the finish. I prefer this to the Bourgogne.

Bourgogne

20 barrels from 3 parcels in Vosne-Romanée and Nuits-Saint-Georges. 20-25 year old vines. they have Glagnipy (on the plain, below the railway.); Les Champs d'Argent and Les Paquiers. Light colour. Slightly darker red fruit; quite sweet and juicy. Light-bodied with a bite at the end. Somewhat more tannin here.

Nuits-Saint-Geroges, Les Damodes

Very light colour. This is light-bodied; light tannins; dark berry fruit; lightly fruity on the finish. Somewhat less concentration than one might hope for, but a light touch. Anne does the harvest, but has no other influence. The growers sells just half. More selection on the fruit of the negoce than for the domaine. They sort and pay only for the good grapes.

Chambolle-Musigny, La Combe D'Orveau

Sadly this and the Vosne-Romanee are in small tanks with no tasting tap and it was not possible to access them.

Echézeaux

40 year old vines. Anne may well remove of the grass next year. In 2014 they had very little quantity and they feel the competition is too high. The leaves were yellow and stressed. Maybe every other row so they can use the tractor more easily. Light, leafy blackberry notes; delicate; supple on the attack. It is carefully handled. Light, finely grained tannins; slightly herbal; blackcurrant fruit; a light taut character; straight on the finish. A more delicate Echezeaux. Score 18. "I feel the Echezeaux is getting more and more in structure," remarked Julie.

***Clos De Vougeot**

1/3 new oak, 1/3 one year and 1/3 2 year...this always has more new oak than the other grand cru as it can handle it. Grand Maupertui...here you get the warmth from the wall...in 2014 it was not protected from the hail which came From NSG - which hit it across the side of the rows - lost much more than 22% as the rows go East/West. Very old plants 80-100 years old.

Dark red fruit. Ripe aromas and flavours; there is a tension and compact character. This is a big step up on the Echezeaux. There is some power; lithe muscle and strength on the long finish. It is in the 'lighter' style, but with more depth and intensity and some ripe aromatics on the finish. Score 18.65 From 2020

***Richebourg**

5 barrels and just one new oak. Warm summer fruit fields. Ripe rich summer fruits... the fruit is generous in aromatics on the palate too. A very, 'light' elegant serious wine. The tannins are chamois-leather soft; the terroir comes through on the finish, which is straight and has a vibration. Lighter airy feel and yet very intense. It shows the delicacy of the vintage. Score 19.4. From 2020

Stockists

UK: Adnams; Laytons Wine Merchants; Lay & Wheeler Ltd; Howard Ripley; Lea and Sandeman

USA: Atherton Wine Import; North Berkeley Imports.

www.anne-gros.com

Domaine Michel Gros, Vosne-Romanée

"For me the most important factor was the rain. It rained all through the season. 30% more than average for the year and in May we had twice the rain of a normal vintage. Just August was less rainy than average."

"The temperature was lower than normal, except July and September. Also in May it was 3 degrees C lower than usual."

"The number of sunshine hours lower than usual except in July and August and May had just half the normal hours."

"So May was especially bad."

"For the evolution of the vineyard: The buds opened end of April. In April the growth was slow. The size of the vines was just 20cm...rather than about a meter. The flowering began 20th June in Vosne Romanee and finished 1st July and in the Hautes-Cotes 1st to 10th July."

"A key point is fermature: closed bunch...important especially in pinot noir as it is compact for getting inside the bunch for spraying. It arrived last week of July and on the 3rd or 4th August HC. Veraison started on the 15 August."

"Harvest started 6th October and finished October 10th and the Hates Cote October 13 to 18th."

"This is the latest harvest since 1978 due to the bad weather in May and because September was cool and the maturation was slow."

"It was very difficult for the winegrower because of the pressure of Mildew. The rainy May meant mildew attacked early; by chance as the temperature was low the evolution was not too quick. We needed to make many treatments - we made 10 treatments against mildew; 2012 we made 11 treatments; so two vintages with fungus."

"Oidium - a little in August, but the biggest problem was botrytis, which arrived last week before harvest, because just before and during harvests we had three storms. Botrytis exploded..."

"Very challenging vintage, but despite the problems, the result is good for most of the wine. The reason was because the weather was bad in May we had a lot of millerandage and this saved the quality especially for the red and also because most of September was fair."

"I was surprised when I tasted the wines some weeks after harvest. I never thought we could make wine like this."

"The acidity was very high because of the cool August and September did not destroy the acidity and because of the late harvest. Here the MLF still going. The pH is between 3.3 and 3.5 after MLF, (very low) despite this not the impression of acidity, but the level of acidity is very high, also this is reason the MLF was long and difficult to finish."

"The level of maturity of the polyphenols is very good. The reaction of the tannins with the acidity means that you can have a softer impression of acidity."

"We had normal skins, but because of the millerandage you have a high ratio of skin to juice and also the reason I did not make evaporation."

"The sugar was not high but the skin maturity was good....we had a little chance, as July and August were not so far from normal and because the yields were very low, we managed to ripen. So we did not need too much sunshine to get the maturity. It was a little like this in 2012. The small crop saved the quality."

I made a special vinification because of the botrytis, we made two types of sorting first the pickers did a triage and a second one in the baskets and so the grapes arrived in good condition."

"I elevated the temperature at the end of maceration when the sugar was converted - to 40 degrees C to destroy the enzyme of oxidation. During the vinification I closed the tank during two days when the fermentation was intense (with a polythene film), to reduce the oxygen. In this way the fermentation produced mercaptan, H₂S, which is toxic for the enzyme of oxidation. The final wine will be very resistant to oxidation and it is possible to age without problem. We did a big remontage afterwards and so the mercaptans had no time to fix in the wine."

"My professor at the wine school at Beaune made a lot of experiments and he remarked that wines with mercaptans at some part of the evolution resisted oxidation later and he tested this in a year with botrytis with good results." Michel has used this before; he uses it if has 5 to 10% of botrytis.

The elevation of the temperature extracts more colour. You extract more tannins and more anthocyanins and the colour is more stable. If you destroy the enzymes you also lose very little colour."

Lots of millerandage so no need for concentration and just a little chaptalisation.

"I am very happy with the wine and think they will age very well. The problem is the small harvest. It is less than 2012 and 2011 and 2010. The average crop is 25 hl/ha...because of the millerandage and we lost 20% by sorting. The sorting was very important."

"For me, in my memory is like the 1993, about the same conditions with late harvest with a cold September, millerandage, low sugar and high acidity. A vintage which aged very well. I think this vintage will age very well, enough body and with the high acidity for ageing."

***Bourgogne**

Delicious red cherry aroma. Fresh and splashing red fruit on the palate. Pure, lively acidity. The acidity is fresh, but not at all hard. Lightly rounded. Sweet fruit on the finish. Just nicely placed light tannins. Spot on Bourgogne.

Bourgogne, Hautes Côtes De Nuits

This is higher toned than the Bourgogne; ripe redcurrant and wild flowers. More zing on the attack than the Bourgogne; It is straighter; tenser and very energetic on the finish. Quite a peppery finish. There is a bit more intensity in the palate...it has a slightly stronger core. I like both the Bourgogne this year.

***Morey-Saint-Denis, En La Rue De Vergy**

One third new oak. Floral aromas, spices and wild flowers. This is rounded and smooth. Generous and yet subtle and delicate. Very nicely integrated acidity; plenty of silky-smooth tannins and a freshness and spice on the finish. The texture gives this wine slightly sumptuous quality, but so refreshing too. This has charm. Score 16.4. From 2019

***Vosne-Romanée**

One third new wood. Deeper aroma. First impression is of the smooth texture and ripe cherry fruit; full bodied village which combines power and elegance; a firm core with smoothness and depth to the texture and an assured finish. Again a spot on VR village. This was one of the higher pHs at 3.5. The acidity sits in the wine. It is a sweet acidity. Score 16.5. From 2019

Chambolle-Musigny

Again one third new oak. This was still finishing MLF so the tannins seem harder...and it was gassy

Dark fruit aroma. This has a much straighter, zesty palate. The tannins are tighter than the previous village wines, but ripe. There is plenty of tension; you feel the coldness of the Argillieres and the riper fruit from below the village. More apparent acidity...the malic. There is a touch of minerality on the finish. Score 16 at least, but to taste again

Nuits-Saint-Georges

The cuvée of parcels on the Vosne side. This smells peppery; smooth onto the palate; an elegant village NSG; Full-ish in the middle with plenty of dark fruit, black cherry in the mid palate....quite aromatic on the finish with just a little fresh, sappy lift at the end. It works well. Score 16.

***Nuits-Saint-Georges, Les Challiots**

This is supple and so very juicy on the attack; more vibrance in the mid palate. This is very good. It combines sweet briar fruit with fresh acidity and smooth tannins. There is plenty in the mid palate and good freshness and fruit on the finish. It is underscored with soft, but cool graphite minerality and the finish is long, lightly mineral and fresh. I do like this. Top notch village NSG. Score 16.5

Nuits-Saint-Georges, Premier Cru

Vignes Rondes and Murgers. This is supple and smooth, you taste the higher percentage of new oak here (50%). Dark fruit, lovely maturity of forest fruits; surprising ripeness of aromatics and flavours. Quite a plump mid palate; rounded, but trim (this vintage carries no weight), but has excellent concentration. There is velvet texture to the tannins and a good fresh lift on the finish. Score 18. From 2020

"Every vintage we have milleranade and we have virus so we have even more this vintage," remarks Michel.

Vosne-Romanée, Aux Brulées

Very spicy high toned aroma. Quite gassy. Just finishing its MLF...and some malic. It is aromatic and has good tension. The tannins are ripe...plenty of them and the fruit is dark red and fresh. It has precision and keen edges. A more compact and layered palate and the finish is decisive. Score 18.25. They always make the harvest 3 days later and this cuvee always has the high level of acidity, especially in this vintage.

***Vosne-Romanée, Clos Des Réas**

35 barrels and 60% new oak. Impressively silky smooth and elegant. Ripples gently across the palate. It is discreet, restrained and very long. Just enough of everything and not too much of anything. Score 18.85 From 2022

Clos De Vougeot

The vines are now 26 years old, 100% new oak and three barrels. This is a large bold wine; but is draped in silky tannins; (although the new oak is very evident at the moment). Some muscle, but it is smooth. The fruit is very fresh, juicy even - there is the exuberance of young vines here - and the freshness is clear; especially on the long and vigorous finish. Score 19.2

Stockists

UK: A & B Vintners; Hayman, Barwell Jones Ltd.; Fine & Rare Wines; Harvey Nichols; Lay and Wheeler; Thorman Hunt; Tanners

USA: Andomia Wines; Chambers & Chambers; Martin Scott Wines

Canada: Vins de Terroir Wine Selections

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Domaine Georges Mugneret-Gibourg, Vosne-Romanée

I tasted with Marie-Andrée this year. Marie-Christine was busy helping with her first grandchild..it hardly seems possible! A grand-daughter in a grand succession of girls.

"2010, 2011, 2012, 2013 and 2014 were all challenging vintages," remarks Marie-Andree. "The spring was very cold and the flowering was in second part of June. The summer was only just good enough. We harvested from the 3rd October (starting with the sharecropped) and finished on the 8th for domaine, and so one must imagine you are tasting a month earlier. The harvest conditions were very difficult...rain, rain, the forecast was for rain. We should stop..but it was not possible to wait because the pressure of rot was high and it could have been dangerous to wait longer."

"Generally we harvest our domaine in 2 days, but in 2013 it was too difficult. We usually harvest over a weekend..but on Sunday the pickers left and there were just 7 of us from the winery...so we went out to pick. We picked during the day and in the evening we did the triage from 6pm. Not too much rot, but a problem of maturity and oidium, and all this was taken out."

"The most important work is done in the vineyard and before harvest, but when the conditions are bad I prefer to tell the pickers to put it all in the basket and then in the winery we can sort. Average yield would be 30hl/ha...Echezeaux 15 hl/ha. But we have some better volume in 2014!"

