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Domaine Jean Chauvenet (Nuits St.-Georges)

2017 Bourgogne "Noyer Pendu" red (86-88)

2017 □ Nuits St. Georges red (89-91)

2017 Nuits St. Georges "Aux Argillas" 1er red (90-92)

2017 Nuits St. Georges "Aux Boussetots" 1er red (89-92)

2017 Nuits St. Georges "Les Damodes" 1er red (90-92)

2017 Nuits St. Georges "Les Lavières" red (89-91)

2017 □ Nuits St. Georges "Les Perrières" 1er red (91-93)

2017 □ Nuits St. Georges "Les Poulettes" 1er red (90-93)

2017 Nuits St. Georges "Rue de Chaux" 1er red (89-91)

2017 □ Nuits St. Georges "Les Vaucraains" 1er red (91-94)

2017 Vosne-Romanée "Aux Ravioles" red (88-91)

2016 □ Nuits St. Georges "Aux Argillas" 1er red 91

2016 □ Nuits St. Georges "Les Lavières" red 90

2016 □ Nuits St. Georges "Les Poulettes" 1er red 92

2016 □ Nuits St. Georges "Rue de Chaux" 1er red 92

Jean Chauvenet's son-in-law Christophe Drag told me that 2017 was a "vintage where we enjoyed a relatively stress-free growing season other than a springtime frost scare. I chose to begin the harvest on the 9th of September under perfect weather conditions. The fruit was basically spotless and required no sorting other than to eliminate any rose-tinted berries. Yields were generous and certainly much better than they were in 2016 as we realized between 40 and 48 hl/ha. Maturities were also very strong as the average potential alcohol came in right around 13% so there was very little chaptalization and in many cases, none at all. Curiously for a vintage with relatively little malic acidity, the malos were very slow to finish. Even so, the post-malo pHs came in right at 3.6 so that's just fine. As to the wines, perhaps the aspects that I like most are how fresh and energetic they are plus they offer first-rate *terroir* definition. As to a comparable vintage stylistically speaking, I would suggest a more concentrated 2007 or a slightly riper 2014." As I have noted over the last few years, Drag continues to progressively improve the quality of his wines. The style here has always been old school and very Nuits but little by little it has evolved and as the scores and commentaries suggest, his 2017s are lovely if perhaps more marked by the wood treatment than I'm used to seeing. The 2016s revisited below, which are also excellent, were bottled in March 2018. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Fields, Morris & Verdin, www.fmvwines.com and Uncorked Ltd, www.uncorked.co.uk, both UK).

2017 Bourgogne "Noyer Pendu": (the name of the *climat* is used only for the American market but it's the same wine sold in other markets around the world). An exuberantly fruity and distinctly earthy nose slides into agreeably vibrant and well-detailed flavors that conclude in a delicious if mildly austere and rustic finale. (86-88)/2020+

2017 Vosne-Romanée "Aux Ravioles": (like the Bourgogne, the name of the *climat* is used only for the American market but it's the same wine sold in other markets around the world). A background application of wood sets off the overtly spicy aromas of dark currant, plum, violet and a whiff of newly turned earth. The rich, concentrated and relatively powerful medium-bodied flavors possess a velvety mid-palate mouthfeel before terminating in a softly rustic and austere finish. (88-91)/2024+

2017 Nuits St. Georges "Les Lavières": (this is sold exclusively in the UK). Here too there is enough wood to warrant pointing out framing the earthier and softly spicy aromas of mostly dark berries. There is once again good volume and richness to the relatively refined middle weight flavors that possess slightly better complexity on the lingering finish. This is really quite a good Nuits *villages* and worth checking out. (89-91)/2024+

2017 Nuits St. Georges: (from the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). A classic Nuits nose proffers notes of forest floor, warm earth, plum and the *sauvage*, all of which is trimmed in gentle oak nuances. There is more volume and richness if less refinement to the medium bodied flavors that are at once serious and rustic on the beautifully complex and persistent finish. The supporting structure is more prominent and this will require patience. (89-91)/2027+

2017 Nuits St. Georges "Aux Argillas": (from a tiny .17 ha parcel of vines planted in 1992 in a little seen vineyard located at the southern end of the "Vosne" section of Nuits). Here the wood ceases to be quite so subtle though it does not materially impede the appreciation of the otherwise cool, pure and airy aromas of black cherry, plum, humus-infused earth and a spice wisp. There is lovely richness to the solidly concentrated medium weight flavors that culminate in a notably firm finish that is youthfully austere and quite serious but not really rustic. (90-92)/2029+

