

Domaine Jean Chauvenet (Nuits St.-Georges)

2018	Bourgogne “Noyer Pendu”	red	(86-88)
2018	Nuits St. Georges	red	(87-90)
2018	Nuits St. Georges “Aux Argillas” 1er	red	(89-92)
2018	Nuits St. Georges “Aux Bouscelots” 1er	red	(89-92)
2018	Nuits St. Georges “Les Damodes” 1er	red	(90-92)
2018	Nuits St. Georges “Les Lavières”	red	(88-90)
2018	➔ Nuits St. Georges “Les Perrières” 1er	red	(90-93)
2018	Nuits St. Georges “Les Poulettes” 1er	red	(89-92)
2018	Nuits St. Georges “Rue de Chaux” 1er	red	(90-92)
2018	➔ Nuits St. Georges “Les Vaucrains” 1er	red	(91-93)
2018	Vosne-Romanée “Aux Ravioles”	red	(87-89)
2017	Nuits St. Georges	red	88
2017	Nuits St. Georges “Les Poulettes” 1er	red	90
2017	➔ Nuits St. Georges “Les Vaucrains” 1er	red	92

Jean Chauvenet’s son-in-law Christophe Drag told me that 2018 was a “hot vintage where we had a bit of excitement between a strong attack of mildew in the spring, two episodes of hail in July and an exceptionally dry close to the growing season. The hail that fell on the 3rd of July wasn’t too bad but the storm that struck on the 14th killed us in the southern part of Nuits. The rain that fell with it was remarkably intense as some 70 mm was recorded in less than 15 minutes! That’s the most rain in the shortest period of time that I have ever seen. I chose to begin picking on the 8th of September and while most of the fruit was spotlessly clean, the hail-affected fruit had to be carefully sorted to avoid any dried out berries entering the fermenters. Despite the hail we realized about the same yields as we did in 2017, which is to say between 40 and 48 hl/ha. Maturities were also very strong as the average potential alcohol came in right around 13.6% so there was no chaptalization and certainly no acidification. The post-malo pHs are actually pretty good and better than I thought that they would be as they ranged from 3.45 to 3.62, which is more than acceptable given just how hot the growing season was. Another surprise is that I didn’t think that I would like the 2018s all that much but they have gradually become more interesting and now I really quite like them. They’re clearly ripe of course but they have both better freshness and energy than I ever would have guessed.” The 2017s revisited below were bottled in March 2019. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Fields, Morris & Verdin, www.fmvwines.com and Uncorked Ltd, www.uncorked.co.uk, both UK).

2018 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). A pretty and relatively elegant nose combines nose of ripe red berries with soft earth and spice wisps. There is fine richness to the nicely vibrant flavors that terminate in a bitter cherry pit-inflected finish where a hint of warmth arises. This offers solid quality for the genre and is a wine that could be enjoyed early on if desired. (86-88)/2021+

2018 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). An overtly spicy and equally fresh nose speaks of red currant and floral scents. There is good volume to the round, energetic and delicious medium-bodied flavors that display reasonably good depth on the moderately firm and dusty finale. (87-89)/2025+

2018 Nuits St. Georges “Les Lavières”: (this is sold exclusively in the UK). A completely different aromatic profile presents itself here as the fruit is much darker in character while being laced with plenty of spice and earth elements. The richer and more concentrated middle weight flavors exude a subtle minerality onto the firm, serious and ever-so-mildly rustic finale. This should age well over the mid-term. (88-90)/2026+

2018 Nuits St. Georges: (from ~70 year old vines situated in the northern portion of Nuits, specifically Aux Allots and Aux St. Jacques). A notably ripe yet still reasonably fresh nose is comprised by notes of black cherry, cassis, earth and a touch of wood. The extremely rich, suave and caressing medium weight flavors possess both fine intensity and volume, all wrapped in a serious but not really rustic finish though I underscore that it’s certainly firm. (87-90)/2028+

2018 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 too the nose is quite ripe yet reasonably fresh with its array of cassis, black raspberry and warm earth nuances. The rich, energetic and more powerful medium-bodied flavors culminate in a firm, youthfully austere and more complex finale that, somewhat surprisingly, is a bit less structured. (89-92)/2026+

2018 Nuits St. Georges “Les Damodes”: (from a .28 ha parcel). This is slightly fresher with even more spice and earth influences on the dark pinot fruit-suffused nose. The mouthfeel of the middle weight flavors is relatively fine while retaining very good punch on the lightly stony and well-detailed finale that also flashes very good complexity. (90-92)/2028+

