



2020 Côte de Nuits reds

Technical director Alain Serveau, and Cyrille Jacquelin (who is also responsible for the Clos Frantin wines) commented that 2020, much like 2019 “was another hot and dry growing season though 2020 was even more precocious as the vegetative cycle was some 3 weeks ahead of a normal season. We picked between the 25th of August up to the 5th of September. The fruit was very clean, and the only sorting needed was to eliminate a few sunburned or wilted berries. The quality of the fruit was excellent but unfortunately, there was even less of it than in 2019 and much less than 2018. Ripeness levels were very good, indeed to the point that the average potential alcohols ranged between 13.5 and 14%. Phenolic ripeness levels were also good and, again like 2019, this was very favorable to the use of whole clusters, so we fermented softly while using very high percentages of them. And in another parallel with 2019, the solid to liquid ratios were quite high so it would have been exceptionally easy to over-extract had we not vinified gently. Once we barreled down the new wines, they were initially very closed and didn't seem to have much personality but as the élevage progressed, they have really improved and particularly so with respect to terroir transparency. Thanks to the excellent concentrations, the 2020s are built to last and should age gracefully for years.”

2020 Bourgogne Côte d'Or Secret de Famille: (86-89)

(made with fruit entirely from the Côte de Nuits and most if from Morey). Ripe and fresh aromas display a mentholated top note on the dark berry and earth scented nose. There is excellent volume to the medium weight for a wine at this level along with good verve and length. This delicious effort should benefit from 2 to 3 years of cellaring and is worth a look. 2023+

2020 Bourgogne Côte d'Or “Clos Frantin” Domaine du Clos Frantin: 86

This had just been bottled and not surprisingly, the nose was somewhat reduced though I doubt that it will last. Otherwise, there is good vibrancy and freshness to the succulent, round and seductively textured flavors that terminate in a clean if somewhat tangy finish that may also be related to the recent bottling. 2023+

2020 Gevrey-Chambertin “Les Evocelles”: (88-90)

A brooding, cool and more deeply pitched nose reflects notes of wild dark cherry, plum and underbrush. The succulent, fleshy and solidly concentrated flavors exude an almost bracing minerality on the punchy, youthfully austere and nicely long finale. 2026+

2020 Fixin “Clos de la Perrière”: (89-92)

There is enough reduction present to push the underlying fruit to the background. Otherwise, there is both good vibrancy and freshness to the tautly muscular middle weight flavors that also flash good minerality on the slightly more austere finale. At least some patience advised. 2028+

2020 Nuits St. Georges 1er Cru “Château Gris”: (89-91)

Pretty aromas of kirsch, poached plum and earth give way to finely detailed and delicious middle weight flavors that exude a subtle bead of minerality on the moderately persistent and mildly rustic finish that firms up. This needs to add depth and I would suggest allowing it at least a few years of bottle aging. 2027+

2020 Morey St. Denis 1er Cru “Les Sorbets”: (89-92)

An interesting nose of very ripe pepper, ripe plum, dark raspberry and warm earth precedes relatively refined and liling flavors that contrast significantly with the mildly rustic finish that really firms up as it sits on the palate. Note that this has the stuffing to reward a decade or so of cellaring. 2030+





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2020 Chambolle-Musigny 1er Cru “Les Chabiots”: (90-92)

A slightly more elegant and slightly fresher nose speaks of both red and dark cherry, raspberry, spice and pretty floral nuances. The mouthfeel of the medium-bodied flavors is finer still with good minerality suffusing the moderately firm and youthfully austere finale. This too should have no problem cellaring well for a decade or more. 2030+

2020 Vosne-Romanée 1er Cru “Les Rouges” *Domaine du Clos Frantin*: (90-93)

A slightly more elegant and airier nose freely offers up its array of cool dark berries, anise and violet. There is fine volume and excellent punch to more mineral-driven flavors that also conclude in a dusty and chewy but not really rustic finale. 2032+

2020 Vosne-Romanée 1^{er} Cru “Les Malconsorts” *Domaine du Clos Frantin*: (90-93)

(from a large 1.76 ha parcel). A pungent nose of wood toast and reduction introduces the supple, round and surprisingly forward medium-bodied flavors that flash evident minerality on the powerful and dusty finish that really tightens up. This youthfully austere effort is going to require extended patience before it will be ready for prime time drinking. 2035+



2020 Clos de Vougeot Grand Cru *Domaine du Clos Frantin*: (90-93)

(from a .72 ha parcel). There is a mentholated top note present on the nicely layered nose of warm earth, black cherry and a touch of oak. There is fine volume to the round, velvety and succulent larger-scaled flavors that also conclude in a firm, austere, mouth coating and serious finale. Patience will again be required. 2035+



2020 Latricières-Chambertin Grand Cru: (91-93)

Pungent aromas are comprised of firm reduction and wood toast. The sleek, vibrant and intense bigger-bodied flavors brim with minerality on the rich, sappy and palate soaking finale that flashes excellent length. 2032+

2020 Echézeaux Grand Cru *Domaine du Clos Frantin*: (91-93)

(from a .99 ha parcel in Champs Traversin). This is aromatically quite similar to the Clos de Vougeot but with markedly more spice elements to be appreciated. There is good volume to the relatively finely textured medium-bodied flavors that coat the palate with sappy dry extract that also helps to buffer the firm tannins supporting the powerful, serious and built-to-age finale. 2035+



2020 Grands-Echézeaux *Domaine du Clos Frantin*: (91-94)

(from a .6 ha parcel). Pungent aromas of wood, menthol and firm reduction render the nose virtually impossible to assess. Interestingly, the mid-palate of the larger-scaled flavors is quite supple and round, indeed it's almost easy-going, though the finish gathers intensity and power on the saline-infused and strikingly persistent finale. 2037+

2020 Richebourg Grand Cru *Domaine du Clos Frantin*: (91-94)

This too is pungently reduced with hints of menthol and wood. More interesting are the impressively rich and concentrated broad-shouldered flavors that exhibit focused power on the sappy and lingering finish where hints of warmth and bitter chocolate slowly emerge. This needs to develop more depth but the underlying structure is such that it should have no trouble developing it in time. 2037+