

Allen Meadows' 3rd Quarter, 2016

Issue 63

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

**2014 · Bourgogne-Aligoté white 87**

**2014 Chorey-lès-Beaune white (86-88)**

**2014 Ladoix white (86-89)**

**2014 Meursault "Les Corbins" white (87-90)**

Pierre Cornu described the 2014 growing season as "less complicated than 2013 but one that still had its challenges as every vineyard but two were hit by the late hail storm. In our parcel of Meursault we lost fully 80% of the potential crop though everywhere else was less disastrous at between 20 and 30%. Moreover the extremely dry spring and our policy of allowing grasses and herbs to grow between the rows had caused some hydric stress in the vines. This caused the flowering to pass only acceptably well as there was enough shatter to further reduce yields. On the plus side though the presence of the grasses proved to be a huge advantage during the wet and cool summer as the more limited amount of nitrogen available to the vines really diminished the amount of disease pressure. This is especially true for botrytis but also for mildew. We were fortunate in that save for one vineyard we had no difficulties with the *Suzukii* flies and I have no idea why this vineyard was attacked but not the others. In any event it was a major advantage during the harvest as we really didn't have to sort the fruit nearly as carefully as expected. As to the wines they are fruit, supple and should drink well young. They are a bit less concentrated than their 2013 counterparts but even so I prefer the style of the 2014 vintage because you just feel like drinking the wines." (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), Shekomeko, NY; McKinley Vintners, [www.mckinleyvintners.co.uk](http://www.mckinleyvintners.co.uk), UK).

**2014 Bourgogne-Aligoté:** An exuberantly spicy and petrol-inflected nose offers up plenty of citrus characters that are also present on the detailed and stony middle weight flavors that are notably complex on the clean, dry and refreshing finish. This crisp effort would make for a great summer sipper or even an all-around house white. 87/2017+

**2014 Chorey-lès-Beaune:** Here there is enough reduction to push the underlying fruit to the background. The middle weight flavors possess a bit more volume but not better detail or energy on the delicious and easy-to-like finish that is persistent but not particularly complex. (86-88)/2017+

**2014 Ladoix:** This is really quite aromatically pretty with its cool array of floral, pear and apple scents. There is once again more volume and slightly better cut to the lightly mineral-infused medium weight flavors that also lack superior depth but the persistence is solid on the citrusy finish. (86-89)/2018+

**2014 Meursault "Les Corbins":** A well-layered nose features notes of hazelnut, white orchard fruit and lemongrass nuances. There is very fine density to the rich and relatively full-bodied flavors that exude a fine bead of minerality on the notably dry finish where a hint of bitter lemon arises. A refined Meursault *villages* that needs to develop more depth. (87-90)/2019+