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# Burgundy 2019 – Bourgogne de Vigne en Verre

*A varied selection of wines in very cute, very little bottles. See [this guide](#) to our coverage of 2019 burgundies.*

It has always struck me how many skills winegrowers are expected to master, from understanding their soils and vines to weather forecasting, microbiology, public speaking, IT, being agreeable to journalists and consumers, not to mention speaking more than one language and having nerves of steel.

‘Burgundy from the vine to the glass’ is the name of a group of 35 domaines in greater Burgundy, from Chablis in the north to Brouilly in the south, farming a total of 300 ha (740 acres). Twelve of the producers are shareholders. Their motivation when they started out in 1981 with just 12 domaines is easy to understand: ‘In an ideal world, there would be winemakers who could spend all their time doing what they love and know best: looking after their vines and their wines in the cellar.’ BVV takes the strain by commercialising the wines, ‘from the moment they leave the estate until they are sold, including logistics’. Some of their members are well known, some probably less so.

BVV offered me the chance to taste 42 wines from the 11 estates below. To make this possible, they teamed up with a French company called Vinovae, which collects the wines from the producers and pops them into what they call Vinottes®, the teeny-weeny 2-cl PET screwcapped bottles pictured above and below, containing what they describe as ‘the optimal individual dose in a professional tasting’. Vinovae send the bottles out in what look like big matchboxes containing six mini bottles.

In practice the bottle size allowed me to take two small sips, which is quite enough but is not sufficient to compare one wine with another or go back and retaste. It certainly sharpens your concentration. The labels cleverly mimic the real ones, even if the print is so small it was occasionally hard to read. Opening the bottles was a breeze. And not a squeak of polystyrene.

The wines were shipped in a single box not much bigger than one that would normally carry just one 75-cl bottle. They can apparently be kept for two to three months but the recipient is advised to ‘enjoy them now’.

I looked at [Vinovae](#)'s website to find out how the wines are bottled to avoid any oxidation along the way: 'The sample process is carried out under inert atmosphere without any contact with oxygen'. I asked them about the use of SO<sub>2</sub> and apparently they simply take the samples from the producers so it is up to the latter to decide how much SO<sub>2</sub> to add before the wines are dispatched. None of the wines I tasted showed an excess of SO<sub>2</sub> and, to my palate, there were no oxidised samples.

While I was checking out their site, I discovered that they are offering [WSET sample kits](#). They don't claim to be endorsed by the WSET but they do note that 'Although WSET has provided guidance to Vinovae and has tasted these sets to help ensure the selected wine tasting sets meet your study needs, responsibility for the product quality, supply and condition lies with e-tasting.com.'

This was a varied selection in many ways, including not just the range of appellations but also my familiarity with the producers. For example, I have visited Benoît Stehly at Dom George Lignier a couple of times but have rarely tasted wines from Dom du Meix-Foulot. I particularly enjoyed the scented purity of the Mercurey wines made by Agnès Dewé de Launay at the latter. Mercurey really can be a source of excellent value. The other highlights were Lavantureux Frères in Chablis and Philippe Chéron in Nuits-St-Georges. For background on all of the domaines, look no further than the [BVV website](#).

The 42 wines are grouped alphabetically by producer. Within those groups they are listed by colour and in the order tasted.

## Dom Beaufumé, Chablis

### Dom Bernard Beaufumé 2019 Chablis

16

*18 hectares between Lignorelles and Villy, average vine age 45 years but some much older. Fermented and aged 6–12 months in stainless-steel tanks.*

Lots of ripe fruit on the nose, mostly lemon but even a touch of orange – smells more like a wine from further south. More obvious stony Chablis character on the palate. Zesty, bone dry but a Chablis for those who don't like their wines too austere, the lees ageing adding depth to the texture. (JH) 12.5%  
Drink 2021 – 2024

## Dom Jean Chauvenet, Nuits-St-Georges

**Dom Jean Chauvenet 2019 Nuits-St-Georges****16**

*Destemmed. Cool pre-ferment maceration in concrete tanks. 15% new oak. Cask sample.*

Light to mid cherry red. Vibrant with juicy dark-red fruits and lightly spiced.

