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## **Domaine Bitouzet-Prieur (Volnay)**

Domaine Bitouzet-Prieur (Volnay)
2010 → Meursault "Charmes" 1er white (90-93)
2010 Meursault "Clos du Cromin" white (88-91)
2010 Meursault "Les Corbins" white (86-89)
2010 → Meursault "Les Perrières" 1er white (91-93)
2010 Meursault "Santenots" 1er white (89-91)
2010 → Puligny-Montrachet "Les Levrons" white (89-91)

Vincent Bitouzet's son François noted that "2010 gave us a very small but exceptionally clean crop. We began picking on the 22nd as the storm that occurred the week before started to turn the skins of the whites and thus we elected not to wait, which I believe was a good decision. We did normal vinifications but the malos were all over the place with some finishing early and others quite late. I like the vintage a lot and this is true in both colors, which is rarer than you might think in Burgundy."

**2010 Meursault "Les Corbins":** Very mild reduction does not completely overshadow the otherwise pretty green fruit, pear and oak-infused nose. There is good richness to the round yet well-detailed middle weight flavors that terminate in a precise, balanced, clean and dry finish that offers only average complexity, at least at present. (86-89)/2015+

**2010 Meursault "Clos du Cromin**": Here too very mild reduction reduces the expressiveness of the white orchard fruit and soft oak aromas. The generous medium-bodied flavors possess good richness and evidences a touch of stone and anise on the balanced and solidly persistent finish that offers notably better depth. (88-91)/2016+

**2010** Puligny-Montrachet "Les Levrons": (from vines planted in the 1950s). There is no reduction present here to reduce the appeal of the very pretty and solidly complex acacia, pear and lemon suffused nose. The detailed, intense and rich middle weight flavors also display excellent depth for a villages level wine along with a balanced, pure and lingering finish. Lovely quality and worth a look. (89-91)/2016+

**2010 Meursault "Santenots**": A discreet application of wood frames ripe yet cool aromas of citrus, pear and soft floral nuances that precede the equally restrained, intense and delicious flavors that possess fine energy and good length. This is very rich, indeed to the point where it is already approachable yet I suspect that it will tighten up once in bottle. (89-91)/2015+

**2010 Meursault "Charmes**": (Bitouzet has 2 parcels, one in Charmes du Bas and another in Charmes du Haut that he vinifies, and raises, separately but then blends). Moderate reduction knocks down the nose and renders it difficult to evaluate though there is a beguiling freshness and punch to the pure, detailed and racy flavors that possess that lovely sense of tension that makes the flavors and finish come alive in the mouth, particularly on the cuts-like-a-knife finish. This well-balanced and strongly persistent effort will need up to a decade of cellar time before it reaches its apogee. (90-93)/2017+

**2010 Meursault "Les Perrières":** (from 25+ year old vines). An elegant, pure and ultra-refined nose features notes of acacia blossom, pear, wet stone and anise hints that are also present on the impressively rich and voluminous flavors that possess outstanding intensity on the balanced, focused and linear finish. A classic Perrières that is perhaps just a bit less austere than usual. (91-93)/2017+