



Stephen Tanzer

January 2016

(91-94) pts

Domaine du Clos Frantin 2014 Grands Echezeaux Grand Cru

(the yield here was 28 hectoliters per hectare; vinified with one-third whole clusters): Bright, healthy dark red. Perfumed scents of redcurrant, raspberry, dried flowers and rust, lifted by a minty nuance. Very rich and concentrated, with a saline element adding interest to the flavors of strawberry, raspberry and minerals. At once energetic and seriously stuffed: the roundness comes from clay but the rocks in the soil ensure structure and vivacity. Big tannins spread out to saturate the palate and the front teeth on the tactile, broad, very long finish.



(91-93) pts

Domaine du Clos Frantin 2014 Clos Vougeot Grand Cru

(from two parcels vinified together, one on the southern edge of the *clos* and the other in Grand Maupertuis, next to Grands-Echézeaux): Bright medium red. Medicinal black cherry, licorice, minerals, fresh herbs and a whiff of mint on the nose. Tactile, chewy and deep, showing penetrating limestone minerality (from shallow, rocky soil in Grand Maupertuis) buffered by a seductive touch of sweetness. A very solid style of Clos Vougeot but with plenty of inner-mouth tension. This will require a minimum of seven or eight years of cellaring.



(90-92) pts

Domaine du Clos Frantin 2014 Chambertin Grand Cru

(Bichot owns a tiny parcel in the upper part of this grand cru and harvests it very late; vinified with one-third whole clusters and aging in one new and one one-year-old barrel): Bright, dark red. Pure aromas of raspberry, strawberry and clove, with hints of pepper and herbs from the stems. In a silky but distinctly cool style, with racy acidity sharpening the flavors of dark fruits and flowers and giving the wine excellent inner-mouth tension. Finishes firmly tannic, long and perfumed, with substantial dusty tannins and sexy spicy high tones.

