

#### December 2021

## **VINTAGE 2020**

### **Red wines**



Neal Martin

The **2020 CHAMBERTIN GRAND CRU** comes from parcels in close proximity to Latricières. It has a well-defined bouquet with blackberry, briary, crushed stone and a touch of menthol, the latter just a little incongruous. The palate is medium-bodied with a succulent opening, a fleshy and quite generous Chambertin, caressing and velvety with a deep, almost "plump" finish. This should be approachable vis-a-vis its peers, though there is satisfying substance here. **(93-95)** 

The 2020 LATRICIÈRES-CHAMBERTIN GRAND CRU, which does not come from the estate but is harvested by their team, has a very sorbet, menthol-fresh bouquet that has a hard time following the excellent Grands-Echézeaux. The palate is sweet on the entry with candied black cherry and boysenberry fruit, lightly spiced with good weight on the finish. This actually meliorates as it goes along and if the aromatics can gain more complexity in bottle, this should end up being a fine Latricières. (92-94)

The **2020 GRANDS-ECHÉZEAUX GRAND CRU** has a much more complexity and a more nuanced bouquet, dark berry fruit and briary, crushed stone, clove and a touch of sage. Lovely. The palate is medium-bodied with sappy red fruit, fine tannins and perfectly judged acidity. This is a fine Grands -Echézeaux that will age well in bottle. Two barrels produced. **(93-95)** 

The **2020 CLOS DE VOUGEOT GRAND CRU** offers a mélange of red and black fruit on the nose, touches of tobacco and sous-bois, quite well-defined. The palate is medium-bodied with saturated tannins on the entry, fine structure, good acidity, slightly candied with veins of blood orange and marmalade towards the grippy finish. This should age well in bottle. **(92-94)** 

The **2020 CHAMBOLLE-MUSIGNY LES AMOUREUSES 1**<sup>ER</sup> **CRU** has a glorious bouquet, very pure with plenty of black cherries, blueberry, violet and mineral scents. This is beautifully-defined. The palate is medium-bodied with sappy black fruit, fine acidity, quite caressing in terms of its silky texture but with real backbone behind it. This is one of the standouts from Albert Bichot this vintage. **(95-97)** 

The **2020 NUITS SAINT-GEORGES CHÂTEAU-GRIS 1**<sup>ER</sup> **CRU** has a clean and ripe bouquet with black cherries, raspberry coulis and light cassis scents. The palate is medium-bodied with sappy red fruit, fine grip, a little granular in texture with a touch of salinity on the finish. Fine. **(89-91)** 

The **2020 GEVREY-CHAMBERTIN LES EVOCELLES** offers black cherries, cassis and light violet aromas on the nose, a little heady in style, though it manages to retain delineation. The palate is medium-bodied with supple tannins, a fine bead of acidity, quite an elegant Les Evocelles with a lightly spiced finish. Give this 3-5 years in bottle. **(89-91)** 

The **2020 POMMARD LES RUGIENS 1**<sup>ER</sup> **CRU**, which comes from Rugiens-Bas, certainly has one of the best aromatics from Bichot in this vintage with well-defined red berry fruit, briary and crushed rose petals, sous-bois scents emerging with time. The palate is medium-bodied with crunchy red fruit, partial whole bunch lending pepperiness towards the finish. This is definitely worth seeking out. **(91-93)** 

The **2020 POMMARD CLOS DES URSULINES** has a clean and pure bouquet with black cherries and blueberry fruit, quite rich for a Pommard. The palate is well balanced, the 30% new oak neatly integrated, quite sinewy towards the black olive-tinged finish. Give this two or three years in bottle. **(87-89)** 

The **2020 MERCUREY CHAMPS-MARTIN 1**<sup>ER</sup> **CRU** offers lifted red cherry and strawberry scents on the nose, touches of violet emerging with time. The palate is medium-bodied with dark berry fruit, fine acidity and decent freshness towards the finish. **(88-90)** 







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# VINTAGE 2020 White wines



Neal Martin

## Côte de Beaune

The 2020 CRIOTS-BÂTARD-MONTRACHET Grand Cru, which comes from purchased must, has an attractive bouquet with pretty white peach, Conference pear and orange pith aromas, fine delineation. The palate is well balanced with fine acidity, good weight with a peach, apricot and grapefruit tinged finish. Fine length. (91-93)

The 2020 CORTON-CHARLEMAGNE GRAND CRU has a light, fresh bouquet with pressed white flowers, white linen and light peachy aromas. The palate is well balanced with fine acidity, quite taut for a Corton-Charlemagne, certainly one of the better Bichot whites with more mineralité on the finish. This should age well. (91-93)

The 2020 MEURSAULT LES CHARMES 1 ERCRU, mostly from Charmes-Dessus, has a well-defined bouquet with touches of orange pith and white peach, a hint of almond. The palate is well balanced with a viscous opening, a fine line of acidity. Fine. (88-90)

The 2020 CHASSAGNE-MONTRACHET MORGEOT 1ER CRU had been bottled when I visited. It has a clean and focused bouquet with white peach and touches of fresh pear. The palate is well balanced with fine acidity, lime cordial and orange zest, just a touch of reduction on the finish that works to its advantage. Fine. (88-90)

















### Chablis

The 2020 CHABLIS MOUTONNE GRAND CRU shows quite a bit of reduction on the nose, which is unsurprising given how young it is. The palate is fresh and crisp with a fine line of acidity, touches of blood orange and quince, and fine salinity developing toward the finish. This is very primal at present and needs to cohere, but there is plenty of potential. 92+

The 2020 CHABLIS LES BLANCHOTS GRAND CRU has an attractive bouquet of honeysuckle and jasmine scents, sultry at first but opening with 10 minutes' aeration. The palate is well balanced with a citric entry. A fine, driving bead of acidity engenders a tensile, quite steely finish for a Blanchot. I think this will age with style. 92

The 2020 CHABLIS MONTMAINS 1ER CRU has a lovely floral bouquet of orange blossom with hints of honeysuckle and jasmine. The palate is well balanced with a supple opening, slightly honeyed in texture and pithy toward the finish, revealing hints of peach skin and spices. This is a very promising Montmains that should age with style. 92