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Pierre Cornu humorously described the 2017 growing season as "oof and finally!" He was making reference to the potentially fatal bullet dodged with the April frost scare and the relief with finally having a vintage that delivered good yields. He went on to say that "we burned wet hay on the 29th of April and while I'm sure that made us all feel better, it's not clear whether it was the smoke we created or the lower levels of humidity that made the difference in the end. Either way, I'm more than relieved to say that we suffered no frost damage to speak of. After that the season was pretty straightforward as the vines had just enough of everything and not too much of anything. Moreover the relatively dry conditions prevented disease pressure from developing though it did engender a bit of hydric stress in certain parcels. It was clear that yields were going to be high and I was afraid that they might be too high so we dropped some fruit here and there. Even with the still relatively generous yields we obtained solid phenolic maturities and potential alcohols were good at between 12.5 and 13% for the pinot. The vinifications were easy and the malos finished quickly leaving the post-malo pHs at a perfectly acceptable level of 3.5 to 3.6. I like the 2017 vintage as it's classically styled and should offer much pleasure including some wines that should drink very well young." Cornu noted that for those wines that are bottled were put there in August 2018. I found the quality of the Cornu 2017s to be consistently good if not outstanding compared to what I generally found elsewhere in the Côte de Beaune. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; McKinley Vintners, www.mackinleyvintners.co.uk, UK).

2017 Bourgogne: (note that this *cuvée* will be labeled as Les Barrigards for the US market). A high-toned and attractively fresh nose reflects notes of essence of red pinot fruit along with plenty of earth influence. The lighter weight, delicious and vibrant flavors exude a refreshing salinity on the mildly rustic finale. To enjoy young. 86/2020+**2017 Chorey-lès-Beaune** "Les Bons Ores": A more deeply pitched nose exhibits notes of both red and dark currant that also reflect plenty of earth character. There is a bit more volume to the succulent and round flavors that are sufficiently firm to suggest that while this could be enjoyed young, it would be better to allow this a few years of cellaring first. 87/2021+

2017 Savigny-lès-Beaune: Whiffs of the *sauvage* and earth add breadth to the pretty and appealingly fresh red berry scents. The supple and round lightweight flavors offer good vibrancy though not much depth on the refreshing and easy-going finish. In sum this is pretty and well-made but a bit simple. 87/2021+

2017 Ladoix Vieilles Vignes: (from vines between 50 and 75 years of age that are mostly from Champ Pussuet with small amounts of Sur Les Forêts, La Butte and Hameau de Buisson). Bright ruby color. The fresh, ripe and airy nose speaks of raspberry, cherry and a hint of humus. The round, succulent and caressing medium weight flavors possess better mid-palate density while the mildly rustic finish tightens up enough to suggest that this will need at least a year or two of cellaring first. 88/2023+

2017 Ladoix "Le Bois Roussot": A soft touch of reduction can probably be dissipated with a quick aeration as the underlying fruit seems quite fresh. Moreover there is excellent verve and freshness to the lighter weight flavors that are shaped by more refined tannins on the more evidently mineral-inflected finish. While I would not describe this as elegant, it's certainly less rustic than the foregoing wines. 88/2023+

2017 Ladoix "Les Carrières": This is also very mildly reduced though again it does not seem serious as once again there is excellent freshness and vibrancy to the lighter weight flavors that possess slightly more obvious minerality if slightly less refinement on the equally complex and persistent finish that is just a bit firmer. 88/2024+

2017 Aloxe-Corton Vieilles Vignes: (from 40 to 60 year old vines, primarily from Les Cras but with additional contributions from Les Brunettes et Planchots, Les Morais and Les Boutières). Here there is no reductive funkiness with its pretty and airy nose of red cherry, raspberry and plenty of earth influence that is also very much present on the succulent yet serious medium weight flavors that conclude in a youthfully austere, rustic and ever-so-mildly warm finish. This is old school Aloxe without being unduly hard or severe. 88/2025+

2017 Ladoix "La Corvée": This is the first wine to display much wood influence though even here it's quite subtle as it easily allows the ultra-fresh aromas of various red berries, earth and *sauvage* hints to be appreciated. The attractively intense medium weight flavors possess evident power while delivering fine length on the robust, rustic and serious finish. At least 5 years of patience is recommended. (89-91)/2027+

2017 Aloxe-Corton "Moutottes": This too is exceptionally fresh and bright with its cool array of red currant, cherry, raspberry and a background whiff of game. The racy, intense and tautly muscular flavors possess very good size and weight while exhibiting fine length on the slightly rustic, focused and more complex finale. (89-92)/2025+

2017 Aloxe-Corton "Valozières": A whiff of oak toast can be found on the ripe, fresh and beautifully layered nose of red cherry, raspberry, earth and lovely spice wisps. There is excellent concentration to the solidly powerful broadshouldered flavors that possess evident underlying material that buffers well the firm and somewhat grippy tannins on the youthfully austere, serious and built-to-age finale. This is a big 2017 and patience will definitely be required. (90-92)/2029+

2017 Corton-Bressandes: Reduction and wood presently overshadow the underlying fruit and there is wood on the palate as well though along with excellent volume, power and richness to the dense, serious and sappy flavors that also deliver fine length. This is very promising though like the Valozières, patience will be necessary. (90-93)/2029+