

DOMAINE BITOUZET-PRIEUR, Volnay

Dom Bitouzet-Prieur, Climats de Glace 2016
Meursault

Not giving much away on the nose, just a hint of lime and crushed herbs. Richer on the palate, a touch of oak and a long, more savoury finish. Needs time. (JH)

Drink 2020-2026

£TBC New Generation McKinley

Dom Bitouzet-Prieur, Les Levrons 2016 Puligny-
Montrachet

Smells classy: good citrus fruit dressed in creamy, mealy oak texture and spice. The oak quite evident on the palate but the fruit and the oak are equally yoked to age well in tandem. (JH)

Drink 2020-2026

£TBC New Generation McKinley

Dom Bitouzet-Prieur, Charmes Premier Cru 2016
Meursault

Toasty and spicy on the nose and palate. A finely grained texture and plenty of citrus fruit. Mouth-watering and definitely a wine for the table. (JH)

Drink 2019-2024

£TBC New Generation McKinley

16.5

Dom Bitouzet-Prieur, Perrières Premier Cru 2016
Meursault

Super-creamy nose and a generous and soft texture on the palate. Rounded yet fresh. Lots of fruit depth here giving a fresh finish and good length. (JH)

Drink 2020-2026

£TBC New Generation McKinley

16.5

16

Dom Bitouzet-Prieur 2016 Volnay

Lightish crimson. Smells more Gamay than Pinot. Dark-red fruit and a touch of pepper and rocky minerality. Savoury and dry on the palate, very fine tannins but a bit sour on the finish. (JH)

Drink 2019-2024

£TBC New Generation McKinley

15.5

16

Dom Bitouzet-Prieur, Clos des Chênes Premier
Cru 2016 Volnay

Light to mid cherry red. Sweeter red fruit than on the village Volnay. Light in tannic texture, plenty of freshness and sufficient fruit to balance both. Lithe and fresh but pretty dry overall. (JH)

Drink 2020-2027

£TBC New Generation McKinley

16

DOMAINE MICHEL BRIDAY, Rully

Dom Michel Briday 2016 Rully

Gentle mealy note mixing well with herbal/citrus notes. Good fruit intensity, a little tart at the very end if you were drinking it without food but that sour freshness would be good at the table. (JH)

Drink 2019-2024

£TBC New Generation McKinley

16

Dom Michel Briday, Grésigny Premier Cru 2016 Rully

Complex aroma that has the creamy character of lees and a touch of spice. Bags of fruit, really rich and then cut through by very high acidity. Sweet/sour but concentrated. Needs a bit of time to integrate. (JH)

Drink 2019-2024

£TBC New Generation McKinley

16

DOMAINE PHILIPPE CHERON

Philippe Chéron, Les Seuvrées 2016 Gevrey-Chambertin

Mid crimson. Sweet, inviting cherry fruit. The tannins are dry but very very fine so that the fruit flows over them. Juicy, supple and finely dry on the finish, mouth-watering aftertaste. (JH)

Drink 2020-2030

£TBC New Generation McKinley

16

Philippe Chéron, Cuvée 2016 Chambolle-Musigny

Because of the frosted vineyards, they blended the produce of several vineyards into this one wine.

Smells sweeter and more red-fruited than the Gevrey Les Seuvrées, more cherry red. That same fine, tannic texture but more scented on the mid palate. Just a little bit hard on the finish. (JH)

Drink 2021-2029

£TBC New Generation McKinley

16

Philippe Chéron, Champonnet Premier Cru 2016 Gevrey-Chambertin

Mid crimson. Richly fruited and lightly spiced by the oak. Chewy tannins all entwined with lovely pure fruit. Great balance, now and for the long term. (JH)

Drink 2022-2032

£TBC New Generation McKinley

16.5

Philippe Chéron, Grand Cru 2016 Clos de Vougeot

Light to mid cherry red. Smells a little more stemmy/herbal than the Gevrey Champonnet. On the palate, deeply fruited, rich and dense. More savoury than many a Clos de Vougeot with compact tannins. Wait for this to unfurl. (JH)