"The acidity was high. Very low pHs. The sugar was average for 2013. It was 12 degrees natural and 2014 about the same."

"The fruit was quite cold. We warmed a little after 5 to 6 days....The time of the vatting was important. You should not go too far. We went from 14 and 18 days. Short vatting."

Bourgogne and Vosne-Romanee finished MLF 3 weeks ago. "We had high malic and low pH. Elevated malic. We have to be patient...we did not expect the MLF to go through quickly with this."

"Maybe a little between 2010 and 2008. We have energy, fruit and balance. I am very cautious. The 95s I recall after the second frost, they changed..."

"For me there are sunny vintage and cooler vintages, it is a very pinot vintage..."

"I compare it a little with the 2010 and I think in difficult condition the pinot noir has a good reaction. If we can wait to get the phenolic ripeness, with the coolness, we get the freshness. Here we have to balance the fruit in the vineyard. The concentration of the fruit is made in the vineyard. The date of harvest can change the acidity and the phenols. And then you have to be careful with the extraction; but...you can never repair a lack of concentration and ripeness."

This is an excellent flight of wine. I was finding it hard not to put an asterisk against all the wines and many have gone onto the selection 'hit list'.

***Bourgogne**

Very fresh and red and juicy. A lively palate with zest acidity. Soft tannins and sweet on the finish. So attractive.

Bourgogne 2012

Flesh and fruit here. Thick, soft tannins. Generous and juicy; very plump. Fresh finish.

***Vosne-Romanée**

This has a more reduced note...just finished MLF. Plenty of soft, thick tannins envelop a firm core; It has vibrant freshness and the fruit is juicy. Good tension and energy on the finish. An assured long finish for a village wine. Score 16.5 From 2019

Vosne-Romanée 2012

This has rich, red ripe fruit; fullness of sweet fruit; strong and supple and dense. Rich and sweet on the finish...tastes like a warmer vintage, yet fresh. Delicious.

Nuits-Saint-Georges, Vignes Vignes

Just one case in the UK. Just one barrel in total in 2013. "Au bas des Combe which grandmother called it Nuits-Saint-Georges, Les Reas...!"

It is very Vosne-Romanee. Sweet and full and generous. Thick tannins, plenty of juicy, plump fruit. Very sweet mulberries, and very fresh on the finish. Such good concentration from the old vines. Score 16.5. From 2019

Nuits-Saint-Georges, Les Vignes-Rondes

This is spicy and full and dark. Good ripeness; plump mid palate with juicy and generous fruit and soft tannins. It has a spicy lift to the finish. Touch of orange peel and pepper at the end. Engaging. Score 18. "Low vineyard where there is more humidity. Very strong vines, so we have to leaf pluck and green harvest even in 2013."

Chambolle-Musigny, Les Feusselottes

This is upright and vibrant on the nose. There is a raspberry red brightness. The tannins are fine textured; It is straight and so very bright, sweet and fresh on the finish. Beautifully pure fruit. Score 18.25.

Chambolle-Musigny, Les Feusselottes 2012

On the front palate immediately we have ripe raspberry fruit; juicy, but straight; the minerality really comes through on the finish. Taut and straight and pure. Lovely tension at the end of the palate.

***Nuits-Saint-Georges, Les Chaignots**

Perfumed and lifted. This is an elegant, red, pure and 'delicate' NSG with silky tannins. It shimmies across the palate...finely textured and pure. Score 18.35

***Nuits-Saint-Georges, Les Chaignots 2012**

This is delicious, supple, seductive, but fresh and delicate. A perfect balance for and elegant more floral and aromatic NSG. the finish is svelte and long.

***Ruchottes-Chambertin**

The young vines are now 13 years old now and were included in 2012 with the main cuvee. Lucid red, upright aroma. It has charm.. maybe from the young vines, a forward expression and behind there is the minerality and the cool grip. The front palate is vivid red fruit; the middle is straight and well defined, clipped even.. and the finish is salty, mineral and very long. A fine and elegant wine. Score 19.25

Marie-Andree agrees that the young vines give the exuberance on the nose. They were a little concerned about including the young vines, but it works..as she remarks "otherwise it can be too austere. They effect is more pronounced in the 2013 than the 2012."

*Ruchottes-Chambertin 2012

This is lovely; pure and straight and so very well defined. The minerality, shimmers, cold and taut like a quivering arrow on the finish. Here you do not sense the richness of the 2012 tannins, you just sense the terroir. Love it!

***Echezeaux**

60% less production, just 4 of the normal 9 barrels. Inviting dark aroma. It is very smooth, dense and rippling; subtle and seductive. An excellent Echezeaux....very textural and intense with a wonderful, long, pure and rippling finish. Score 19.45. it has the seamless quality of a very good grand cru, so clearly among the best I have tasted

Echezeaux 2012

This is showing the oak more at the moment. Rich and urbane; a density of dark fruit and rich, velvet tannins; wonderful acidity and freshness on the finish...splendid long finish.

Clos De Vougeot

This is full, a large frame to this wine. It has power and muscle. But what I like about it, is the aromatic quality which softens the line. The structure is not too burly, not bunched muscle; but more honed. A more feminine touch in evidence maybe, but also an expression of the vintage. I think Clos Vougeots is better in a cooler vintage, less full on. Score 19.25.

Clos De Vougeot 2012

This is quite sumptuous on the front palate; generous and juicy showing the vintage thickness of texture, but with freshness and coolness on the finish. Slighter richer in texture than the 2013.

Stockists

UK: H & H Bancroft; Berkmann Wine Cellars; Haynes, Hanson & Clark; Lay & Wheeler Ltd.; Lea & Sandeman; Howard Ripley.

USA: Esquin Imports Inc.; Ideal Wine & Spirits Co. Inc.; North Berkeley Imports; Michael Skurnik Wines; The Stacole Co. Inc.; Vintner Select; The Wine Company.

Domaine Jean Chauvenet, Nuits-Saint-Georges

Christophe Drag recalls his experiences of 2013, "It Rained in spring. We had a lot of water in the vines. The vineyards stopped growing at end May. Flowering started 25th June. July and August we had some sun and wind. September was colder and we had rain and during the harvest it rained. We harvested on the 5th October. The latest at the domaine since my father-in-law harvested the '78."

"We have 40 pickers who understand our philosophy and make the selection. In the winery just a vibrating table for insects especially ladybirds, and for dry grapes."

"The phenolic maturation was a job, but we got good anthocyanins and phenols and we then got good colour...very dark. Natural degrees 11.5-12 and so a little chaptalisation. The acidity, before MLF the pHs were 3.20-3.4 and after 3.50." The MLF took a long time to start May and finished at the end September. He racked before the end of MLF as he needed the barrels.

Christophe 100% destems. "We were careful with extraction. After 5 to 6 days we stopped pigeage. the tannins were ripe but very easily extracted and so if we did too much it would extract too much tannin. We started with 2 pigeage and then after 5 to 6 days we stopped. They had a week to begin with as it was cold, one week with pigeage and one week with 'infusion'. the frit started at 10-12 degrees as the weather was cold and just 8-10 degrees ambient. The vinification took a week rising to 28-32 degrees..."we kept the temperature at the end at 31 to 32 to finish the fermentation. This bit gives us more complexity. A week infusion....then 32 down to 25 degrees..

"I do not understand why the phenolics are so ripe in 2013. The pips were so brown and nutty tasting:

"It is between the 1992 and 1993. The 93 gives crunchy fruit and the 92 as it is easy to drink."

I think this vintage will drink in 4 to 5 years. It has acidity for freshness and purity, but not high acidity. I am lucky with this vintage when we see the weather conditions."

"I like pinot in a cool vintage; I prefer the red fruit of a cool vintage. In hot vintages we have black fruit and less energy. Cool vintages like 2001, 2008 and 2010...are more interesting.

"I am very happy with this vintage. There is a lot of freshness...in this vintage."

Bourgogne

Just one parcel for Bourgogne. Dark colour. Deep and rich and dense. Somewhat rustic tannins. Gutsy. Vines around the house. 36 ares to make 9 to 10 barrels. Firm tarry texture. It has energy. An honest Bourgogne...of 'typical' NSG origin.

Nuits-Saint-Georges

This is blend of two parcels. Allots and Saint Jacques...sandy and gravel...and clay. North side no stone. Supple and generous; plenty of rich, blackberry fruit; very fresh and juicy with plenty of robust smooth tannins. Good energy again. Score 15.5

Nuits-Saint-Georges Lavières

6 and half barrels this year so he made it separably unlike last year.

Sand and gravel of 60 to 70cm depth and then lave; small stones. "When it rains the stones keep the moisture to give back to the plant when it is dry. This is more porous while on the south side of the village the soil is strong and dense. Because the vines are old and we had small grape (just under Murgers), so not a problem for humidity and rot, other parcels can be more challenging."

Soft red, ripe summer fruit on the attack; supple and seductive with a thicker texture. It is expressive and has an easy balance. Sweet acidity at the end of the palate. Very appealing. Score 15.75. From 2018

Nuits-Saint-Georges, Les Damodes

Supple and smooth. Quite a lot of muscle, but rounded and supple. Velvety. Juicy on the finish. Sand and gravel for 40cm and then rock. "It is very difficult for planting because of the rock. It can get stressed. We lost vines in 2014 from stress in the spring. if we made more punching down in 2013 we could make something much more tannic.

This is inviting with its velvet tannins and good depth of purple fruit. Smooth, supple muscle. Slightly rounded palate; lively on the finish. Score 17.8 From 2019

***Nuits-Saint-Georges, Aux Argillats**

The slope here is more. South facing and slightly West so it gets the sun later. Clay with sand and gravel and no rock Planted in 1991. It could get sunburn; but Christophe's rows are planted E/W (ish) - so not facing the sun.

Lively freshness and juiciness; ripe red fruit, sweet cherry fruit. Silky more refined tannins; finer, texture. Lighter more airy feel. Sweet fruit and fluid long finish. Elegant. Score 18.1 From 2019

Nuits-Saint-Georges, Les Boussetots

"10 hectares the marn is good for white and many growers have whites here in the north part. In the south part more stony and this is where his ours is. (Sadly the family did have white in the other part, but it went to one of Jean Chauvenet's sisters).

This is ripe with darker fruit, black cherry. It has generosity. It has richness and full, but very fresh on finish...and slightly spice at the end. We have to be very careful on this parcel...not to over extract. He really pulled back on pigeage to get the soft tannins. the fruits were darker too and the tannins harder. "A gourmand wine." Score 18. From 2020

Nuits-Saint-Georges, Rue De Chaux

This is much more upright; energetic, tense and edgy. Lovely redcurrant fruit; zesty and tight with coolness on the finish. Light tight tannins. It like the tension. Score 18. It would be interesting to see this next year.

Nuits-Saint-Georges, Les Poulettes

17 ares. He does not always make this. Not in 2012. Terrace with stones and if it is hot the stones retain the heat and give it during the night. "So we tend to harvest first to keep the freshness." Just 4 or 5 growers here.

Very ripe and juicy on the attack. Quite a lot of firm tannin kicks in. They are ripe, but grippy on this straight palate. Fresh and vigorous. Just at the end it shows charm in an engaging note of violets ...it has rather an aromatic finish. Just 2.5 barrels. Score 17.9 From 2020

***Nuits-Saint-Georges, Les Perrières**

Next to the quarry, white soil 20cm top soil and then mother rock. Start the harvest here as with the stones on the surface of the vineyard, it stresses and it can get jammy fruit if you do not pick early.

Ah this is lovely and a clear step up in quality. Pure, ripe aroma with fruit and flowers; Elegant, streamlined and precise. Lucid. All in place; trim and lithe with silky tannins and minerals woven into the finish. I do like this. Score 18.65. From 2020

***Nuits-Saint-Georges, Les Vaucrains**

This is straight, dark; channelled, muscular and bunched; very compact and layered; a powerful wine with cold granite minerality on the finish. Finishes very well. Again a top notch example. Score 18.65. From 2023

Stockists

UK: Richards Walford; Berry Brothers

USA: Russel Hermann

Domaine Robert Chevillon, Nuits-Saint-Georges

"The harvest here was from the 3rd to the 11th October. At the end more complicated, but healthy at the beginning. We had good luck...September was mixed; a little complicated with some rain and some storms. The grapes turned very very quickly and we had to pick swiftly. The grapes had normal malic acidity and the average potential alcohol was sugar around 12...."

