



2013 Côte de Beaune Reds

2013 Pommard “Les Chaponnières”: (89-91)

(from a purchase of fruit, not wine). There is a touch of menthol sitting atop the reserved and attractively complex nose that combines earth, leather, *sauvage* and dark berry fruit scents. There is a suave and textured mouth feel to the delicious medium-bodied flavors that deliver fine depth and length on the reasonably well-balanced finish. There is just a hint of tannin sticking out but this should harmonize in a few years. 2021+

2013 Aloxe-Corton “Clos des Maréchaudes”: (89-92)

(from yields of 28 hl/ha in 2013). Once again there is enough menthol to warrant nothing on the brooding and intensely earthy dark berry fruit, violet and plum suffused nose. There is an overtly lush, even opulent mouth feel to the velvety medium-bodied flavors that coat the palate with dry extract before culminating in a mildly rustic, balanced, long and serious finish. This is built to age and should reward up to a decade of cellaring yet should be approachable young. 2021+

2013 Corton-Clos des Maréchaudes: (91-93)

(a ~1.9 ha *monopole* that is split between ~.5 ha classified as *grand cru* and the remaining 1.4 ha as 1er). This is both slightly more elegant and certainly more complex with its menthol-inflected nose of essence of black cherry aromas that are liberally laced with spice, tea, game and earth nuances. There is a beguiling texture to the big-bodied, intense and muscular flavors that are shaped by notably firm tannins on the balanced, long and equally serious finish. This is structured but not hard or even particularly austere though time will clearly be required. 2025+

2012 Côte de Beaune Reds

2012 Savigny-lès-Beaune “Les Peuillets”: 90

A hint of reduction shaves the top notes off of the otherwise very pretty and pure nose that mixes earthy red berry fruit aromas that evidence a hint of spice. There is a subtle touch of minerality to the supple, round and delicious middle weight flavors that deliver fine length on the balanced finish. This is a classic Peuillets that should be approachable young. 2020+

2012 Pommard “Les Chaponnières”: 89

(from a purchase of fruit, not wine). Here too there is a hint of reduction that has the same effect on the otherwise slightly more complex if less elegant nose that features notes of both red and dark currants, earth and a cool floral nuance. There is good volume and intensity to the rich, even seductively textured medium-bodied flavors. 2020+

2012 Aloxe-Corton: 89

(from Les Crapousuets). Initially this opens with a touch of reduction though aggressive swirling gradually reveals a perfumed nose of red and dark berry aromas that are cut with hints of earth, underbrush and *sauvage* nuances. There is good richness, volume and mid-palate concentration to the velvety flavors that possess only a touch of rusticity on the lingering finish that offers good balance and acceptable complexity. This is firm but not necessarily austere and should drink well young if desired though I would suggest holding it so that it can develop better depth. To that end this is recommended if you're prepared to cellar it for 7 to 10 years. 2020+

2012 Pommard “Rugiens”: 90

(from Rugiens Bas). Once again there is a hint of reduction though it's sufficiently slight to allow the brooding and very primary nose mix of dark berries, earth and plenty of *sauvage* character to be appreciated. There is both good volume and power to the broad-shouldered and overtly muscular flavors that exude a discreet minerality. Note that I would suggest cellaring this over the medium but not long-term. 2020+

2012 Aloxe-Corton “Clos des Maréchaudes”: 91

There is just enough reduction to suppress the fruit though subtle earth nuances are perceptible. The intense and fleshy medium weight flavors possess both fine mid-palate density and a touch of minerality before terminating in a delicious, complex and persistent finish that displays only mild rusticity. This will clearly need plenty of time but if you have the patience to wait it would be a good candidate for medium to long-term cellaring. 2022+

2012 Corton “Clos des Maréchaudes”: 92

(a ~1.9 ha *monopole* that is split between ~.5 ha classified as *grand cru* and the remaining 1.4 ha as 1er). Here there are no reductive issues though the nose is restrained to the point of being almost mute though the classic *sauvage* and earth nuances are clearly present. There is good vibrancy and even more evident minerality on the big-bodied but not especially robust medium-bodied flavors that offer focused power on the longer and slightly more complex finish. Interestingly this is actually not quite as concentrated as the 1er and while overall this is a more complex effort. Note that this will need at least 5 to 7 years of cellaring before it will be approachable but reward 12 to 15. 2024+