



Allen Meadows' 1st Quarter, 2011 - Issue 41

### Domaine Christian Clerget (Vougeot)

2009 Bourgogne red (84-86)

2009 Chambolle-Musigny red (88-90)

2009 ✱ Chambolle-Musigny "Les Charmes" 1er red (89-92)

2009 Echézeaux Grand Cru red (90-93)

2009 Morey St. Denis "Les Crais" red (87-89)

2009 Vosne-Romanée "Les Violettes" red (88-90)

2009 Vougeot "Petits Vougeots" 1er red (89-91)

2008 Chambolle-Musigny "Les Charmes" 1er red 90

2008 Echézeaux Grand Cru red 91

2008 ✱ Vosne-Romanée "Les Violettes" red 89

Christian Clerget was quite excited about 2009, calling it an "excellent vintage. I picked between the 11th and the 16th of September and between the excellent weather and absence of any serious sorting work, it was an easy harvest. It was also easy to vinify and I chose to do a relatively short *cuvaison* of around 15 days rather than my normal 21. The reason is that for the first time I used around 25% whole clusters and thus I wanted to be sure not to over extract tannins. The post-malo pHs averaged 3.5 and overall, the vintage produced pretty, ripe and tender wines that should drink well over the short to mediumterm." (No approved importers for the US; John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), UK and Champagnes et Châteaux, [www.champagnesandchateaux.co.uk](http://www.champagnesandchateaux.co.uk), UK).

**2009 Bourgogne:** A relatively high-toned nose of red berry fruit leads to round, supple and delicious flavors that culminate in a racy if mildly dry finish. It's hard to say whether the firmness is due to the recent sulfur addition of not. (84-86)/2013+

**2009 Morey St. Denis "Les Crais":** Not surprisingly, this is both more elegant and more complex with more pronounced earth and underbrush elements on the largely red currant nose that introduces round, supple and nicely concentrated medium bodied

flavors that possess fine intensity on the firm but balanced and mouth coating finish. A quality *villages*. (87-89)/2014+

**2009 Chambolle-Musigny**: (from 30+ year old vines, most of which are situated by Charmes). A very pretty and relatively high-toned nose of red pinot fruit is nuanced by subtle floral hints that are picked up by the lightly mineral-suffused, intense, pure and beautifully detailed flavors, all wrapped in a focused, linear and moderately austere finish. This is lovely and fashioned in an understated style. (88-90)/2015+

**2009 Vosne-Romanée “Les Violettes”**: (from .50 ha parcel planted in 1946). A discreet application of wood frames the naturally spicy and ripe blue and black fruit aromas that include hoisin and plum. The pure, round and generous medium-bodied flavors possess solid underlying material on the firmly textured and attractively complex finish. This too is quite good for its level. (88-90)/2016+

**2009 Vougeot “Petits Vougeots”**: An earthier and less refined but more complex nose speaks of warm earth, rose petal and ripe red cherry liqueur aromas that are in keeping with the delicious, rich and supple medium-bodied flavors that are quite round on the mid-palate yet tighten up considerably on the detailed, linear, mouth coating and firm finish that is mildly rustic. (89-91)/2017+

**2009 Chambolle-Musigny “Les Charmes”**: (from 4 parcels of 30+ year old vines aggregating 1 ha). An elegant and admirably pure nose of upper register red pinot fruit, floral and plum aromas gives way to round and seductively textured middle weight flavors that display excellent detail on the precise and impressively complex finish. I quite like this, particularly for its fine sense of intrinsic balance. Worth considering. (89-92)/2017+

**2009 Echézeaux**: (from a 1.1 ha parcel located in En Orveaux that was planted in 1947). Here the floral character is even more evident with a strikingly fresh and bright nose of red currant and blue berry fruit aromas that are amply cut with a variety of spice notes. The moderately broad-shouldered flavors possess excellent precision on the quite firm and dusty finish that displays outstanding length and focus. This is also worth considering. (90-93)/2019+

Note: the Clerget '08s were bottled in April and May 2010.

**2008 Vosne-Romanée “Les Violettes”**: (from .50 ha parcel planted in 1946). This offering displays a very Vosne-like nose with notes of anise and hoisin that add interest to the blue fruit and violet suffused aromas that slide gracefully into the delicious, round, velvety and admirably concentrated flavors where there is good extract buffering

the tannic spine on the balanced and impressively long finish. This is a very good *villages*. 89/2014+

**2008 Chambolle-Musigny "Les Charmes":** (from 4 parcels of 30 year old vines aggregating 1 ha). A reserved but very pretty nose is ripe, pure and minerally with its freshly crushed red berry fruit aromas leading gracefully to detailed and vibrant flavors that culminate in a solidly long and firm finish. This tension-filled wine is lovely and should age well. 90/2015+

**2008 Echézeaux:** (from a 1.1 ha parcel located in En Orveaux that was planted in 1947). A naturally spicy nose of earthy blue and black fruit aromas complement well the equally earthy and beautifully detailed middle weight flavors that are supported by a firm, persistent and dusty finish. Like the Charmes, this has firm but ripe acidity and plenty of underlying tension. 91/2016+