"2013 is very straight and very pure. It is most like 2010 as it is straight and for the fruit."

*Nuits-Saint-Georges

Red and bright fruit; pure and zesty. Lively on the finish. Fine and lightly supportive tannins. spot on elegant NSG village wine. Lots of parcels and this makes a very good blend from south and the north. 8 parcels in total and their Chamois is not near the wood, but lower and was no problem to ripen.

Nuits-Saint-Georges, Les Chaignots

This is elegant. Pure and straight; lively on the attack. Some tension in the tannin. A little spice. Tight and rather mineral on the finish. I like the tight end to the palate. Lighter body, but with intensity. Score 18. From 2019

Nuits-Saint-Georges, Les Busselots

The nose is a little riper; 'sunnier'. Sweet on the attack. Lightly rounded. Somewhat more generous than Chaignot, which is more elegant. It is juicy with nice supportive tannins and sweet acidity which carries to the finish. Maybe a little less strict and more instantly appealing. Score 18. From 2018/19

Nuits-Saint-Georges, Les Roncières

This is lightly spicy and floral. There is tension. I like the light grip of the tannins. A bit more mineral too. A little wilder than the composed wines from the norther section. Dark mineral bite at the end of the palate. Light touch. White flowers at the end. Score 18.15. From 2010

*Nuits-Saint-Georges, Les Perrières

High toned aromatic. Light and elegant; silky smooth and pure. Much more delicate; it has a certain frisson. Tight, straight spine. This carries to the cool, mineral, long finish. The tannins are more refined. A racy quality. Score 18.25. From 2020/22

Nuits-Saint-Georges, Les Pruliers

Dark plum fruit - touch of ripe Victoria plum. Supple on the strike; more flesh here and its juicy and yet still red and fresh. Becomes really quite compact mid palate; dense and more muscle, but not a whit heavy though...finishes toned and athletic. Score 18.2. From 2022

*Nuits-Saint-Georges, Les Cailles

Vivid red fruit at the beginning of the palate. It has a lively energy. This runs on a higher plane than the Prulier It is lithe; neat and well defined. It has layering and intensity. Lucid, direct and very long. Mineral and fruit intertwine. More refined. I do like this. Score 18.45. From 2022

*Nuits-Saint-Georges, Les Saint-Georges

Fine chamois-soft tannins; a certain textural complexity woven with acidity. The satin depths are streamed with sweet acidity. Very svelte, dark fruit wine with depth and intensity. It has a quite reserve. Score 18.85. From 2022

***Nuits-Saint-Georges, Les Vaucrains**

This is dark and muscular and dense. Full and burly palate; dark, cold, polished granite minerality. Very compact and layered. I do like the cold touch here. It's not rich. It's dense and powerful and full on the finish. A decisive finish, but not as long or as fine as the Les Saint-Georges. Score 18.4

Stockists

UK: Fine & Rare Wines Ltd.; H & H Bancroft; Justerini & Brooks; The Wine Treasury; Seckford Wines.

USA: Kermit Lynch. Ideal wine and IB Imports

Domaine Henri Gouges, Nuits-Saint-Georges

I tasted with Greg Gouges who reflects on the vintage;

"2013 I think was difficult vintage for working the vineyards; it is possible to compare with 2012; it was hard to find the right period to do the work with the rain and the cold. The real difference between the two was that in 2012 the vineyards were not such a problem; while in 2013 the vines took a long time to start for budding and growth of vegetation. It was harder work for us and for the vines."

"We stated on the 5th. Just the week before we had 60mm rain in 2 hours..we were fortunate to have a lot of grass so the water did not go to the roots. We made harvest quickly we were afraid of rot and dilution. At reception we made a very good selection with 15-25% taken away. So after the yield was the same as 2012."

"It was so important to made this selection. These days after very small vintages, the price has gone up in Burgundy and so we - as a whole - must keep up the quality. If we, at the domaine, want to keep the natural grapes we have to make a selection."

The grass also helped to be able to access the vines. The Gouge family have bought special equipment tailored to allow them to work organically. "We have to be very precise and we have invested in the equipment."

"The ripeness at the day of harvest was good, but not perfect ripeness, so at selection we took away anything rose. In that last week - the phenolic ripeness increased, but for the last 3 weeks we did not gain in sugar (11.5 to 12.2 across the domaine). For different reason the yeast in 2013 did not work so efficiently; (usually 17g sugar to make 1 degrees in alcohol...but not in 2013) maybe the conditions were not so good; so the alcohol at the end of the fermentation was lower than the sugar would have shown. So we used a little chaptalisation. Everything was too cold."

Tannins: "Just before the harvest the skin was thin and easy to break and we were afraid with the rain they could split. We were surprised at the good colour. It came quickly. We made a very short vatting...we had to warm things up a bit. We can easily warm 2 to 3 degrees to kick start the vinification. Usually it is 12 to 16 days; this time it was 10-15. Even though we had a good selection, it was not absolutely perfect. I was afraid to extract bad tannins; I prefer to keep the style of the vintage; it is a cold vintage and we want to represent that."

"The malic was a little higher than usual. Not a problem for the MLF. The last vintage with the same acidity was 2008. The MLF was very long that year, but this was easy..and did not affect the style of the wine."

pH 3.2 to 3.3 before pH 3.5 and 3.6 after MLF

"We have a very good fresh style - but it was important to take small quantity, to make sure you also have the body and structure and tannin. Gouges has a reputation of making wines to last and although we have evolved the style, it is still wine with structure."

"A vintage with which to compare: It is difficult as the weather was so bad for the vineyards and the wine is a good surprise. Some people say the same level as 1978, but everything has changed since then."

Everything is in barrel. All was racked in May and June and blended in the big vats and has gone back into barrel for another 2 months to four months.

In a nutshell: "Fresh vintage with good acidity; very good concentration and flowers..and good expression of each terroir. It is very easy to see the difference, unlike in a riper vintage like 2009 where the style of the vintage dominates. It has a good accessibility, but with the capacity to keep."

Bourgogne

Two parcels - one at top in the Cote and one on South side. This zesty and biting; lots of crunchy red fruit. Boarder-line phenolic ripeness. For me the least successful in the flight.. Lots of acidity. Very fresh and vibrant. It's not lean or green, but it's a tad marginal for me. It is just one wine though.

Nuits-Saint-Georges

Dark red fruits; black pepper and bitter chocolate with some glimmers of red fruit. It is snappy; tight and zesty. Straight. Enough substance for village. Good fresh, persistent finish for a village wine. This is altogether more successful. Score 15.65. From 2018

Nuits-Saint-Georges, Les Chaignots

Perfumed red aroma; This is straight and elegant; there is juicy fruit; it is vibrant and has a sprightly lightish-body and neatly layered palate. Rather finer tannins and a fresh finish. (This is on the flat part...there are alongside Faiveley who is the main landowner. In the top part of the upside down L Cheillon has his parcel.) Score 17.75. From 2018

"We have worked on the vineyard to get a smaller yield...as sometimes Chaignots can make too much yield, we wanted more substance."

Nuits-Saint-Georges, Chaines Cartaux

This, in contrast, is on the far south side, above Les Saint-Georges on quite a steep slope...the steepest of the domaine.

This is elegant and lucid on the palate. Fine, tight tannins; more substance, but lightly done. It has a slightly graphite note. Score 17.8. From 2018

"We were working to make more elegant wine," says Greg.

Nuits-Saint-Georges, Clos Des Porrets Saint-Georges

3.5 hectares of Clos des Porrets is a monopole of the domaine.

This is riper and dense on the nose. Darker broader aroma. Rich up front attack. Much more burly and grippy. Dense structure. Quite a grip of just sufficiently ripe tannins. Cold bite on the finish....hard slatey finish, just ripe at the end. Score 17.9. From 2021

"I always consider this a very good representation on NSG for the structure," remarks Greg.

Nuits-Saint-Georges, Les Pruliers

This was more reduced; I find this the better of the two wines (Porrets and Pruliers) for it is juicier than the Clos Des Porrets; Compact and plenty of substance, but not as burly; a touch more refined than Porrets. Although it has a grippy structure, and no lack of tannins they are enveloped in the red fruit; and there is an appetising juicy, sweet acidity which comes through on the finish. There is a good contrast of the cold and the 'sweet' acidity. It is long on the finish. Score 18. From 2021

***Nuits-Saint-Georges, Vaucrains**

A somewhat more luscious aroma; spicy and purple. Thicker, deep texture to the tannins; velvet glove over the steely grip. A muscular wine. There is plenty of substance and power here. Layered and rich on the finish. (This had very low yields in 2013 at 18hl/ha. A usual vintage would yield 28hl/ha, and this is lo.) Arguably the most successful of the flight, albeit also the more obvious than the Les-Saint-Georges, in that it has the edge for ripeness Score 18.2. From 2023

Nuits-Saint-Georges, Les Saint-Georges

This has an aromatic, floral note with higher spices and touch of white pepper. The palate is silky and rippling; a suave wine which streams elegantly across the palate. Lovely long vivid finish. Excellent tension and lovely long and satin finish. Discreet. Cool and supple finish. Score 18.25. From 2023

White

***Bourgogne Blanc**

This has had 10 months in barrel and after MLF was transferred to vats to be bottled in November. "This is not a wine to keep... just up to 4 or 5 year max. Pear and stone fruit aromas. Broader, mineral and snappy palate. It is stony and appetising. It's a good food wine. "I much prefer the pinot blanc in a colder vintage; not in an 2009 style vintage." I do agree.

Nuits Saint-Georges, Perrières

This was racked just before harvest; SO2 last week. Despite the cool vintage notable richness and viscosity; a little more spice and a lot more density. A broad and muscular white wine; it has tannic grip and is also very seductive; long a sweet acidic finish. It is a very good finish....ending on a mineral note. Score 18. From 2016.

Stockists

UK: Aveyry; Flint Wines; Genesis Wines Ltd; Hayman Barwell Jones Ltd.; H & H Bancroft; O.W. Loeb & Co. Ltd.; Raeburn Fine Wines; Howard Ripley; Anthony Sargeant Fine Wines; Charles Taylor Wines Ltd. & Montrachet; Frank Ward Ltd. Tanners Wines Ltd.
USA: Vineyard Brands Inc.
France: Selection Becky Wasserman, Le Serbet, France.

Domaine Thibault Liger-Belair, Nuits-Saint-Georges

"It was complicated, but not too much, as we saw a big effort by the vineyard. In 2013 we had to be confident in the vineyard. We give life to the soil and renew the activity in the soil. 2013 was interesting as we saw the effect of the spring rain in July, a 'hidden' disease. We needed to see if the vineyard was strong enough to fight."

"We made a treatments each week 12 to 13 in all - all natural products. Biodynamics helped us more in 2013 than in 2014. We cleaned the ambience, almost to prepare the vine for the challenge. I was never worried we would lose all the harvest."

"2013 harvest was the latest for me (I started in 2001). In 2013 two types of wines in my range; firstly the Bougogne and Hautes-Cotes in which I did a large sorting - 40% of the Hautes-Cotes was de-selected. But a great difference between this and the top terroir. The balance between the rot and the maturity to find. (Also Beaujolais - we had to pick it first - so it was tricky). So it was finding the moment without rain. We cannot expect much maturity in October. WE were surprised after the harvest as the leaves became yellow very fast and the leaves dropped.....the vines said 'I've done my job'..it had fought the fight and then wanted to rest. We picked 2012 in mid september, so in 2013 it had a 13 month year and it had worked hard."

"The principles of bio-dynamics is to give a guide for the wine....just a suggestion, so the vine has information..I like to make the analogy of a baby in a room with perfect ambience; it will get every disease when it comes out. A vine is like a baby. You have to educate the vine."

