



2015 Reds from Côte de Beaune

2015 Beaune "Les Epenottes" *Domaine du Pavillon*: (88-90)

A fresh, pretty and bright nose features notes of various red berries and earth that are trimmed in just enough wood to remark upon. The velvety, round and seductively textured middle weight flavors possess solid volume while maintaining good balance on the softly austere finale. This is a quality Beaune *villages*. 2021+

2015 Aloxe-Corton *Domaine du Pavillon*: (88-91)

(from Les Crapousuets). There is a hint of menthol sitting atop the distinctly earthy and *savage*-inflected nose of red and dark pinot fruit aromas. There is both fine volume and concentration to the energetic and utterly delicious medium weight flavors that terminate in a moderately rustic, firm and solidly complex finale. This is very Aloxe in style without being particularly austere. Worth a look. 2022+

2015 Pommard "Clos des Ursulines" *Domaine du Pavillon*: (88-91)

(a huge 4 ha *monopole* of the domaine). There is outstanding concentration to the sappy and velvet-textured medium-bodied flavors that coat the palate with extract which also helps to buffer the markedly firm tannins on the rustic finale. Like the Aloxe in its fashion, this is very Pommard in style and while not an elegant wine, there is no lack of underlying material. 2023+

2015 Volnay "Les Santenots" *Domaine du Pavillon*: (90-92)

(from Les Plures). Very fresh nose of various red berries, spice and floral scents where violet nuances are especially prominent. There is both excellent vibrancy and delineation to the notably finer middle weight flavors that evidence markedly more minerality that arises on the built-to-age finale. 2025+

2015 Pommard "Les Rugiens" *Domaine du Pavillon* : (90-93)

(from Rugiens Bas). A brooding and all but inexpressive nose reluctantly reveals its notes of plum, cassis, violets and pungent earth. There is a bit more volume to the powerful, concentrated and serious middle weight plus flavors that evidence even more minerality on the mouth coating, firmly structured and impressively long finish. This is clearly going to require extended cellaring to soften what are resolute but not hard tannins. 2027+

2015 Aloxe-Corton "Clos des Maréchaudes" *Domaine du Pavillon*: (90-92)

Ripe aromas of cassis, earth, forest floor and wisps of the *savage*. The mouth feel of the delicious and punchy medium-bodied flavors is unusually refined; indeed I would describe it as quite seductive yet there is no lack of focused power and drive on the dusty and youthfully austere finale. 2023+

2015 Corton-Clos des Maréchaudes *Domaine du Pavillon*: (91-94)

(a ~1.9 ha *monopole* that is split between ~.5 ha classified as *grand cru* and the remaining 1.4 ha as 1er). Similar if more complex nose. The velvety, round and equally seductively textured flavors possess a bit more overall size, weight and mid-palate concentration while delivering even better length on the powerful and built-to-age finish. Patience required. 2027+