2017 Nuits St. Georges "Les Damodes": (from a .28 ha parcel). Generous wood fights a bit with the markedly spicy array of cassis, dark cherry and a wide array of spice and floral elements. The rich yet notably more refined middle weight flavors exude a fine bead of minerality onto the linear and almost delicate finish. This is at present

pretty woody but the mid-palate appears to have sufficient stuffing such that the oak will eventually be successfully integrated. (90-92)/2027+

2017 Nuits St. Georges "Aux Boussetots": (Drag noted that his parcel abuts Chaignots). Here too there is generous wood surrounding the cool if less spicy aromas of essence of dark raspberry, plum, earth and discreet floral whiffs. The sleek and solidly intense medium weight flavors are also relatively refined though the slightly austere finish reflects just a bit more punch and power. (89-92)/2029+

2017 Nuits St. Georges "Rue de Chaux": Reduction currently masks the underlying fruit though there is both good freshness and verve suffusing the rich and attractively textured medium weight plus flavors that also exude a fine bead of minerality on the mouth coating and youthfully austere if slightly warm finale. (89-91)/2027+

2017 Nuits St. Georges "Les Poulettes": Once again the wood treatment isn't subtle and in this case it includes menthol notes that also fight somewhat with the notably ripe liqueur-like aromas of cassis and dark cherry. The beautifully sleek and very intense medium-bodied flavors possess very fine delineation and as well as an almost pungent minerality, all wrapped in a moderately austere and sneaky long finish. This needs to develop more depth with time in bottle as well as better integrate the oak treatment but my projected range implicitly assumes those improvements will occur. (90-93)/2029+

2017 Nuits St. Georges "Les Perrières": (from a .23 ha parcel). This too is ripe enough to exhibit liqueur-like qualities along with abundant wood influence yet the aromas of spiced plum, earth and violet are super-fresh. Consistent with the freshness of the nose the focused and almost painfully intense flavors are cool and focused while delivering excellent length and complexity on the balanced finale. The palate impression is akin to rolling rocks around in the mouth and overall, this is extremely promising provided you have the patience to cellar it. (91-93)/2029+

2017 Nuits St. Georges "Les Vaucrains": (from a .41 ha parcel). A fresh, cool and brooding nose only grudgingly reveals its aromas of dark currant, game, violet and plenty of earth that are trimmed in more discreet though not invisible wood. The dense and sappy big-bodied flavors possess evident power and muscle before concluding in a driving finish that is expressly built to age. This is potentially outstanding but once again, it's a classically youthful, compact and austere Vaucrains that will need every bit of 15 years to reveal all it has to offer. (91-94)/2032+

2016 Nuits St. Georges "Les Lavières": (this is sold exclusively in the UK). A buoyantly fresh nose projects notes of both red and black cherry, blueberry, spice and a pretty hint of lavender. The mouthfeel of the medium weight flavors is attractively fine and mineral-inflected and while there is a trace of rusticity on the lingering finish, the overall impression is really quite sleek. Recommended. 90/2024+

2016 Nuits St. Georges "Aux Argillas": (from a tiny .17 ha parcel of vines planted in 1992 in a little seen vineyard located at the southern end of the "Vosne" section of Nuits). Discreet wood and a touch of menthol serve as a not completely neutral backdrop for the fresh aromas of red currant and earth that are laced with plenty of *sauvage* character. The rich, mouth coating and sappy medium weight flavors possess fine volume while concluding in a moderately rustic finish that offers both fine depth and length. This is a serious old school Nuits in style but it's impressive just the same. 91/2028+

2016 Nuits St. Georges "Rue de Chaux": This is quite ripe with its liqueur-like aromas of black cherry, earth, game and a hint of humus that like the Argillas are trimmed in noticeable amounts of wood and menthol. The medium-bodied flavors are exceptionally rich with excellent mid-palate concentration while flashing a velvety palate impression on the firm, focused and lightly mineral-inflected finale. This is also very Nuits in style as there is a touch of rusticity but no hardness though it is somewhat strict at present. Worth a look if you have the patience to cellar it for at least a few years. 92/2031+

2016 Nuits St. Georges "Les Poulettes": A very ripe (though not *surmature*) nose features notes of cassis and various black berry scents that are set off by more subtle though hardly invisible amounts of wood and menthol. Here too there is fine richness and density to the muscular flavors that manage to retain a good sense of underlying tension while delivering a moderately austere and, like the Rue de Chaux, a borderline strict finish. Patience definitely required as this is presently very tightly wound. 92/2028+