



Allen Meadows'

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The ultimate Burgundy reference

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Domaine du Meix-Foulot (Mercurey)

2011 Mercurey red 88

2011 → Mercurey "1er" red 90

2011 → Mercurey "Clos du Château de Montaigu" 1er red 92

2011 → Mercurey "Les Saumonts" 1er red 91

2011 → Mercurey "Les Veleys" 1er red 90

2012 Mercurey white 88

Agnes Dewé-de-Launay told me that her 2011s did not show as well as they might have when I originally tasted them in 2013 due to the recent bottling where the sulfur addition hardened the tannins. She asked if I would retaste them so in the interest of attempting to provide readers with as accurate a view as possible I agreed. As it turns out in several cases she was right though in one she was not. For ease of reference I repeat Mme Dewé's description of 2011 where she notes that it was 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." The 2011s were bottled between April and July 2013 and I retasted them in July 2014. The 2012 white reviewed below was bottled in December 2013.

White:

2012 Mercurey: (a mix of 50% 1er and 50% villages with 30% wood and the rest in stainless). An agreeably fresh nose is composed of citrus, flower, pear, apple and white peach scents. The round and succulent middle weight flavors possess a generous mid-palate yet tightens up sufficiently into a crisp and clean finish that offers good persistence on the delicious finish where a touch of wood surfaces. To enjoy young. 88/2016+

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 and have developed a bit more depth than I originally foresaw on the balanced and solidly persistent finish. This is very much built on its fruit. 88/2017+

2011 Mercurey “1er”: (from Barraults and Montaigu). Here too there is a subtle application of wood that easily allows the more complex plum, dark pinot fruit and sauvage notes 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. I like the sense of refinement and while certainly ageworthy it would not be a vinous crime to open a bottle or two young. 90/2018+

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 that is less elegant but more complex features essence of red pinot fruit that is infused with hints of warm earth and animale nuances. The seductive and very round flavors possess good punch and none of the finishing dryness that it displayed just after it was bottled. Good stuff and worth a look. 91/2019+

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 that are not quite as fresh as those of the Saumonts. 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 solidly complex finish. This is the only wine that I found to be slightly less interesting upon revisiting it. 90/2018+

2011 Mercurey “Clos du Château de Montaigu”: Here too there is enough wood to notice as there is a mildly toasty element to the brooding 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 thanks to the relatively fine-grained tannins before terminating in a palate coating, chalky, linear and solidly persistent finish. This is really very pretty and should benefit from several years of bottle age to further flesh out and blossom. Recommended. 92/2020+