

B U R G H O U N D . C O M
THE ULTIMATE BURGUNDY REFERENCE

2018 Bourgogne Aligoté – 86

2018 Chorey-les-Beaune white – 87

2018 Ladoix white – 87

2018 Meursault – 88

2018 Bourgogne Aligoté (Cornu noted that the malo was partially blocked). A spice and very citrusy nose leads to vibrant and well detailed flavors that flash a hint of acid tang on the refreshing finish. 86/2021+

2018 Chorey-les-Beaune: a more floral and less spice-infused nose speaks primarily of white orchard fruit scents. The attractively textured, round and delicious flavors offer acceptable depth and persistence on the balanced finish that is also nicely refreshing. 87/2021 +

2018 Ladoix: there is a whiff of unabsorbed SO₂ though it's not really enough to detract from the mildly exotic aromas of melon and pear. The round, pliant and easy-going flavors terminate in an acceptably lengthy bitter lemon-inflected finish. This is perfectly good, but it is somewhat one-dimensional and given how forward it already is, it's hard to see this adding much depth before it peaks. 87/ 2021+

2018 Meursault: (from les Corbins) notes of brown butter, roasted nut and apple compote give way to very rich, round and easy-going medium weight flavors that possess a bit more depth and persistence. To enjoy on the younger side. 88/2022+