

## Burgundy 2018 – the guide

### DOMAINE CHATAIGNERAIE-LABORIER – Gilles Morat (Vergisson)

- **Dom Chataigneraie-Laborier – Gilles Morat, En Combe 2018 St-Véran**

Light, stony nose then packed with citrus on the palate. Creamy and almost sweet tasting – is this fruit sweetness or a touch of residual sugar? (JH)

Drink 2020–2022

15.5

- **Dom Chataigneraie-Laborier – Gilles Morat, Bélemnites 2018 Pouilly-Fuissé**

Smells more complex than the St-Véran En Combe, perhaps it is the oak. There's still a stony note but also cedar and green fruits. Ripe fruit and crisp acidity not yet fully melded, it seems, but will be good when it does. (JH)

Drink 2022–2026

16.5

- **Dom Chataigneraie-Laborier – Gilles Morat, Terres du Menhir 2018 Pouilly Fuissé**

Chalky texture, baked-apple fruit and loads of persistence on the finish. Powerful while retaining balance and refreshment, with a pleasingly saline aftertaste. (RH)

Drink 2020–2025

16.5

- **Dom Chataigneraie-Laborier – Gilles Morat, Sur la Roche 2018 Pouilly-Fuissé**

Beautifully judged oak influence with a touch of dairy and butter too. Smart winemaking – retains the fruit clarity of their Terres du Menhir and enhances the complexity with oak. Appetising, savoury, full and ripe. (RH)

Drink 2020–2028

17

10 January 2020

## Burgundy 2018 – the guide

### DOMAINE DES FONDS (Fleurie)

- **Dom des Fonds 2018 Fleurie**

Similarly juicy fruit but with a more savoury edge than the Morgon just tasted, especially on the finish. Leathery notes on the aftertaste – but with excellent clarity of fruit too. (RH)

Drink 2020– 2026

16.5

### LA TOUR DES BANS

- **La Tour des Bans 2018 Morgon**

Juicy, almost cooked cherry style of fruit with lovely smoothness and flesh. Much more satisfying than most Pinot Noir at this price level, thanks to persistent fruit and relatively fuller body. (RH)

Drink 2020– 2023

16

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## Burgundy 2018 – the guide

### DOMAINE MICHEL BRIDAY (Rully)

- **Dom Michel Briday 2018 Rully**

Green apple, cream, and a musky sort of perfume. Crisp texture keeps the palate fresh, but the finish is short. (RH)

Drink 2020– 2023

15.5

- **Dom Michel Briday, Grésigny Premier Cru 2018 Rully**

Nutty nose with ripe citrus fruit and a toasty note – far better complexity and length than their village Rully, and definitely worth trading up to. Superb persistence, and much of the minerality associated with Puligny. (RH)

Drink 2020 – 2025

17

- **Dom Michel Briday, Les 4 Vignes 2018 Rully**

Confected, simplistic but satisfying red fruit on the nose. Gritty texture on the palate, leaving a firm, dry mouthfeel. Modest length with a touch of savoury spice. (RH)

Drink 2020– 2022

16

## Burgundy 2018 – the guide

### DOMAINE JEAN CHAUVENET (Nuits-St-Georges)

- **Dom Jean Chauvenet 2018 Nuits-St-Georges**

Creamy blackberries and violets. Juicy and fresh, with quite firm, peppery tannins. Inky, flinty blackberry finish. **QGV** (TJ)

Drink 2026–2035

16

- **Dom Jean Chauvenet, Aux Argillas Premier Cru 2018 Nuits-St-Georges**

Quite restrained nose of damson and dried herb. Crisp cranberry and damson, firm, chalky tannins and a spiced, slightly heady finish. (TJ)

Drink 2028–2040

16 +

- **Dom Jean Chauvenet, Les Damodes Premier Cru 2018 Nuits-St-Georges**

Dried, mixed herbs, savoury stoniness and a core of bramble fruit. Firmness of tannins, but these are fine and work in harmony with the flinty, blackberry finish. Good length. (TJ)

Drink 2026–2040

17

- **Dom Jean Chauvenet, Aux Bouscelots Premier Cru 2018 Nuits-St-Georges**

Aromatically similar to Les Damodes tasted at the same time, but more firmly structured and backward. Should reach the same level over time. (TJ)