Savoury on the palate. Gently chewy tannins. Balanced if not yet charming. (JH)

13.5%

Drink 2023 – 2028

**Dom Jean Chauvenet, Rue de Chaux Premier Cru 2019 Nuits-St-Georges****16.5**

*Planted in 1930. Cold pre-ferment maceration in tank. Up to 20% new oak. Barrel sample.*

Mid crimson. Deep-fruited and much more perfumed than the straight village Nuits-St-Georges. A marked step up in finesse. Dry, finely chalky tannins. Sinewy but elegant with that perfume on the long finish. Impressive persistence. (JH) 13.5%

Drink 2024 – 2029

**Dom Jean Chauvenet, Aux Busselots Premier Cru 2019 Nuits-St-Georges****16.5**

*Planted 1984. Destemmed. Cold pre-ferment maceration. Up to 20% new oak. Barrel sample.*

Deep cherry red. Dark, spicy fruit, very Nuits in its fruit aroma. But there's a touch of floral perfume with air. Dry tannic finesse, quite serious but with juice at the core to make a balanced and fresh whole. Refined texture. (JH) 13.5%

Drink 2024 – 2029

**Dom Jean Chauvenet, Les Perrières Premier Cru 2019 Nuits-St-Georges****17**

*Planted in 1935 on stony soils under a quarry. Destemmed, pre-ferment cold maceration, 25% new oak.*

Deep cherry red. Pure dark and dark-red fruit, light notes of pepper and spice and a lovely stony/chalky quality. More obvious acidity than on the Busselots, so the

tannins are also highlighted, but they are fine-grained and in tandem with the fruit.

Long, textured finish. Needs quite a bit of time. (JH) 13.5%

Drink 2029 – 2039

## Dom Jean Chauvenet, Les Vaucrains Premier Cru 2019 Nuits-St-Georges

17 +

*Destemmed. 12–14 days on skins in open vats. Up to 40% new oak. Barrel sample.*

Deep cherry red. Intense black fruit and savoury/stony restraint combined. All in embryo, like the Perrières but here the tannins are even firmer. The core is serious dark fruit and some oak spice but it is not intrusive even if it adds a note of dark chocolate to the aroma as it opens in the glass. Fine tannins slightly thickened by the oak but smooth and in harmony with the fruit. Long, savoury finish. (JH) 13.5%

Drink 2029 – 2040

## Dom Philippe Chéron, Nuits-St-Georges

### Philippe Chéron, Les Clos de l'Orme 2019 Chambolle-Musigny

17

*30% whole bunch. 20–25% new oak. Cask sample.*

Purplish cherry red. Not giving away much on the nose at first but opens up to red fruits in a rather savoury mode for the appellation. A gentle note of oak spice. On the palate, real depth of generous fruit and already-smooth tannins. More floral on the palate. Harmonious and accessible but should still age well, fresh on the finish. (JH) 13.5%

Drink 2022 – 2029

### Philippe Chéron, Les Quarante Ouvrées 2019 Chambolle-Musigny

17 +

*Up to 50% new oak, low toast. Cask sample.*

Bright cherry red. More open and scented than the Clos de l'Orme, more pretty and floral but still with depth of red fruit. A touch of sweet oak spice. Even more rounded than the Clos de l'Orme, luxuriously soft tannins that still give structure. Delicious and more complexity sure to come in the future. (JH) 13%

Drink 2023 – 2031

**Philippe Chéron, Les Barreaux 2019 Vosne-Romanée****17**

*Long, cold pre-fermentation maceration at 10 °C. Up to 50% new oak, light toast. Barrel sample.*

Purplish crimson. The fruit character is slightly darker than in the two Chambolles just tasted but still aromatic and a touch floral, a little more spicy. Firmer tannins too but they are very smooth and polished. Lovely freshness to balance the deep fruit flavours. (JH) 13%

Drink 2024 – 2032

**Philippe Chéron, Le Meix des Ouches 2019 Gevrey-Chambertin****16.5**

Cask sample. Mid cherry red. Sweet and peppery dark-red fruit. Structured and yet succulent. Very moreish and accessible but built well for the medium term with freshness on the finish. (JH) 13.5%

Drink 2024 – 2030

**Philippe Chéron, Champonnet Premier Cru 2019 Gevrey-Chambertin** **16.5**

*No whole bunches but as many whole berries as possible. 3–4 weeks on skins. Up to 25% new oak. Cask sample.*

