

**Allen Meadows' 3rd Quarter, 2016
Issue 63**

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Domaine Bitouzet-Prieur (Volnay)

2014 Bourgogne – Chardonnay white 86

2014 · Meursault “Charmes” 1er white (90-93)

2014 Meursault “Clos du Cromin” white (88-91)

2014 Meursault “Les Corbins” white (88-91)

2014 · Meursault “Perrières” 1er white (90-93)

2014 Meursault “Santenots” 1er white (89-91)

2014 · Puligny-Montrachet “Les Levrans” white (89-91)

François Bitouzet noted in droll tongue-in-check fashion that in 2014 “we had hail as usual and it caused us all of the typical problems to which we have become accustomed over the past 3 years! However, if there was any good in our misfortune at least the late June storm was early enough that between the lower yields and at least reasonable weather during the growing season the vines were still able to bring the fruit to a good level of ripeness despite the rainy summer. Another plus, at least here in Volnay, is that we had no problems with the redoubtable Suzukii though I did in my parcel of Beaune. We chose to begin picking on the 12th of September and while we were prepared to do a very careful sorting we were agreeably surprised in that there was less than expected as much of the hail-damaged fruit had dried up and fallen off. As to the whites they are classic burgundies with excellent fruit and freshness that should drink well after only a few years of bottle age. Yet for those who appreciate mature aromas there is nothing to suggest that the 2014s shouldn't age well over the medium-term.” (Rosenthal Wine Merchant, www.madrose.com, Shekomeko, NY; Direct Wine, www.directwine.co.uk and McKinley Vintners, www.mckinleyvintners.co.uk, UK).

2014 Bourgogne – Chardonnay: Reduction currently flattens the underlying fruit but there is good intensity to the racy and citrus-inflected middle weight flavors that terminate in a clean, dry and linear finale. This is sufficiently tight that it should benefit from 2 to even 4 years of bottle age first and will need at least 1 to 2. 86/2018+

2014 Meursault “Les Corbins”: This is also mildly reduced and sufficiently so to render the nose difficult to assess. Otherwise there is good freshness and verve to the utterly delicious and attractively textured medium weight flavors that also possess a clean, dry and citrus-inflected finale. This is a Meursault *villages* of refinement and delicacy. (88-91)/2019+

2014 Meursault “Clos du Cromin”: Here the nose is very strongly reduced and completely unreadable today. As is usually the case this is bigger, richer and more voluminous if less fine than the Corbins and I very much like the fine depth. Those attributes duly noted the reduction extends to the finish as well which is always a concern. Note that my predicted range offers the benefit of the doubt that this will clean up before it is bottled. (88-91)/2020+

2014 Meursault “Santenots”: (from Santenots Blanc). There is no problem with reduction here as the expressive nose offers up cool and pure notes of citrus, apple, pear and discreet floral nuances. There is good intensity to the generously proportioned yet energetic medium-bodied flavors that exude a subtle minerality onto the balanced and solidly persistent finale. This attractive effort should drink reasonably well young but reward 5 to 7 years of cellar time too. (89-91)/2020+

2014 Puligny-Montrachet “Les Levrans”: (from vines planted in the 1950s). Soft reduction does not completely mask the aromas of gun flint, citrus and white orchard fruit aromas. There is good richness to the round and appealingly textured middle weight flavors that possess a lush mouth feel, all wrapped in a balanced, complex and lingering finish that displays a hint of bitter lemon. This opulent effort should also drink well young but age well too if desired. (89-91)/2021+

2014 Meursault “Charmes”: (Bitouzet has 2 parcels, one in Charmes du Bas and another in Charmes du Haut that are vinified, and raised, separately but then blended). Very strong reduction completely dominates the underlying fruit. The powerful and admirably concentrated broad-shouldered flavors possess a very round, suave and succulent texture where all of the dry extract really coats the mouth on the explosively long, complex and driving finish. This should be a knockout in 7 to 10 years and it's going to need at least 4 to 5 first. (90-93)/2022+

2014 Meursault “Perrières”: (from 30+ year old vines). A gentle application of wood frames a cool and airy mix of white orchard fruit, in particularly green apple, along with the classic floral and mineral notes. There is good if not great concentration to the relatively powerful medium-bodied flavors that possess a suave mouth feel, all wrapped in a chiseled, energetic and impressively lingering finish. This is not as dense or complex as the Charmes but it is notably finer plus I suspect that much more depth will develop with time in bottle. (90-93)/2022+