Drink 2030–2045

16.5 +

- **Dom Jean Chauvenet, Les Perrières Premier Cru 2018 Nuits-St-Georges**

Restrained and stony, with a tight, blackberry and flint palate. Quite firm, but fine tannins should allow this to unfurl to something very attractive. (TJ)

Drink 2028–2040

17 +

- **Dom Jean Chauvenet, Les Vaucrains Premier Cru 2018 Nuits-St-Georges**

Bramble with a touch of violet, this has brisk acidity, dense blackberry and smoky, flinty minerality. Firmly structured and long. Just a hint of bitterness at the finish though. (TJ)

Drink 2030–2045

17 +

10 January 2020

## Burgundy 2018 – the guide

### PHILIPPE CHÉRON (Nuits-St-Georges)

- **Philippe Chéron, Les Seuvrées 2018 Gevrey-Chambertin**

Glossy black-cherry fruit. Tight tannins offset by mouth-watering acidity. Dry finish that fades away without developing much complexity at present, although there is enough fruit to expect greater things ahead. (RH)

Drink 2022– 2030

16.5+

- **Philippe Chéron, Les Quarante Ouvrées 2018 Chambolle-Musigny**

Chewy and chunky, with dark blackcurrant fruit (almost Cabernet-esque for the Pinot scale) and an iodine note. Lots of husky tannin. Serious and imposing. Might mellow with time? (RH)

Drink 2023– 2033

16.5+

- **Philippe Chéron, Les Clos de l'Orme 2018 Chambolle-Musigny**

Cask sample. Combines overt oak spice with juicy blackberry fruit on the palate. Loads of core fruit, and forceful tannin too. A powerful and foursquare style with impressive fruit power. (RH)

Drink 2023– 2038

17+

- **Philippe Chéron, Les Barreaux 2018 Vosne-Romanée**

Black cherry, violet, super-fine tannic grip and very high acidity. Vivid and juicy. Perhaps doesn't show much complexity at this stage, but the fruit has promise. (RH)

Drink 2023– 2038

17+

- **Philippe Chéron, Aux Murgers Premier Cru 2018 Nuits-St-Georges**

Lovely meaty note on the nose, with a stemmy herbal note and excellent cranberry fruit. Accessible tannins, bright fruit, lengthy finish. Full of stylish and expressive flavour. A real extrovert. (RH)

Drink 2022– 2042

17.5+

- **Philippe Chéron, Champonnet Premier Cru 2018 Gevrey-Chambertin**

Boxy tannins, suppressed fruit, tight acid. Far from ready! Giving nothing away, but there is certainly plenty of structure. The score is very putative. (RH)

Drink 2024– 2038

16.5+

- **Philippe Chéron, Grand Cru 2018 Clos de Vougeot**

Sweetly spiced nose with juicy red fruit, smooth but firm tannins and moderate length. Doesn't bowl you over in the way a grand cru should, but it does have a sense of effortlessness to the structure. (RH)

Drink 2024– 2038

17+



## Burgundy 2018 – the guide

### DOMAINE JÉRÔME CHEZEAUX (Premeaux-Prissey)

- **Dom Jérôme Chezeaux 2018 Vosne-Romanée**

Cask sample. Fragrant and expressive with delicious baked-earth, black-cherry and iodine character. Expresses its terroir with bells on. Probably not a bad price for such a classic style. (RH)

Drink 2022– 2032

17

- **Dom Jérôme Chezeaux, Les Charbonnières Vieilles Vignes 2018 Nuits-St-Georges**

Cask sample. Excellent dark-cherry fruit with a touch of bramble. The fuller, riper side of Pinot, with firm structure that is typical for the Nuits-St-Georges prototype. (RH)

Drink 2023– 2033

17

- **Dom Jérôme Chezeaux, Aux Boudots Premier Cru 2018 Nuits-St-Georges**

Cask sample. Toasted spices on the nose, expressive cherry fruit and some medicinal complexity. On the palate, there is impressive fruit development showing the purity and quality that befits premier cru. Finishes with cranberry, rhubarb and a touch of stemminess. (RH)