Mid cherry red with smudgy rim. Fragrant with both dark fruits and crushed stones, giving an attractive dusty quality. Lightly spiced. On the palate, firm, dry and very fine tannins. Sinewy but not short of fruit or freshness. (JH) 13.5%

Drink 2024 – 2029

**Philippe Chéron, La Romanée Premier Cru 2019 Gevrey-Chambertin****17**

Cask sample. Medium intensity of colour but dark in hue. Vibrant dark-red fruits like raspberry and blackberry combined with fine notes of spice, even a hint of something woody, like sawn timber (but not particularly oaky). Silky and more scented on the palate, rather delicate and pretty but with impressive length and freshness. The empty glass is beautifully fragrant. (JH) 13%

Drink 2024 – 2030

## Philippe Chéron, Grand Cru 2019 Clos de Vougeot

17

*Planted 1934 at 12,000 vines per hectare. 10 days' cold maceration. Up to 75% new oak. Cask sample.*

Deep crimson with ruby rim. Deep and luxuriously inviting fruit and just lightly peppery. From the depth of the aroma, you would expect velvet texture. It's firmer than that but still incredibly smooth and yet has the structure to give shape to the black fruit. Builds to a more chewy and long finish. (JH) 13.5%

Drink 2024 – 2032

## Philippe Chéron, Grand Cru 2019 Charmes-Chambertin

17.5

Cask sample. Deepish cherry red. Open and a touch floral, becoming more red-fruited and intense with aeration. But there's also a darker and more brooding side. On the palate, firm, chewy and mouth-filling, though it is the scent more than the weight that fills the mouth. The tannins are chewy, youthful yet there are no edges. Beautifully structured and persistent. (JH) 13.5%

Drink 2026 – 2036

## Dom Jérôme Chezeaux, Prémieux-Prissey

### Dom Jérôme Chezeaux 2019 Vosne-Romanée

16.5

*Domaine Chezeaux has 61.93 ares of vines in this appellation, in Bossières, Mezière and Aux Réas. The soil is made up of limestone marl. The vines have an east/south-east exposure, at an elevation of 220–240 m. 2–3 days' cold maceration. Fermented in open vats. Aged 15–18 months in barrel, of which 30% new. Cask sample.*

Mid cherry red. Deep aroma of pure dark-red fruit and subtle oak spice. Open and inviting. Firm, smooth tannins. Generous, sweet fruit balanced by lively acidity, the alcohol well hidden. Good length. (JH) 14.5%

Drink 2024 – 2029

### Dom Jérôme Chezeaux, Les Chaumes Premier Cru 2019 Vosne-Romanée

17

*East-facing site at 250 m. Brief pre-ferment cold maceration. 15–18 months in barrel, 30% new. Cask sample.*

Mid to deep purplish crimson. Darker and more savoury/spicy than the village Vosne but still with generous ripe fruit, and very slightly floral. Inviting. Succulent and smooth on the palate, with that generosity of fruit making it so easy to taste even now. Rounded yet fresh, persistent. Very accomplished. (JH) 14.5%

Drink 2024 – 2032

## Dom Chofflet, Givry

### Dom Chofflet, Les Galaffres Premier Cru 2019 Givry

16

*Marl and limestone on a south-facing hillside. Machine-harvested. Alcoholic fermentation takes place either in the vat or, for 10 to 15% of the harvest, in new barrels, and lasts 10 to 15 days.*

Clean-cut aroma of citrus and green apple. The creamy texture is a great foil to the crisp acidity. Rounded in the mouth, perhaps thanks to that 13.5% alcohol as well as the part barrel ferment, and finishing with balanced but piercing freshness. (JH) 13.5%

Drink 2021 – 2023

### Dom Chofflet, En Choué Premier Cru 2019 Givry

15.5

*Limestone soils, in a hollow facing due south. All the component wines spend some time in tank and some time in barrel (up to 15% new).*

Mid purple-cherry colour. More open than the Clos Jus but probably has less potential for complexity and interest. Peppery dark-red, lively and moreish. Smooth tannins, relatively straightforward but lovely balance between fruit and structure to be approachable in youth. (JH) 13.5%

Drink 2022 – 2027

### Dom Chofflet, Clos Jus Premier Cru 2019 Givry

16

*Red clayey-chalky soils that are quite warm and stony. Cool pre-ferment maceration and then fermentation in concrete tanks and aged in barrel. Barrel sample.*

