

December 2020

Bitouzet-Prieur - 2019

White

2019, Meursault, - 88-90 - 3*

Pale lemon colour. Rather a strict nose, showing the sulphur a bit. A generous rounded and fleshy mouthful, with encouraging fresh plum notes. Softer at the finish. Some length. Tasted: October 2020

Full information

2019, Meursault Santenots 1er Cru, 91-93 - 4*

One new barrel in three. Glowing full yellow with light green tints. Peach, nectarine, yellow plum bit also energy and good acidity, finishing on a mineral fresher feel. Long finish here. Look for a rumbustious style rather than finesse in this terroir, but this is a very good example. Tasted: October 2020

Full information

2019, Puligny-Montrachet Les Levrons, 89-92 - 3*

Pale lemon and lime, lightly toasty, on top of a finer floral touch. Good weight of quite deep white fruit, some liquorice notes. The richness of the year slightly takes away Puligny character, but leaves a very fine wine nonetheless, leaning towards Meursault. Crisper finish though. Tasted: October 2020

Full information

2019, Meursault Charmes 1er Cru, 92-94 – 4*

This Charmes is a blend of above and below, half and half, vinified together this year. The lower section dates back to 1952. Very complete, this is extremely good. The colour is light, the fruit has retained a very good level of freshness, some mineral reductive tension. Impressive length of flavour here, all in white fruit. Tasted: October 2020

Full information

2019, Meursault Perrières 1er Cru, 93-95 - 4*

Fine bright mid lemon colour. Individual detail is not yet showing, but there is good class and energy. The 2019 Bitouzet-Prieur Meursault Perrières is quite a reserved wine at the moment. While there is plenty of power behind, the mineral acidity thread which this vintage needs runs through the middle: the spinal column which gives it soemthing extra. Not too plump a style, just a very good wine. Tasted: October 2020

Full information

Red

2019, Bourgogne Passetoutgrain Grange Le Duc, 85-87 - 3*

Grange le Duc is just below the D974 in Volnay. Rich crimson colour, very heady. Clean, pure, deep red fruit, with high acidity to finish which stops it being too heady. Fresh raspberry notes. Good length. Quite sensual until the finish. Tasted: October 2020

Full information

2019, Beaune Cent Vignes 1er Cru, 88-90 - 3*

Pale crimson, rich, but not cooked fruit though certainly it is in a softer style. This definitely shows a very full ripeness, still attractive, but a worry for the future with the sandy soil of Cent Vignes, though the 2019 is saved by enough acidity. Tasted: October 2020

Full information

2019, Volnay, 88-90 - 4*

Full mid red. Very light reduction, probably a good thing, lean and tight redcurrant which might have been a softer cherry style without the reduction. Very good persistence and enough acidity. This should make a fine and balanced Volnay. Tasted: October 2020

Full information

2019, Volnay Aussy 1er Cru, 90-92 - 4*

Fine bright red crimson, with a pure light red fruit nose, this is very stylish, with just the right (natural) acidity, with again a long finish. Classy for a nearly unknown 1er cru. Actually, these days it should go under the heading of 1er Cru Ronceret, but François Bitouzet prefers to retain the old name. Tasted: October 2020

Full information

2019, Volnay Taillepieds 1er Cru, 89-93 - 3*

Deep mid red with a lighter rim. This has substantially more volume, but the fruit is also riper with a rich strawberry and raspberry fruit, and showing the oak a bit more. One of the higher ripenesses, and a slightly drying finish. Tasted: October 2020

Full information

2019, Volnay Caillerets 1er Cru, 91-94 - 4*

The production is a meagre single 600 litre barrel, using one year old wood. Brisk mid red, the nose has a fresher raspberry fruit than the Taillepieds, though still certainly ripe. Decent acidity behind, excellent length. A noble terroir, very well made, in a vintage which gives a riper expression to the fruit, but the minerals win through. Tasted: October 2020

Full information

2019, Volnay Clos des Chênes 1er Cru, 91-94 – 4*

Slightly the deepest red purple, excellent concentration of fruit here, not too ripe at all, very intense cherry and raspberry, good acidity. A significant and high-class mouthful. Tight fresh finish with plenty of energy, and indeed persistence. Tasted: October 2020

Full information

2019, Volnay Pitures 1er Cru, 89-92 - 3*

Grown on white marl at the northern (Pommard) end of Volnay, so placed last in tasting order for its additional tannins. Indeed, it tastes midway between a Volnay and a Pommard. Fine red crimson colour. The nose betrays a light reduction. This has impressive substance, good acidity, light blood orange notes perhaps from the reduction. Good persistence. Tasted: October 2020