Drink 2023– 2038

17.5

- **Dom Jérôme Chezeaux, Les Chaumes Premier Cru 2018 Vosne-Romanée**

Cask sample. More softly spoken than their Nuits-St-Georges cuvées, although there is just as much tannic grip that really dominates the palate. For me, this is rather gangly at present, and perhaps doesn't have enough fruit clarity. But it certainly isn't ready, and so may well improve with sufficient maturation. (RH)

Drink 2025– 2035

16.5+

- **Dom Jérôme Chezeaux, Les Suchots Premier Cru 2018 Vosne-Romanée**

Cask sample. Juicy red fruit with wonderful damp-earth and truffle complexity. Way better than their Les Chaumes (and likely to be accordingly more expensive). Shows off the elegance and purity of Vosne-Romanée. (RH)

Drink 2023– 2038

17.5

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## Burgundy 2018 – the guide

### DOMAINE CHOFFLET (Givry)

- **Dom Chofflet 2018 Givry**

Bottled. Light citric style with a yeasty, leesy element leading the complexity. That autolytic character is a little too overt for me, although it gives good flesh to the structure. Seems quite warm on the finish. (RH)

Drink 2020– 2022

15.5

- **Dom Chofflet, Les Galaffres Premier Cru 2018 Givry**

Bottled Sweetly spiced oak influence on the nose with cooked apple and a dash of citrus to keep the finish lively. Moderate length, easy drinking. (RH)

Drink 2020– 2022

16

- **Dom Chofflet, Héritage 2018 Givry**

Conventional redcurrant fruit with light body, soft tannins and slight metallic finish. Balanced and clean but basic in flavour. (RH)

Drink 2020– 2022

15

- **Dom Chofflet, En Choué Premier Cru 2018 Givry**

Sweet vanilla spice on the nose, which has the fruit under its thumb. Thin texture. The oak lingers. (RH)

Drink 2020– 2022

15

- **Dom Chofflet, Clos Jus Premier Cru 2018 Givry**

Better substance than their En Choué, with firm tannins and hint of tea-leaf complexity on the finish. Tight and bright, with enough fruit intensity to age over the short-to-medium term. (RH)

Drink 2022– 2028

16+

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## Burgundy 2018 – the guide

### DOM CHRISTIAN CLERGET (Vougeot)

- **Dom Christian Clerget, Les Crais 2018 Morey-St-Denis**

Dill, pear and green melon, with chalk, almond oak notes and fresh acidity. Medium-long, minerally finish. Quite open. (TJ)

Drink 2021–2027

16

- **Dom Christian Clerget 2018 Chambolle-Musigny**

Meaty funk clouds the violet and strawberry aromatics a little. Chewy, peppery, pretty firm tannins dominate the strawberry and floral palate. Very young and primary. Might come together? (TJ)

Drink 2024–2032

15.5+

- **Dom Christian Clerget, Les Violettes 2018 Vosne-Romanée**

Some reduction. Crushed rock and dark chocolate over fresh earth and black fruit. Lively acidity lifts the flinty, blackberry palate. Plenty of structure, but the tannins are fine. Long and scented. (TJ)

Drink 2028–2045

£325 per case of 6 ib Handford Wines

17

- **Dom Christian Clerget, Les Charmes Premier Cru 2018 Chambolle-Musigny**

Cedary, spicy oak and ripe, black cherry. Grainy, chewy, drying tannins punch through the palate. There's length, but no grace. I worry that this will not come around, even with extended cellaring, as the tannins are surprisingly coarse. (TJ)

Drink 2028–2040

16 +

- **Dom Christian Clerget, Les Petits Vougeots Premier Cru 2018 Vougeot**

Some reduction, with dark chocolate and blackberry. Bright and brisk, flinty, ink and blackberry. Firm tannins that are slightly coarser than the Vosne Les Violettes just tasted. Fairly long. (TJ)

Drink 2030–2040

16.5

- **Dom Christian Clerget, Grand Cru 2018 Échezeaux**

*From En Orveaux above Clos de Vougeot.*

Ever-so-slightly rubbery, smoky nose, with lots of stony minerality and ink. A block of powerful, drying tannins that have some finesse, but will take a long time to come around. Enough length? (TJ)

