



2015 white Burgundies

2015 Bourgogne Chardonnay “Secret de Famille”: (85-87)

A pungent nose consists of notes of straw, petrol, white peach and a hint of citrus peel. There is a reasonably good sense of energy to the round, succulent and easy-to-like flavors that offer acceptable depth and length. This opulent effort is fruity but not simple. 2018+

2015 Mercurey “Les Champs-Michaux” *Domaine Adélie*: 87

A pretty and cool nose features primarily notes of citrus and various white orchard fruit. The succulent, round and lush flavors are very 2015 in style while offering a lightly mineral-inflected finish where hints of bitter lemon and warmth appear. This should drink well shortly after release. 2018+

2015 Nuits-Saint-Georges “Les Terrasses” Château-Gris: (89-91)

A ripe but cool nose consists of white flower, citrus, wet stone and apple scents. There is solid mid-palate concentration to the generous mineral-inflected flavors that possess a lovely sense of energy on the saline, clean and dry finish. This is really quite good and worth considering. 2020+

2015 Beaune “Clos des Mouches” *Domaine du Pavillon*: (88-91)

Nuances of wood and citrus sit atop the ripe aromas of acacia and white peach. The round, rich and generously proportioned flavors terminate in a clean, moderately dry and balanced finale. This should also drink reasonably well young. 2021+

2015 Meursault *Domaine du Pavillon*: (87-90)

(from 5 different *lieux-dits* spread around the commune). A ripe and attractively fresh nose offers up notes of petrol, hazelnut and a touch of the exotic on the white orchard fruit aromas. The rich, dense and caressing medium weight flavors possess both fine volume and solid length on the delicious, round and balanced finale. 2020+

2015 Meursault “Les Charmes” *Domaine du Pavillon*: (89-91)

Moderate reduction renders the nose difficult to read today. Otherwise there is more volume and mid-palate concentration to the sleek and seductively textured flavors that coat the palate with sap on the lingering finale. This is quite rich, indeed even opulent yet there is no heaviness. 2021+

2015 Chassagne-Montrachet “Morgeot”: (89-92)

This too displays notably ripe notes of petrol, olive oil, white orchard fruit and whispers of floral and lemon zest. There is excellent mid-palate volume to the delicious and sappy flavors that culminate in an agreeably dry if slightly warm finish thanks to the citrus character exhibited by the nose that resurfaces. This is an interesting wine as there is so much sap that the texture is borderline chewy. 2022+

2015 Chassagne-Montrachet “Vide Bourse”: (90-92)

Here the more elegant nose is compositionally similar though in this case the floral character is more prominent. The notably finer medium-bodied flavors possess a very generous mouth feel along with fine concentration and power along with fine length on the citrusy, dry and balanced finale. Lovely. 2022+

2015 Criots-Bâtard-Montrachet: (90-93)

There is a mildly exotic character present on the petrol-inflected white and yellow orchard fruit aromas that are trimmed in just enough wood to notice. The succulent, rich and full-bodied flavors possess a caressing mouth feel while delivering impressive length. This is a big and luscious but balanced Criots that manages its heaviness though with that said, this is no ballerina. 2022+

2015 Corton-Charlemagne *Domaine du Pavillon*: (91-93)

(from a 1 ha parcel situated in Languettes in Aloxe-Corton). There is a lovely sense of energy to the big-bodied and overtly powerful flavors that evidence plenty of minerality on the mildly austere, clean and relatively dry finale. This intense effort should age well. 2023+

