

DOMAINE DE MONTORGE

Montagny 1^{er} cru « Montorge » Monopole – 86

The 2019 Montagny Montorge 1^{er} cru blanc, a *Monopole* of the domaine, has a simple nose that needs more terroir expression. The palate is better with good substance and grip, slightly honeyed on the finish. Early drinking Montagny

DOMAINE CHOFFET

Givry blanc 1^{er} cru Les Galaffres – 85

The 2019 Givry Les Galaffres 1^{er} cru blanc has a light bouquet with touches of white flowers. The palate is nicely balanced with simple brambly red fruit. I feel it lacks a little nerve towards the finish. Early Drinking.

Givry rouge 1^{er} cru Clos Jus – 89

The 2019 Givry Clos Jus 1^{er} cru has a very promising bouquet with ebullient ripe red cherries and crushed strawberry. The palate is silky smooth, certainly one of the sweetest Givry wines that I tasted, yet it retains balance and is very seductive if not necessarily long-term.

Givry rouge 1^{er} cru En Choué – 91

The 2019 Givry En Choué 1^{er} cru is slightly earthier than the Clos Jus, the fruit a little darker yet well-defined with light iris petal scents. The palate is medium-bodied with sappy dark berry fruit on the entry, fine acidity, gentle grip and good substance on the finish. **Excellent**

DOMAINE DU MEIX FOULOT

Mercurey 1^{er} cru Les Veleys – 88

The 2019 Mercurey Les Veleys 1^{er} cru offers straightforward but clean redcurrant and crushed strawberry aromas. The palate is well balanced and fleshy on the entry, the acidity well-judged with a pretty, piquant finish. Just a lovely, somehow “carefree” Mercurey.

Mercurey 1^{er} cru Les Saumonts – 90

The 2019 Mercurey Les Saumonts 1^{er} cru has a little more depth and penetration on the nose compared to the Les Veleys, more savoury in style. The palate is well balanced with crunchy dark berry fruit laced with a faintest touch of white pepper, quite saline on the aftertaste. Give it 12 months in bottle – there is good potential here.

Mercurey 1^{er} cru Clos du Château de Montaigu Monopole – 89

The 2019 Mercurey Clos du Château de Montaigu 1^{er} cru is a *Monopole* of the Domaine. A mixture of red and black fruit on the nose, touches of sous-bois and light orange blossom scents, this is a lovely bouquet. The palate is pastille-like on the entry, tight and linear at the moment, quite fresh although I discern more amplitude on the Saumonts at the moment. Drink over 6-8 years.

DOMAINE BITOUZET-PRIEUR

Volnay Village – 90-92

The 2019 Volnay villages comes from several parcels, 45% from the Achats, 45 % Les Aussy and 10 % Les Petits Garnets, the latter due to be pulled up this year. It has an attractive bouquet with pure red cherry and wild strawberry aromas. The palate is medium-bodied and crunchy red fruit with a touch of bell pepper. I find this very stylish and full of tension, a very well-crafted and delicious Volnay that comes highly recommended.

Beaune 1er cru Les Cents-Vignes – 89-91

The 2019 Beaune Les Cents-Vignes 1^{er} cru comes from a single parcel of 1.25 hectares. It has a pleasant bouquet with floral red cherry and crushed strawberry fruit, a hint of rose petal lending complexity. There is fine delineation here. The palate is medium-bodied with sappy, fleshy red fruit. Rounded and malleable in texture, plush in style with a sweet finish, this is one of the more approachable Beaune Premier Cru that should drink well after two or three years in bottle.

Volnay 1er cru Les Aussy – 91-93

The 2019 Volnay Les Aussy 1^{er} cru comes from vines planted in 1997 and 1956. It has a punchy, quite energetic bouquet with vivacious red berry fruit laced with wilted iris petals and a touch of oyster shell. The aromatics are determined to grab your attention. The palate is medium-bodied with sappy red fruit and a fine bead of acidity. Without being banal, there is just a lot of Pinoté in this Volnay and that is something I appreciate. Open and generous on the finish, this does one of the appellation's lesser-known vineyards proud.

