

Octobre, 2022

Domaine du Meix-Foulot (Mercurey)

2020 Mercurey red 88

2020 Mercurey "1er" 1er red 90

2020 Mercurey "Clos du Château de Montaigu" 1er red 92

2020 Mercurey "Les Saumonts" 1er red 91

2020 Mercurey "Les Veleys" 1er red 91

Agnes Dewé-de-Launay, who directs this 20 ha domaine, told me that 2020 is a "vintage where I decided to do many things completely differently than I usually do. We picked from the 18th of August and brought in very clean and impressively concentrated fruit as there was just very little juice in the berries. The ripeness levels were exceptional, and I wanted to be sure that the alcoholic fermentations would finish so for the first time, I used commercial yeasts. I also usually do a 4-week cuvaision but chose to do only 14 days as I was leery of having over-extracted wines due to the extremely thick skins. Yields were variable but most wines came in between 25 and 30 hl/ha with alcohols of between 13.5 and 15%. Stylistically, the 2020s remind me quite a bit of my 2003s, which means that they are atypical but enjoyable in their fashion. They should certainly have no trouble aging as they have the concentration to do so." The 2020 reds were bottled in December 2021. (Rosenthal Wine Merchant, www.madrose.com, NY, USA; Direct Wine, www.directwine.co.uk, New Generation Wines, all UK).

2020 Mercurey: (raised in 40% wood with the remainder in stainless). Notably ripe yet still fresh aromas include those of plum, earth and a suggestion of menthol. The succulent, round and nicely intense medium weight flavors exhibit good if not special depth and persistence on the youthfully austere finale where a touch of acid tang appears. 88/2026+

2020 Mercurey "1er": (from Barraults and Montaigu). There is just enough reduction present to blur the nuance of the clear ripe dark berry fruit scents so I would advise giving this some air first. The intense and solidly voluminous medium-bodied flavors possess ample mid-palate sap that buffers the notably firmer tannic spine supporting the lengthier finish where the only quibble is a hint of warmth. 90/2028+

2020 Mercurey "Les Saumonts": (the vineyard sits high on the slope and is the most northerly of all the Mercurey 1ers). A very ripe yet again, still reasonably fresh nose speaks of poached plum, black cherry liqueur and warm earth. There is again quite a lovely texture to the dense and more mineral-suffused flavors that conclude in a firm, serious, youthfully austere and lingering finale. Patience is clearly in order as this is very compact at present. 91/2030+

2020 Mercurey "Les Veleys": Here too there is an elevated level of ripeness to the cassis, plum liqueur and spice scents. The middleweight flavors possess a more refined texture thanks to the relatively fine-grained tannins shaping the firm, balanced, dusty and moderately austere finale. This is also built to repay at least a decade of keeping. 91/2030+

2020 Mercurey "Clos du Château de Montaigu": Much like the Mercurey "1er", this is sufficiently reduced to hide the nuances of the fruit though it is clearly ripe. Here too the delicious and relatively refined medium-bodied flavors are supported by fine-grained tannins on the powerful, palate coating, long and well-balanced finale. Note well however that this beauty is clearly built to age so at least some forbearance is in order. 92/2032+