

## Domaine du Meix-Foulot (Mercurey)

2014 Mercurey red 87 2014 Mercurey "1er" red 89 2014 Mercurey "Clos du Château de Montaigu" 1er red 91 2014 Mercurey "Les Saumonts" 1er red 89 2014 Mercurey "Les Veleys" 1er red 90

Burghound.com October 2016 109 Agnes Dewé-de-Launay told me that 2014 "presented us with some challenges but nothing insurmountable. In particular we had no problems with the Suzukii infestation so that was a big plus as some had scary difficulties. Otherwise the yields were correct, ripeness levels good without being especially high and the fruit was very clean. I did make one important change in that I threw out some of the older barrels in the cellar and replaced them with new ones. The goal though is absolutely not to have more evident wood influence on the wines but rather to be 100% sure that we don't have any future problems with barrel contamination. Lastly, I would describe the 2014 reds as pure and transparent while being built for mid-term cellaring." The 2014s were bottled between December 2015 and March 2016. (Rosenthal Wine Merchant, <a href="www.madrose.com">www.madrose.com</a>, Shekomeko, NY; Direct Wine, <a href="www.directwine.co.uk">www.directwine.co.uk</a>, McKinley Vintners, <a href="www.mckinleyvintners.co.uk">www.mckinleyvintners.co.uk</a>, all UK).

## **Reds:**

**2014 Mercurey:** A restrained and all but mute nose reluctantly offers up notes of red cherry, currant and cool earth nuances. There is both good volume and richness to the punchy middle weight flavors that display notes of rusticity and bitter cherry pit on the slightly warm and awkward finale. It's not clear that this is going to come together in time though my rating offers the benefit of the doubt that it will with a few years of bottle age. 87/2020+

**2014 Mercurey "1er":** (from Barraults and Montaigu). A more expressive and more complex nose exhibits notes of red and dark cherry, red and dark currant, earth and a hint of the *sauvage*. The mouth feel of the medium-bodied flavors is sleeker and more refined thanks to the more fine-grained tannins on the lingering finish that displays a subtle hint of minerality. This should reward 6 to 8 years of bottle age and note that it will need at least a few. **89/2021+** 

**2014 Mercurey "Les Saumonts":** (the vineyard sits high on the hill and is the most northerly of all the Mercurey 1ers). Here the nose plays right on the edge of noticeable volatile acidity (VA) but it's so subtle that I doubt that most readers would be particularly put off as it essentially serves to add lift to the spice dark currant, red cherry and soft earth scents. Otherwise there is slightly better mid-palate concentration to the delicious and nicely vibrant flavors that culminate in a mildly rustic and youthfully austere finale. This is not without its attributes but it would be fair to observe that it's not technically flawless. **89/2021+** 



**2014 Mercurey "Les Veleys":** This also flirts with VA though it's even more subtle and again I very much doubt that most interested readers would find the level objectionable on the expressive nose of red cherry, raspberry, plum, spice and earth-inflect aromas. There is a really lovely mouth feel to the delicious and vibrant medium-bodied flavors that exhibit both a touch of minerality and good precision on the cool, long and balanced finale. I would describe the level of VA as pretty much a non-issue but if you're especially sensitive to it, this might be potentially problematic. **90/2021+** 

**2014 Mercurey "Clos du Château de Montaigu":** Once again there is a whisper of VA that plays in the background of the nose of high-toned red berry, plum, earth and tea aromas. The succulent and relatively fine middle weight flavors possess a lovely sense of vibrancy before concluding in a balanced, dusty and lingering finish where the supporting tannins are relatively fine-grained. I would repeat what I said above in that the VA is so subtle here that it's unlikely to bother most tasters though that doesn't mean it's completely invisible. 91/2022+