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Domaine Jean Chauvenet (Nuits St.-Georges)

2012 Bourgogne red (86-88)

2012 → Nuits St.-Georges red (89-91)

2012 Nuits St.-Georges "Aux Argillas" 1er red (90-92)

2012 Nuits St.-Georges "Aux Bouscelots" 1er red (90-92)

2012 Nuits St.-Georges "Les Damodes" 1er red (89-92)

2012 → Nuits St.-Georges "Les Perrières" 1er red (90-93)

2012 Nuits St.-Georges "Rue de Chaux" 1er red (90-92)

2012 → Nuits St.-Georges "Les Vaucrains" 1er red (91-93)

2012 Vosne-Romanée red (87-89)

2011 Nuits St.-Georges red 88

2011 Nuits St.-Georges "Rue de Chaux" 1er red 90

2011 → Nuits St.-Georges "Les Vaucrains" 1er red 92

Jean Chauvenet's son-in-law Christophe Drag told me that 2012 was a "very difficult growing season. We were extremely surprised by an attack of mildew directly on the bunches, which along with a poor flowering cost us a lot of potential quantity. Then, no sooner had we successfully beaten back the mildew attack there was an attack of powdery mildew though in this case we were prepared so it wasn't really serious. I can tell you though that it was with more than a little relief when the harvest finally arrived. We elected to begin picking on the 22nd of September and brought in remarkably clean fruit given all of the growing season travails. It's interesting how silky and aromatic the wines are given the thick skins and low yields because I expected very powerful and super dense wines. But that isn't how they turned out and it's probably just as well because we have had several recent vintages where the wines will need plenty of time to mature so to have one that should be approachable young is just fine." Drag noted that he used less new wood than usual and that there will be no Lavières in 2012 due to the tiny quantities. I have mentioned this before but the new equipment Drag purchased has added an element of refinement to his wines that was missing before 2010. I revisited three 2011's now in bottle below.

2012 Bourgogne. A markedly ripe nose of complex and distinctly earthy cassis and dark berry fruit aromas leads to impressively rich and concentrated medium-bodied flavors that possess good punch on the moderately rustic finish. This isn't an elegant wine but it certainly doesn't lack for character or volume. Worth considering if you enjoy meaty Bourgogne that is capable of rewarding a few years of bottle age. (86-88)/2016+

2012 Vosne-Romanée: (from Ravioles). A spicy, cool and pure mélange of both red and blue pinot fruit gives way to solidly ripe and rich middle weight flavors that are significantly more refined and terminate in a clean and dry finale. Note that while this is more elegant than the Bourgogne there is still a trace of backend rusticity present. (87-89)/2018+

2012 Nuits St.-Georges: (from two very well situated parcels located in the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). An overtly sauvage nose of earth, humus, underbrush and dark berry liqueur-like aromas is in keeping with the rich, generous and markedly ripe middle weight flavors that possess excellent concentration. There is an abundance of dry extract that really coats the palate on the mildly rustic but complex finish. This is a very fine Nuits villages that isn't exactly old school but it certainly leans that direction. (89-91)/2019+

2012 Nuits St.-Georges "Aux Argillas": (from a tiny .17 ha parcel of vines planted in 1992 in a little seen vineyard located at the southern end of the "Vosne" section of Nuits). There is noticeable wood to the otherwise fresh and ripe dark currant and earth suffused nose. The middle weight flavors possess good mid-palate concentration and solid amounts of dry extract that impart a seductive mouth feel to the lightly mineral-driven, balanced and lingering finish where the wood resurfaces. While this is carrying a bit more wood than I prefer, my predicted range assumes that it will be absorbed in due time. (90-92)/2019+

2012 Nuits St.-Georges "Aux Bouselots": (Drag noted that this produced the equivalent of only 19 hl/ha in 2012). An attractively fresh and pure nose features notes of red currant, cherry and a hint of earth. There is fine detail and plenty of energy to the tension-filled medium-bodied flavors that are shaped by relatively fine-grained tannins on the delicious, intense and beautifully focused finale. This is a lovely effort that is solidly well-concentrated yet finely balanced. (90-92)/2020+

2012 Nuits St.-Georges "Les Damodes": (from a .28 ha parcel). There is enough reduction present to knock down the nose and render it difficult to assess. By contrast there is good freshness and intensity to the detailed and minerally flavors that possess a refined texture before culminating in a spicy and mildly austere finish. The close proximity to Vosne is very much in evidence. (89-92)/2020+

2012 Nuits St.-Georges “Rue de Chaux”: Again there is enough wood to notice but not enough to dominate the pretty and agreeably airy aromas of black cherry, cassis and pungent earth character. There is a velvety and quite seductive texture to the medium-bodied flavors that display a hint of rusticity on the balanced, persistent and ripe finish. Lovely. (90-92)/2019+

2012 Nuits St.-Georges “Les Perrières”: (from a .23 ha parcel). Here too the oak treatment is distinctly present yet not so much that it overshadows the plum, floral and black cherry aromas. There is exceptionally good richness to the impressively concentrated and ripe medium weight flavors where the supporting tannins are well-buffered by the abundance of dry extract that also imparts a seductive texture to the opulent finish. Despite the pronounced richness of the mid-palate this remains more a wine of finesse than the description would suggest. (90-93)/2020+

2012 Nuits St.-Georges “Les Vaucrains”: (from a .41 ha parcel). This is almost always Drag’s best wine and so it is again in 2012 with its beautifully layered nose of earthy liqueur of black raspberry and cassis aromas. It is also easily the biggest and most powerful wine in the range with exceptionally good richness to the tautly muscled large-scaled flavors that are shaped by firm and slightly rustic tannins that are buffered by a profusion of mouth coating dry extract on the hugely persistent and well-balanced finish. Note well however that moderate patience will be required. (91-93)/2022+

2011 Nuits St.-Georges: (from two very well situated parcels located in the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). A fresh and ripe yet cool nose of cassis, plum and discreet floral elements is nuanced by the presence of a subtle sauvage character. There is good power and mid-palate concentration to the firm and robust flavors that are very Nuits in character while terminating in a long and moderately finish. 88/2017+

2011 Nuits St.-Georges “Rue de Chaux”: A discreetly oaked and rather somber nose of earth, purple fruit and plum leads to solidly well-centered flavors that possess laudable amounts of dry extract that impart a velvety texture to the persistent finish. While this will require a few years to loosen up it should drink well after only 4 to 5 years of bottle age. 90/2018+

2011 Nuits St.-Georges “Les Vaucrains”: (from a .41 ha parcel). Moderately generous wood frames an otherwise reserved and brooding nose of plum, dark cherry, pungent earth and sauvage aromas. Similarly there is plenty of earth character to the robust and intense middle weight plus flavors that exude a distinct floral component on the complex, balanced and muscular finish. This is a big wine, particularly for the vintage and in this case it will require at least a decade to resolve the presently very firm tannic spine. 92/2021+