



REVUE DE PRESSE / PRESS REVIEW
2026

Domaine Michel Briday Côte Chalonnaise



JASPER MORRIS

JUNE 2026

JASPER MORRIS
Inside Burgundy

Rully 2024

88/100

Star Rating : 3*

Yellow fruits pop from the glass: cherries, plums and pears abound. A delicate nuttiness settles into the mid-palate from the well-judged, 10 percent new oak (two-thirds overall is vinified in oak). There are four parcels, averaging 30 to 40 years in vine age, from the center and northern portions of Rully. The bright acidity is nicely balanced, carrying the flavors into a moderate finish. Drink from 2026-2027.

Rully Premier cru «La Pucelle» 2024

91/100

Star Rating : 3*

Stony and floral on the nose, the palate is zippy fresh with crisp, just-plucked apples, white pepper spice and citrus zest. The bustling acidity gives this a firm mouthfeel, despite the notable fruit concentration. The medium length resonates with crushed chalk notes. This single, 50-acre parcel planted in 1972 has been with the domaine since its debut. Drink from 2026-2029.

Rully Premier cru «Grésigny» 2024

90/100

Star Rating : 3*

Like the La Pucelle, this has been under the domaine's roof from the start. Leading with crushed apples and cherimoyas with hints of warm toast, the 20 percent new wood comes into full evidence on the gently rounded palate with toasted hazelnuts and croissant. This is the broadest and most robust of the whites—typically Stéphane's favorite white. Drink from 2026-2029.

Rully Premier Cru «Champs Cloux» 2024

92/100

Star Rating : 4*

Spice drawer scents light up the berried nose. Plums and cherries mix on the pillow-y, moderately dense mid-palate. The tannins feel rather firm and are magnified by the spry acidity. It's worth waiting four to five months to give it time to settle in bottle. Drink from 2026-2027.



91/100
3*

92/100
4*



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Domaine Chofflet Côte Chalonnaise



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Givry «La Pièce» 2024

88/100

Star Rating : 3*

Sophisticated on the nose with scents of crushed chalk, herbal tea, lemon blossom and yellow apples, this is vinified entirely in barrels—exclusively Damy and Chassin that have been previously used five or six times. The palate is enticingly textured with a distinctive chalkiness. This opens up nicely in the glass and delivers a solid finish. A very nice village. Drink from 2026-2029.

Givry Premier cru «Les Galaffres» 2024

90/100

Star Rating : 3*

Bright and inviting, the perfume offers Asian pears, white spices and wet stones. The palate offers a pleasing, light sucrosity with scrumptious orchard fruits and a hint of vanilla bean. This comes from two portions of 50-year-old vines and one section of 30-year-old vines. Drink from 2026-2030.



Givry «Héritage» 2024

89/100

Star Rating : 4*

Since arriving full time in 2019, Jonathan Brunot has backed off the half portion of the wine that used to see exclusively new oak, now using barrels of up to five wines. Here, the fruit really sings: fields strawberries, red plums, açai and cherries spread across the mid-weight palate. The tender tannins gently frame the sappy fruit, leaving the natural arc of acidity to give this mouthwatering freshness. This is very charming already. Drink from 2026-2028

Givry «La Pièce» 2024

89/100

Star Rating : 4*

Sparkling bright with a pretty ruby appearance, this offers a flattering nose of cranberries, mulberries, rose buds and sweet spices. Vivacious acidity is accompanied by sculpted tannins with the pair drawing the plethora of flavors into a charming, medium finish. This will be hard to resist in its youth, but it has the substance to age to some benefit. Drink from 2026-2029.

Givry Premier Cru «En Choué» 2024

91/100

Star Rating : 3*

Bursting from the glass with succulent red fruits, dashes of spice and hints of mocha, this is pleasantly complex. The sophistication follows onto the hearty, layered palate reined in by well-judged tannins. Invigorating acidity gives this end-to-end freshness. The solid finish adds on a savory tobacco undertone. There are a generous four hectares here. About 50 ares have been pulled out for replanting—previously planted in 1974 and 2000 in stony clay and limestone soils. There isn't much top soil here due to the considerable slope. Drink from 2026-2030

Givry Premier Cru «Clos Jus» 2024

Bright in appearance with good color depth, the nose offers mulberries, boysenberries and fragrant spices. Sun-kissed black plums ripple across the palate. Mildly tugging tannins frame the solid fruit core while crackling acidity lights up the fullish-bodied mouthfeel. Damp earth-styled minerality joins the long, intense finish. Drink from 2027-2032.

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Domaine du Meix Foulot Côte Chalonnaise



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Bourgogne Aligoté «Champs Renard» 2024

88/100

Star Rating : 3*

A charming expression of Aligoté, this shows cheerful citrus accompanied by clipped herbs and fresh baguette. Crackling, classic Aligoté acidity envelopes the generous fruit depth. Agnès says this ages well. This is the new kid on the block in the line-up, now in its fourth edition. About two-thirds comes from 60-year-old vines and the rest are 30-year olds. About 20 percent is vinified in third and fourth use barrels, which really amps up the stylishness. Drink from 2026-2027.

