



Allen Meadows'

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Domaine Jean Chauvenet (Nuits St.-Georges)

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- 2015 Nuits St. Georges "Aux Argillas" 1er red (89-92)
- 2015 Nuits St. Georges "Aux Boussselots" 1er red (90-92)
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Jean Chauvenet's son-in-law Christophe Drag told me that 2015 was a "vintage that had a super-fast flowering at only 3 days but it was unusually hot for the season and thus we suffered a high incidence of shatter, which obviously served to materially reduce yields. The growing season was exceptionally warm and by the beginning of August I was starting to worry that we might be on the path of making another 2003. However there was some rain in August that jump started the final maturity push for the vines and with the already thick skins there was no disease pressure at all. I chose to wait until the 12th of September to begin picking, which coincided with a huge rainstorm. Normally that's not a good occurrence but in this case the skins of the grapes had just begun to wilt somewhat and the rain rebalanced the fruit and in my view it was a completely unexpected stroke of luck. The fruit was super clean with good yields of between 35 and 38 hl/ha. Potential alcohols were excellent as well at between 13.2 and 13.8% and nothing was chaptalized. I was careful with the extractions given how thick the skins were as it would have been very easy to produce overly tannic monsters. What I find so interesting about the wines in 2015 is that unlike most very hot and sunny vintages, they're unusually transparent to the underlying *terroir*. Moreover, they're fresh and inviting and overall I would have to call the wines a lovely surprise as I did not expect that they would be so Burgundian in style." As the scores and commentaries suggest, Drag continues to improve quality year after year. The style here has always been old school and very Nuits but little by little it has evolved and the 2015s are among the best wines that I have seen from Drag. Moreover the 2014s made it into bottle with all of the quality that I saw last year and I would **Burghound.com January, 2017** 5 3 recommend both vintages to you. The 2014s, revisited below, were bottled in March and April 2016. (Rosenthal Wine Merchant, www.madrose.com, Shekomeko, NY; Fields, Morris & Verdin, www.fmvwines.com, Uncorked Ltd, www.uncorked.co.uk, both UK).

2015 Bourgogne "Noyer Pendu": A ripe and pretty nose consists of black cherry, plum and violet that complement well the impressively rich and concentrated middle weight flavors that possess much better complexity than is typical in terms of the genre. This moderately firm effort is worth checking out provided you can give it a few years of bottle age. (86-89)/2019+

2015 Vosne-Romanée: (from Ravioles). A subtle touch of wood features notes of earth, spice and various dark berry fruit aromas. There is both good volume and concentration to the muscular medium weight flavors that exhibit a touch of rusticity on the nicely persistent finish. The proximity to Nuits shows, indeed this is more Nuits than Vosne. (87-90)/2021+

2015 Nuits St. Georges: (from the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). This is distinctly earthy with plenty of humus and forest floor characters infusing the notably ripe liqueur-like black pinot fruit aromas. There is excellent concentration to the sleek and sappy medium-bodied flavors that are quite serious, all while retaining impeccable balance on the lingering finish. This energetic effort is a fine Nuits *villages* and worth a look. (89-91)/2022+

2015 Nuits St. Georges "Les Lavières": A discreet application of wood can be found on the more elegant if perhaps slightly less complex nose that speaks of soft earth and spice nuances on the plum and violet-scented aromas. There is good richness and volume to the lightly mineral-inflected middle weight flavors that possess moderately firm tannins on the ever-so-mildly rustic finale. (88-91)/2023+

2015 Nuits St. Georges "Aux Boussselots": (Drag noted that his parcel abuts Chaignots). There is enough wood to remark upon framing the spicy and earthy dark currant aromas. The robust, serious and concentrated medium weight plus flavors possess ample power and punch while delivering excellent length on the somewhat rustic finish. This borderline strict effort is a classic Nuits in character and will need ample time to soften what are presently very firm tannins. (90-92)/2027+

2015 Nuits St. Georges "Les Damodes": (from a .28 ha parcel). This is more expressive than it usually is at this early stage with its spiced array of plum, violet and earth scents where the latter element can also be found on the delicious, vibrant and stony flavors that possess a taut muscularity. I like the combination of power and refinement displayed by the quite serious but not rustic finale. Good stuff that should age effortlessly over the next 12 to 15 years. (90-92)/2027+