Mid cherry red. This is slightly hard to taste at the moment as it has quite a marked

reductive (matchstick) aroma but that is not negative at this stage. Easier to read on the palate with juicy red fruit and lithe, fine tannins and a fresh, lively aftertaste of red fruits. Juicy by name and juicy by nature. (JH) 13.5%

Drink 2024 – 2029

## Dom Edmond Cornu, Ladoix

### Dom Edmond Cornu, Vieilles Vignes 2019 Ladoix

**16.5**

*Destemmed. 18 days on skins and 18 months in barrel. Cask sample.*

Mid crimson. Fragrant with raspberries and blackberries, so open on the nose. Sweet oak spice is subtle. The tannins are more grainy than on the Aloxe-Corton and the fruit not quite as rich in the middle but enough for harmony. Complete, straightforward, satisfying. (JH) 14%

Drink 2024 – 2030

### Dom Edmond Cornu, Les Bons Ores 2019 Chorey-lès-Beaune

**16**

*18 days on skins and 18 months in oak. Cask sample.*

Lightish crimson. Sweet, bright, red-fruit notes. More savoury on the palate, and more oaky than I expected. Moderate tannins with a firm grip at the very end. (JH) 14%

Drink 2026 – 2036

### Dom Edmond Cornu, Vieilles Vignes 2019 Aloxe-Corton

**16**

*Vines 40–80 years old. Destemmed. 18 months in oak. Cask sample.*

Healthy purplish crimson. Subtle aroma of dark and dark-red fruits plus a light note of peony. On the palate, chewy, full of healthy fruit and real presence. Firm and long and all in harmony. Needs time to unfold. (JH) 14%

Drink 2025 – 2030

### Dom Edmond Cornu, Bois Rousot Premier Cru 2019 Ladoix

**16.5**



*East-facing site with rocky soil just below Les Carrières. 18 days on skins and 18 months in oak. Cask sample.*

Deepish crimson. Ripe and dark, aromas of damson and blackberry. Dark-fruited but also a little more savoury in the mouth, that savoury flavour nicely balances the ripeness of fruit. Definite, fine, dry tannin texture. Much more refined than I expected from the aroma. Long too. (JH) 14%

Drink 2024 – 2030

## **Dom Edmond Cornu, Grand Cru 2019 Corton-Les Bressandes**

**17**

*Cold maceration 6–7 days, then 18 days on skins in open fermenters. 18 months in barrel, 15% new. Cask sample.*

Mid cherry red. Dark-fruited, lightly oak-spiced and savoury with an attractive edge of dusty crushed rocks. Fine, dry texture, that stoniness there to complement the dark fruit. Elegant and fine-boned, still a little subdued but long. (JH) 14%

Drink 2027 – 2032

## **Dom A & B Labry, Auxy-Duresses**

### **Dom A & B Labry 2019 Hautes-Côtes de Beaune**

**15.5**

*Vines in Bobigny. Clay limestone and up to 20% slope. Fermented in tank and aged on lees in barrel.*

Ripe lemon and a note of orange, ripe yet zesty aroma. Mildly chewy/mealy texture, very fresh, so much so that the fruit and acidity are not quite meshed, it seems.

Definitely a thirst-quencher and quite persistent. (JH) 12.5%

Drink 2021 – 2023

### **Dom A & B Labry 2019 Auxey-Duresses**

**16**

*Fermentation at 20 °C. Maturation takes place in oak barrels for 9 to 12 months.*

The oak shows a little more here compared with the Hautes-Côtes de Beaune, in an attractive creamy/mealy aroma to balance the stony lemon notes. Tight and zesty, again with high acidity but here it seems more integrated with the pure, clean fruit. (JH) 12.5%

Drink 2021 – 2024

## Dom A & B Labry 2019 Hautes-Côtes de Beaune

15.5

*Parcels in the commune of Bobigny at 350 m on a 15% slope and south facing.  
Fermented in open tanks.*

Lightish crimson with immediate aromas of sweet red fruits. Prettily scented. On the palate, juicy, fresh and very nicely balanced without any apparent oak. Easy, rounded and fun to drink young, the tannins fine and harmonious. (JH) 12.5%

