

April 2020

Domaine Edmond Cornu (Ladoix-Serrigny) 2018 Aloxe-Corton Vieilles Vignes red (88-91) 2018 Aloxe-Corton "Moutottes" 1er red (89-92) 2018 Aloxe-Corton "Valozières" 1er red (90-92) 2018 Bourgogne red 86 2018 Chorey-lès-Beaune "Les Bons Ores" red (86-88) 2018 Côte de Nuits-Villages red (86-89) 2018 Corton-Bressandes Grand Cru red (90-93) 2018 Ladoix Vieilles Vignes red (86-89) 2018 Ladoix "Le Bois Roussot" 1er red (87-89) 2018 Ladoix "Les Carrières" red (88-90) 2018 Ladoix "La Corvée" 1er red (86-89) 2018 Savigny-lès-Beaune red (86-88)

Pierre Cornu described the 2018 growing season as "having a very wet winter followed by a cool February and then a very warm April jump started the vines and we were in the middle of the flowering by the end of May. While we did have some mildew risk for much of the late spring and early summer, the dry and warm conditions largely rendered it neutral. The closing of the bunches occurred at the end of June and the beginning of the *véraison* occurred in the third week of July. August was very dry and hot, and we began noticing some wilting of the fruit. I chose to begin the harvest on the 1st of September and picked all 11 ha in 6 days, which was possible because the fruit was so clean. I did a very soft vinification as the colors and extraction happened almost without actions on our part. For example, in a normal vintage I do from 12 to 15 punch downs and in 2018 I did 3 total. I also chose to do the fermentations at a controlled low temperature to avoid the risk of high heat inducing stoppages or even elevated levels of volatile acidity. This seemed to have worked because our wines suffered neither. As to the style of 2018, it's definitely marked by the heat of the vintage but not so much that the wines lose their *terroir* typicity." (Rosenthal Wine Merchant, www.madrose.com, NY, USA; McKinley Vintners, www.mckinleyvintners.co.uk, UK).

2018 Bourgogne: (note that this *cuvée* will be labeled as Les Barrigards for the US market). An earthy and somewhat fruity nose offers up mainly notes of cherry and raspberry. The relatively bright and energetic light weight flavors are delicious though the finish is slightly lean and youthfully austere. To drink young. 86/2022+

2018 Chorey-lès-Beaune "Les Bons Ores": A deft application of wood sets off the airy and fresh aromas of cool red berries and a touch of warm earth. The succulent, rounded and pleasantly crunchy flavors possess a bit more volume before concluding in a slightly grippy finish that flirts with dryness. (86-88)/2023+

2018 Savigny-lès-Beaune: A slightly more deeply pitched nose speaks of plum, red and dark cherry, earth and a hint of humus. The mid-palate of the middle weight flavors is also succulent and round where the seductive texture contrasts with the grippy, rustic and slightly short finish. (86-88)/2023+

2018 Côte de Nuits-Villages: (from Le Creux de Sobron in Corgoloin). A background whisper of wood can be found on the softly spicy nose that flashes mostly ripe red berries and discreet earth influence. The delicious medium-bodied flavors possess better mid-palate concentration though the firmer and dusty finish is also slightly grippy and rustic if not really drying. (86-89)/2025+

2018 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). Here too there is a gentle touch of wood framing the ultra-fresh essence of red currant, warm earth and pretty if discreet spice wisps. I like the sense of vibrancy to the well-detailed medium weight flavors that possess a seductive mid-palate that again contrasts somewhat with the dusty and slightly lean finish. This is pretty enough but the balance isn't quite perfectly dialed in. (86-89)/2025+

Ladoix "Le Bois Roussot": The fruit is once again super-fresh with its notes of raspberry, cherry and discreet oak scents. There is fine volume and lovely detail to the punchy and well-detailed medium-bodied flavors that exude a subtle minerality on the mildly rustic but slightly better-balanced finale. (87-89)/2025+

2018 Ladoix "Les Carrières": An admirably deft touch of wood sets of the very pretty mix of red and blue pinot fruit together with a floral hint. The caressing, round and utterly delicious medium weight flavors possess a lovely sense of underlying tension before terminating in a dusty, long and slightly more complex finish. (88-90)/2026+ **Burghound.com April 2020** 5 8

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). This is also aromatically very pretty with its array of various red berries, and especially cherry, combined with floral, earth and spice hints. The round, delicious and energetic flavors possess focused power on the mildly rustic but solidly persistent finish. Moderate patience advised. (88-91)/2026+

Ladoix "La Corvée": Almost opaque. A very ripe nose of roasted plum and cassis flirts with prune. The medium weight flavors are slightly fresher on the palate though the finish is awkward and warm. This isn't for me. (86-89)/2025+

Aloxe-Corton "Moutottes": (Cornu noted that this would be bottled exclusively in magnum). An attractively fresh blend of poached plum, red and dark raspberry and warm earth are also trimmed in just enough wood to merit mentioning. The very rich and agreeably textured flavors possess very good energy and a much more refined mouthfeel on the balanced and much more harmonious finish. Note that my suggested drinking window reflects the large format bottling. (89-92)/2033+

Aloxe-Corton "Valozières": Earthy red and notably ripe berry fruit aromas are liberally laced with notes of wood and the *sauvage*. The sleek, intense and well-delineated middle weight plus flavors possess fine energy on the tautly muscular, powerful and serious finish that is less rustic than it typically is. This mildly warm effort will need patience. (90-92)/2028+

2018 Corton-Bressandes: A slightly more generous dash of wood influence can be found on the liqueur-like aromas of plum, cherry, spice and newly turned earth. There is fine delineation to the large-scaled and equally muscular flavors that possess plenty of palate coating dry extract that imparts a sappy texture to the bitter pit fruit-inflected finale. This needs to develop more depth to achieve the upper end of my projected range but it has the time to potentially do so. (90-93)/2030+