

Bourgogne de Vigne en Verre 2019 En Primeur

Burgundy notes – published 28th December 2020

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The pandemic has meant that all most of the 2019 Burgundy En Primeur tastings have been cancelled and so those clever people at Bourgogne de Vigne en Verre came up with a way to send out their clients' samples in perfect condition, in mini-bottles (called Vinottes), so here are my brief thoughts on the wines. Please see www.bourgogne-vigne-verre.com for more information.

Lavantureux Frères

white

Chablis, 1er Cru Fourchaume, Lavantureux Frères- 17/20

Sour lemon, quite rich and somewhat top-heavy, this is a decent, early-drinking wine.

Chablis, 1er Cru Beauroy, Lavantureux Frères – 17.5/20

More finesse and more control, this is an balanced and less muscular style than Fourchaume.

Chablis, Grand Cru Bougros, Lavantureux Frères – 17+/20

Full and dense and a little wild and uncontrolled, this is a slightly resinous and powerful style which needs more finesse and also more time.

Domaine de Montorge

White

Montagny, 1er cru Montorge Monopole, Domaine de Montorge – 17.5+/20

Classy and layered and pushing the Montagny 'shape' and flavour to the limits, without stepping over the line. Well-made and plenty of room to evolve and develop.

Domaine Chofflet

white

Givry, 1er cru Les Galaffres Blanc, Domaine Chofflet – 16.5/20

Not bad, a little unsubtle and square, but certainly plenty of attack.

red

Givry, 1er Cru En Choué, Domaine Chofflet – 17.5/20

Gorgeous bright fruit and superb immediacy of flavour, this is a terrific wine with a jolly air and a stunning Pinot theme.

Givry, 1er Cru Clos Jus, Domaine Chofflet – 17+/20

More powerful and extracted and slightly less pure and enjoyable, this is a more backward wine and I don't think it will unravel as beautifully as En Choué.

Domaine du Meix-Foulot

red

Mercurey, 1er Cru Les Veleys, Domaine du Meix-Foulot – 16.5+/20

Accurate and a little oak-dominant, this is a rather combative wine and one which feels a touch raw and angular on the palate.

Mercurey, 1er Cru Les Saumonts, Domaine du Meix-Foulot – 17+/20

Again a little dusty and tannic with very noticeable oak, but there is a good core of fruit here, too, and I feel that it might stand a chance of reaching equilibrium given time.

Mercurey, 1er Cru Clos du Château de Montaigu Monopole, Domaine du Meix-Foulot – 17.5+/20

Even more powerful, but this time more fragrant and with a touch of stemmy lift, too, this is a smart wine with real pedigree and depth.

Domaine A&B Labry

white

Bourgogne Hautes-Côtes de Beaune Blanc, Domaine A&B Labry – 17/20

Bright, loaded with lime and resin and fresh and quite persistent, too. This is an energetic style.

Auxey-Duresses Blanc, Domaine A&B Labry – 16/20

Just lacking balance. There is too much sinew and structure here and not enough pliant fruit to balance it.

red

Bourgogne Hautes-Côtes de Beaune Rouge, Domaine A&B Labry – 15.5/20

Just a little too much jamminess here and this is slightly off-putting on the nose and palate. There is a little alcohol burn, too – all in all it is out of balance.

Auxey-Duresses Rouge, Domaine A&B Labry – 17.5/20

Brilliant texture and also lovely wild red fruit and savoury finish. This is a delicious and superbly accurate wine.

Domaine Edmond Cornu & Fils

red

Chorey-les-Beaune, Les Bons Ores, Domaine Edmond Cornu & Fils – 15/20

A bit too edgy and angular for my taste with an old-fashioned feel from an oak perspective. Not clean enough.

Ladoix, Vieille Vigne, Domaine Edmond Cornu & Fils – 16.5/20

More grunt and much more ripeness make this a raucously fruity wine with a compote-style core and a rather forward feel. Interesting, but far from a classic!

Ladoix, 1er Cru Le Bois Roussot, Domaine Edmond Cornu & Fils – 16+/20

Another wine with some super-ripe fruit, but there is equally brash tannin here and this sucks all of the moisture out of the enjoyment and it rather spoils the party.

Aloxe-Corton, Vieille Vigne, Domaine Edmond Cornu & Fils – 16+/20

Rather more closed and controlled, this is a shy wine with more muscle than I was expecting and the fruit is ok, but a little wild and lacking in purity.

Corton-Bressandes, Grand Cru, Domaine Edmond Cornu & Fils – 17+/20

Very rich and structured and rather powerful, this needs time and it will be nicely Corton-shaped in due course. If only it could have a little more polish and silkiness.

Domaine Jean Chauvenet

red

Nuits-Saint-Georges, Domaine Jean Chauvenet – 17.5/20

Good nose and palate and a reassuring amount of tannin and grip make this a nicely balanced wine. This has always been a good wine for Chauvenet and it looks perfectly set up in 2019.

Nuits-Saint-Georges, 1er Cru Les Busselots, Domaine Jean Chauvenet – 17.5+/20

More wild and structured than the village wine, this is a little raw and tough, but there is a faint degree of sweetness in the core which looks promising.

