

November 2017

Pouilly-Fuissé Climant “Sur la Roche” 2016- 91+

(13.2% alcohol; Morat noted that one of his two parcels is above 400 meters and thus may be excluded when Sûr La Roche is elevated to premier cru status): Bright yellow with a green tinge. Very complex, brisk aromas of grapefruit, lemon zest, stone, honey and wild herbs. Delivers lovely lift in the mouth thanks to its saline minerality, but this is still a baby. A step up in tension and tautness from the preceding '16s, this classic lemony, mineral-driven Pouilly-Fuissé finishes with excellent rising length and a musky suggestion of wet stone. A dense wine with a terrific citrus core and the energy and structure to age. The crop level for this wine was a solid 55 hectoliters per hectare, noted Morat, adding that there are barely 30 centimeters of soil here over hard white *calcaire*.

2020- 2017

Pouilly-Fuissé Climat “Aux Vignes Dessus” 2016 - 90

(13.2% alcohol; spent ten months in *fûts*; from mostly clay soil on a south-facing site in Vergisson near Les Ronchevats and Les Charmes): Bright medium yellow. Enveloping scents of pear and smoky oak; smells more powerful than the Bélemnites. Ripe, spicy flavors of stone fruits and honey convey lovely *sucrosité* but the residual sugar here is just 1.2 grams per liter, according to Morat, who added that the sweetness comes from the variety and the oak. Nicely glyceric and round in the middle palate, then more taut and gripping on the finish, leaving behind notes of marzipan and flowers. I'd give this a couple years in the cellar.

2019-2014

Pouilly-Fuissé “Les Belemnites” 2016 - 89

(aged entirely in *fûts*, 12% new, for ten months and bottled at the end of August; from vines averaging at least 40 years of age from several parcels on *argilo-calcaire* soil): Bright yellow. Stone fruit and smoky oak aromas are lifted by a pronounced floral perfume. Rich, tactile, smooth wine with marzipan and nutty notes currently overshadowed by the wine's sexy oak component. The wine's smoky quality comes from the oak *and* the soil, notes Morat, who vinifies with whole clusters, does a long pressing of up to three hours, and makes use of the press wine. An easily digestible style, this wine finishes with slightly dusty tannins. Conveys attractive balance and incipient complexity but the fruit will need another year in bottle to come up. Not quite the thrust for 90 points. Incidentally, Bélemnites were a type of squid-like cephalopod with a hard skeleton.

2019-2022

Pouilly-Fuissé “Terroirs de Vergisson” 2016

(bottled at the end of June after aging in 60% *cuve* and 40% *fûts*, with no new oak; this wine is labeled as Terres du Menhir for the English market; from shallow hillside soil): Bright yellow. Lovely complex, soil-marked aromas of minerals, smoke and flowers. A more powerful wine than the 2016 Saint-Véran, conveying a deeper pitch to its flavors of fresh apricot and smoky minerality. (Morat noted that this vineyard suffered less from hydric stress in 2016 than it did in 2015 or 2017 but that some young vines lost their leaves during the hot, dry period. Smooth and seamless wine but at the same time sappy and dynamic--and expressive early. Finishes dry and firm, even a bit lean, with repeating notes of apricot and smoke saline minerality.

2018-2021

Saint-Véran 2016 – 88

(done entirely in *cuve* and bottled in May; from south-facing vines in the Côte-Rôtie area in Davayé): Medium yellow with gold highlights. Vibrant aromas of lemon, fresh peach and hawthorn avoid the slight warmth of the 2015 version. On the palate, a note of ripe apple is nicely supported by harmonious acidity and complicated by a touch of spice--not to mention nuances of smoke and toast--that are not from oak. Offers an attractive balance of material and verve. Quite juicy and easy to drink.

2017-2020