Volnay 1er cru Les Taillepieds – 91-93

The 2019 Volnay Les Taillepieds 1^{er} cru comes from a single plot of 0.70 hectares. This has an outgoing bouquet, a mixture of red and black fruit, touches of pressed iris flower and a light sea spray aroma, becoming evermore complex with aeration. The palate is medium-bodied with supple tannins, rounded in texture, very fleshy and plush though I would like a little more backbone to counterbalance that on the finish. Fine

Volnay 1er cru Les Caillerets – 93-95

The 2019 Volnay Les Caillerets 1^{er} cru comes from a 0.15 hectare plot. It has a charming bouquet with beautifully defined red cherries and wild strawberry fruit intermixed with bergamot and light tea leaf aromas. The palate is medium-bodied with fleshy ripe red berry fruit, fine delineation and very supple in the mouth. This is an absolutely delicious Volnay that demonstrates the pedigree of this Premier Cru and it has superb length. This has great potential.

Volnay 1er cru Clos des Chênes – 92-94

The 2019 Volnay Clos des Chênes 1^{er} cru has a tough time following from the more expressive Les Caillerets. This is very tight and contained, missing the same *joie-de-vivre*. The palate is medium-bodied with good grip and it is certainly the spiciest of Bitouzet-Prieur's Volnay. Dark berry fruit tinged with tea leaf and bay, it meliorates towards the finish that feels harmonious and structured, though juxtaposing the two, the Les Caillerets has more charm.

Volnay 1er cru Les Pitures – 90-92

The 2019 Volnay Les Pitures 1^{er} cru is perhaps missing the same cohesion as the Les Caillerets or Taillepieds on the nose. There is an attractive marine/oyster shell influence at play, though it come across a bit subdued at present. The palate is medium-bodied with firm tannins, good grip with a masculine, structured finish that is very tight and laconic at the moment. Somehow, a bit aloof?

Meursault Les Corbins – 88-90

The 2019 Meursault Les Corbins has a straightforward bouquet with pretty lime and citrus fruit, a touch of peach developing. The palate is well balanced with a light peachy opening, a light dab of stem ginger with hints of praline and hazelnut towards the finish. Enjoy this over the next 5-7 years.

Meursault Clos du Cromin – 90-92

The 2019 Meursault Clos du Cromin has a well-defined nose with almond and hazelnut scents, a little more timid compared to the preceding Les Corbins. The palate is lightly spiced on the entry with good salinity and structure even if there is not enormous length. There is a subtle slate-like note of the aftertaste. This is a well-crafted Meursault.

Meursault 1er cru Les Santenots – 88-90

The 2019 Meursault Les Santenots blanc 1er cru showed a little more oak than its peers and this partially covers up the terroir expression. The palate is again, quite oaky in style and this is especially evident towards the finish. That will be subsumed by the time it is bottled, yet I do still have a preference for the Clos du Cromin.

Puligny-Montrachet Les Levrans – 87-89

The 2019 Puligny-Montrachet Les Levrans has a tight nose with green apple and light chalky scents. This needs a bit of encouragement. The palate is steely on the entry with good acidity, though it just lacks a little complexity on the finish.

Meursault 1er cru Les Charmes – 90-92

From two parcels, one including the domaine's oldest vines planted in 1945, the 2019 Meursault Charmes 1er cru was affected by frost. The quantity was so depleted that Francois Bitouzet blended the two parcels in Charmes-Dessus (top part) and Charmes-Dessous (bottom part) in the press for the first time. It has a well-defined bouquet with pretty apple blossom, granite and light white chalky aromas. The palate is well balanced with good intensity and weight on the entry. There is a lot of concentration to this Charmes with an almost honeyed (both in taste and texture) finish that just shaves away some of its potential tension and precision. Still, I appreciate the spiciness on the finish, but it is one that I think will show best in its youth. Nine barrels produced.

Meursault 1er cru Les Perrières – 92-94

The 2019 Meursault Les Perrières 1^{er} cru comes from a single parcel in Perrières-Dessus planted in 1983. This has far more detail than the Charmes with crushed stone infusing the delineated citrus fruit. The oak here is nicely integrated. The palate is medium-bodied with a fine, slightly waxy texture, suite notes of praline and nectarine infusing citrus fruit, quite tension with just the right amount of salinity breaking through on the finish. **Excellent.**

DOMAINE JEAN CHAUVENET

Nuits-Saint-Georges Villages – 87-89

The 2019 Nuits-Saint-Georges Villages offers sensual red cherry and crushed strawberry fruit on the well-defined nose. The palate is medium-bodied with soft tannins. An unashamedly approachable and malleable Villages cru with a rounded, plump finish.