Drink 2035–2045

16.5 ++

## Burgundy 2018 – the guide

### DOMAINE EDMOND CORNU (Ladoix-Serrigny)

- **Dom Edmond Cornu 2018 Bourgogne Aligoté**

Simple, gluggable, tart. Serves a basic purpose, but hardly worth buying en primeur. (RH)

Drink 2020– 2021

15

- **Dom Edmond Cornu 2018 Chorey-lès-Beaune**

Cream, butter, baked apple, sweet spices on the finish. Green-apple fruit. Ripe and full and lacks acidity. (RH)

Drink 2020– 2021

15.5

- **Dom Edmond Cornu 2018 Meursault**

Lacks the expected weight of Meursault, and while the fruit is ripe and balanced, it has a certain tartness about the style which makes it quite pinched. (RH)

Drink 2020– 2024

16

- **Dom Edmond Cornu 2018 Bourgogne**

Light red fruit with an intriguing earthy note on the palate. The tannins are a little gruff, but this has better substance than many a Bourgogne, and decent cranberry persistence. (RH)

Drink 2021– 2023

15.5

- **Dom Edmond Cornu, Les Bons Ores 2018 Chorey-lès-Beaune**

More black cherry than red, with firm tannic grip that needs some time to soften. Fairly light palate and the fruit isn't hugely intense, so not for long cellaring. (RH)

Drink 2022– 2028

16+

- **Dom Edmond Cornu 2018 Savigny-lès-Beaune**

Cooked cherry, semi-firm tannins, light floral character on the finish. Uneventful but with plenty of fruit. (RH)

Drink 2021– 2024

16



- **Dom Edmond Cornu, Vieilles Vignes 2018 Ladoix**

Substantial, weighty style with ripe but savoury red fruit and chunky tannins. Firing on all cylinders, with more heft than many more prestigious names. (RH)

Drink 2021– 2028

16.5

- **Dom Edmond Cornu, Bois Roussot Premier Cru 2018 Ladoix**

Almost syrupy style of cherry fruit, with a very finely ground tannic feel. The fruit tails off more quickly than I might have expected on the finish. That may well improve with time. (RH)

Drink 2022– 2028

16+

- **Dom Edmond Cornu, La Corvée Premier Cru 2018 Ladoix**

Vivid purple hue. Firmly tannic, with oak spice the most notable initial characteristic. Dry, tart black fruit on the palate. Tense structure, which needs age. (RH)

Drink 2022– 2028

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16.5+

- **Dom Edmond Cornu, Vieilles Vignes 2018 Aloxe-Corton**

Timid nose. Light palate. Formulaic red fruit. For the likely price, this falls a bit short. (RH)

Drink 2021– 2025

15.5

- **Dom Edmond Cornu, Les Valozières Premier Cru 2018 Aloxe-Corton**

Much better fruit intensity than their village Aloxe-Corton, and the structure is very firm on the palate. Plentiful oak, but never quite unbalances the fruit. Still quite unsteady on its feet, but has all the component parts to improve. (RH)

Drink 2022– 2032

16.5+

- **Dom Edmond Cornu, Grand Cru 2018 Corton-Les Bressandes**

Succulent red fruit complemented by clove spice from oak and a fragrant violent scent. Long persistence justifies the grand cru label. Dry, firm and lengthy. (RH)

Drink 2023– 2038

17

## Burgundy 2018 – the guide

### GILLES MORAT (Vergisson)

- **Gilles Morat, Terres du Menhir 2018 Pouilly-Fuissé**

Chalky texture, baked-apple fruit and loads of persistence on the finish. Powerful while retaining balance and refreshment, with a pleasingly saline aftertaste. (RH)

Drink 2020– 2025

16.5

- **Gilles Morat, Sur la Roche 2018 Pouilly-Fuissé**

Beautifully judged oak influence with a touch of dairy and butter too. Smart winemaking – retains the fruit clarity of their Terres du Menhir and enhances the complexity with oak. Appetising, savoury, full and ripe. (RH)

