

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+