"If we trust in a chemical products, we never give the vine the chance to find the solution itself. So in 2013 we helped the vine, but in 2014 we only needed 5 treatments, maybe only 3 really and the 2 were for our peace of mind. The vine did not need much. Only teas, no copper and no sulphur."

"We have to make proper observation; we use some preparation, but more about how we learn about the vines...it is a different approach."

"The water we use is more important than the treatment itself - the memory of the water...with this you can help change the pH of the grapes. When we use just 100g per hectare, we have to have perfect water. "Perfect" water is from the rain...when we catch this water, we clean it; we leave the water to settle for 2 months. Acidic water is very important. More activity in acid water than alkaline. Less activity everywhere - in soil, in fermentation...above a pH of 7, which is neutral. So the pH in the water is very important and we see the effect in the vineyard. We have a new winery in NSG and I have planted a garden so I can grow the plants for the preparation. We made soil analysis...and the pH changes with the plants we grow there."

"I try and explain...I do not want to control everything. I want to take one step back."

"In my vinification I try to understand my grapes and then to follow them, rather than try and make the wine I want from the grapes. We do not want to force the grapes. There is so much happening for example in the fermentation, it's not just a conversion of sugar to alcohol. We cannot understand all. Sometimes it is the conditions around which influence."

"So in 2013 I was very soft in extraction as the grapes were fragile. I thought I should not take too much from the grapes. One of the great differences was between the sugar and the phenolic maturity. Sugar was 12 or so, yet the polyphenols were impressive. The colour and the flavours came very fast. With bio-dynamics we look for phenolic maturity. In 2013 it was high; the first

wine was much darker and had more matter and power than we expected. So I changed my approach at the end of the vinification..and decided to do some more remontage and pigeage - I don't usually like to do this when I have alcohol...but my extraction is very soft - I do just 2 to 6 pigeage in all the vinification and I vat for one and a half months. So we started soft and changed our mind and did a bit more extraction."

"I like the cold soak...the cold grapes. It was good as the grapes were fragile..sometimes we harvested just in the morning, as it's cooler. We started on the 6th. We stopped if it rained and picked the next day. It was too cold to need to cool the harvest by pumping the juice and cooling."

Stems: "I never make any link with whole cluster and biodynamics. I used it first in 2005 and used to select on the table, but it did not work. Now I send in my best pickers to take out the best bunches for whole bunch and then we do a second harvesting, which is then sorted three times, including the berries after destemming."

"It feels when have limestone and whole cluster...we get a sort of opposition...so I don't like it so much on these soils. When I have whole cluster, I sandwich in layers with the destemmed and have more of an infusion. The juice from the destemmed berries flows though the whole bunch; I get a more delicate infusion and the fermentation last longer."

"I wanst freshness from the whole cluster. For example on the Gevrey-Chamberint is on the plain on deeper soil and is more earthy I use 50% whole cluster to give freshness and length;; to stretch the palate. I would usually not use in Corton Renardes; not since 2005, but I used it this year in 2014."

Beaujolais

Started in the Beaujolais in 2008 Moulin au Vent. The soil is silt with granite and sand. We have the big windmill and all my parcels are around this. I wanted a domaine here as I studied here. I don't do a carbonic maceration. I do exactly the same work in the vines, all 11 hectares of it, s I do in on the Cote and the same vinification.

Moulin-a-Vent, Rouchaux

One parcels of 2 hectares; deeper 1-1.5m of sand and silt and blue granite. 3 weeks of vatting and just 2 pigeage. An easy style of wine, fresh and round and juicy with plenty of red fruit on the finish.

Moulin-a-Vent, Veilles Vignes

7 parcels. A little higher and less depth to the soil of pink sand and white sand...old vines and 7 parcels. 15-20,000 bottles. Lovely splashing fruit at the beginning of the palate; straight mid palate; good energy, more tension and density here, but with sweet succulence.

***Moulin-a-Vent, La Roche**

A single parcel at the top of the hill. Not much top soil, just 20 cm. This has a good, tight, clipped palate with a pure, mineral finish. I like this. It has a purity and precision at the end.

Moulin-a-Vent, Les Vignes Centenaire

Planted in 1870 and 1882 ungrafted. Thibault bought this from an 80 year old man, who told him the vines were old when he was young. they have huge roots. Thibault makes it as would have been made in the C19th; so whole bunch, remontage... a basket of juice every day and 6 weeks vatting with no SO2 and then he bottles only in magnum. It is spicy, deep and dense; fuller but not big. Smooth bodied and spicy. I like the finish with a lift of purity and a tight line.

Nuits

***Hautes-cotes de Nuits, La Corvee de Villy**

Just above NGS on the Chaux plateau. 30 cm red clay and then mother rock, lave. A windy spot. "Challenging in 2013. We deselected 40% and made just 18 hl/ha." He treats the vines in exactly the same way if grand cru or Hautes-Cotes. Actually this is lovely, very pure red fruit and so lively. Light tannins, slightly firm. Touch of white pepper on the finish. Very fresh and with a puff of mineral on the finish.

Hautes-Cotes de Nuits, Les Clos du Prieure

Arcenant; Thibault bought it in 2004,. 40% slope to the south; very white soil, deeper...so this gives the maturity...so he can pick straight after the Cotes...it's a very sunny spot...workers need sunglasses in the vines in the summer the soil so white. Yes this is more generous and fuller than the Corvee de Villy. Rounded, thicker tannins and maybe a touch denser and with ripe aromatics at the end. Very expressive.

Nuits-Saint-Georges, La Charmotte

North side under Bousselets. "I thought the soil would be deep, yet it the wine had more freshness as the years pass, as we work the vineyards. Then I checked the depth of the soil and found it was not so deep, just 40 cm clay and then limestone." 30% whole clusters.

This is generous on the attack; full bodied with soft tannins, plenty of breadth, but it also has spice and freshness on the finish. A good balance. Score 15.95. From 2019

***Vosne-Romanée**

Aux Reas: 100% destemmed. "The rocks come through here."

A refined, pure and mineral VR. Lovely tension in the middle palate with lively, crisp red fruit. Fine tannins; refined. The finish is tight and mineral. It is slightly salty on the finish. It's a lighter style; slightly atypical, but I like it. Score 16.2 From 2020

Gevrey-Chambertin, La Croix des Champs

Beneath the R74...silt and a little limestone. "We use 50% whole cluster and only 2 pigeage. I want finesses, more infusion than extraction...I just turn the cap..."

Thibault has created a balance with the quite full, slightly robust fruit and somewhat burly tannin and the spice and freshness on the finish. Score 15.5. From 2019

***Nuits-Saint-Georges, Les Saint Georges**

2 hectares: "I started with this parcel. It was my first. Deep clay, light brown and always good structure and tannins. The small gravel in the terroir gives the elegance."

Seductive, svelte and supple. I do like the texture. It is intense; straight, pure and purposeful. It has depth and definition. A lovely long and assured finish. A layered wine with complexity. Score 18.85-19. Top notch. From 2023/25

Clos de Vougeots

Situated on the south side, with long rows 200m. 3 soil: limestone, then to clay and then white clay and silt. 100% destemmed.

Bullish, compact, no lack of tannic grip. Some sinewy muscle, but the ripe fruit envelops this. Well balanced with a robust vigour, power and freshness. A more overt style of Vougeots. Powerful and showy. Score 18.95. From 2025

"it is the personality of the soil I have the deeper soils."

Richebourg

Planted in 1934 and 1936..."this is very well placed. The soil is very diverse...I was replanting some this year and now I am not prepared to explain the soil, it is too diverse.

Well this is very battened down today; compact, tense. It has power and also elegance. It is really very well sustained. The potential is here; power, minerality and elegance. Potentially 19.5..

Negoce

Aloxe Corton, La Toppeau Verte

Depression in the terroir which catches the clay in a 'bowl' and there is limestone underneath. Under Marechaudes. Purchased grapes but Thibault does all the work in the vineyards. no whole cluster.

Light, wafting, pure red fruit, it has charm. Delicate....expressive and floaty. A pretty wine...not at all Aloxe-Corton in style. Score 15.5.

Chamblee-Musigny, Les Gruenchers

Deep soil - 30% whole cluster.

Inviting depth of red cherry fruit with lovely density on the nose and attack. Compact and tense; Ripe, firm tannins. It needs time. It has vigour..decisive on the finish.....tense; This has potential...Score 18-18.25. From 2020

Charmes-Chambertin

"The first parcel in the AC planted N/S in 'proper' Charmes; deep clay. Kept 40% whole cluster..but as the stem was thick, we took the main stem out by hand. We did not want anything that was too green...not too much vegetal freshness, but a balance as it is a rich wine." Aromatic nose. Expressive, full and voluminous palate; seductive fruit and supple tannins; and...it has a lively sweet freshness on the finish. Very good finish...aromatic and fresh...it brings the wine together, focuses it and stretches the palate. This is a good example. Score 19. From 2023

"No toast on this barrel at all; the oak trees are on a chalky soil and the wood is fine grained...it helps stretch the finish..it needed this oak to help this."

***Corton Les Renardes**

Purchased grapes here since 2005. 200m long row and 2/3 on limestone and 1/3 clay, but the soil at the top deeper.

Supple, silky tannins; what a graceful Corton; floral aromatics. Very pure and refined. Very well defined palate, delicate and intense. ...lovely long mineral, cool and aromatic finish. Score 19. From 2022

Stockists

UK: Lea and Sandeman.

Domaine Remi Rollin, Pernand-Vergelesses

Simon Rollin recalls the vintage: "The hail it was crazy from the beginning, wet and humid and so it was pretty hard to work, but eventually the result is good. Small volume, but nice. We were very worried before harvest as I have never made wine with so much hail. 60% less volume....Everything was picked during 1st week in October with whites first."

"The triage was the main priority. We did this first in the vineyard and then the vibrating table. This vibrating table worked well so the harvest in tank was clean. Cooler temperature at 10 degrees to keep the clean and fresh fruit and after this we used classic winemaking. Not too many pigeage to keep the cleanest part of the harvest. The hardest thing to do was to adapt the harvest to the small quantity...we did not have sufficient small tanks. We kept the reds more than 3 weeks in the vat for softer and rounder tannins."

"For the whites the main thing was to check the alcoholic fermentation as the cellars were cool... all the MLF were delayed, red and white."

White

Simon was surprised, as it is now nicely balanced. There was a lot of malic acidity....pHs for whites would be 3.25 after MLF though, which is fine.

*Bourgogne Aligoté

From Pernand on the back of the hill side. It is a 50 year old vineyard planted by his grandfather on poor white soil which helps to contain the natural vigour of Aligoté. 2013 all barrel fermented; "it was a good vintage to do this as so many barrels were empty."

Not so fruity, more mineral aromatics. This is zesty; sappy, tense. Plenty of slightly herbal fruit, (not too much hail but poor flowering so 20hl/ha). The finish is savoury and sappy. It has good concentration. Mineral finish. I like it.

Hautes Côtes de Beaune

The parcel is 300m from the winery on the limit of the appellation. Barrel fermented. Large barrels are used to minimise oxidation..... "400l to give less wood and more oxygen". This is ripe, quite spicy, even exotic. A full and juicy and rounded wine. Remi thinks this is from the long MLF. I find it really exotic and generous...a crowd pleaser.

*Pernand-Vergelesses

Half in larger barrels and the rest pieces. Bottled early September.

Good firm savoury, stone aroma. Juicy upfront and then clamps down and is tight compact, savoury and grippy. Some tannic grip. Ripe and yet firm. Savoury, sappy minerals. Such a good food wine. Cold finish. Score 16. From 2016.

*Pernand-Vergelesses, Sous Frétille

Still in tank. Racked 3 weeks ago. This has more obvious oak on the palate, yet just 20% new oak. "It was not easy to balance the new oak with the small crop and the élevage was longer than usual too..." It needs to come out from behind the oak. The palate is straight. Dense and savoury. There is a sweetness too. Streamlined and vigorous. The finish is long and pure and very, very tight. Pure and mineral and a very long finish. Score 17.5. From 2017

***Corton-Charlemagne**

Racked from barrel last month. 50% new oak but better balanced. The palate is straight, broad, savoury and powerful. It is not too rich; it has edge. The finish is sappy, salty mineral and decisive. A lovely long finish. Score 18.95. From 2020

"Half is south and half west exposed so we get the edge from the west part..."