Drink 2021 – 2023

## Dom A & B Labry 2019 Auxey-Duresses

15.5

*80% hand-harvested, the other 20% by machine for the flatter parcel. 14–18 days in vat.  
Aged in barrel. Cask sample.*

Light to mid cherry red. Darker-fruited than the Hautes-Côtes de Beaune, and smells richer. Rounded but a little firmer tannins. Straightforward, harmonious and easy to drink, even now. Excellent balance in a relatively light style. (JH) 12.5%

Drink 2022 – 2025

## Lavantureux Frères, Chablis

### Lavantureux Frères, Beauroy Premier Cru 2019 Chablis

16.5

*Based in Lignorelles.*

Intense aroma both stony and a little bit cedary (I think they use some older oak). Powerful, mouth-watering and crisp with lemon fruit on the palate. Lots of fruit and a rather nice slightly chewy texture. (JH) 13.5%

Drink 2023 – 2027

### Lavantureux Frères, Fourchaume Premier Cru 2019 Chablis

17

*The Fourchaume parcels are located outside the village of Maligny as you head towards Chablis. The vineyard faces the setting sun. A proportion of our Fourchaume is aged in oak barrels used for 2 to 5 vintages (no new oak) and the remainder is aged in stainless-steel vats.*

Even more intense aroma than on the Beauroy: green apple, citrus and cedary notes. The stony Chablis character is more in the texture. Lovely freshness even in a vintage

that is full of fruit. Great balance between intensity and elegance with a long finish.

(JH) 13.5%

Drink 2024 – 2030

## Lavantureux Frères, Bougros 2019 Chablis Grand Cru

17.5

*Sunny south- and south-east-facing slopes on the right bank of the Serein. 80% of the wine is aged in oak, of which 20% new.*

Intense lime-fruit and fresh cedary aroma as well as the dusty/stony hallmark of Chablis. Intense but also quite pretty. On the palate, the spicy breadth and power of Bougros shot through with lime-like acidity. Has both power and length and looks set for a long future. (JH) 13.5%

Drink 2024 – 2034

## Dom Georges Lignier, Morey-St-Denis

### Dom Georges Lignier 2019 Chambolle-Musigny

16

*80% destemmed. Short pre-ferment maceration. Aged in barrel but none new. Cask sample.*

Mid cherry red. Open and scented with pretty red fruits as well as the depth of ripe but sour cherry. Those lovely fruit flavours on the palate too, encased in relatively firm, rounded tannins. A more savoury style of Chambolle, which I did not expect from the open and scented first impression. (JH) 13.5%

Drink 2024 – 2029

### Dom Georges Lignier 2019 Gevrey-Chambertin

16.5

*The parcels are located at the south entrance of Gevrey-Chambertin, on a south-exposed slope. The soil is mainly composed of gravels that get warm easily. Destemmed, brief cold maceration. Aged 18 months in barrel, of which 30% new. Cask sample.*

Mid purplish crimson. Quite peppery and spicy over pure and quite dark fruit. Archetypical Gevrey until you taste it, then there's an unexpected juicy red-fruit character which really lifts this wine. Firm, dry tannins need more time than some village wines in this vintage. (JH) 13.5%

Drink 2025 – 2030

## Dom Georges Lignier, Aux Combottes Premier Cru 2019 Gevrey-Chambertin

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**16.5 +**

*Fully destemmed. 18 months in barrel, of which 30% new. Cask sample.*

Mid cherry red. Invitingly open with ripe, dark and spicy/peppery fruit. It smells as if there were some stems in the ferment but apparently not. The tannins are finer than on the village Gevrey and the whole is more elegant, with a long fresh finish. A bit lean at the very end. Needs time. Wonderful scent in the empty glass promises much.