Nuits-Saint-Georges, 1er Cru Rue de Chau, Domaine Jean Chauvenet – 17+/20

More old-style with slightly wild fruit and some more extraction and oak impact, this is a dry wine with a more pagan feel and yet it seems to suit this Cru.

Nuits-Saint-Georges, 1er Cru Les Perrières, Domaine Jean Chauvenet – 18+/20

A much finer and more polished creation which is a clear step up on the village wine, following the same, pure model and I like it enormously.

Nuits-Saint-Georges, 1er Cru Les Vaucrains, Domaine Jean Chauvenet – 18.5+/20

If Les Perrières is the most seductive of the Premier Crus, then Les Vaucrains looks positively Grand Cru in structure. This is a beautiful wine and one which has everything I am looking for in top-flight Nuits.

Domaine Jérôme Chezeaux

red

Nuits Saint Georges, Vieilles Vignes Les Charbonnières, Domaine Jérôme Chezeaux – 16/20

Rather flat and solid, this is a workmanlike performance and I require more flair in a wine such as this.

Nuits-Saint-Georges, 1er Cru Aux Boudots, Domaine Jérôme Chezeaux – 15.5/20

There is a chestnut feel and a violet tone to the fruit here and I find this off-putting and dominant.

Domaine Georges Lignier et Fils

white

Morey-Saint-Denis Blanc, Domaine Georges Lignier et Fils – 17.5/20

Luxurious, almost sweetly-fruited with careful use of oak, this is a generous and forward, almost honeyed, style of wine. It's a guilty pleasure style of white wine.

red

Volnay, 1er cru, Domaine Georges Lignier et Fils – 16.5/20

Solid but there is too much roughness around the edges for a classic Volnay.

Gevrey-Chambertin, Domaine Georges Lignier et Fils – 17/20

Accurate, rather spicy and bold, this is a decent Gevrey if not a complex one and it will drink relatively early but hold well into the medium term.

Chambolle-Musigny, Domaine Georges Lignier et Fils – 17.5/20

Enticing and beautifully aromatic, this is an accurate, well-balanced and well-proportioned wine. Nice nose, neat palate and a long finish, make this a valiant effort.

Morey-Saint-Denis, 1er Cru Clos des Ormes, Domaine Georges Lignier et Fils – 18+/20

There are more lashings of spice and depth of fruit here and this suits this famous wine perfectly. It needs time to settle but there is admirable energy and flair here.

Gevrey-Chambertin, 1er Cru Les Combottes, Domaine Georges Lignier et Fils – 17.5+/20

A smoother and lighter wine than the Clos des Ormes, and quieter in the glass, too, this is a decent Gevrey but it is a little too subtle and subdued when I am looking for more excitement and attack.

Clos-Saint-Denis, Grand Cru, Domaine Georges Lignier et Fils – 17.5+/20

This is a tough and blunt wine, as is usually the case in richer vintages, but it isn't pretty enough for me to get overly excited. Granted there is muscle and brawn here but I need more polished fruit and aromatic depth to fill me with confidence.

Clos de la Roche, Grand Cru, Domaine Georges Lignier et Fils – 18+/20

There is more fruit density here and also more tannin and length and these are the building blocks for success. While I prefer the charm of the Clos des Ormes, this will be a longer-lived wine and it will please those after a more classical style than the many of the modernist wines out there.

Philippe Cheron

red

Gevrey-Chambertin, 1er Cru Champonnet, Philippe Cheron – 16 ?/20

This is a little bit confected and raw on the nose and the palate is sour and coarse. Hard to assess.

Gevrey-Chambertin, La Rue des Mées, Philippe Cheron- 17/20

Gentle and simple on the nose and palate, this is a forward-drinking wine with little complexity, but it is nicely weighted.

Gevrey-Chambertin, 1er Cru La Romanée Monopole, Philippe Cheron – 17.5/20

With more flesh and more aroma, this is a big step up on Le Meix and with drying tannins and a very long finish, this is a good bet for the future, too.

Vosne-Romanée, Les Barreaux, Philippe Cheron – 16.5/20

A little ordinary and blunt with a short finish and a rather solid mid-palate, this is a decent effort but not one for purists.

Chambolle-Musigny, Les Quarante Ouvrées, Philippe Cheron – 16 ?/20

The oak here seems to stick out too much and it is quite high tone and not suited to the fruit. The finish is a little hot and coarse, too.

Chambolle-Musigny, Clos de l'Orme, Philippe Cheron – 16.5/20

Nicer weight and the oak sees more kindly and integrated, this is a good wine, but it is not especially smooth or layered.

Charmes Chambertin, Philippe Cheron – 17.5+/20

Deeper and richer than anything else in this portfolio, this is an impactful wine but it is not particularly graceful nor is it layered enough for me. Big and bold, yes, but sophisticated and charming, no.

Clos de Vougeot, Grand Cru, Philippe Cheron – 17.5+/20

More fragrant than the Charmes but much more rustic and raw on the finish. This needs a lot more time to settle.

SCORES

I have attached my scores out of 20 for every wine. If a score has no '+', this indicates a wine which is in balance and can be drunk relatively young thanks to its precocity and charm. One '+' indicates a wine that will benefit from medium-term ageing (in accordance to the style of the wine), while two '++' indicates a wine that should manage to make the long haul, softening and evolving as it goes. A '?' means that I am unsure about an element within the wine – this will be explained in my note.

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