

# BURGHOUND.COM®

## THE ULTIMATE BURGUNDY REFERENCE

**Allen Meadows' 3rd Quarter, 2012**

**Issue #47**

## **Domaine Edmond Cornu (Ladoix-Serrigny)**

**2010 Chorey-lès-Beaune white (86-88)**

**2010 Ladoix white (87-90)**

**2010 → Meursault white (89-91)**

Edmond's son Pierre Cornu told me that 2010 is stylistically a "combination of 2008 and 2009. The wines have the precision, freshness and purity of 2008 with the ripeness, concentration and phenolic maturity of 2009. We picked from the 21st to the 27th of September and as there was virtually no rot, there was very little sorting to do save for the odd insect, leaf or twig. I like the quality of the wines in both colors, in fact I would go so far as to say that 2010 is truly magnificent in white and excellent in red."

**2010 Chorey-lès-Beaune:** A pretty nose of citrus, pear and floral notes leads to nicely rich and round flavors that possess good energy and very good precision, all wrapped in a delicious and refreshing finish of average depth. This forward effort should drink well almost immediately. (86-88)/2013+

**2010 Ladoix:** Here there is a bit better aromatic complexity to the white orchard fruit, pear and citrus suffused nose that precedes the rich, round and plump flavors that possess a fleshy mouth feel before culminating in an agreeably intense and well-balanced finish. There is more overall concentration as well as better acid support to the moderately firm and citrusy backend. (87-90)/2016+

**2010 Meursault:** (from a .67 ha parcel in Corbins). This is decidedly tighter and less expressive than either of its two stable mates and only aggressive swirling liberates the classic Meursault aromas of roasted nut and both white and yellow orchard fruit. There is excellent detail to the borderline painfully intense flavors that possess impressive depth and even better length. This is a very fine Meursault villages and worth investigating. (89-91)/2016+