Nuits-Saint-Georges 1er cru Rue de Chaux – 90-92

The 2019 Nuits-Saint-Georges Rue de Chaux has a very capable, well-defined nose of vivacious wild strawberry and minty aromas. The palate is medium-bodied with fine-grained tannins, good acidity and a tensile finish. This is well-crafted, **quite delicious** Nuits-Saint-Georges.

Nuits-Saint-Georges 1er cru Les Vaucrains – 90-92

The 2019 Nuits-Saint-Georges Les Vaucrains 1er cru has a crisp, pure black cherry and raspberry scented nose, tight at first but opening nicely with aeration. The palate is medium-bodied with a silky entry, almost pastille-like. Needs a little more *minéralité* and substance on the finish, yet it should drink well for up to 15 years.

Nuits-Saint-Georges 1er cru Les Perrières – 91-93

The 2019 Nuits-Saint-Georges 1er cru Les Perrières has a perfumed, Vosne-like nose that reveals traces of violet with aeration. The palate is taut and crisp, offering mainly black fruit, with a spiciness that elevates it just above the Les Vaucrains. This is promising.

Nuits-Saint-Georges 1er cru Les Boussselots – 91-93

The 2019 Nuits-Saint-Georges Les Boussselots 1er cru veers much toward red fruit on the nose, hints of meat juice and *garrigue* emerging with time. The palate is medium-bodied with supple tannins, quite saline and cohesive, leading to an energetic, peppery finish that lingers. Another promising Nuits St Georges from Chauvenet

PHILIPPE CHERON

Gevrey-Chambertin 1er cru Champonnet – 89-91

The 2019 Gevrey-Chambertin Champonnet 1er cru has a well-defined, nicely focused bouquet of brambly red fruit and *sous-bois*. The palate is well balanced with quite elegant tannins, well-judged acidity and a harmonious finish. It does lack a bit of grip, but this is clearly thoughtfully crafted.

Gevrey-Chambertin 1er cru La Romanée – 90-92

The 2019 Gevrey-Chambertin La Romanée 1er cru is a little more savory on the nose compared to the Champonnet and seems to manifest more complexity and nuance with aeration. The palate is medium-bodied with gentle tannins, again, quite savory, and maybe just showing a little too much wood on the finish. Otherwise, this is a fine Gevrey-Chambertin 1er cru.

Chambolle-Musigny Clos de l'Orme – 88-90

The 2019 Chambolle-Musigny Clos de l'Orme is tight-knit but well defined on the nose of black cherries and iris petal aromas. The palate features succulent black cherry and blueberry fruit, smooth and harmonious with a generous, slightly soft finish. This will be best enjoyed in its youth.

Chambolle-Musigny Les Quarante Ouvrées – 90-92

The 2019 Chambolle-Musigny Les Quarante Ouvrées has a delicate but precise bouquet of perfumed strawberry and rose petal scents; the oak is neatly integrated. The palate is smooth and succulent, very lush in style, but maintains good balance and freshness toward the finish. Very sensual

Charmes-Chambertin Grand Cru – 90-92

The 2019 Charmes-Chambertin Grand Cru has a lovely, very well defined bouquet of dark cherries, *sous-bois* and dark chocolate scents. The palate is medium-bodied with plenty of dark berry fruit, but the new oak feels too vocal on the finish and occludes the terroir expression. Shame, because there is a good Charmes-Chambertin here.

Clos Vougeot Grand Cru – 92-94

The 2019 Clos Vougeot Grand Cru has an attractive nose of brambly red berry fruit, morels and tobacco, nicely focused and showing good intensity. The palate is medium-bodied with supple tannins, moderate depth and more finesse and better oak integration on the finish compared to the Charmes-Chambertin.

DOMAINE GEORGES LIGNIER

Volnay 1er cru – 87-89

The 2019 Volnay 1er cru has an attractive bouquet with red berry fruit and light loamy, slightly mushroom-like scents. The palate is medium-bodied with supple tannins, mainly red fruit with a ferrous tincture. It tightens up a little toward the finish that feels a bit rustic, but it should drink nicely for several years.

