Burgundy-Report By Bill Nanson Milcent 2023

1.3.2025billn Tasted with Alexandre Milcent in 'Chichée,' 27 January 2025.

Domaine Milcent Ferme de Pommard 89800 Chichée



# Alexandre on 2024:

"In some places we made nothing but in the end it was half a normal volume for us. The bottom of Vaillons was well frosted ... "

# Alexandre on 2023:

"I found it to be a complicated vintage – complicated for working the soil due the extra rain in some periods, it was necessary to work a lot of weekends because of that! But it's a good vintage – we had rain and some mildew but in the end we had some grapes too. We made a bit more than in 22 but that was because we had some young, unproductive vines in 22 that we started harvesting for the first time in 23. But it was hot – luckily we can run our machines in the night – so we did!"

# The wines...

What a great result – almost certainly amongst the top half-dozen domaines of the year(?!)

All bottled in June and July... It was all natural cork here but since this 2023 vintage it's all DIAM - 3s and 5s...:

# **2023 Petit Chablis**

Below Forêts & Butteaux - 2ha - there was another 2ha for 2022 and they eventually will top out at 10-12 hectares.

Hmm – that's a lovely nose, deep and fresh, mineral even a suggestion of aniseed. Large in the mouth – beautifully textured – just a hint of generosity – it's a 2023! Really panoramic and faintly acidulated fruit – that's a great entry wine!

# 2023 Chablis

Already 3-4 hectares next to their Petit Chablis, then a similarly sized parcel just under Montmains. A third parcel between Vaillons and Montmains and the last under Les Lys - totaling about 13 hectares - so a multitude of exposures from around Chablis. Hmm – less width but equally fresh and more saline. Mineral, fluid, gorgeous wine – that's just a benchmark, ultra-delicious, Chablis

### 2023 Chablis Champlains

Under Lys, near Milly – a place that can frost... Wider again and with a fine mineral energy. Again – scale but wonderfully fluid energy and minerality – another benchmark wine – the finish holding so well, faintly floral and more overtly mineral – bravo !!

# 2023 Chablis 1er Vaillons

A potential of over 4 ha here – Roncières and Epinottes – more of the former. Ooh – that's really vibrant and with lots of white flower complexity – almost acacia. Really wide, silky, intense – wonderful clarity. I love this texture – intense finishing with a hint of orange fruit. That's a great Vaillons.

# 2023 Chablis 1er Vaillons Cuvée Dolia

This with the grès container pictured last year – 50% and the rest in tank. Still very floral but with a softer, less chiselled style. A similar idea in the mouth but this still has lovely intensity – and a really impressive finishing intensity again. Personally, I prefer the last but this has the same impressive quality.

# <u>2023 Chablis 1er Beauroy</u>

In real Beauroy – 'a small parcel of 0.18ha for this one.' 30-40 yo vines here. A narrower but really deep nose – less overt energy today. Hmm – but what energy in the mouth – rounder, a different orange fruit and minerality style of flavour – and it's the fruit that is longest lasting here – If I called the previous great then I have to say – just a nose short of great today – but it's wonderfully flavoured wine.

# 2023 Chablis 1er Vaucoupins

A relatively flat part of this cru looking down on Chichée – 'we are happy with that!' – 0.33 ha of vines. The first right bank wine. Vines now 10 years old – 'It's starting to show some quality now.' *Extra wide – here – a very floral mix with the minerality. Scale and intensity – that's great in the mouth – such a joyous wine to have in the mouth – I'd be drinking this already.* 

# 2023 Chablis 1er Fourchaume

In the area of Vaupulent. Only the third vintage for these young vines – 'Of course, 21 was a hard start! It's one of the first places that we harvest – on the rock and in the full sun' *A more transparent and airy nose – floral, faintly mineral and with aniseed again too. More generous – ultra mineral though. These young vines have delivered excellent concentration, even some finishing dry extract – they just lack a little of the complexity of the previous wines – so I'm only going to call it 'super!' "Yes, I still think that we might have harvested it 3-4 days too late. Maybe next time we will harvest this, have a couple of days off and then restart."*