(JH) 13.5%

Drink 2027 – 2032

## Dom Georges Lignier, Premier Cru 2019 Volnay

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**16**

*From four lieux-dits on rocky clay: Les Lurets, Les Roncerets, Robardelle and La Carelle sous la Chapelle on the bottom of the slopes at 280 m. Aged 10 months in tank.*

Lightish cherry red. Open and scented with red fruit and a hint of something floral, rather delicate, though there is spice too. Dry and more savoury on the palate than I expected. Finesse in the tannins and the fruit of only moderate intensity, though it is in balance with the structure. Juicy and moreish and I don't think you need to wait long for this. (JH) 13.5%

Drink 2022 – 2026

## Dom Georges Lignier, Clos des Ormes Premier Cru 2019 Morey-St-Denis

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**16.5 +**

*This 2-ha vineyard lies at the foot of the Clos de la Roche grand cru. It was nearly entirely replanted following heavy soil erosion during the 1963 season. The presence of winter cover crops serves to avoid this kind of soil disaster thanks to surface roots that keep the ground from eroding. 80% destemmed, brief cool maceration and 7–9 days' vatting. 10 months in oak, of which 30% new. Cask sample.*

Deep crimson. Seductively rich and fresh at the same time. Both red and black fruits and subtle spice. Morey's complex fragrance that is both slightly floral and slightly peppery. Firm and a little bit chewy on the palate, the tannins giving shape to the lovely fruit depth. Refined and long. (JH) 13.5%

Drink 2024 – 2032

**Dom Georges Lignier, Grand Cru 2019 Clos St-Denis****17 +**

*1.4 ha. Just 30 cm of clayey-limestone over bedrock. Cask sample.*

Deepish crimson. Savoury dark and rocky, lifted by fresh, dark fruits. Serious, sober yet elegant, needing time to become more expressive. Tannins are really fine and dry.

Long, understated. (JH) 13.5%

Drink 2027 – 2037

**Dom Georges Lignier, Grand Cru 2019 Clos de la Roche****17 +**

*The domaine owns just over 1 ha. 80% destemmed. Brief cold maceration. 18 months in barrel, of which 50% new. Cask sample.*

Quite deeply coloured and a darker hue than most. Dark fruited too, with oak spice quite evident at this stage. A little peppery. Chewy, moreish and darkly stony.

Embryonically elegant with good length. (JH) 14%

Drink 2027 – 2039

**Dom du Meix-Foulot, Mercurey****Dom du Meix-Foulot, Les Veleys Premier Cru 2019 Mercurey****16**

*Vines 12 to 50 years old on limestone soils. Destemmed. 3–4 weeks' vatting. Aged in barrel, of which 20% new.*

Purplish crimson. Vibrant cherry and blackberry, pure-fruited. Smooth if still chewy tannins. Very easy to drink even now but with enough oomph to age well. Just enough acidity to balance. Generous and harmonious, the oak very well integrated.

(JH) 13.5%

Drink 2022 – 2028

**Dom du Meix-Foulot, Clos du Château de Montaigu Premier Cru 2019 Mercurey****16.5**

*Vines aged 25–70 years on clay limestone. Very sunny though north-east facing. Destemmed. Aged in oak, of which 20% new. Cask sample.*

Vibrant, lightish purple crimson. Deliciously aromatic, scented with pure dark-red soft fruits and a dash of stoniness and white pepper. Juicy, super-fresh, the tannins

supple and adding to that freshness. Lively and persistent. Mouth-watering aftertaste. This may age longer but it would be a shame to miss out on the lovely fruit. (JH) 13.5%  
Drink 2022 – 2026

## Dom du Meix-Foulot, Les Saumonts Premier Cru 2019 Mercurey 16

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*Vines aged 15–40 years on sandy clay, south-facing. Aged in barrels up to 5 years old. Cask sample.*

Bright, mid to light cherry red. Scented like the Clos du Château de Montaigu but perhaps a little more floral? Reminds me a bit of a delicate style of Morey-St-Denis, with more savoury flavour and a little spice on the palate. Very attractive if not particularly persistent and perhaps not for the long term. Juicy finish. (JH) 14%  
Drink 2021 – 2025

## Dom de Montorge, Montagny

### Dom de Montorge, Montorge Premier Cru 2019 Montagny 16

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*Run by Yann Flandres since 2014, continuing the family business. Montorge is a monopole vineyard. Reddish clay-limestone soils facing south-south-east. Fermentation is carried out in 500-litre French oak barrels and malolactic conversion is fully completed. Ageing lasts for 8 to 12 months.*

Invitingly ripe citrus aroma with a note of ripe pears and the creamy subtlety of the oak. Creamy and rounded on the palate, the acidity bright but soft at the edges. Easy to enjoy now, it seems but with a spine to give it a longer life. Gentle yet long and lightly spiced on the finish. (JH) 13.5%  
Drink 2021 – 2026

Jancis Robinson

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