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Domaine du Meix-Foulot (Mercurey)

2011 Mercurey red 87
2011 Mercurey "1er" red 89
2011 ☐Mercurey "Clos du Château de Montaigu" 1er red 90
2011 Mercurey "Les Saumonts" 1er red 88
2011 ☐Mercurey "Les Veleys" 1er red 91
2010 ☐Mercurey "1er" red 90
2010 ☐Mercurey "Clos du Château de Montaigu" 1er red 92
2010 ☐Mercurey "Les Saumonts" 1er red 91
2010 ☐Mercurey "Les Veleys" 1er red 92
2011 Mercurey white 87

Agnes Dewé-de-Launay describes 2011 as a "vintage that had its share of challenges but we survived even if yields were off around 20% relative to a normal crop mostly due to a poor flowering. On the other hand it gave us impressively concentrated wines so there was at least some reward for the lower crop load. We began picking on the 28th of August and there was a lot of sorting required, which also contributed to the lower yields. As to the wines, they are built on their fruit but in contrast to some similar vintages what impresses me is their complexity. Often fruit-driven vintages tend to be a bit simple but that is not at all the case with the 2011s." During my tasting I noted that the '11s seemed to be carrying more wood than usual and in reply Dewé-de-Launay noted that she had thrown out some older wood that wasn't as clean as she liked. As such the wines will have more new oak influence for a year or two until the barrels are well-seasoned. As the scores and commentaries confirm, while the 2011s are certainly very good they can't quite match the superb 2010s. The 2011s were bottled between April and July 2013. (Rosenthal Wine Merchant, www.madrose.com, Shekomeko, NY; Direct Wine, www.directwine.co.uk, McKinley Vintners, www.mckinleyvintners.co.uk, all UK).

White:

2011 Mercurey: (a mix of 50% 1er and 50% *villages* with 30% wood and the rest in stainless). There is a mild touch of reduction that flattens the nose though there is good freshness and energy to the round and delicious middle weight flavors that possess enough complexity to be interesting on the ever-so-slightly toasty finish. This could already be enjoyed or it could be held for a year or two first. 87/2014+

Reds:

2011 Mercurey: A discreet touch of wood sets off ripe and distinctly earthy dark berry fruit aromas. There is good concentration to the suave and very round medium-bodied flavors that are delicious if not particularly deep on the balanced and solidly persistent finish. This is very much built on its fruit. 87/2015+

2011 Mercurey "1er": (from Barraults and Montaigu). Here too there is a subtle application of wood that easily allows the plum, dark pinot fruit and *sauvagenotes* to shine. There is an attractive hint of minerality to the slightly brighter and more energetic flavors that culminate in a balanced and admirably persistent finish. Lovely. 89/2016+

2011 Mercurey “Les Saumonts”: (the vineyard sits high on the hill and is the most northerly of all the Mercurey 1ers). A ripe, fresh and appealingly layered nose features essence of red pinot fruit that is infused with hints of warm earth and *animal* nuances. The seductive and very round flavors possess good punch though there is the barest hint of dryness to the finish that may be due to the recent bottling though I would prefer to remain conservative in this case. 88/2015+

2011 Mercurey “Clos du Château de Montaigu”: Here there is enough wood to notice as there is a mildly toasty element to the otherwise elegant aromas of plum, spice, violets and dark cherry hints. There is good richness and volume to the medium-bodied flavors that possess a sophisticated mouth feel before terminating in a palate coating and solidly persistent finish. This is really very pretty though it will need a few years to fully integrate its oak. 90/2017+

2011 Mercurey “Les Veleys”: This also displays enough wood to notice but not so much that it fights with the more complex if not quite so elegant aromas of cool and pure dark berries, earth and underbrush. There is an agreeable texture to the vibrant, detailed and equally pure middle weight flavors that deliver excellent length but also a touch of rusticity to the impressively complex finish. As is often the case this is the most complete wine in the range. 91/2018+

2010 Mercurey “1er”: (from Barraults and Montaigu). A pretty and very fresh mix of red and black pinot fruit is liberally laced with plenty of earth influence that continues onto the delicious, vibrant and moderately structured medium-bodied flavors. There is very fine depth and length plus good balance save for an almost invisible touch of backend warmth. 90/2016

2010 Mercurey “Les Saumonts”: (the vineyard sits high on the hill and is the most northerly of all the Mercurey 1ers). This is compositionally similar to the Mercurey 1er except that in this case there is a bit more refinement. The rich, round and relatively accessible flavors are utterly delicious while displaying a discreet hint of the *sauvageon* the balanced and highly persistent finish. This is an interesting combination of mid-palate tenderness allied with impressive power. 91/2017+

2010 Mercurey “Les Veleys”: Here the pure nose is much more restrained compared to that of the Saumonts with a brooding and intensely earthy nose of otherwise fresh, cool and elegant red pinot fruit aromas. There is good punch to the relatively round, supple and delicious flavors that don't possess the mineral-drive of the Clos du Château but it's both longer and a bit more complex. I very much like the amount of dry extract as this really coats the palate on the wonderfully persistent finale. Recommended. 92/2018+

2010 Mercurey “Clos du Château de Montaigu”: The expressive nose reveals notes of dried rose petal, wild raspberry and cherries. The serious, concentrated and intensely mineral-driven medium weight flavors possess a refined mouth feel on the tension-infused and solidly persistent finish. I like the sense of harmony and this is a more complete wine than its 2011 counterpart. This too is recommended. 92/2018+