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## **Domaine Jean Chauvenet (Nuits St.-Georges)**

2022 Bourgogne Noyer Pendu red (86-89)

2022 Nuits St. Georges Vieilles Vignes red (90-92)

2022 Nuits St. Georges Aux Bouscelots 1er red (90-93)

2022 Nuits St. Georges Les Damodes 1er red (91-93)

2022 Nuits St. Georges Les Perrières 1er red (91-94)

2022 Nuits St. Georges Rue de Chaux 1er red (90-93)

2022 Nuits St. George Les Vaucrains 1er red (91-94)

2022 Vosne-Romanée red (89-91)

Jean Chauvenet son-in-law Christophe Drag told me that 2022 was really hot and dry but perhaps because of the heavy June storms, the vines didn't really suffer. By contrast, those same rains did trigger a heavy attack of mildew though thankfully when conditions turned hot and dry, it died away. My parcel of Corbeaux was hit by hail as were my vines in the southern part of Nuits, in particular Vaucrains. In both cases we lost about one-third of the potential crop. Otherwise, the season was relatively straightforward to manage. I chose to begin picking on the 3rd of September and while there were basically no sorting losses, yields were highly variable at basically between 30 and 40 hl/ha. Potential alcohols were very good as they ranged from 13 to 13.5% so nothing was chaptalized. The vinifications were easy and I didn't really push the extractions as the skins were thick so the colors came easily. As to the wines, I absolutely love this vintage as the wines have tasted good since the very beginning. There is a certain natural sweetness to them that I find irresistible. They remind me quite a bit of my 2002s, which to me is a high compliment. After tasting through the range, I can easily understand why Drag is so enthusiastic. I have been visiting him since 1995 and I can say without hesitation that these are among the best wines he has ever made as every wine is recommended, something that is quite rare for any domaine to accomplish in a given vintage. I would note however that because none of the wines had been racked, they were not surprisingly reduced, some quite firmly so. Drag also noted that the Les Argillas and Les Poulettes were again sold off in bulk and will not appear under the domaine's label in 2022. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; Fields, Morris & Verdin, [www.fmvwines.com](http://www.fmvwines.com) and Uncorked Ltd, [www.uncorked.co.uk](http://www.uncorked.co.uk), both UK).

### **2022 Bourgogne « Noyer Pendu »**

(the name of the climat is used only for the American market but it the same wine sold in other markets around the world). A mild touch of reduction presently masks the nuances of what is clearly ripe fruit. More interesting are the utterly delicious and vibrant middleweight flavors that conclude in a firm and rustic but balanced finish that should repay short to mid-term keeping.

**(86-89)/2026+**

### **2022 Nuits St. Georges Vieilles Vignes**

Firm reduction. On the palate the old vines are apparent on the middleweight plus flavors as this is impressively concentrated and very rich yet with excellent intensity and detail, all wrapped in a rustic, serious, powerful and strikingly long finale. This is very Nuits and very old school in character so while it is indisputably excellent, it is also a wine to buy only if you expressly intend to cellar it.

**(90-92)/2032+**

### **2022 Vosne-Romanée**

(from Les Raviolles). Reduction. There is excellent mid-palate density to the medium-bodied flavors that flash good power if limited refinement on the suave, palate soaking and beautifully long finale. This is borderline rustic but then again, Raviolles often is, but overall, this is really quite good as well and a wine that should amply repay up to a decade of cellaring.

**(89-91)/2030+**

### **2022 Nuits St. Georges Les Damodes**

(from a .28 ha parcel). Reduction. The markedly sleeker and more refined middleweight flavors possess a lovely sense of delineation on the dusty, youthfully austere and sneaky long finale. This is pretty much textbook Damodes that could be enjoyed young or kept for a decade plus. In a word, lovely.

**(91-93)/2032+**

### **2022 Nuits St. Georges Aux Busselots**

(from a parcel on the northern end). Firm reduction masks the fruit though there is again a beguiling sense of underlying tension suffusing the detailed and stony medium-bodied flavors that flash good power on the moderately austere and lingering if mildly warm finish that is supported by relatively fine-grained tannins. In contrast to the Damodes that could reasonably be enjoyed young, this compact effort is clearly in need of at least moderate to longer-term cellaring.

**(90-93)/2032+**

### **2022 Nuits St. Georges Rue de Chaux**

Reduction. The rich and generously proportioned middleweight flavors possess both excellent volume and mid-palate concentration while exhibiting excellent depth and persistence on the youthfully austere and overtly rustic finish. This powerful and built-to-age effort is also going to require at least some patience.

**(90-93)/2032+**

### **2022 Nuits St. Georges Les Perrières**

(from a .23 ha parcel). Firm reduction. Here the super-fresh and vibrant medium weight flavors are not as concentrated or powerful but they are notably finer as well as more mineral-driven on the firm, serious and overtly austere finale. This possesses excellent potential but it isn't a wine for youthful drinking.

**(91-94)/2034+**

### **2022 Nuits St. Georges Les Vaucrains**

(from a .41 ha parcel). Reduction. The much bigger broad-shouldered flavors also possess outstanding density and power while exuding evident minerality on the precise, firm and very serious finale that delivers excellent length where the only nit is a hint of warmth. This is usually the undisputed best wine in the range but in 2022, the Perrières may well give it a run for its money.

**(91-94)/2037+**