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2016 RED BURGUNDIES



BOURGOGNE PINOT NOIR SECRET DE FAMILLE 2016

87

From vines below Nuits, Morey, Chambolle and Marsannay. Delicious mid purple, bright fruit with presence but not over heavy, elegance on the palate, a bit of weight, some fresh acidity, overall a nice balance for a Bourgogne.

POMMARD CLOS DES URSULINES Domaine du Pavillon 2016

91

Alberic Bichot's house overlooks this 4 ha monopole. They feel that the character of this wine has a touch of Volnay to it, despite the predominance of clay over limestone. Noble rich colour, the nose needs time to escape from the reduction, which firms up the back of the palate too along with the Pommard tannins, but there is a really attractive mouthful of fruit through the middle.

POMMARD LES RUGIENS PREMIER CRU Domaine du Pavillon 2016

92-94

Rich noble purple, very dense nose but in a good way, not clumsy at all. There is a really impressive heart to this. Good weight on the palate, not over tannic, minerals show through and there is excellent acid balance. Complete and fresh. Fruit is red with some darker notes. Fine indeed for Pommard

ALOXE-CORTON CLOS DES MARÉCHAUDES PREMIER CRU Domaine du Pavillon 2016

92

Darkish colour, the nose has some more sensitive aspects and some which are fiercer, the tannins show a tiny bit at the back but the fruit surround nicely, avoids the rustic quality or lack of which you get with so many vineyards in Aloxe. Red fruit, almost a touch of velvet.

CORTON CLOS DES MARÉCHAUDES GRAND CRU Domaine du Pavillon 2016

93

Made in exactly the same way as the Aloxe-Corton version, but this comes out with a deeper purple colour and a greater succulence of fruit, which covers the tannins more, allowing the acidity to provide the structure.

MOREY-SAINT-DENIS LES SORBETS PREMIER CRU 2016

90

Lovely, even mid purple, very suave fruit across the palate, elegant and savoury at the same time and with a lively finish. Seamless, understated and certainly fine.

CHAMBOLLE-MUSIGNY LES CHABIOTS PREMIER CRU 2016

01

Medium deep colour, slightly weaker rim, hard to find the nose at first. Quite fine boned, a delicate Chambolle with good persistence but lesser presence at the front. I like the quality of the fruit though, with some fresh cherries at the back.

VOSNE-ROMANÉE Domaine du Clos Frantin 2016

90

From Basses Mazières and Damaudes. Medium deep purple, the oak speaks a little louder than the fruit at the moment. One can see Vosne character, plus some freshness from Damaudes and the weight from Mazières which comes up behind. Good length certainly, more fruit than tannin.

VOSNE-ROMANÉE LES MALCONSORTS PREMIER CRU Domaine du Clos Frantin 2016

94

Significantly rich deep purple. A wonderful richness of flavour sweeps across the palate. It is still held in check a bit by the wood. A solid, rich, firm wine at the finish, with impressive density.

CLOS DE LA ROCHE GRAND CRU 2016

92-94

Not their own vineyard but they do the harvesting. Dense imperial purple, a slightly firm nose, proper concentration of fruit, on the cusp of red and black but with good acidity to keep the freshness. Good weight behind, impressive, while still being discreet.

CHARMES-CHAMBERTIN GRAND CRU 2016

91-93

Another bright mid purple, the nose again is not explosive. On the palate the voluptuous side begins to come out, acidity is present, some tannins too. All red fruit not black, just enough to cover the bone structure.

CLOS DE VOUGEOT GRAND CRU Domaine du Clos Frantin 2016

93-95

Fine bright full purple, a feeling of sumptuous fruit not quite ready to deliver. Always a backward wine here, apparently. Luscious fruit right across the palate, properly ripe, just a touch of refreshing acidity at the back, tannins present but in the right place. No frost which helped. Classy stuff.

ECHEZEAUX GRAND CRU Domaine du Clos Frantin 2016

92-94

From Champs Traversins. Escaped the frost. Excellent rich noble purple, a little trace of reduction but very promising. Some sand in the soil. High class fruit here with a little touch of velvet, then almost a chocolate note at the back but without falling into obvious over-ripeness. Lower acidity and tannins.

