

By Sarah Marsh MW - January 10, 2023

Domaine Jean Chauvenet

"A very red-fruit vintage, except in Vaucrains, and the acidity makes it very energetic. Not a heavy vintage," remarks Christophe Drag, who used a slightly shorter vatting this year. When the density reached 1010, he just pushed the cap beneath the surface. As ever, no stems. A super-reliable domaine.

Nuits-St-Georges Premier Cru Les Bousselots

Sand and gravel and white clay, 20–24 inches (50–60cm) deep. Six barrels rather than the usual 11. 35hl/ha. Mid-slope, so not as impacted as Damodes. Spicy aroma of cherries and cinnamon. Succulent and generous. Quite plump on the mid-palate, with lush depth of texture and muscle, while being lively, bright, and fresh to finish. 2026–32. **92**

Nuits-St-Georges Premier Cru Les Damodes

Very impacted by the frost. Just two barrels. High-toned, upright blueberry aroma. Juicy attack. Good intensity and supple-suede texture. Lively sweetness and acidity come together on the finish. Focused and energetic. A lighter and delightful NSG. Spot-on. 2026–32. **92–93**

Nuits-St-Georges Premier Cru Les Perrières

Uptoned aroma with garden herbs. Such a silky texture on this refined and elegant NSG. Lively fluidity and delicacy. Light, minty note. A Nuits of fine aroma and texture. Wait for the minerality to come through with some bottle age. So stylish. 2026–33. **94**

Nuits-St-Georges Premier Cru Rue de Chaux

Rue de Chaux shows the terroir impression exactly the same way each year. A southeast exposure but it has the cold draught of the combe. Always small berries, with millerandage. Red soils, with pieces of iron, 16–20 inches (40–50cm) above the bedrock. Always very consistent, and better in this respect than Vaucrains, thinks Christophe. Both climats have clay and get muddy in the topsoil in a vintage like 2021, but in Vaucrains the oolitic limestone appears at 6–8 inches (15–20cm). Spicy, dark-forest fruits. It is straight, channeled, and savory on the palate. Neatly edged. Elegant. Slate, smoke, and quartz on the finish. 2026–32. **92–93**

Nuits-St-Georges Premier Cru Les Vaucrains

Only half the normal production, four of eight barrels. Intense aroma, with red fruit and black pepper. Satin-textured. It is deep and dense, with a firm core enveloped in sweet succulence of fruit. Lithe muscularity. A persistent and smoky graphite finish. 2026–35. **95**