

Jancis Robinson

January 2017

## VINTAGE 2015

Reviewer : Julia Harding MW

### CÔTE DE NUITS REDS

18.5

#### Grands-Échezeaux Grand Cru Domaine du Clos Frantin 2015

Mid crimson. Oaky spice perfectly entwined with fresh, peppery dark-red fruit. Dry, firm, compact tannins but this is absolutely gorgeous – fully structured and yet perfectly filled out with pure, elegant, dark fruit. Superb balance and length.

**BEST SCORE**  
among a selection of  
**30 Grands-Echezeaux**  
and Echezeaux 2015



16.5

#### Gevrey-Chambertin Les Evocelles 2015

Mid cherry red. Sweetly oaked red fruits, sweet and sour flavours well balanced on the palate. Not especially generous on the palate but it's supple, fresh and well sustained. Long rather than deep.

17

#### Vosne-Romanée Domaine du Clos Frantin 2015

Mid crimson. Delicious aroma of red fruits and the almondy sweetness of Bakewell tart. This is lovely – fresh, supple and full of bright fruit. Surprisingly approachable, then just slightly chewy on the finish. Very polished. 17

16.5

#### Morey-Saint-Denis Les Sorbets Premier Cru 2015

Mid crimson. Sweet fruited and fragrant but with the complexity of something more savoury and dark – black olives, dark chocolate – difficult to pin down. Complete and satisfying.

17

#### Nuits-Saint-Georges Chaînes Carteaux Premier Cru 2015

Light to mid crimson. Deeply seductive fragrance and an equally seductive supple texture on the palate. Remarkably carressing at this stage in its life but not overly light or soft. Finishes reassuringly dry and fine-boned.

17

#### Chambolle-Musigny Les Chabiots Premier Cru 2015

Mid cherry red. Succulent and pure and fresh. So scented on the palate. Delicate and subtle but persistent, then finely dry and spicy on the finish.

17

#### Chambolle-Musigny Les Amoureuses Premier Cru 2015

Mid crimson. Fragrant and remarkably delicate, with extreme finesse already. That delicacy does mean that the alcohol is felt a little on the finish but it's succulent and refined.

17+

#### Vosne-Romanée Les Malconsorts Premier Cru Domaine du Clos Frantin 2015

Deep crimson. Intense, ripe fruit aromas – both fresh and dried cherry. A much firmer grip than in the two Chambolles just tasted - Les Chabiots and Les Amoureuses - and needing more time. Depth and length without excess weight, kept shapely by the firmness of the texture.

17.5

#### Clos de la Roche Grand Cru 2015

Mid cherry red. Perfumed with both fruit and spice and what seems like a slight stemmy note giving a light herbal freshness (in 2015 they typically used about 50% whole bunch, a bit higher than usual). Tight, scented but surprisingly toned on the palate. The physique of an acrobat.

17.5

#### Charmes-Chambertin Grand Cru 2015

Mid to deep cherry. Glorious delicately herbal freshness added to the intensity of pure red fruit. With the merest hint of pepper and spice and the oak swallowed by the fruit. A fine combination of upright structure and sufficient flesh for great shape. Great balance and real refinement.

17.5

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#### Chambertin Grand Cru Domaine du Clos Frantin 2015

Mid crimson. Smells sweeter and riper than the Charmes-Chambertin with more black fruit. More savoury on the palate too and the oak showing a little more at the moment. Firm, compact and so fresh.

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CÔTE D'OR AND CÔTE CHALONNAISE REDS

- 16 **Bourgogne Pinot Noir Secret de Famille 2015**  
Light to mid cherry red. Gently and sweetly spiced red fruit. Fragrant. Juicy, mouth-watering and succulent. Gentle and generous but not flabby thanks to the lively fresh finish. Tannins just present on the finish to keep it in shape. Excellent balance.
- 16 **Mercurey Les Champs-Martin Premier Cru Domaine Adélie 2015**  
Mid cherry red. More spiced than the Secret de Famille Bourgogne but also perfumed with red cherry. The oak shows a bit on the finish with a chocolate flavour. Lightly chewy finish.
- 16 **Pommard Clos des Ursulines Domaine du Pavillon 2015**  
Deep cherry red. Ripe, fresh cherries on the nose, just veering to dried fruit but not overripe. Firm, dry and a little chewy with just enough fruit at the core. Very Pommard in structure but with riper fruit than the norm.
- 17 **Pommard Les Rugiens Premier Cru Domaine du Pavillon 2015**  
Deep, dark fruit entwined with oak sweetness on the nose. Some dried fruits but not excessively so, just ripe. Firm, compact tannins but with real finesse waiting to emerge with time in bottle. Even with the ripeness of rich fruit, on the palate there is a tannic elegance that bodes well.
- 16.5 **Volnay Les Santenots Premier Cru Domaine du Pavillon 2015**  
Mid cherry red. Toasty and a touch of struck match but packed with red-cherry fruit under those superficial impressions. Lots of oak sweetness on the palate but there's fruit sweetness too. Pretty and gentle but with good depth and length and supple but definite tannins.
- 17++ **Corton Clos des Maréchaudes Grand Cru Domaine du Pavillon 2015**  
Deep crimson. Sweet, vanilla-edged cherry. Almost a touch of maraschino here. Then much drier and more savoury on the palate than I expected. Spiced and peppery in texture as well as flavour. More austere than the nose suggested but still well-shaped for the longer term. Grippy, moreish finish.