"Very Burgundian in the end. It is a wine to age with this balance....a difficult to compare to an older vintage; not a lot of vintages with this concentration and this acidity....a good result at the end of all the work. It was long and worrying work."

Red

***Bourgogne Hautes Côtes de Beaune**

Not so damaged by hail, but less ripe. Interesting spicy gingerbread, orange peel nose. Light and elegant and pure. Fine, tannins; zesty, spicy. A light touch. It is a touch 'bitter on the finish, but with the sweetness. It's a elegant Hautes-cotes. Not a touch of greenness.

"No pigage; just rack and return....it was clearly the best way in this vintage as we keep the fruit and do not touch the green tannins."

Pernand-Vergelesses

He ferments the parcels separately and then blends. Losses are 35%. Many of the parcels are higher and so escaped the hail. High floral, violet aroma. Silky, light touch, pure and then more tense and straight in the mid palate. It has a spicy aromatic edge. The tannins are quite sappy; it has a bite; maybe a touch crisp, a touch herbaceous, but the nervy energy is good. It is a tad marginal. It's certainly sprightly. Score 15.5

Pernand Vergelesses 2012

This is sweet and seductive. There is a lot of tannin, but is smooth and ripe. The finish is very fresh. The fruit is darker and softer and riper. Score 15.75

Aloxe-Corton

One of their oldest plantings. One of the least affected by the hail 25% loss. Very fresh, up-toned pinot nose. Good clear and fresh pinot palate too. It is sweet with surprisingly lightly handled tannins for Aloxe; a bit of dark tar and sweet liquorish notes. It has bit of a more robust bite at the end. They used pigeage. It has good concentration for village. Score 15.65. One third is from a very tannic premier cru, which is too tannic to make alone; trickier than Vircots.

Savigny les Beaune, Aux Grands Lisards

A very floral aroma; Sweet and pure and lively. Streams easily across the palate. Plenty of depth and concentration with a firm backbone. I find it a touch green on the finish. Score 16.5.

"The concentration on the palate is surprising and this balances with the acidity of the vintage. I did not expect this power and the acidity is less than I expected when I picked them.

Pernand-Vergelesses, Les Fichots

Good, straight dark cherry aroma. Sweet dark fruit at the beginning. It has some muscle here; good density and plenty of tannins. A lot of dark matter, maybe a touch herbal, but it has an

honest grip with black spice and a mineral finish. It is never a charmer, and this just needs time. Score 17.25. From 2019

Pernand-Vergelesses, Les Fichots 2012

This is a good Fichots; Full, dark chocolate; lot of supple tannins and it's rich and generous. Deep, ripe and spicy. Score 17.5 It's better than the 2013.

Pernand-Vergelesses, Ile de Vergelesses

This is much more refined: pure straight, well defined and very, very mineral. A bright, tight edgy and maybe a touch nervous nervous palate. The tannin are finer, taut and zesty. It has the sweetness at the end to balance the tannins. Score 17.65. From 2020

Pernand-Vergelesses, Ile de Vergelesses 2012

This is smooth, full and elegant; It has a lively energy, yet is ripe. Supple long and fluid. A rich quantity of tannin but so smooth. More urbane than the 2013. Score 17.8.

Stockists

UK: Justerini and Brooks; Tanners Wines Ltd

USA: Rosenthal Wine Merchant Ltd, NY

Domaine Chandon De Briailles, Savigny-Lès-Beaune

Francois recalls the challenges of 2013; "We had rain in the spring and so flowering was problem, but the main thing was the hail which struck Savigny and Pernand-Vergeleses. Lavieres all went, 75% Forneaux and 70% of Ile de Vergeleses, 60% of Les Vergeleses, but fortunately the Corton was not affected by hail. In Corton the low yields were due to the poor flowering and we have just 25hl/ha."

The domaine made 50 barrels rather than the usual 200

"We strayed with valerian and we think it might have helped; the Lavieres gave us a usual production in 2014 so helped with the stress and recovery."

"Mildew not a problem, much more so in 2012, and oidium in 2014 - the biodynamics helped."

They started harvest here on 6th of October to the 15th. "The vibrating table was so important." They borrowed it last year and bought it this year - "even if you do not have hail you have insects."

The acidity was very high and all finished MLF..."Quite high malic. Fresh and balanced. Just a little chaptalisation. Between 12.12.5."

"We still used 50% whole bunches, but not on the hail affected areas. 30-50% on the Corton though. Normal fermentation as we got the phenolic ripeness."

The domaine has bought a horse. "Someone will teach us to plough. We hope we can do all the Corton with the horse this year. It's not just fun. We have been comparing the soil. Even when we use a light tractor, it is more compacted. (A 'light' tractor still weighs 100 kilos). It makes a great difference in the structure of the soil. The horse is not expensive, but the labour is, our hours are doubled.

"Some richness to the whites. They are rich and ripe. I prefer the 2011s, which was a great vintage; The 2012s are a bit heavy and the 2013 a bit over ripe; with this kind of vintage you can be surprised with ageing though. The Corton-Charlemagne is better."

"The red are a little like the 93, maybe."

For the reds, "We have the freshness and full-body; you feel comfortable in the palate. It has a high level of balance; so the acidity and ripeness levels are both high. It is a good vintage for people who like serious wines. Not to be drunk too soon I think."

White Wines

"It is quite ripe. It is cold vintage but the whites are ripe."

Pernand-Vergeleses, Ile Des Vergeleses

Just too mid malic.

Corton, Blanc

This has a savoury, broad aroma....somewhat subdued. A full, broad palate; the acidity is a touch soft. Notes of exotic fruit with hints of lychee. It seems quite soft in the middle. It has volume and is rounded and smooth. The minerality comes up under the palate on the finish which is glossy ripe and savoury. Quiet at the moment. Score 18.

Corton-Charlemagne

This is much more taut and compact on the aroma. It smells more vigorous. Straight attack. Plenty of energy here. Well defined, channelled wine. Ripe citrus. Firmer acidity than the Corton Blanc. Colder feeling. More savoury, salty minerality; pure and long and fresh on the finish. Score 19. Much more successful. From 2023

Red Wines

Savigny-Lès-Beaune

They lost 70%. This had not even started MLF! Plenty of red cherry fruit, very lifted and pure aroma. Red cherry and redcurrant strike. The tannins are going to be reasonably fine; not as affected by the malic as I thought. It will be smooth; energetic and a fresh finish. This looks good. Potentially 15.5

Savigny-Lès-Beaune, Aux Fournaux

Dark fruit aroma; a little spice. It is quite rich at the beginning; good body and roundness to the mid palate. Smooth tannins; good density of matter in the middle, fresh and spicy at the end. Again the malic is not making the tannins at all hard. Score 16.5.

Savigny-Lès-Beaune, Les Lavières

Nothing this year. The one barrel used for ratafia...

Pernand-Vergelesses, Les Vergelesses

Just one third MLF. Red fruit; just a touch of white pepper. Sweet red fruit on the attack; this is vigorous on the attack and a lively, if somewhat burly palate. Medium full; spicy aromatics and energy at the end. The malic making the tannins a bit pronounced and dry at the moment. Score potentially around 17.

***Pernand-Vergelesses, Ile Des Vergelesses**

The greatest loss hail. 3/4 through MLF. In this we can see the flowers on the aroma. Very pretty. Red fruit, more lifted pinot purity. Silky tannins on the front palate; light and elegant. It had a finesse; the acidity sits neatly in the wine and comes through on the finish, where it is joined with cool minerals. This is much finer. Potentially 18.

All the Corton are finished with MLF

Aloxe-Corton, Les Valozières

10% loss. Darker and upright; more 'earthy aroma'. On the palate it is fresh; quite bunched and energetic; there is some sweet fruit; the tannins are a little herbaceous at the moment. It is more honest. More rustic tannins. Score 16.5 "It took many years to get to this stage. It was planted in 87 and 88 by my mother and now I am happy as it shows its terroir. It is clay and the water cannot drain well. We use a horse drawn plough here.

"When you can get the ripeness on the fresh vintage, for Pinot this is teh best, Like the 2010."

Corton, Maréchaudes

Expressive ripe red fruit; warm summer fruits; touch of strawberry. Soft on the attack; full and juicy. A broad palate; very aromatic; notes of clementine especially on the finish. The body is full, but not heavy. More airy in structure. The tannins are smooth, not too many. I like the aromatics at the end. Score 18.5

***Corton, Bressandes**

This has a ripe, tauter, more vigorous dark cherry aroma. Richly textured on the attack. It has power which is channelled. Straight, well edged palate; smoothed though at the edge. Honed muscle to the tannin. A long and firm and vital and fresh. This is more serious. Score 19. From 2023/25

Corton, Clos Du Roi

Expressive aromas with ripe red cherry; touch of cherry pie. It is full and expansive immediately, rather than the channelled Bressandes. It is broad and has a burlier muscularity. The vintage brings it energy and freshness. The palate is underscored with acidity and minerality and with this some tension. After the volume, the palate comes together at the end. It is much finer on the finish than the mid palate. I thought the tannins were a bit taut (not long after MLF) but there is the all important sweetness at the end together with the minerals and freshness. Score 19. From 2023/25

Stockists

UK: Haynes Hanson & Clark; H & H Bancroft; Lay and Wheeler; Lea & Sandeman.
USA: Beaune Imports; David Bowler and Ideal Wine.

Domaine Tollot-Beaut, Chorey-Lès-Beaune

Nathalie Tollot: "We lost about 25% of the production in total. We did not produce any premier cru Savigny-Les-Beaune. It all became one village wine."

The Pernand-Vergelles valley was affected and in Corton, les Combes they had some losses. In Beaune the hail came across above Clos du Roi, so Marconnets was affected above, but on the other side Greves was badly struck.

"The hail protection was adapted west while the hail came from the South...maybe it has protected the Cote Nuits more. We can only continue and hope it works. They are using it successfully in Bergerac."

They harvested from the 2nd of October, starting with the Beaune Greve. "We decided to harvest this immediately with the family and employees. We picked the half hectare in one day and then the harvest began properly with the pickers on the Wednesday."

They were very selective with the fruit. The destemer looked very good...I saw a video...the berries were beautifully in tact. Since 2014 they have a new optical table de tries. ...it has a vibrating part first and the optical section for further de-selection of anything green. It costs in the region of E100,000. They rented it this year, but hope to buy. They can sort 6 tonnes per hours."

They de-stem everything here, but with one exception in 2013, the Beaune Greves which the family picked. They use 100% whole bunch.

"We only ever use pigeage in the middle of the fermentation anyway...so it was a normal fermentation for us. The vatting lasted from 10 days to 2 weeks, which is usual. We were careful; we use gas and try and keep the gas on the top. It was a sensitive vintage. The temperatures were quite cold which helped us."

The MLF has finished; some were not racked until late August...most racked in July as usual.

"I like this vintage for its freshness," says Nathalie.

the wines had been racked out of oak and were back in other barrels to over-winter. However the oak was very marked with smoky notes on nose and palate and, in some wines, a drying sensation on the finish. In some cases it had come out of older oak and been put into new and an imprint had taken very quickly. I'll mention this now rather than on each wine, as it was fairly universal. Hopefully the smoky oak will be absorbed over the winter.

Bourgogne Rouge

No hail in Chorey. Yields even in Chorey and Bourgogne are a little lower and this is old vines which exacerbated things. Lifted redcurrant fruit aroma. Fresh and zesty and bright. Crunchy fruit. Plenty of energy. This is from a new barrel, so quite a lot of oak, but the bright fruit soaks it up. "25% new barrels...Even for Bourgogne we like some new barrels. We try to avoid rustic tannins in a vintage like this....1/3 is from heavy soil, so it could be rustic. The destemming helps this," adds Nathalie.