2018 Nuits St. Georges “Aux Boussetots”: (Drag noted that his parcel abuts Chaignots). This is the first wine to display any appreciable reduction but it’s enough to block everything but a hint of menthol. Otherwise there is a completely different mouthfeel to the bigger and more powerful flavors that offer excellent intensity if a bit less refinement on the firm, serious and mildly austere finale that is quite long but not quite as complex, as least not yet. (89-92)/2030+

2018 Nuits St. Georges “Rue de Chaux”: A subtly oaked nose reveals notes of fresh and layered black raspberry, violet and cassis. The rich, full-bodied and mouth coating flavors possess plenty of dry extract that pushes the firm tannic spine to the background on the focused, powerful and dusty finale. This is good stuff though note that it will need at least 4 to 5 years of bottle age first and should easily reward 12 to 15. (90-92)/2030+

2018 Nuits St. Georges “Les Poulettes”: This is one of the ripest wines in the range yet it somehow manages to remain fresh with its violet, dark cherry and poached plum aromas. The mouthfeel of the middle weight plus flavors is sleek and refined yet powerful with plenty of mid-palate concentration and muscle that is enhanced by the firm tannins and fine length. This is finer than the Rue de Chaux but at present at least, a bit less complex. (89-92)/2028+

2018 Nuits St. Georges “Les Perrières”: (from a .23 ha parcel). Soft but not invisible wood sets off the more *sauvage* liqueur-like dark berry fruit, earth, forest floor and spice nuances. The rich, full-bodied and admirably well-concentrated flavors possess excellent mid-palate concentration and the dry extract coats the palate as well as buffers the firm tannic spine shaping the seductive and beautifully well-balanced saline-suffused finale. At least some patience suggested. (90-93)/2030+

2018 Nuits St. Georges “Les Vaucrains”: (from a .41 ha parcel). A brooding, ripe and almost mute nose only grudgingly offers up its aromas of various dark berries, earth and *sauvage* wisps. There is exceptionally good richness and volume to the full-bodied, mouthcoating and powerful broad-shouldered flavors that deliver excellent length on the mildly warm and markedly firm finish. This robust and imposing effort should benefit from extended cellaring. (91-93)/2033+

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, green tea, warm earth, plum and the *sauvage*, all of which is trimmed in gentle oak nuances. There is good volume and richness if not much refinement to the medium bodied flavors that are at once serious and rustic on the beautifully complex and persistent though slightly lean finish that will probably flesh out a bit with age. 88/2024+

2017 Nuits St. Georges “Les Poulettes”: A riper nose features liqueur-like aromas of cassis, freshly turned earth and dark cherry. The beautifully sleek and very intense medium-bodied flavors possess fine delineation and as well as an almost pungent minerality, all wrapped in a moderately austere and sneaky long finish that is also somewhat lean but should flesh out in time. 90/2025+

2017 Nuits St. Georges “Les Vaucrains”: (from a .41 ha parcel). Here too there is a note of herbal tea to the fresh, cool and nicely ripe nose of dark currant, game, violet and plenty of earth that are trimmed in discreet though not invisible wood nuances. The dense and sappy big-bodied flavors possess evident power and muscle before concluding in a youthfully austere finish that is expressly built to age. This is presently a compact and serious Vaucrains that will need every bit of 12 to 15 years to reveal all it has to offer. 92/2029+

Maxime Cheurlin-Noëllat (Vosne-Romanée)

2018	➔ Bourgogne-Hautes Côtes de Nuits	red	(86-89)
2018	Chambolle-Musigny “Les Feusselottes” 1er	red	(90-92)

Maxime Cheurlin, of Domaine Georges Noëllat, has started a small *négociant* operation that he said will be progressively expanded over the next few vintages; see the domaine write-up for details about the 2018 vintage. (Becky Wasserman & Co., www.beckywasserman.com, Beaune, France – with several importers for USA; Flint Wines, www.flintwines.com, UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau, FICOFI, www.ficofi.com, Hong Kong).

2018 Bourgogne-Hautes Côtes de Nuits: A ripe, fresh and attractively layered nose blends notes of various dark berries and plum with those of discreet violet and oak nuances. There is fine richness, and particularly so for a wine from the Hautes Côtes, to the sleek and appealingly textured middle weight flavors that offer both good depth and persistence on the ever-so-slightly warm finale. This is a quality effort for its level and worth checking out. (86-89)/2022+