Mercurey 2024

90/100

Star Rating : 3*

This is a treat—it's labeled village as it must be, but half of the fruit is Premier Cru. For added complexity, one-third is made in new or once-used oak. The nose starts with a hint of smoky, fireplace-like reduction. The palate offers green melon and lifting herbal freshness. There is lovely palate tension between the racy acidity and light touch of tannins. This has a pleasant savory edge on the finish. Drink from 2026-2029.

Bourgogne Côte Chalonnaise 2024

88/100

Star Rating : 3*

Vivacious, crushed cherries mix with licorice and woodland scents on the nose and palate. Full-ish in body, the youthful fleshiness is nicely countered by grippy tannins. Twenty percent sees barrel, but none are new. Drink from 2026-2027.

Mercurey 2024

89/100

Star Rating : 3*

As Agnès calls it, this is a "real" Mercurey that is assembled from 10 parcels from throughout the appellation. Sixty percent sees oak, ranging from barrels used once to six times. The fruit is robust and the tannins show a touch of classic Mercurey tug. Black plum skins and blackberries fill out the palate and gush into the bright, fresh finish. This is very drinkable already. Drink from 2026-2027.

Mercurey Premier Cru 2024

90/100

Star Rating : 3*

This is a 50:50 combination of Les Byots (brings intensity) and Clos du Château de Montaigu (brings freshness), and it is a bold, outspoken wine. Dense blackberries saturate the broad and rather brawny palate. The firm tannins give structure and could use some time to resolve. The hearty fruit suggests there is no reason not to wait another six to eight months. Drink from 2026-2029.

Mercurey Premier Cru «Les Saumonts» 2024

91/100

Star Rating : 3*

This unique parcel sits in arc that is shaded in the morning but turns into an oven in the afternoon because it gathers heat. As such, it seems to be a vintage well-suited to the 2024 vintage. Nothing feels overdone or overly stressed. The sweet lacings of red and blue fruits are tinged with becoming earthy elements. The tannins are a bit strident at the moment, but there seems to be enough medium body to absorb them. Drink from 2026-2029.

Mercurey Premier Cru «Les Veleys» 2024

91/100

Star Rating : 3*

The nose is effusive with aromas of licorice and black cherry compote. The tannins are well-judged, and the acidity is in place, too. Alas, the concentration is rather moderate as is the finish. There are two generous hectares of vines here that face east and have a fresh, higher elevation. Drink from 2026-2029.

Mercurey Premier Cru «Clos du Château de Montaigu» MONOPOLE 2024

92/100

Star Rating : 4*

Overtly toasty on the nose, the palate brings along sweet strawberry compote and cherry preserves. The tannins feel a bit short and choppy, but the acidity is elegantly integrated and the subtle earthiness on the finish is attractive. There is notable concentration here, so there is no need to rush this. Let the tannins settle in for another six to eight months. This nugget of 1.9 hectares sits on the plateau overlooking Mercurey. Drink from 2028-2030.

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Domaine de Montorge Côte Chalonnaise



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Montagny Premier Cru «Montorge» MONOPOLE 2024

93/100

Star Rating : **5***

This is overt, playful, even swashbuckling on the nose with sweet Rainier cherries, yellow currants and pineberries flecked with wildflower honey and warm crêpe scents. The palate has a pleasantly rich mealiness that is easily supported by the racy acidity. White flowers and ginger continue into the sustained finish. This 1.3- hectare monopole is composed of red clay and limestone soils and faces directly south. Made entirely in 500L and 350L barrels, half are new with the rest once used. Yann works predominantly with Cadus and Tonnellerie de Mercurey. Drink from 2026-2032.



Montagny Premier Cru «Cuvée des 4 Clochers» 2024

89/100

Star Rating : **3***

Smelling of white pepper spice mixed with pomelo, pink grapefruit and kumquat, this has lovely tang and vibrancy. There is no new oak here, despite the good flavor depth, allowing the terroir to speak at its most precise. Organically cultivated, all of the vines are situated right around the winery. Drink from 2026-2028.

Montagny Premier Cru «Les Coères» 2024

92/100

Star Rating : **4***

Balletic, poised and gracious, this is a very pretty Les Coères. Starting with scents of apple cores, salted almonds and spice rack, the palate tingles with an acidic verve that gracefully surrounds the vaguely creamy mouthfeel. Crushed stone minerality heightens the freshness and accompanies the yellow fruits into a gliding, lingering finish. There are 1.8 hectare in production on this rather low, clay-rich plateau with the vines averaging 40 years in age. Yann lets grasses grow here to help improve drainage. This sees 50 percent stainless and 50 percent barrel. Drink from 2026-2030.

Montagny Premier cru «Les Chaniots» 2024

91/100

Star Rating : **4***

Vivid on the nose with a whisper of attractive reduction followed by fresh scents of crushed Asian pears, golden kiwi and fern, this has tantalizing acidic balance to counter its polished, viscous mid-palate. The flush fruit delivers a solid finish. This sees 10 percent new, 500L oak for vinification then is transferred into smaller oak barrels for aging. Yann says that this is a tricky parcel to work between its slope and its hard, white limestone soils with generous amounts of flint. There is a full hectare of 30-year-old vines here, but there has been a good bit of replanting here due to 161-49B rootstock. Drink from 2026-2029.

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