

Domaine Roland Lavantureux



This year **Arnaud and David Lavantureux** was happy to show the full range of the 2023 vintage in the summer, whereas they had not felt that the 2022s were ready to be tasted at the same stage last year – so it was good to catch up with them in bottle once we had tasted the 2023s. The recipe for this excellent domaine is as follows: all the wines are fermented in stainless steel, then half the crop for the 1ers Crus plus Vauprin and Vieilles Vignes is transferred to barrel (between new and 5 years old), with the proportion rising to three quarters (new to 3-year-old) for the Grands Crus. In any case, success is not really down to specific techniques but whether or not a producer has that magic touch, which Arnaud undoubtedly has. The wines have a concentration of fruit and structure while maintained a clear Chablisian mineral undercurrent. They make the best Vau de Vey on the market, as well as their spectacular Vauprin cuvée of straight Chablis.

White wines

2022, Petit Chablis 88

Lovely stuff, clean and pale, with a lean linear approach. More expressive juicy apple fruit on the palate, with a clearcut and somewhat saline finish. Very good. Drink from 2024-2026.

2022, Bourgogne Tonnerre 90

Pale lemon, attractive if restrained nose, very chiselled, delicious crisp and concentrated fruit, plenty of finesse, a very fine example of Portlandian with a meatier finish to suggest growth to follow. Drink from 2025-2028.

2022, Chablis 90

Their new plantation (2017-2019). So, young vines on kimmeridgian with a chalky friable topsoil. 30% of the cuvée was raised in older wood. Slightly gentler on the nose, a different sort of fruit, ripe orchard style. Attractive finish to this, not like a Chablis in texture but interesting. Drink from 2025-2027.

2022, Chablis Vieilles Vignes 91

Pale colour, a classic balanced nose, excellent intensity, some minerals plus intense citrus zest, pure white fruit behind and a fine long finish. Expressive, racy and delicious. Drink from 2026-2030.

2022, Chablis Fourchaume 1er Cru 90

Pale yellow colour, a bit innocuous on the nose. Attractive, softer as always, pears and apples, just enough acidity, fair length. Drink from 2026-2030.

2022, Chablis Beauroy 1er Cru 91

Purchased grapes from the Côte de Savant sector, south facing with plenty of clay. Fine, stylish and elegant, pure white fruit, a little softer behind then lifted by the apples washed by lemons. This is very pretty, a lighter 1er Cru of course, but with much more length than Fourchaumes. Drink from 2026-2031.

2023, Petit Chablis 87-89

Attractive mid yellow. The fruit leaps out of the glass, plums and pears, riotously enjoyable. Just enough acidity but this is a wine to enjoy young. All his 2023s are fatter in the middle and he loves them. Drink from 2024-2026.

2023, Bourgogne Tonnerre 88-90

Fresh yellow colour. Exuberant pure fruit behind, we are in the middle of the orchard. A softer creamier texture, generous at the finish, yet still sublime. And very long. Drink from 2025-2027.

2023, Chablis 88-90

Pale lemon and lime. Just a little pyrazine on the nose. Pure yellow plum fruit on the palate with a natural zest, lemon syllabub, generous yet attractive. Remarkably long. Quite gorgeous but NB not the saline, chiselled style of Chablis. Drink from 2025-2028.

2023, Chablis Vieilles Vignes 88-91

Paler in colour, more chiselled on the nose, a touch of lime juice, much cooler in style. Clear white fruit, really compact, correct acidity, tight enough to show good ageing capacity. Drink from 2026-2030.

2023, Chablis Fourchaume 1er Cru 89-92

Pale lemon yellow, with a slight pyrazine note which faded rapidly. On the palate the 2023 Fourchaume is gracious, generous, typically in its softer style, but there is enough acidity and plenty of detail here. Drink from 2026-2031.

2023, Chablis Beauroy 1er Cru 90-92

Notably paler in colour, perhaps a fractional pyrazine note. Fine and elegant white fruit. Breadth maybe, more than weight. Clean white fruit with a few stones cutting through the flesh. Fine persistence. Drink from 2027-2033.

2023, Chablis Bougros Grand Cru 91-94

Pale lemon in colour. A powerful well-muscled nose with a touch of pyrazine – more of a faint reduction really. This absolutely shows its grand cru weight, and there is a little citrus but it is on the bulky side, though balanced. Drink from 2028-2036.

Red wines

2022, Bourgogne Epineuil Les Fauconniers 89

Powerful purple, oaky and very reductive. Excellent fruit weight, good acidity, just the nose and a firmer element at the back which raise an eyebrow. Bottled without sulphur, while leaving the reduction in place to calm what would otherwise be too much of a fruit bomb. This may very well turn into a wonderful wine but the reductive character has caused me to downgrade slightly from the superlative barrel sample tasted last year. Drink from 2026-2030.

2023, Bourgogne Epineuil Les Fauconniers 87-89

Fresh ruby purple, with a light buttery biscuit character on the nose, before the fruit takes over. Fabulous deep raspberry below, especially in the mouth. Ripe but not too ripe just the right acidity and excellent length. Drink from 2026-2030.