2015 Nuits St. Georges "Aux Argillas": (from a tiny .17 ha parcel of vines planted in 1992 in a little seen vineyard located at the southern end of the "Vosne" section of Nuits). In contrast to the expressiveness of the Damodes this is aromatically timid and only aggressive swirling eventually coaxes an attractively complex nose of wood, cool and earthy dark berry fruit aromas that exhibit a whiff of the *sauvage* to reveal themselves. There is excellent richness to the subtly stony, rich and seductively textured medium

weight flavors that also possess a taut muscularity on the mildly austere finale. This too could aptly be described as a classic Nuits. (89-92)/2025+

2015 Nuits St. Georges "Rue de Chaux": Moderate wood influence surrounds the ultra-fresh if somewhat somber aromas of black cherry, plum, earth and once again a whiff of the *sauvage*. There is a distinct sense of restraint to the cool, precise and concentrated middle weight flavors that also evidence a sleek muscularity to the lingering, complex and built-to-age finish. This is a powerful and notably serious effort that is most impressive though I underscore that it will not be an enticing candidate for early consumption. (90-93)/2027+

2015 Nuits St. Georges "Les Poulettes": Soft wood sets off the notably ripe aromas of earth, forest floor and game scents on the liqueur-like dark berry fruit-suffused nose. There is both good richness and detail to the vibrant and discreetly stony flavors that possess a beguiling mouth feel while delivering excellent length on the balanced finale. This could be approached after only 5 to 7 years of bottle age if that's your preference. (91-93)/2025+

2015 Nuits St. Georges "Les Perrières": (from a .23 ha parcel). This is perhaps the ripest wine in the range with its pungent nose of mocha, black cherry liqueur, earth and soft wood nuances. The exceptionally rich and round flavors possess a seductively textured and sappy mouth feel, all wrapped in a powerful and very firmly structured but not really rustic finale. This is very Nuits in character yet it's a bit more user-friendly than some of the wines in the range. (90-93)/2027+

2015 Nuits St. Georges "Les Vaucrains": (from a .41 ha parcel). An exuberantly fresh and unusually expressive nose offers up notes of leather, plum, violet, spice and plenty of earth influence. Somewhat curiously relative to past vintages, the mouth feel of the focused, intense and powerful flavors is less rustic than usual though to be sure this is still very Vaucrains in style as there is plenty of punch and youthful austerity present on the driving and hugely long finish. Vaucrains is one of the longest-lived Nuits 1ers and this particular example will be no exception. Impressive. (92-94)/2030+ **Burghound.com January, 2017 5 4**

2014 Nuits St.-Georges "Les Lavières": There is plenty of spice, earth and gamy nuances present on the fresh and ripe mostly dark berry fruit liqueur-like aromas. As is usually the case the middle weight flavors possess a relatively refined mouth feel while exuding a subtle minerality on the mouth coating, balanced and youthfully austere finale. Lovely and definitely worth checking out if you have the patience to allow this 8 to 10 years of cellar time. 89/2022+

2014 Nuits St. Georges "Les Perrières": (from a .23 ha parcel). This possesses excellent complexity on the nose of broad-based aromas of ripe black currant, menthol, iron, *animale* and warm earth. I very much like the intensity of the well-delineated and stony middle weight flavors that possess a relatively refined mouth feel, all wrapped in a wonderfully deep and impeccably well-balanced finale. This moderately firm effort is also worthy of your interest. 91/2024+

2014 Nuits St. Georges "Les Vaucrains": (from a .41 ha parcel). An admirably layered nose is composed of an impressively broad array of plum, violet, earth, *sauvage* and discreet spice nuances. There is outstanding power, intensity and size to the big-bodied flavors that exhibit huge length on the vibrant and, unusually, only a trace of backend rusticity. The tannic spine though is pronounced and this is clearly going to need a long time in a cool cellar before it reaches its apogee. Another one to look for provided that you have the patience to allow the firm tannins to soften. 93/2026+

2015 Echézeaux: (from a 1.1 ha parcel located in En Orveaux that was planted in 1947). A restrained, fresh and beautifully layered nose displays notes of black cherry liqueur, anise, violet, Asian-style tea and star anise. The sleekly muscular and agreeably intense middle weight plus flavors also brim with dry extract that helps to buffer the firm tannic spine on the powerful, balanced and strikingly long finish. This is terrific though at least some patience will be necessary. (92-94)/2027+