***Chorey-Lès-Beaune**

This is blend of the parcel from the north and the south of the village. Slightly darker fruit; some appealing richness on the attack; juicy mid palate; again quite crunchy, but with softer tannins and an engaging sweetness on the finish. Sour cherries and a sweetness. Very fresh and appetising wine. I like this. Score 15.25. From 2018

***Chorey-Lès-Beaune, La Pièce Du Chapitre**

Slightly smoky aromatics, from the new barrel it is in now. There is sweetness, plenty of smooth tannins; Quite dark and spicy...I found the oak dominated; we tried another sample: This is much better, rich red fruit on the aroma. Full and generous, the tannins are firm, but smooth and have a good grip plenty of them. Sweet and bramble fruit on the finish. Score 15.5. From 2019

Savigny-Lès-Beaune

This is demoted Les Lavieres and Champs-Chevrey, but mostly village though. The heavier soil is Champs Chardons nearer the middle of the village and by the R74 the terroir is lighter in Ratausses, because the river has deposited more stone here.

This has a more lifted, pure pinot character, but with the edge of smoke too. It is silky on the palate; lighter body; the texture is good. It is really very fresh; there is a bit of grip at the end but I think it is the barrel. I like the vitality. Score 15.5

Beaune, Blanche Fleure

This is a village wine...part of this is climat premier cru, but not this part...This has lots of gravel... This is supple and seductive, juicy, full, generous, soft, but with plenty of freshness...and sweetness on the finish. A fruity, easy and engaging wine. Score 15.75

Beaune, Clos Du Roi

Full and juicy; a rounded palate; plenty of ripe strawberry fruit; touch of 'cherry pie'. It is generous. It will be a crown pleaser with its easy, expressive character and soft tannin. Not very concentrated mid palate though. Score 17.5.

***Beaune, Grèves**

This is the cru they picked first with family and the winery workers and unusually they used the whole bunches - 100%

This is much more interesting on the nose, more upright. Here we have the concentration. This has finer tannins, fresh and more elegant (the oak was very dominant). Much more streamlined; well layered and fresh...much longer too. Score 18.25 From 2020

Aloxe-Corton

25% loss to hail. Fresh red fruit aroma. Plenty of bright fruit; light and zesty. It is a redcurrant sprightly wine. It is difficult to comment on the tannins as the oak tannin is very marked at the moment, but it looks as though they are not too rustic, really a bit lighter and smoother.

***Aloxe-Corton, Les Vercots**

This was much more affected by hail. This is batted down, dense and punchy. It has a robust, juicy, plenty of matter and energy. It's a burly wine which punches on the finish, but it also has sweetness and freshness at the end. Some good potential here. . Score 17. From 2019

***Aloxe-Corton, Les Fournières**

At the moment this is more elegant; sweet and quite seductive; higher toned. It has a very sweet, raspberry fruit which is very bright with the acidity. Fresh crushed raspberries. the tannin are more refined than Vercots; a subtler wine with a sweet finish. Score 17.25

Corton, Les Combes

This had hail. Plenty of rich and juicy fruit upfront. Good acidity on the front palate. It tastes very ripe; sweet cherry pie notes. It is rounded and rich and softer in the middle and more lively at the end. Score 18.25

***Corton, Bressandes**

This is a good cut above. Straighter and more contained than Les Combe. Neat at the edges; firm, smooth tannins. It has power, direction and minerality; Very good mineral finish. Intensity. Score 18.75. From 2023.

Stockists

UK: Adnams Wine Merchants; Berry Bros & Rudd; Bibendum Wine Ltd.; Domaine Direct; Direct Wine Shipments; Goedhuis & Co.; S.H. Jones Ltd.; Justerini & Brooks; Lay & Wheeler; O.W. Loeb & Co. Ltd.; Andrew Mead; Raeburn Fine Wines; Tanners; The Wine Society ; John Armit ; Findlater Wine merchants ; Gerrard Seal
USA: Diageo Château & Estate.

Domaine De Courcel, Pommard

They had just 5 to 9 hl/ha. "But the best ripeness I have every had after hail," remarks Yves Confuron. "It is not a vintage, which is out of context with the vintage in the Cote de Nuits. Yes, it has Pommard strength, but it is not too different a vintage. You gets tannins with 'cream' in this vintage."

"The grapes are dry, with no juice. It was very difficult to work. So it was a big challenge, but in the end it is OK."

This is a vast understatement. These wines are a great achievement.

De Coucel wines, (together with those of Confuron-Coteditot), do not show well at the London tastings in January...an appalling time to taste them. The wines are always very closed down, dense, tannic and awkward as they are wrenched from the barrel in the winter during elevelage. Given the way Yves makes them, they are the most difficult in a line up of the 'current' vintage at en-primeur tastings. These are not showy wines; deeply unfashionable, they are wines for the long term. I would encourage you to visit and taste the wines with Yves some time after they have been bottled, and talk to him to really understand his methods which are explained at length in the Burgundy Briefing over the years.

Pommard, Vaumuriens

Plum red aroma. Full on the attack. Spicy, Christmassy notes with bitter chocolate, prunes and dried cranberries. A full, firm Pommard body. The tannin is plentiful with liquorice notes, but not at all hard. It is so fresh on the finish and very spicy. Plenty of energy. Score 16. From 2019

Pommard, Les Croix-Noires

Courcel have 0.6 of the 1.2 hectares of this premier cru. Deep red fruit aroma. Full bodied; there is a mature 'sweetness' almost dried fruit; dried cranberries. The tannins are chunky, but smooth up front and come in at the end to give a spicy grip. Again, it's quite a chewy with a dark, tarry, fresh bite. Sort of sweet and salty. It works. Score 18.5 From 2021

***Pommard, Fremiers**

This is more up toned on the aroma. Mature and supple texture on the attack. Very juicy and fresh....engaging. It is really quite generous; full-bodied, but more 'elegant' than Croix-Noires with plenty of firm, supportive, mature tannins, but they are finer. A fresh, spicy, liquorice finish with good persistence. Score 18.35. From 2021

***Pommard, Epenots**

There are wonderful exotic notes to the aroma; touch of five spice. Silky on the palate...the fruit is really mature, but more restrained than the Fremiers, bitter chocolate and spice. There is scope to the palate. Sweeping. This has a lighter texture; more graceful. Maybe today a touch subdued mid palate, but it comes back to a fresh, zesty, spice finish...with hints of an Eastern spice bazaar. The tannins are firm, but more refined than the Fremiers. It's quite a level up. Score 18.65. From 2023

***Pommard, Rugiens**

An upright aroma. It smells cooler, in the red fruit spectrum. Seductive, silky texture and inviting red fruit on the attack. It is elegant, pure and taut. This certainly has the maturity of fruit; a power with elegance. It is straight and vigorous on the palate. There is depth in the mid palate

and layering of fruit and minerality. It has excellent tension and an impressive long cold, salty mineral finish. Score 18.85-19. From 2023

Stockists

UK: Lea and Sandeman; O.W. Loeb & Co. Ltd.
USA: Diageo Château & Estate.

Domaine du Marquis d'Angerville, Volnay

It was a pleasure to taste with Francois Duvivier who oversees the vineyards and makes the wines. I have spoken with him over the years, but we have not tasted together before. He recalls the vintage.

"It was more work in the vineyard, but the biodynamics worked. We feel no sensation of the hail. We used arnica and then sprayed clay and the vines started to produce new leaves after one week; a very quick recovery. The clay is a powder - to heal the skin. Arnica and valerian for regeneration of the plant. It helps against stress."

"We started harvest on the 3rd. It was the latest harvest I have made...and so now I have a big range from 25th August to the 3rd October. I prefer the late vintages. We have more stress, but we have a longer and slow maturity and the wines have more fruit and the origin of the vineyards is clear. There is a better link to the terroir. The cold vintages need good terroir to be interesting. The best of the last vintages was 2010, and this was quite bad weather."

Normal acidity; "We finished at pH 3.4 to 3.5. In acidity it is between 2009 and 2010. The MLF has just finished. Racked and sulphured in September, as most finished in August. No surprise the MLF is late. If you put the wine in the cellar late and the cellars are cold and the lactic bacteria cannot start, you have to wait until late spring or summer. It happened in 2008 as well."

"For us, except the harvest date, it was exactly the same in the cuverie - although just after the berries in the vat, we took off the juice to do a sedimentation. We wanted to remove any unwanted grey matter. We did a very careful selection on a vibrating table first though, so we put into the vat a very healthy crop and it had a normal fermentation...it was quite cold so it started after 5 to 6 days....total 18-21 days."

"I like the relationship between the tannins and the minerality," says Francois, "it gives you tension."

"It has good ageing potential as you have the acidity and the ripeness of the tannins. Probably the same ageing as 2008. At their best between 10-15 years old."

"While there is no link between 2013 and 2011 in the season and I find them somewhat similar. They are approachable, but more volume and tannins in 2013."

"It's a very ripe vintage, but with lots of freshness. You have both. Very good expression of the origin. Lots of energy, and vibrance. Mineral and juicy wine. A very classic vintage for Burgundy in fact."

"The yields were too low though. We could do this quality at 30hl/ha!"

Bourgogne

Just 2 barrels from 0.6 hectares. Spicy red fruit. Lots on fruit the palate, good density and energy. It is quite rich and plenty of tannins. It's a well structured Bourgogne.

Volnay

0.3 hectares and 2 barrels. This is ripe and spicy; so much concentration of juicy, vigorous fruit. This has quite surprising depth of fruit and intensity for a village wine. Very vital; vibrant with its rich tannins. A good village wine. Score 16.25. From 2019

Volnay, Les Angles

This is soft and juicy and succulent. A rounded, expressive and generous palate. Sweet with soft texture. Rounded. Plenty of ripe tannins. Fresh acidity, sweet acidity. An approachable wine. Score 18.

Volnay, Premier Cru

Piture and Mitans. Darker red fruit and spice on the nose. It has a lift. It is elegant, pure and zesty; A straight and fine palate. It has intensity and vitality. Lovely sweetness and minerality on the finish. Sweet and mineral...tight and pure end....Score 18

***Volnay, Fremiets**

This has plenty of dark fruit; It has a firm spine. Dark red fruit. Plenty of ripe tannins. There is tension here. Focused. Clipped edge. Long, tight, cold saline finish. Score 18.35. From 2019/20

"One third of the vineyard was planted 15 years ago and this has made the most progression in the last years. In the past it did not have the structure. A very poor soil, just 50cm and then the big rocks. The older part is a massale selection planted in the '70s."

Volnay, Caillerets

0.43 hectares planted in 15 years old and 0.2 the new acquisition. Finally with the hail it is a blend of 50:50 old and new. 12 hl/ha.

This is straight, very juicy, pure fruit; fresh 'sweet' acidity; unusually concentrated and compact. The tannins are plentiful. The end of the palate is straight, channelled and vigorous. A somewhat atypical Caillerets as it is richer and more terrestrial than the airy ethereal Caillerets one expects. Score 17.95

***Volnay, Taillepieds**

Reserved. Tight, well defined edges. Very pure with firm acidity contributing to freshness. The tannin are fine, tight; the acidity makes them firmer...and a bit more severe. A direct, focused and tense palate. Cold, hard mineral, quartz finish. It is an austere wine...but with a vibration on the finish. Score 18.5. From 2022

Volnay, Champans

Spicy and seductive. The attack is generous; it is compact; plenty of rich, dark tannins. It is vigorous; there is plenty of depth and layering. The finish is fresh and bright. It is immediately balanced and easy to read, although this belies its complexity. Score 18.35. From 2021

Francois explains why it has the immediate balance. "The rows are very long; so at the bottom more soil with more clay and more iron and at the top you get for rock and more Caillerets like soil."