Drink 2022-2035

£TBC New Generation McKinley

17

DOMAINE JÉRÔME CHEZEAUX, Premeaux-Prissey

Dom Jérôme Chezeaux 2016 Vosne-Romanée

Lightish cherry red. Pretty red fruits on the nose. Lively and scented on the palate. Classic 2016 with fruit depth and balanced but notable freshness. Long, red-fruited finish. (JH)

Drink 2020-2028

ETBC New Generation McKinley

16.5

**Dom Jérôme Chezeaux, Les Charbonnières
Vieilles Vignes 2016 Nuits-St-Georges**

Mid crimson. Less scented than the Vosne. Chewy tannins, some oak spice, a little bit tough but should mellow out in the bottle. (JH)

Drink 2021-2030

16

**Dom Jérôme Chezeaux, Aux Boudots Premier
Cru 2016 Nuits-St-Georges**

Mid crimson. Scented with red cherry, very pretty. Silky and deep, lovely red fruit and super-smooth but with the depth to age well. (JH)

Drink 2020-2030

ETBC New Generation McKinley

16.5+

**Dom Jérôme Chezeaux, Les Chaumes Premier
Cru 2016 Vosne-Romanée**

Mid crimson. Darker fruited than the Nuits Aux Boudots. Fresher too. A much more intense wine with a fruit/tannin counterpoint that needs time. Firm, dry and in balance. Wait. (JH)

Drink 2024-2032

ETBC New Generation McKinley

16.5+

DOMAINE CHOFFLET-VALDENAIRE, Givry

Dom Chofflet-Valdenaire, Jean Chofflet 2016

Givry

Light cherry red. Dusty red cherry. Chalky tannins, very dry, could do with a little more fruit in the middle but it's scented on the palate and very refreshing. (JH)

Drink 2019-2025

15.5

DOMAINE EDMOND CORNU, Ladoix-Serrigny

Dom Edmond Cornu, Les Bons Ores 2016

Chorey-lès-Beaune

Mid crimson. Pretty and red-fruited. Light, fresh, dry but not drying. Not much charm just yet but there's good freshness and it's in balance in a lighter style. (JH)

Drink 2019-2025

£TBC New Generation McKinley

15.5

Dom Edmond Cornu, Vieilles Vignes 2016 Ladoix

Mid crimson. Peppery dark-red fruit. Compact and firm but fine-grained tannins, filled out by the fruit but overall it's a little bit flat. (JH)

Drink 2020-2026

£TBC New Generation McKinley

15.5

Dom Edmond Cornu, Vieilles Vignes 2016 Aloxe-Corton

Light to mid cherry red. Lifted and fragrant. Seems just a little stemmy/herbal. Texture is very fine, present tannins but so fine-grained you can almost overlook them in favour of the dark-red fruit. More savoury and subdued on the palate but it is all in balance and would be great at the table with that savoury aftertaste. (JH)

Drink 2020-2028

£TBC New Generation McKinley

16.5

Dom Edmond Cornu, Les Valozières Premier Cru 2016 Aloxe-Corton

Mid crimson. Sweet and rich in dark fruit on the nose. Then dark and savoury on the palate, almost chabby. The complete opposite of sweet but not severe. Firm, dry tannins and absolutely needs food but there's fruit at the core to soften the severity of the structure. Needs time but it's all in place. (JH)

Drink 2021-2030

£TBC New Generation McKinley

16.5+

Dom Edmond Cornu, Grand Cru 2016 Corton-Les Bressandes

Deepish crimson. Spicy dark-red fruit, not giving much away now. Even though it is quite reserved, there's a fine depth of fruit at the heart of this wine to fill out the firm, dry tannic structure and a juiciness on the finish. Do not approach for at least 10 years. (JH)

Drink 2026-2038

£TBC New Generation McKinley

17+

LAVANTUREUX FRÈRES, Lignorelles

Lavantureux Frères 2016 Chablis

Stony, I can imagine seashells – salty. Salty on the palate too. And then creamy in texture. Unusual and attractive wine but not for fruit lovers. (JH)

Drink 2019-2023

£TBC New Generation McKinley

DOMAINE GEORGES LIGNIER

Dom Georges Lignier, Clos des Ormes Premier Cru 2016 Morey-St-Denis

25% new oak.