MOULIN-A-VENT

- 16.5 **Moulin-à-Vent Domaine de Rochegrès 2015**  
Deep crimson. Lifted dark-red fruit with a hint of cough-linctus sweetness on the nose but there's a definite dusty/rocky, almost peppery, revelation of origin. Dry finesse and lovely purity. Juicy but sufficiently structured.
- 17 **Rochegrès Moulin-à-Vent Domaine de Rochegrès 2015**  
More red fruited than the straight Domaine de Rochegrès, Moulin-à-Vent. Fragrant with sweet red fruit. Meaty in flavour and texture and lovely depth combined with freshness. Good flesh on the palate but dry, fine tannic texture as foundation. Excellent balance. Approachable but should age well in the medium term.



CRÉMANT DE BOURGOGNE

- 16.5 **Crémant de Bourgogne Blanc de Blancs Pure**  
It stands out for a lovely autolytic toasty nose. Fresh, broad and generous but with balancing backbone of tension and acidity. Bone dry and intense, with impressive length.



CÔTE D'OR WHITES

**Bourgogne Chardonnay Secret de Famille 2015**

15

Impressive depth of aroma for a bourgogne. Savoury, mealy on the palate. Only just enough freshness but plenty of flavour.

**Nuits-Saint-Georges Les Terrasses Château-Gris 2015**

16.5

The 35% new oak shows here in contrast with the previous Bichot whites tasted. And this is so much richer and fuller in the mouth, you could almost think it has some RS, though it must be fruit sweetness. Apparently it is a warm site. Spicy and generous on the palate, with a touch of clementine sweetness. Generous and flavourful.

**Meursault Domaine du Pavillon 2015**

16.5

Sweetness of oak and a real intensity of sweet, ripe citrus on the palate – both lemon and clementine. Creamy, mealy and generous. Broad but there's freshness from both the acidity and a marked spicy quality. Broad rather than elegant.

**Beaune Clos des Mouches Premier Cru Domaine du Pavillon 2015**

17

Ripe citrus with lots of oak spice and juicily full of clementine freshness. Good length. Seems to have flavour more than elegance.

**Meursault Les Charmes Premier Cru Domaine du Pavillon 2015**

16.5

There's a little more new oak here than on the village Meursault and it shows in spice and a strong lees/oatmeal richness. Broad and ripe but with a clean-cut citrus freshness.

**Criots-Bâtard-Montrachet Grand Cru 2015**

17.5

Intense and smartly oaked. The sample is quite warm but it is still fresh, combined with great richness. Power and length rather than allure right now. Wait. Second tasting of new, cooler sample: better cooler but still has lots of honeyed richness.

**Corton-Charlemagne Grand Cru Domaine du Pavillon 2015**

17.5

This has depth and intensity – both ripe citrus and well-integrated oak. Almost sweet-tasting in its ripe citrus fruit but with a fine freshness to balance. I suppose it is not a classic burgundy grand cru but it is certainly impressive, powerful and long.

CHABLIS

**Chablis Les Lys Premier Cru Domaine Long-Depaquit 2015**

16

Hint of smart, smoky reduction. Savoury and subtle with gentle but sufficient freshness. Maybe just a little flat on the finish but it is very Chablis in its dry texture and mineral, chalky character.

**Chablis Les Vaillons Premier Cru Domaine Long-Depaquit 2015**

16.5

More expressive than Les Lys. More herbal/cedary. Then creamy textured with a fine, chalky subtlety and just the right freshness. Benchmark Chablis in a warmer year. Nowhere else can produce this combination of moderate flavour and subtlety but a complete wine. Long too.

**Chablis Montmains Premier Cru Domaine Long-Depaquit 2015**

16

Riper citrus than Les Vaillons yet still with a herbal/cedary quality. Dry and very fresh, with the freshness balancing greater fruit intensity.

**Chablis Les Vaucoupins Premier Cru Domaine Long-Depaquit 2015**

16.5

Attractive and already complex aroma: stony, herbal and delicate citrus. Chalky texture and good length. Real tension and vivacity here.

**Chablis Les Blanchots Grand Cru Domaine Long-Depaquit 2015**

16.5

Finely fragrant, the effect of some oak ageing adding a slight sweetness to the fresh citrus. Spicy, just fresh enough. Persistent.

**Chablis Les Clos Grand Cru Domaine Long-Depaquit 2015**

17.5

A lightly mealy note over the cedary citrus, with strong stony intensity on the nose. The oak more obvious on the palate but there is very good freshness and noticeable power and depth, and length.

**Chablis Les Vaudésirs Grand Cru Domaine Long-Depaquit 2015**

17

Complex and inviting on the nose – stony, lemon, hay. Creamy texture but lots of freshness. Lean and long.

**Chablis Moutonne Grand Cru Domaine Long-Depaquit 2015**

17

Not as impressive as some vintages but it has plenty of chalky lemon freshness. Tight but only moderate in power.