

**2018 Côte de Nuits reds****2018 Gevrey-Chambertin "Les Evocelles" : (89-91) TOP VALUE WINE**

A fresh and high-toned nose features notes of essence of red currant, cherry and wafting floral nuances. There is unusually good volume for Evocelles along with solid mid-palate density to the saline-suffused flavors that culminate in an impressively long if slightly chewy finish. Still, this is a very good village. 2028+

**2018 Fixin 1er Cru "Clos de la Perrière": (89-92)**

Moderate amounts of wood and reduction make for a pungent introduction to the delicious, intense and concentrated medium-bodied flavors that coat the palate with sap that also serves to buffer the balanced and lightly stony finale. This isn't particularly energetic but I like the depth and harmony. 2025+

**2018 Nuits St.-Georges 1er Cru "Chaînes Carteaux": (89-92)**

Here the expressive nose plays right on the edge of perceptible volatile acidity though I stress that it's very subtle on the moderately high-toned nose of various red berries, pomegranate and lavender scents, all of which is trimmed in soft oak. The racy and solidly intense medium-bodied flavors possess very good detail along with slightly more evident acidity on the stony, serious and mildly rustic finale. 2026+

**2018 Nuits St. Georges 1er Cru "Château Gris": (89-92)**

A spicy and quite peppery mix is comprised by notes of red and dark currant, soft wood and a floral top note. There is reasonably good volume to the stony and well-detailed middle weight flavors that terminate in a refreshingly saline-inflected finish. This high elevation vineyard is always better in warm vintages and 2018 is exactly that. 2028+

**2018 Morey St.-Denis 1er Cru "Les Sorbets": (90-92)**

There is a more sophisticated mouthfeel to the middle weight flavors thanks to the relatively fine-grained tannins shaping the markedly saline and refreshing finish. This is almost tender in character and a wine that should be approachable young. 2026+

**2018 Chambolle-Musigny 1er Cru "Les Chabiots": (90-92)**

A deft application of wood is present on the cool but ripe array that is comprised by notes of essence of plum, red currant and a dollop of various spice elements. There is fine volume to the attractively textured and mouth coating flavors that are at once refined while flashing focused power on the delicious and solidly persistent finish. This needs to develop more depth but it's very Chambollesque. 2026+

**2018 Chambolle-Musigny 1er Cru "Les Amoureuses": (90-93)**

A markedly spicy nose is both quite pretty and floral in character with just a touch of wood toast to the mostly red currant-scented aromas. The ultra-refined, sleek and lacy middle weight flavors that possess a velvety mouthfeel that contrasts with the firm and youthfully austere finally that is very well balanced. This should reward medium-term patience. 2028+

**2018 Vosne-Romanée 1er Cru "Les Malconsorts"*****Domaine du Clos Frantin: (90-93)***

(from a large 1.76 ha parcel). A fresh, bright and expressive nose offers up an elegant collection of red cherry, pomegranate, floral and an abundance of spice scents. There is good volume and muscle as well as an attractive underlying tension to the intensely mineral-driven medium weight plus flavors that deliver excellent punch and drive to the lingering if grippy finale. This is presently very firmly structured and while by no means hard, it will need all of 12 to 15-ish years or so for the tannins to fully resolve. 2033+





## **2018 Côte de Nuits Reds**

### **2018 Echézeaux *Domaine du Clos Frantin*: (90-93)**

(from a .99 ha parcel in Champs Traversin). A notably ripe and very spicy nose combines notes of cassis, blue berry, violet and sandalwood. The seductive and velvet-textured middle weight flavors possess both good volume and plenty of sappy dry extract that mostly buffers the firm tannic spine shaping the better balanced if youthfully austere finish. This is not particularly reserved though it will still need at least a few years of patience first. 2030+

### **2018 Grands-Echézeaux *Domaine du Clos Frantin*: (91-93)**

(from a .6 ha parcel). A more restrained nose features equally spicy and more floral-infused aromas that also evidence a trace of volatile acidity. The exceptionally rich and full-bodied flavors possess very good power and muscle while the copious sap coats the palate on the firm, saline, very compact and built-to-age finale. 2033+

### **2018 Charmes-Chambertin: (90-93)**

(from Charmes proper and Mazoyères). A decidedly reserved if not mute nose reflects notes of cassis, plum liqueur, earth and suggestions of the sauvage. The round and nicely voluminous middle weight plus flavors possess an enveloping mouthfeel as well as very fine length on the firm finish. This too should age well over the medium to perhaps even longer-term. 2039+

### **2018 Chambertin *Domaine du Clos Frantin*: (91-93)**

Evident wood and menthol elements frame the mostly cool and reserved dark berry fruit, earth and freshly turned earth aromas. The rich broad-shouldered flavors possess excellent punch and minerality while flashing obvious muscle on the stony, chiseled and powerful finish that is once youthfully austere and linear. Like the Grands Ech, this is going to need considerable time to shed its very firm tannic shell. 2033+

### **2018 Richebourg *Domaine du Clos Frantin*: (91-94)**

This is even more aromatically restrained than the Chambertin at present with its riper aromas of cassis, poached plum, exotic tea and a broad array of floral influences. The sleek, intense and beautifully delineated large-scaled flavors that brim with both minerality and dry extract, all wrapped in a strikingly long, stony and linear finish that is trimmed in just enough wood to merit pointing out. This is also clearly built-to-age and I very much like the complexity. 2035+