Mid ruby. Pungent nose. Tastes a bit raw. Lots to chew on and some strawberry, almost stewed fruit. Rather hollow in the middle.

Drink 2020-2028

Dom Georges Lignier, Aux Combottes Premier Cru 2016 Gevrey-Chambertin

40% new oak – as for a grand cru.

Healthy ruby. Round and appealing on the palate with lots of freshness. Not quite enough depth or richness. A bit angular and very drying on the end despite the light body.

Drink 2023-2032

Dom Georges Lignier, Grand Cru 2016 Clos St-Denis

1.49 ha! 40% new oak. He recently changed oak sources. He is the biggest owner of the 6.3 ha. 45- to 70-year-old vines, always blended.

Limpid ruby. Good density with a mentholated note. Rich and powerful and layered and really rather majestic. Real beginning, middle and end. Subtle. Long and layered. Excellent balance. He says this best expresses what he wants to do.

Drink 2024-2040

16

Dom Georges Lignier 2016 Chambolle-Musigny
Near Clos de la Bussière in Morey. Planted in 1922 and some replanted in 1960s.

Slightly reductive, on top of pungent strawberry fruit. Rather rich and sweet underneath with lots of flattering fruit. Long and luscious. Chalky finish.

Drink 2020-2026

16

Dom Georges Lignier 2016 Gevrey-Chambertin
From lieu-dit Le Fourneau. More Morey in style!

Bright ruby. Very slight reduction but lively and round with lots of floral aromas on a fruity base. Sweet and fine. Fine boned. Much lighter and fresher than the average Gevrey. Chalky finish. Atypical. Very persistent and floral.

Drink 2019-2025

17.5

Dom Georges Lignier 2016 Morey-St-Denis

Blend of seven different small plots in the north of the village. Mainly white limestone. Will be racked soon.
Light to mid ruby. Sappy and very appealing nose. Lots of density and tannins on the palate. Lots of chew on the end. Solid Morey. Edgy acidity and real texture rather than fruit.

16+

Dom Georges Lignier, Grand Cru 2016 Clos de la Roche

More protected from cold wind than Clos St-Denis. Less elegant and more powerful than his Clos St-Denis. More Morey, he says.

Shaded ruby. Sweet and sumptuous on the nose. Very rich and lively with strong fruity notes – raspberries? Taffeta texture. No monster! 'It's still mine', says winemaker Benoît Stehly. Good mineral finish. Very clean.

Drink 2024-2042

16.5

Dom Georges Lignier, Grand Cru 2016 Bonnes Mares

Planted 1926. On top of a small quarry. Limestone and a more feminine style of Bonnes Mares. 0.29 ha. Very small yield. 'I used an old plastic tank. Quite cold maceration at first. Cool, long fermentation', says winemaker Benoît Stehly.

Glowing red/ruby. Very floral – roses? Very different from most Bonnes Mares. Light and lifted. In 2016 with a salty end. Marked acidity and relatively light bodied. So unusual. Dry finish.

Drink 2025-2040

16.5

18

17+

LES VIGNERONS DE MANCEY, Tournus

Les Vignerons de Mancey 2016 Mâcon

Lemon and crushed herbs and an attractive stony note. This is lovely: fresh, bone, bone dry and tight. A great aperitif but with enough substance for the table. **GV**
(JH)

Drink 2018-2022

£5.61 per half dpd ex VAT New Generation McKinley

DOMAINE DU MEIX-FOULOT, Mercurey

Dom du Meix-Foulot 2016 Mercurey

Dusty lime fruit. Packed with lemon/lime fruit balanced by the creamy texture. Eye-watering finish and needs time. (JH)

Drink 2020-2025

£16.64 dpd ex VAT New Generation McKinley

DOMAINE JEAN TOUZOT, Martailly

Dom Jean Touzot, Vieilles Vignes 2016 Mâcon-Villages

Screwcap. Tight and herbal with light citrus on the nose. Then a sour-creamy character on the palate. Very fresh and the creamy texture keeps it from being tart. Pretty good length too. (JH)

Drink 2019-2023

£10.06 dpd ex VAT New Generation McKinley