



2019 white Burgundies

2019 Bourgogne Côte d'Or Chardonnay "Secret de Famille": 87

A very pretty nose freely offers up its notes of apple, citrus and spice hints where the latter are also present on the racy, intense and delicious middle weight flavors that conclude in a lingering bitter lemon inflected finish. This isn't especially complex but in the context of what is typical for its level, this merits your interest. 2023+

2019 Beaune 1er Cru "Clos des Mouches" *Domaine du Pavillon*: (89-92)

(from a parcel near Montrevenots). A vague whiff of the exotic suffuses the ripe aromas of melon, pear and apple-scented nose. There is fine volume to the succulent and caressing medium-bodied flavors that conclude in a bitter lemon-inflected finale. This will definitely need at least a few years of keeping to round out the finish. 2025+

2019 Meursault *Domaine du Pavillon*: (88-90)

(from organically farmed fruit in Les Corbins, Criots, En Marcausse and Les Dressoles). Ripe and fresh aromas offer up notes of hazelnut, white orchard fruit and a whiff of citrus confit. The delicious, round and caressing middle weight flavors possess reasonable vibrancy while displaying good length. This linear effort will need at least a few years to further flesh out. 2024+

2019 Meursault 1er Cru "Les Charmes" *Domaine du Pavillon*: (89-92)

(from Charmes Dessus). A softly toasty mix of white and yellow peach, acacia and spice precedes notably finer medium weight flavors that possess really lovely vibrancy and a lovely mid-palate texture while displaying good depth and persistence. 2026+

2019 Chassagne-Montrachet 1er Cru "Morgeot": (90 - 92)

Subtle but easily perceptible oak influence surrounds the aromas of petrol, rosemary oil and white flowers. The wood is also perceptible on the palate of the medium-bodied, dense and relatively powerful flavors that possess very good depth and persistence. 2025+

2019 Chassagne-Montrachet 1er Cru "Vide Bourse": (90-93)

Here the vaguely exotic nose of white and yellow orchard fruit is both more elegant and more complex. Once again there is fine volume and density to the more refined medium weight flavors that possess slightly better precision if not quite the same power on the youthfully austere finale. This attractive effort needs to develop better depth, but the underlying material appears to be present for that to occur. 2026+

2019 Puligny-Montrachet 1er Cru "Champ Gain": 92

(from vines on the Truffières side of the vineyard). A cooler and prettier nose is comprised by notes of mineral reduction, citrus confit, green apple and acacia blossom. There is excellent intensity to the beautifully delineated middle weight flavors that culminate in a clean and very dry but not really austere finale. This is really quite good and worth considering. 2026+

2019 Corton-Charlemagne Grand Cru *Domaine du Pavillon*: (91-94)

(from a 1.2 ha parcel situated in Languettes). Moderate wood toast sets off the aromas of Granny Smith apples, acacia and a plethora of citrus influences. There is fine volume to the delicious and borderline creamy larger-scaled flavors that brim with both dry extract and minerality on the lemon-tinged and youthfully austere finale. This compact and serious effort should definitely benefit from mid to even longer-term cellaring. 2029+

