

## Burgundy 2015

### DOMAINE EDMOND CORNU & FILS - JANUARY 2017

#### 2015 Chorey-lès-Beaune blanc 16/20

Creamy, buttery nose. Soft and smooth texture, nice green apple fruit. Plenty of dairy influence on this style – the creamy flavour dominates the finish. (RH)

#### 2015 Ladoix blanc 14.5/20

Quite oxidative, worryingly. Not exactly unpleasant, with that bruised apple flavour and fibrous palate, but unlikely to age well, and hardly typical for the appellation. (RH)

#### 2015 Chorey-les-Beaune "Lès Bons Ores" 15/20

Rich, baked style of fruit. Tight tannin and hard acidity. Quite gruff overall. (RH)

#### 2015 Ladoix Vieilles Vignes 15.5/20

Sweet cherry candy on the nose. Quite bitter acid and the tannin needs a little longer to soften. Correct fruit ripeness, but the palate is a little unbalanced. (RH)

#### 2015 Ladoix 1er cru "Le Bois Roussot" 16.5/20

Stemmy herb scent with rich cherry fruit. Semi-rough tannin – not entirely smooth, but not abrasive either. The whole-bunch character gives interesting early complexity. (R.H)

#### 2015 Aloxe-Corton Vieilles Vignes 15.5/20

Sweet cherry candy on the nose. Quite bitter acid and the tannin needs a little longer to soften. Correct fruit ripeness, but the palate is a little unbalanced. (RH)

#### 2015 Aloxe-Corton 1er Cru 15.5/20

Candy and menthol on the nose. Simple cherry fruit. Very nice fine tannic paste, and the fruit has decent persistence, but the overall impression is underwhelming. (RH)

#### 2015 Corton-Bressandes Grand Cru 16/20

Glossy black cherry and violet aromas, fine tannic chew on the finish. Very tough and tight at this stage – and I wonder if it has the fruit concentration to really blossom? (RH)