***Volnay, Clos des Ducs**

This has a depth of ripe, fresh fruit and intensity. The texture is satin; it has a lovely fluidity; the coolness of the core is here too. The contained potential...contained energy. The minerals are enveloped in the soft tannins in the mid palate, but come through colder and chalkier on the finish. Intense and pure and very long. Score 18.85. From 2022

Pommard, Les Combes-Dessus

Next to Broulliards on the Volnay side in deep soil. This has a thickness and richness. A dark, black fruit density. It is muscular, more rustic. The combination of rich, soft and sweet and burly. Finishes on fruit with some freshness at the end. "Biodynamics has made great progress on this vineyard, it was difficult to ripen, but not now," remarks Francois. Score 17. From 2019

White

Meursault, Les Santenots

90% MLF. Sweet citrus aroma. This is seductive, full and juicy; a rounded generous palate. Good viscosity to the texture. Here the darker, more savoury character of the terroir comes through. "At the moment with the lees and it does not have the finesse. This year it will have a late bottling," says Francois. "We will wait over the winter and fine in March." Potentially Score 18.

Domaine de Pelican

Some samples from the Jura. D'Angerville started here in 2012. It's just 1 hour away. They spent a lot of time with a geologist to find the right spot. One section they have bought was already managed biodynamically. The other part Francois has a lot of work to do in the vineyards. They will get another 4 hectares maybe. In 4 years will have 15 hectares!

Pinot Noir, Trousseau and Poulsard.

Ripe strawberries on the nose; fine, light and juicy. Wafting light and floral and so aromatic. Just delicious. "The red was a good surprise," admits Francois who expected to make good whites, but did not have the same expectations for red.

Chardonnay.

Harvested 2 days before Santenots. Savoury, sappy minerals. Lovely lemon fruit in the middle. It has tension and mineral precision. Good freshness. I like this. The terroir is marne, "a little like Corton-Charlemagne, but in Jura it is from clay...you would not think it had the limestone in the Jura...the marne is the dissolved limestone with the clay."

Savagnin 'Ouille'

We use a bigger 5 hl barrels no new oak. Lychee aroma, slight spice. This is ripe and somewhat exotic; juicy middle palate, rounded. The finish shows the energy and tension, straight, tight and pure on the finish and slightly salty at the end. Also really good.

Domaine Jean Marc (et Thomas) Bouley, Volnay

Thomas recalls the vintage; "Very difficult at the beginning as it was so wet with some vines under water with the ducks swimming between the vines. It was the first vintage we sprayed with a automiser, to spray against mildew at the bottom of the slope, as we could not use the tractor. The flowering was late, from the 26th June."

"We had gail on the 23rd July..we are lucky as it was early and the berries were green so the affected berries dried and fell off. In 2013 and 2014 the effect was worse in Pommard, but some vines at the bottom of Volnay had losses of 70-85% and in Pommard 80% across everything." The domaine had no insurance in 2012 and 2013, but took it out for 2014.

"After this August was dry and sunny and we had good light. September was good too and the berries touched by hail fell when it was warmer and so we lost the yield, but not the quality. The maturation was long and good and we had good concentration."

"We started harvesting on the third October. The maturity in 2013 was late."

"For analysis it was very acidic, not as acidic as 2008. 2.5 and 3g malic, so not so high afterwards. It is normal. Just the Hautes-Cotes higher...the pH after MLF was 3.45 to 3.6."

"We chaptalised as the natural sugar was between 11.5 and 12.8...the higher sugars were Carelles and the young vines of Cailleret."

"No botrytis as the grapes were aerated...we never see rot when we have hail. It was ripe with low yields."

"Without hail we may have had much more yields, but would have been more dilute. Today with a difficult vintage we can make very good wine, as we take small yields, and if you have good life in the soil and good leaves you can have the good phenolic maturity and the energy...the energy comes from the good energy in the soil."

"The vibrating table did a good job in 2013." I saw photos of the grapes under the vibrating table and the beautiful berries left on the table.

Thomas used whole bunch in Beaune Reversee and Clos des Chenes and Fremiers - 40% for each of them. Everything else is destemmed.

"I used less extraction in this year. The Volnay almost nothing, as usually powerful and tannic and we had to be careful. We did only 2 pigeage in the middle of the fermentation just to crush the whole berries in this cuvee," (which if you see below is still quite gutsy).

"It is a late vintage, which looks like a ripe and sweet `early vintage...with good energy as the finish is fresh and not heavy."

"It is a little like 2008, less acidic. The 2008 is sweeter and sweeter with age. The energy and freshness is like the 2008, but more open and sweeter and more accessible than the 2008."

"I like this vintage as when you remember the season it is impossible to recognise the wine, it is ripe and with good energy."

"The great Burgundy for me is late harvest...gentle maturity and good phenolic maturity."

The premier cru are terrific. A real achievement.

Bourgogne

No new oak, all in barrel though. Racked 2 weeks ago. Put in the sulphur...which is why it is tight. This is firm, spicy, zesty with red fruit and aniseed notes. It is energetic.

Bourgogne Hautes Côtes de Beaune

Red earth with many rocks. Not finished MLF. "Not an easy vintage for cote de Beaune as it is later to ripen always. It was picked on 10th." 25 hl/ha. Fresh crunchy red fruit, lively, high toned; fresh acidity. Tension and mineral on the finish. It's good.

Volnay

Their biggest cuvee, but the most damaged by hail...for the bottom appellation in Village the vines were more affected. He has vines planted both ways. E/W one face is destroyed; when N/S you get hail less but both sides.

Fresh, raspberry fruit; Silky at first, red and light. Tougher, more astringent feel to the tannins. The fruit is redcurrant and crunchy red cherry; it has plenty of energy and density of matter; a little burly, somewhat robust. Spicy, zesty, herbal note at the end.... Score 15.

Volnay, Clos de la Cave

This is juicier and fruitier. The tannins are plentiful and firm, fine if slightly grippy. I prefer the balance here. It has a much better texture and there is sweetness to balance the more bitter cherry notes at the end. I like the tension and the balance of sweet and sour at the end. Score 15.5

Volnay, Vieilles Vignes

This is more expressive, masses of black cherry fruit on the palate. Thick, rich texture; firm and generous. A good deal of matter here. Vigorous and deep. It's a very concentrated village wine. The balance is here too with freshness sitting in the palate. Powerhouse Volnay with plenty of dark spice Score 15.75.

"Always black fruit as it is a sunny soil at the bottom."

Beaune, Les Reverées

40% whole bunches. Lifted and spicy. White pepper, and mandarin zest; a more complex note from the whole bunch. This is succulent and juicy, rounded and generous; A spicy note to the palate too. Full and ripe, very ripe aromatics on the finish too. This is very accessible. It works well in this vintage. Good on-trade wine. Sweet and expressive. In a warm vintage this can be a bit jammy, but in this vintage and some whole bunch it works well..the whole bunch stretches the finish and fresher. Top notch Reversee. Score 17.75.

***Volnay, Caillerets**

100% de-stemmed 10 year old vines. Lucid, pure and ethereal. Silky, pure and rippling. This is a very refined; it has the fruit and sweetness (maybe the young vine exuberance), but the straight, pure, high wire of the terroir underneath. Lovely salty finish.. Very good finish for 10 years old vines. Score 18.5. From 2019/20

Volnay, Cavelles

A sweet, rich sumptuousness to the aroma...and which opens to become more red fruit and airy. Full and rich and velvet on the palate. Deep and even somewhat opulent; it is full bodied. "It is my baby, this plot' ..The finish comes through, much more severe, stony, savoury and fresh and

long. It is a powerful wine. It is a mixture of sweet fruit and stone. "This is always much more complex than the Beaune, which is very expressive," Thomas adds. Score 18.25

***Volnay, Clos des Chenes**

40% whole bunch. This has a good intensity of ripe deep red fruit with lifted spicy highlights. The whole bunch has lifted it and made it more spicy and interesting. It is sweet on the attack. Juicy and vigorous in the middle. Lovely layering and depth. The tannins are ripe, there is tension. the finish is very assured, fresh, straight, elegant and very long. "The bunches have made it more elegant. Did not use before 2010, too powerful and compact and does not need more". It has excellent structure; Maybe the whole bunch contains the wine better, defines the edges. A wine which will age very well. Score 18.65. From 2022

***Pommard**

85% Vaumuriens which is north east facing, high and windy. So this was not so badly destroyed. White soil and young vines - now 16 years old. As it gets better (he has done a lot of work here in this vineyard) I do less in the fermentation. A late harvest and cold and this is a very late plot usually, and it is difficult to get the maturity. He has done such a good job here as this is a lovely wine.

Pure aroma. Cool and up-toned. This is silky, pure, high toned, mineral. A straight wine. The tannins are light and sit neatly in the palate. It is light, lucid and energetic...I like the swift mineral finish. It's tastes cool. It's a nervy wine. 21 hl/ha though, this is why he got the ripeness. It has vitality. With 40hl/ha it would be green and acidic and have no sweetness.). Top notch. From 2018

Pommard, Fremiers

40% whole bunch. Just below Rugiens bar and in deep soil. This was the worst affected in 2014, so nothing was bottled in 2014 and of course it was blended into a 1er cru in 2012; This year in 2013 we can see it alone. In 2014 we had the equivalent of less than one barrel for the 1/2 hectare. 3 barrels in 2013. (2012 they had 2 but blended...)

This is pure, lifted and intense; there are flowers and spice. It is elegant, satin textured, sweeps across the palate, not at all Pommard; it is fine and alluring. Lovely silky pure texture. It ripples across the palate. It has the energy and freshness of a cool vintage and the aromatics and tannins of a warmer. The cooler vintage has given this freshness and elegance and energy. . Score 18.5. From 2020

Pommard, Rugiens

100% destemmed. Directly on the rock and no earth. This is at the top of Rugiens. 15 cm to the mother rock. 3 barrels. Silky and pure on the attack. Elegant, straight and lucid. This wine is channelled and intense and has a gorgeous texture which lightly swathes the core in silk. A fine and straight, cool stone finish. This is wonderful. This has an ethereal quality and yet so intense and long. This is a stunning Rugiens. Score 18.85-19 Score 2023

Stockists

UK: O.W. Loeb
USA:

Domaine Michel Lafarge, Volnay

Chantal Lafarge spoke with me about the hail protection, which is distributed in bands, one in each village or so along the Cote and then another band in the Hautes-Cotes and a further one to the West. The feeling of the growers is that they need more bands...up to 50km away to properly protect the Cote de Beaune. The hail came from the South West, but there was little warning and this was the problem.

Frederick added "The storm was quick, hard and with wind, so all the faces of the vine were affected. After the small 2012 vintage, in 2013 I was feeling happy with the quantity and the quality in the summer of 2013. I was with my father on the 23rd July. We looked at many vines and we were pleased as we saw as we had about 28/30 hl/ha and then just one hour later hail. Terrible."

"However we are very happy with the quality of 2013 in white and red it is a very good vintage."

He started harvest on the 3rd October "because of the poor flowering. Since 1980 we have begun harvest in September, never in October, but we had good weather during harvest and just before. We had no botrytis at the domaine and we have a very good balance in the grapes. It is a vintage of good balance, charm and purity."

As we had good potential in the grapes, we still did one pigeage a day. The grapes had good phenolic maturity. We do not crush the destemmed berries. The fermentation started slowly and we have some remontage as well. Lots of millerandage, so lots of colour. We were very happy with the ripeness of the phenolics so we did not need to do anything different in the cuverie."

"We can drink the 2013 before 2012, but when the wine has 5 years, it will be better. But the premier crus 10+ years easily. Really it's such a charming vintage, you could drink the premier cru from 6 to 15 years."

In 2014 Chantal and Frederick bought a domaine in Beaujolais in Fleurie, which will have both their names. So next year two different terroir of Fleurie.

White Wine

***Bourgogne Aligote, Vieilles Vignes**

This is rounded and creamy and juicy - picked 20th October: A lovely richness to the palate, full and generous with the fresh acidity coming up behind. A scrumptious Aligote.

Meursault

This has delicious ripeness, is rounded, silky, full and rich. Good concentration. There is an opulent viscosity of texture. Notable concentration and the minerality comes up under the palate. Sweet citrus fruits. Score 16.

***Beaune, Clos des Aigrets**

This is enclosed in a wall and from 2013 they can use the name. There are four growers. 10% left after the hail. "Tasting the wines it is possible to imagine how the vine was hit as the wines are balanced and rich."