Morey-Saint-Denis white - 86-88

The 2019 Morey-Saint-Denis white offers tropical scents of pineapple, clementine and a touch of lime cordial. The palate is rounded on the entry, a bit low in terms of acidity. Yet I enjoy the tropical notes with spice on the finish. Early drinking

Chambolle-Musigny villages – 86-88

The 2019 Chambolle-Musigny villages offers dark brambly fruit laced with dark chocolate and decayed leaves, a little introspective but nicely defined. The palate is medium-bodied with a chewy entry. It lacks a bit of *rondeur* for a Chambolle-Musigny, though there is adequate length. Give it 18-24 months in bottle.

Gevrey-Chambertin villages – 87-89

The 2019 Gevrey-Chambertin villages is the best of the four wines I tasted from the Domaine. Clean and well-defined on the nose, it offers attractive red berry fruit with pressed rose petals. The palate is medium-bodied with grippy tannins, demonstrating good substance for a Gevrey-Chambertin villages, though it lacks a bit of finesse on the finish. Fine

Gevrey-Chambertin 1er cru Les Combottes – 89-91

The 2019 Gevrey-Chambertin 1er cru Les Combottes has a delightful nose with delineated rose-petal tinged red berry fruit laced with *sous-bois*. The palate is well balanced with fine grain tannins, quite minerally with a slightly lactic finish that just shaves away some of its definition. It's an "almost there" Combottes that should improve by the time of bottling.

Morey-Saint-Denis 1er cru Clos des Ormes – 86-88

The 2019 Morey-Saint-Denis 1er cru Clos des Ormes has a fresh sea-influenced bouquet, touches of kelp infusing the predominantly black fruit. The palate is medium-bodied with gentle grip on the entry, a liberal sprinkling of white pepper and a sinewy finish. It just misses a bit of *charme* compared to say, the Gevrey-Combottes.

Clos-Saint-Denis Grand Cru – 87-89

The 2019 Clos-Saint-Denis Grand Cru shows quite a bit of reduction on the nose though there appears to be satisfactory fruit underneath. The palate is chewy and quite dense, though I am seeking more nerve and *mineralité* on its “blocky” finish.

Clos de la Roche Grand Cru – 87-89

The 2019 Clos de la Roche Grand Cru is high-toned on the nose with kirsch, orange zest and floral scents, requiring two or three minutes to settle in the glass. The palate is medium-bodied with sappy red fruit, quite chewy and assertive, but like the Clos Saint Denis, it needs more complexity and tension on the finish.

DOMAINE JEROME CHEZEAUX

Vosne-Romanée Village – 87-89

The 2019 Vosne-Romanée Village comes from all the domaine’s parcels except for la Colombière. This has a fragrant bouquet of rose-petal-tinged dark berry fruit. The 40% new oak is nicely integrated. The palate is medium-bodied with grainy tannins, a little simplistic compared to some of the top performing Vosne-Romanée Villages, yet certainly fresh and balanced with a sapid finish that beckons you back for another sip.

Vosne-Romanée 1^{er} cru Les Chaumes – 90-92

The 2019 Vosne-Romanée 1^{er} cru Les Chaumes clearly has more clarity on the nose compared directly with the villages cru, offering raspberry *coulis*, freshly picked strawberry and a touch a rose petal. The palate is well defined with a fine bead of acidity, and lightly spiced with white pepper that complements the raspberry and blackberry. Moderate length. This a very decent Les Chaumes

Nuits-Saint-Georges 1er cru Aux Boudots – 90-92

The 2019 Nuits-Saint-Georges 1er cru Aux Boudots offers attractive dark berry fruit, *sous-bois* and iris petal scents on the nose. The palate is medium-bodied with sappy red fruit, cohesive and silky-smooth, displaying a pastille-like purity on the finish. Just a lovely Nuits-Saint-Georges, no more, no less.

Nuits-Saint-Georges Les Charbonnières Vieilles Vignes – 91-93

The 2019 Nuits-Saint-Georges Les Charbonnières Vieilles Vignes has a tightly wound nose that opens to reveals red currant and cranberry commingling with orange blossom. The palate is medium-bodied with supple tannins, good intensity and a little more *chutzpah* than the Aux Boudots on the finish. This should age well for a decade or so.