Drink 2020– 2028

17

## Burgundy 2018 – the guide

### DOMAINE A & B LABRY (Auxey-Duresses)

- **Dom A & B Labry 2018 Hautes-Côtes de Beaune**

Impressive complexity at this level – charming stem and liquorice complexity with ripe, lingering dark-cherry fruit. What a find! It wouldn't have surprised me if this had been a premier cru from a more auspicious appellation. (In fact I had to go back to the bottle and pour a second sample to make sure I wasn't mistaken!) It's not a heavy style, but when was that a problem for Pinot? Should be **VGV** (RH)

Drink 2020– 2028

10 January 2020

## Burgundy 2018 – the guide

### LAVANTUREUX FRÈRES (Lignorelles)

- **Lavantureux Frères 2018 Petit Chablis**

Simple, sharp and bitter. Tart and incomplete. (RH)

Drink 2020– 2021

15

- **Lavantureux Frères 2018 Chablis**

Far more complete than their Petit Chablis (understandably) with the green-apple and chalk character of classic Chablis. Good persistence and tension on the palate, and it's very attractive to drink now. (RH)

Drink 2020– 2024

16.5

- **Lavantureux Frères, Fourchaume Premier Cru 2018 Chablis**

Chalk, green olive, and a slightly toasty edge. Long, powerful core fruit. A genuine step up from their villages Chablis, with lots of ageability. (RH)

Drink 2021– 2028

17+

- **Lavantureux Frères, Bougros 2018 Chablis Grand Cru**

Sweet spices, chalk and steel on the palate with delicious umami complexity on the mid palate. Full and lengthy, and shows that Chablis can be taken as seriously as any top burgundy. Still very young, and will go on to even greater things. (RH)

Drink 2022– 2032

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## Burgundy 2018 – the guide

### DOMAINE LEBREUIL, (Savigny-lès-Beaune)

- **Dom Lebreuil, Dessus les Gollardes 2018 Savigny-lès-Beaune**

*70% Chardonnay, 30% Pinot Blanc.*

There's a fermentation/paint aroma on the nose which spoils the fruit. Light and soft on the palate, with oak adding basic spice flavours. (RH)

Drink 2020– 2022

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15

- **Dom Lebreuil, Aux Clous Premier Cru 2018 Savigny-lès-Beaune**

Confectioned fruit on the palate, with a leathery character that suggests a little Brettiness or volatile acidity, perhaps. Soft tannins that are drinkable now. Light and brief on the finish. (RH)

Drink 2020– 2024

Imported into the UK by New Generation

15.5

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## Burgundy 2018 – the guide

### DOMAINE GEORGES LIGNIER (Morey-St-Denis)

- **Dom Georges Lignier 2018 Morey-St-Denis**

Cask sample. Sophisticated smoky nose with a touch of sulphidic matchstick character but loads of primary fruit too. Finishes with toast and crisp green fruit. Right on the very end of the finish, there is a very slight mousiness – but that might not be present once bottled. (RH)

Drink 2020– 2026

16.5

- **Dom Georges Lignier 2018 Bourgogne Passetoutgrains**

Bottled. More fruit ripeness than you might expect, probably thanks to Gamay. Grainy tannins, refreshing acidity, easy drinking with a lingering floral note. (RH)

Drink 2020– 2024

15.5

- **Dom Georges Lignier 2018 Morey-St-Denis**

Cask sample. Redcurrant and raspberry fruit, very high tannins with a floury, fluffy texture. Medium length and a touch of soy suggesting more complexity to come. (RH)

Drink 2022– 2028

16.5+



- **Dom Georges Lignier 2018 Gevrey-Chambertin**

Cask sample. Elusive fruit on the nose, while the palate is all floral. Atypical for Gevrey, perhaps, although the structure is suitably firm. Long, fragrant finish. (RH)

Drink 2022– 2032

16.5+

- **Dom Georges Lignier 2018 Chambolle-Musigny**

Cask sample. Much better fruit clarity than their village Gevrey-Chambertin, with a snappy liquorice complexity on the finish. Not quite austere, but certainly savoury. Bound to mellow with time. Convincing. (RH)

Drink 2022– 2036

17+

- **Dom Georges Lignier, Premier Cru 2018 Volnay**

Cask sample. Closed nose, but the fruit has better definition and depth on the palate. Deep and savoury in style, with core power that is appropriate for a premier cru. Needs time. (RH)

