

September 2018

### 2016 Domaine du Meix Foulot Mercurey Blanc

Rating: 88 Drink Date: 2018 - 2021

The 2016 Mercurey blanc exhibits attractive aromas of lemon, pear an pastry cream followed by a medium-bodied, juicy and fruit-driven palate that's geneous but fresh. Thirty percent is raised in new wood with the balance in tank, and fully half of this cuvee is actually entitled to a premieur cru appellation. It's bottled under Diam 5.

#### 2016 Domaine du Meix Foulot Mercurey 1er Cru

Rating: 89 + Drink Date: 2021 – 2031

A blend of premiers crus les Byots and Les Montaigus, the one bringing breadth and the other tension, the 2016 Mercurey 1<sup>er</sup> cru reveals deep-pitched notes of cherries, blachberries, grilled meat and subtle espresso roast. On the palate, it's medium-bodied, taut and chalky, with good concentration and depth. Cellar it for a few years before following it for another ten.

#### 2016 Domaine du Meix Foulot Mercurey

Rating: 88 Drink Date: 2018 – 2028

Displaying aromas of ripe cherries, rich soil and grilled meat, the 2016 Mercurey is a supple, medium-bodied wine with a good core of fruit framed by fine but chalky tannins that assert themselves on the youthfully chewy finish. It's a classic Mercurey Village that will drink well for a decade.

#### 2016 Domaine du Meix Foulot Mercurey 1er Cru Les Veleys

Rating: 90+ Drink Date: 2023 – 2033

This site typically produces one of the more powerful, structured wines in the appellation, and the 2016 Mercurey 1er cru Les Veleys from Domaine du Meix Foulot is no exception. Notes of ripe cherries, raw cacao, espresso roast and licorice precede a medium to full-bodied, richly tannic wine with good depth and concentration, but there's some structural rusticity on the finish that will demand bottle age.

## 2016 Domaine du Meix Foulot Mercurey 1er Cru Les Saumonts

Rating: 90 Drink Date: 2018 – 2028

Offering up aromas of raspberries, cherries, licorice and violets, the 2016 Mercurey 1<sup>er</sup> Cru Les Saumonts is satiny, supple and medium-bodied, with fine-grained structuring tannins and a bright core of fruit. It's one of the more elegant wines in the range. Les Saumonts is a south-facing amphitheater, but it's shaded from the morning sun.

# 2016 Domaine du Meix Foulot Mercurey 1er Cru Clos du Château de Montaigu

Rating: 92 Drink Date: 2020 – 2033

The 2016 Mercurey 1<sup>er</sup> Cru Clos du Château de Montaigu is the king of the cellar, unfurling in the glass with a complex bouquet of ripe cherries, wild berries, grilled meat and incipient

hints or rich forest floor. It's medium to full-bodied, with the most mid-palate amplitude and structural elegance of all the domaine's wines, its fine-grained tannins largely concealed by a deep core of juicy fruit.

# 2015 Domaine du Meix Foulot Mercurey 1er Cru Clos du Château de Montaigu

Rating: 91 + Drink Date: 2023 – 2035

The 2015 Mercurey 1<sup>er</sup> Cru Clos du Château de Montaigu offers up enticing aromas of ripe cherries, raspberries and dried flowers, followed by an expansive attack but a firm, rather chewy palate. There's a lot of substance and great depth of fruit here, but I suspect it will always be a somewhat rustic example of the Clos du Château de Montaigu, and consumers looking for a more elegant rendition – especially for near-term consumption – should gravitate toward the 2016.

# 2015 Domaine du Meix Foulot Mercurey 1er Cru Les Veleys

Rating: 91 Drink Date: 2020 -2035

Like the Les Saumonts bottling, the 2015 Mercurey 1<sup>er</sup> Cru Les Veleys is another richly tannic, structured wine that's going to demand some patience for its tannins to melt and additional complexity to emerge. Considerable concentration and tangy acids suggest it possesses excellent potential. Here as elsewhere, Les Veleys seems to have handled the balmy vintage well.

## 2015 Domaine du Meix Foulot Mercurey 1er Cru Les Saumonts

Rating : 90+ Drink Date : 2020- 2030

Notes of black cherries, sweet soil and grilled squab introduce the 2015 Mercurey 1<sup>er</sup> Cru Les Saumonts, a medium-bodied wine that's generously endowed with both ripe fruit and chewy structure. There's a lot of potential here, but it needs several years in the cellar.