This is intense; very rich, yet fresh and has tension in the mid palate. After the richly textured mid palate the finish is mineral straight, fresh and really quite sustained. Score 18.

Red Wine

Bourgogne Passetoutgrains L'Exceptional

Ripe strawberry fruit aroma. Sweet and supple palate. Delicately handled. Light, soft tannins. Just lightly rounded. It is fresh and very aromatic...perfumed on the finish. So pretty.

Bourgogne Pinot Noir

High toned aroma. Darker fruit; pure with a light, tight, firm line; good tension. It is light and straight. Good firm, straight end to the palate. Very fresh. An energetic Bourgogne.

Volnay

Lively, ripe red fruit aroma; notes of ripe raspberries; very fresh on the attack too. The tannins are fine and light, giving support. It is a light and elegant Volnay. Trim. I like the freshness and vitality and cool minerals on the finish. Score 15.85

Frederick lost 65% to hail. Never-the-less he made a selection to make the next wine.

***Volnay, Vendanges Sélectionnée**

Ripe, darker red cherry aroma and on the palate too; this is certainly more rounded and generous; a sweetness and viscosity. The tannins are a little thicker, more Volnay velvet and there is an overall impression of sweetness and fruit. The finish is tight, long and aromatic. More tension here. Score 16

Beaune, Les Aigrots

This has depth and vigour; It is ripe and firm and compact. It is mineral and fresh on the finish. Tight edges. A vigorous, fresh finish. Score 18.

***Beaune, Grèves**

This is more perfumed than the Aigrots; An aromatic start to the palate. Supple and seductive; smooth tannins; layered with freshness. A more complex wine with a mineral and pure finish, very well sustained. A cut above. A fine Beaune. Score 18.5

Volnay losses of 60-90% Everything was hit by the hail.

Volnay, Mitans

This has darker fruit; tense on the attack, quite compact; darker, straight in the middle; it has a more herbal, sappier edge. Fresh and spicy on the finish. Score 17.

***Volnay, Caillerets**

Fine, wild flowers on the nose, delicate. This is straight on the palate; very well defined; clipped edges; streamed with cold minerality. Fine tannins. Very lucid and direct. A long and cool mineral finish. Energy is excellent here and the finesses. Score 18.45

Clos du Château des Ducs

Lovely summer fruits on the aroma; ripe and sunny aromatics. Rounded and full; a generous palate, juicy with thicker, fuller tannins, just a tiny sappy twang to them. The finish is pure, tight and fresh. Long and appetisingly sappy. Good vigour. Score 18.

***Volnay, Clos Des Chênes**

The aroma is intense and perfumed; Rose petal. You immediately sense the richness of texture and ripeness of red fruit. It has depth and layering in the palate. The tannins are smooth and the freshness sits in the fruit. It is compact, really quite 'powerful' and with notable intensity... lovely long and perfumed finish. Score 18.75

Pommard, Pezerolles

This suffered 90% losses. No wine in 2012, 2013 and 2014.

Stockists

UK: A & B Vintners Ltd; Bibendum; Berry Bros & Rudd; Ben Ellis Wines; Fine & Rare Wines Ltd.; Gauntleys of Nottingham; Goedhuis & Co. Ltd.; Haynes, Hanson & Clark; Howard Ripley; Seckford Wines; The Winery.

USA: Selection Becky Wasserman, Le Serbet, France. Esquin Imports Inc.

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Domaine Nicolas Rossignol, Volnay

"In 2012, 2013 and 2014 damage damage and damage. No rot in 12, some rot in 2013 and so we had to sort more in 2012. Savigny-les Beaune destroyed. In Volnay and Pommard we had some damage. Beaune was bad in parts...in SLB I blended everything into the village."

"In 2013 I created a new cuvee. I blended all the premier cru in Pommard with the exception of Chaponnieres and Epenots which I made separately."

Nicolas does not like doing this, as he likes individual wines, however he looks on the bright side. "In 2012 and 2013 we made good wines..we were lucky overall. The hail gave us low yields, but this made good wines with maturity."

"In 2013 we picked from the 2nd October. One month late. In 2012 the hail came at the end of June. In 2013 it was end of July - but all later by a month, because of the flowering."

Santenots; Caillerets and Chevret were damaged....slightly less in Chevrets and he was able to use whole cluster here and in Clos des Angles there was less damage too. "The top was very damaged. Colnay was less damaged than in 2012 though."

"Pommard was worse and of course Clos de Mouches, so near Pommard. We made just one of the 6 barrels. The hail came from the south, but in Pommard/Beaune it turned so it was more destructive. The canes were hit and the leaves destroyed. So in Savigny I decalssified and used no whole bunches."

"August was not great, quite a lot of rain and warmer. The end of September and October nice... this saved us at the end. In 2013 and 2014 everything is saved at the end of the season."

"So we are down 75% in volume on average vintage...2012 was reduced by 70%."

"The cote de Nuits are in a much better situation," he said with a wry smile.

"All the wines are already racked because I want to protect the fruit, charm of the wine. As it has less acidity, I want to keep this charm. I will bottle December and January, while in 2012 the wine is thicker and wanted more ageing."

"The pH after MLF was 3.5 to 3.7. The malic was quite high as we had less leaves working, so the phenolic maturity was quite hard to reach and the malic didn't burn off with the cool temperature. Before MLF the 2013 was tight and after it was soft and round as it really dipped. So ultimately low acidity in 2013."

Nicolas anticipates increasing his prices only by 20-30 percent..and will sell on some older vintage...but while this is fine for now, he will run short of stock and 2014 is another small vintage.

"It is a charming vintage; maybe not the best, while 2012 is more for keeping. The 2013 is more expressive. I had to be careful with expression. I did not have the thickness and the density, so I had to be careful. With some I had more in the wine, but they are not made to be big wines and people will probably enjoy them more for this than the 2012. 2012 will take longer..."

Nicolas has done a fine job in difficult conditions. I found Beaune and Savigny to be the least successful, but Volnay and Pommard were much more successful, which is unsurprising in the circumstance. In Volnay where there is limestone in the soil the freshness provides a balance with the ripe fruit...sometimes assisted with the inclusion of whole bunch for extra freshness. In terms of terroir definition; while the finesses of some terroir, for example Caillerets, is somewhat lost in this vintage, other more robust terroir, such as the sturdy, stony Roncerets and full-bodied Santenots soldier through.

Bourgogne, L'Héritière

80 year old vines under the Château de Pommard. Sweet berry, strawberry fruit. A biggish wine, sweet, broad if a touch dry at the end.

Savigny les Beaune

Somewhat sweet and ripe fruit aroma. Fullish and rounded with 2/3 premier cru and the remainder village. The yields were so small here, all has gone into village. Quite a grippy palate; slightly dry tannins; lots of ripe fruit mid palate, though slightly baked red fruit. Nicolas used no stems, "they were dry.harsh stems. I could not find any whole cluster I liked..always a part of the bunch I didn't like. You have to be able to use the whole bunch and not cut out anything." Score 14.85

Beaune

This is the last vintage. The owner wanted to sell the land for too much and Nicolas had land to buy from the family this year as his grandmother died. Slightly marzipan, brioche note. Soft and sweet and juicy. Low acidity and plump. The grip from behind; a grippy balance. From 2008.

Beaune, Reversee

Nicolas's vines are up-slope, unlike Thomas Bouley's, and are on more lime stone. Full ripe and expressive aroma; juicy and rounded and full, but a bit lacking mid palate. The tannins come in towards the end of the palate, a bit herbal sappy. There is more energy and tension than the Clos-des-Mouches. Score 16.

Beaune, Clos-des-Mouches

Rather baked fruit nose; It is big and just rather dry. I was not so keen.

Volnay

Sweet, full and fleshy and then it becomes rather grippy. The tannin are somewhat herbacious. It makes a sappy balance with the fleshy fruit. Different vineyards. The clay and on the finish fresh with the limestone at the top. Quite a lot of bite at the end. Spicy and stoney. Score 15. ...100% destemmed. "I do not need the whole cluster in this wine."

Volnay, Clos Des Angles

Younger 'fin' clone is now 6 years old. 30% whole clusters. Less damaged by the hail. Ah this is better after the Beaune. Sweetness and fruit and some energy. Succulence and sappiness. The side next to the wall Nicolas used more whole cluster, while he would normally use the other part. It is easy, juicy and rich. Appealing. It charms. Score 17. From 2019

"For people who want something easy to understand and enjoy this is a perfect wine." I agree.

Volnay, Chevret

I loved this last year - was my favourite of the 2012s. 50% whole bunch in 2013 as in 2012. Dark fruit aroma; elegant blackcurrant notes. Sweet on the attack. Gorgeous mid palate; lovely sweet fruit, but not as refined as in 2012; more compact and dense. The freshness is there with the whole bunch and the limestone at the end. The whole bunch to emphasis the limestone freshness. Score 17.75. From 2019

Volnay, Caillerets

100% destemmed. You certainly get the sweet cherry pie on the aroma. Ah but it is fresh on the attack. The palate has energy; more uplifted than the fruit flavour. It has bite and vibrancy and on the finish. The structure is certainly more refined than the aromatics. It should come together, but does have the pure, shimmering fine style typical of this premier cru. Score 17.95 From 2019
"The fruit maturity comes from the hail," says Nico. "it is a bit too ripe in ageing...I will not bottle this yet. I will not bottle until December/January. I want it to round it off a little. In 2014 the balance is better...maybe more Caillerets."

Volnay, Santenots

Older vines here. "My spirit is to make 4 different cuvee and then blend later. They parcels are not the same so I have to make separately. I made three in 2013." His father, who works the vineyard if I understood correctly, agreed to make four. "The lower part has more clay and the top more limestone....if I divide them I can make them to reflect the terroir. This way I increase the quality of the wine. Specifically...I can push each part....each cuvee takes its place."

I tasted a blend. 2 hectares of this in total.. Engaging on the front palate. Generous and velvety textured in the middle. The velvet and the juicy fruit give it a certain plumpness. It comes through pure and fresh and limestone on the finish. Lovely tight finish. We see an evolution here....this is more complex...Score 18.15. From 2018/19

***Volnay, Ronceretes**

Lifted aroma. The texture is supple the wine is fresh, it glides onto the palate; yes the fruit is ripe, but the texture is lovely. The cool grip comes up under the palate. It is rounded full in the mid-palate and straight at the end. Needs more time in élevage. 100% destemmed. Straight - direct finish. This is good. Score 18.15 From 2019

***Pommard, Les Vignots**

Excellent blackcurrant notes; ripe yet fresh and uplifted aroma. Silky on the palate; fine and fresh and ripe. Lovely energy and tension here. Very elegant village wine. Lovely pure finish. Spot on. South exposition high with white stone. So it is mature yet so refreshing. Top notch. From 2017

Pommard, Chaponnières

Ripe and rich aroma; rich red fruit. Soft and juicy attack; sweet and full mid palate. Appealing and inviting. It has rather of a zippy tannic bite though, which freshens it and makes for a quite tight and snappy end. Slightly less 'charming' than usual but maybe this is not such a bad thing. Score 17.75. From 2017/18

***Pommard, Premier cru**

This is a blend of the 5 premier cru, umm what a shame, but a wise move as the sum of the parts will have been better than the individual components this year I am sure.. However it makes a lovely wine; gorgeous sweet fruit attack; supple mid palate, firmly underscored with limestone freshness and strictness. Powerful on the finish. Straight and direct. Actually it is very good wine....Score 18.65. From 2019.

"Each terroir brings something to the wine and it is good; the blend is good," says Nicolas, but this is not where his heart is. He is a man for individuality and terroir identity, making the most of things in a vintage which pushes him into a corner.

Pommard, Epenots

Petit Epenots on the side of Beaune and 100% de-stemmed. Quite old vineyards. This is supple and smooth and ripples. An easy and charming Epenots with a decent, firm core. Soft fruit with more mineral profile on the finish. Elegant with the ripe fruit draped over. A long and streamlined palate. Score 18

"Always more time, more time; this will wait over the winter; ripe and fresh....more strong elegance..."

Stockists

UK: Lea & Sandeman.
USA: Robert Kacher.