Drink 2023– 2038

17

- **Dom Georges Lignier, Clos des Ormes Premier Cru 2018 Morey-St-Denis**

Cask sample. Red fruit and cola on the nose, with plenty of oak spice in the mix too. Highly tannic and stocky in structure. Not the most powerful example of fruit intensity, but enough to open up and reveal hidden depths. (RH)

Drink 2024– 2038

17+





- **Dom Georges Lignier, Aux Combottes Premier Cru 2018 Gevrey-Chambertin**

Cask sample. Sweet spices, black cherry, fine tannins, bright acid and a charming farmy sort of character in the background. Perfectly clean, just showing a sort of earthy terroir that is entirely fitting. (RH)

Drink 2022– 2038

17.5

- **Dom Georges Lignier, Grand Cru 2018 Clos St-Denis**

Cask sample. Compact and blocky in structure, as if pixellated at present and needs time to gain resolution. That's entirely forgivable for a grand cru, and the underlying fruit has a tarry savoury character that bodes well. Patience needed. (RH)

Drink 2026– 2043

17.5++

- **Dom Georges Lignier, Grand Cru 2018 Clos de la Roche**

Cask sample. Very concentrated and introverted on the nose. Peppery spice. A touch of bitter olive character too. Entirely embryonic, yet there was a bit more promise in their Clos St-Denis, for me. (RH)

Drink 2026– 2038

17.5+

- **Dom Georges Lignier, Grand Cru 2018 Bonnes Mares**

Cask sample. Pure redcurrant and cherry fruit, a little dark chocolate and black olive emerging already, and well-integrated sweet oak spice for contrast. Intense and lengthy but nowhere near ready. (RH)

Drink 2028– 2048

17.5+

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## Burgundy 2018 – the guide

### BERNARD MOREAU (Mancey)

- **Bernard Moreau Pinot Noir 2018 Bourgogne**

Simple red fruit with more ripeness on the nose than the palate, where there is a dilution to the balance. Refreshing and gluggable in a very safe style. (RH)

Drink 2020– 2022

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15

### DOMAINE LUCIEN THOMAS (St-Véran)

- **Dom Lucien Thomas, Tradition 2018 St-Véran**

Leesy nose with lovely ripe citrus and a touch of apricot too. Flavourful, soft and fairly low in acidity, although still in balance. Classic Mâcon style that shows off ripe fruit and eschews oak. (RH)

Drink 2020– 2023

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16

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## Burgundy 2018 – the guide

### DOMAINE DU MEIX-FOULOT (Mercurey)

- **Dom du Meix-Foulot 2018 Mercurey**

Raspberry cordial, a touch of herbal/leafy character to give extra dimension and perhaps a touch of oak spice – very nicely done. Light and early-drinking, I'd say, but with enjoyable complexity already. Likely to be very reasonably priced (based on the trade price). **GV** (RH)

Drink 2020– 2024

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16.5

- **Dom du Meix-Foulot, Clos du Château de Montaigu Premier Cru 2018 Mercurey**

Monopole. Cinnamon and clove spice suggests well-handled new oak, but the fruit suffices to give juiciness and flesh to the palate. The restrained nose may well open up with a few years. (RH)

Drink 2021– 2028

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16.5+

- **Dom du Meix-Foulot 2018 Bourgogne Côte Chalonnaise**

Very reductive, giving a sulphurous stink that dominates the nose. Red fruit beneath, but it's hard to judge quality while that reduction is so strong. (RH)

Drink 2021– 2022

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14.5+

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## Burgundy 2018 – the guide

### BENOÎT SORDET

- **Benoît Sordet 2018 St-Romain**

Toast, ripe apple, reasonably low acidity but retains balance, perhaps thanks to the salinity on the finish. Not hugely lengthy, but has enough fruit while it lasts. (RH)

Drink 2020– 2022

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16

- **Benoît Sordet 2018 Pommard**

Very tannic and tight. Undeveloped fruit – slurp as I might, the fruit stays hidden. Perhaps a touch of leafiness to finish. Possibly just young and awkward? (RH)

Drink 2022– 2030

Imported into the UK by New Generation

16+