



Juin 2025 Issue_99_-_2023_and_2022_Cote_d_Or_Whites



BITOUZET-PRIEUR

François Bitouzet was moderately enthusiastic about the 2023 vintage, describing it as "one where the spring was wet and the vines were complicated to properly work, especially in April. May though started to heat up and dry out and things became easier, at least until July 13th where Meursault in particular was hit by hail that did enough damage to matter but not so much that it was serious. At that point conditions were again complicated as it was dry, then a storm, dry, then a storm, all of which meant that weeds were tough to keep down and mildew pressure was always lurking. Ultimately we chose to begin the harvest on the 2nd of September with our whites and we continued picking through to the 13th. There was a lot of sorting required for just about everything and it was varied from one parcel to another depending on hail and/or sunburn. Yields were accordingly quite varied as well with the pinot mostly coming in between 45 and 50 hl/ha with a bit more for the chardonnay. Potential alcohols were perfectly good at between 12 to 13.5% with most wines testing out right at 13%. The vinifications were easy and I used no whole clusters for the pinot though the malos were quite slow to finish, which is surprising given that there wasn't much malic acid in the first place! As to the wines, I quite like the style as it's fresh and bright with surprisingly good terroir transparency. Moreover, the wines are well-balanced and should drink well young but age well over the mediumterm." While the Bitouzet '23s are perhaps not quite as outstanding as their seriously good 2022s, they are still worth your attention plus they should drink well earlier.

Vintage 2023 White Wines

Bourgogne Aligoté "Les Grandes Terres" 86

A ripe, fresh and spicy nose of citrus and apple gives way to delicious, round and nicely energetic flavors that offer a highly refreshing, clean and dry finish. One year of keeping should be sufficient. 86/2026+

Bourgogne Chardonnay (87)

(from vines located in Meursault). This is also wonderfully fresh and bright with its array of pear and apple compote, zest and discreet floral scents. The succulent, round and fleshy middle weight flavors possess a caressing and rounded mouthfeel before terminating in an equally refreshing, if slightly firmer, finale. Fine quality here in a package that should repay 2 to 3 years of keeping. 87/2027+

Meursault "Les Corbins" (90)

A riper nose reflects aromas of petrol, acacia blossom, white orchard fruit and discreet citrus nuances. The lilting but decidedly punchy flavors possess a lovely, even seductive, texture while delivering notably better depth and persistence on the balanced and relatively tightly wound finish. This is excellent for its level and recommended. 90/2029+

Meursault "Clos du Cromin" (89)

This is also quite aromatically pretty and similar to the Corbins save for having more evident floral elements in play. The generous, delicious and plump medium weight flavors possess fine volume if not quite the same refinement on the firm and highly inviting finish. This is also lovely for its level and recommended as well. 89/2029+

Puligny-Montrachet "Les Levrons" (90)

(from vines planted in the 1950s). Cooler and more restrained if more elegant aromas include those of the essence of pear, white peach, spice and even more floral influence. The mouthfeel of the medium-bodied flavors is positively gorgeous thanks to the sappy dry extract that buffers the moderately firm acid spine shaping the lingering and agreeably dry finale. This is also excellent for its level and worth your interest. 90/2029+ 33+

Meursault "Santenots" (91)

(from Santenots Blanc). A suggestion of exotic tea is present on the ripe aromas of poached pear, apple compote and all but imperceptible oak influence. There is again excellent volume and midpalate density to the delicious and vibrant middle weight flavors that flash evident power on the impressively long and balanced finale. This isn't a wine of finesse but it's quite satisfying in its fashion. 91/2028+

Meursault "Charmes" (92)

(Bitouzet has 2 parcels measuring .50 ha, one in Charmes Dessous and another in Charmes Dessus that are vinified, and raised, separately but then blended). A notably more elegant nose of perfumed floral elements, especially acacia and gardenia, add breadth to the aromas of essence of pear and spice. I very much like the sense of underlying tension running through the solidly concentrated medium weight flavors that exude a subtle bead of minerality on the unusually powerful finish that displays excellent length. One to consider. 92/2030+

Meursault "Perrières" (93)

(from 30+ year old vines). A completely different aromatic profile presents notes of mineral reduction, smoked apple, petrol and a lovely array of spice nuances, especially anise. The round and relatively generously proportioned flavors are at once caressing yet powerful, all wrapped in an intensely stony, youthfully austere and strikingly long finale. The Bitouzet Perrières is virtually always first-rate and the 2023 version is no exception. 93/2031+