



Allen Meadows'

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[Issue 80 Part 2](#) Fourth Quarter, 2020 Part 2

## Domaine du Meix-Foulot (Mercurey)

2018 Mercurey red 88

2018 Mercurey "1er" 1er red 90

2018 Mercurey "Clos du Château de Montaigu" 1er red 92

2018 Mercurey "Les Saumonts" 1er red 91

2018 Mercurey "Les Veleys" 1er red 91

2018 Mercurey white 87

Agnes Dewé-de-Launay, who directs this 20 ha domaine, told me that 2018 "produced serious and concentrated reds that are built for the longer-term. It's interesting that such a hot and dry vintage produced such fresh and vibrant wines that are quite different in style than their 2017 counterparts as they're more serious and will probably be less approachable young." The 2018 reds were bottled between December 2019 and March 2020 while the lone white was bottled in August 2019. I would further note that the domaine prefers to present their bottled wines and that is why the 2019s are not reviewed. They will be covered next year. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; Direct Wine, [www.directwine.co.uk](http://www.directwine.co.uk), New Generation Wines, all UK).

### White:

**2018 Mercurey:** (with ~50% declassified 1er juice aged in 30% new wood). The nose is quite firmly reduced and is in definite need to a thorough aeration. Otherwise there is good freshness and verve to the nicely rich and solidly voluminous flavors that possess good mid-palate fat and a caressing mouthfeel before concluding in a bitter lemon-inflected finish. This is nice enough though I find the reduction to be a bit bothersome. 87/2021+

### Reds:

**2018 Mercurey:** (raised in 40% wood with the remainder in stainless). By contrast to the white, this is agreeably fresh and bright with its pretty combination of various red berry scents that are trimmed in spice and earth wisps. There is again very good richness to the intense and lightly stony middle weight flavors that exhibit solid length on the mildly rustic finale. 88/2024+

**2018 Mercurey "1er":** (from Barraults and Montaigu). A trace of menthol is present on the more deeply pitched nose of plum, dark currant and more evident earth character. There is both more volume and minerality to the medium weight flavors that possess a relatively sleek mouthfeel, all wrapped in a lingering, focused and balanced finale where a touch of youthful austerity slowly emerges. 90/2026+

**2018 Mercurey "Les Saumonts":** (the vineyard sits high on the slope and is the most northerly of all the Mercurey 1ers). A more restrained and much earthier and more *sauvage*-inflected nose exhibits notes of underbrush and humus on the plum, lavender and violet scents. The succulent and utterly delicious middle weight flavors possess a deceptively supple mid-palate that contrasts markedly with the firm, serious and slightly longer finale. This is going to need at least a few years of bottle age first as it's fairly tightly wound at present. 91/2028+

**2018 Mercurey "Les Veleys":** This is aromatically similar to the Les Saumonts though with even more earth and *sauvage* characters. The attractively vibrant, delicious and tautly muscular middle weight flavors possess a beguiling mid-palate mouthfeel while displaying fine length on the youthfully austere, serious and built-to-age finale. This compact and well-made effort is presently very much a no-nonsense wine that will need to be left alone for at least 5 years first. 91/2030+

**2018 Mercurey "Clos du Château de Montaigu":** Discreet but not invisible wood frames notably ripe yet nicely fresh aromas of plum, dark cherry, violet, spice and again, ample earth influence. Like the Les Veleys, the medium-bodied flavors possess a beguiling texture along with plenty of sap that serves to buffer the equally firm tannic pine shaping the mineral-driven finish that exhibit excellent length. This is a bit more sophisticated and should age effortlessly over the mid to even longer-term. 92/2030+.