

2016 Côte de Nuits Reds



Albéric Bichot was succinctly enthusiastic about his 2016s, noting that “the wines have turned out to be a really pleasant surprise from the standpoint of their quality. The fly in the soup though is that outside of a few communes that mostly escaped the frost, quantities are depressingly low and in a few cases, we made none at all. This is for example what happened with the Chambertin in our Clos Frantin portfolio. Still, the good news is that the quality is excellent.” I found the quality of the Bichot 2016s to be basically in-line with the general quality of the vintage though there are several excellent wines that are well worth your attention.

2016 Bourgogne Pinot Noir Secret de Famille: (86-88)

(entirely from the Côte de Nuits). A restrained and agreeably fresh nose consists mostly of various red berry aromas along with touches of earth and oak. The delicious, vibrant and saline-inflected flavors possess a caressing mouthfeel while offering fine length on the lingering finish where a hint of bitter cherry pit surfaces. This should drink well shortly after release but repay a few years of cellaring too. 2019+

2016 Vosne-Romanée *Domaine du Clos Frantin*: (88-91)

(the blend is mostly from Damaudes with a small proportion of Hautes Maizières). A pretty, fresh and layered nose reflects notes of red currant, lavender, violet and subtle spice notes. There is a really lovely and highly seductive texture to the satiny flavors that culminate in a firm and mildly robust but not really rustic finish. This is worth checking out. 2023+

2016 Fixin “Clos de la Perrière”: (90-92) **TOP VALUE WINE**

Discreet aromas of pretty and very fresh earthy red currant, cherry and lavender can be found on the layered nose. There is excellent delineation and punch to the utterly delicious flavors that are not particularly dense but the precision and minerality of the finish makes this quite attractive nonetheless. In a word, lovely. 2024+

2016 Morey-Saint-Denis “Les Sorbets”: (89-92)

A reserved mix is composed by notes of earth, red cherry, raspberry and a hint of wood toast. There is a polished mouthfeel to the supple and refined medium-bodied flavors that offer a bit more volume if not quite the same level of complexity though more should develop with a few years of bottle age. 2023+

2016 Nuits-Saint-Georges “Chaînes Carteaux”: (90-92)

There is more volume still to the energetic and tautly muscular medium weight flavors that terminate in a firm, dusty and youthfully austere finish that flashes slightly better complexity. Note however that this will demand at least a few years of patience. 2026+

2016 Nuits-Saint-Georges “Château Gris”: (89-92)

A perfumed, elegant and airy nose offers up notes of essence of red cherry and a pretty array of floral and spice elements. The lacy and intense lighter weight flavors brim with minerality before culminating in a clean, dry-in-the-best sense and linear finish. This is lovely and should age well if desired. 2023+

2016 Gevrey-Chambertin “Lavaux-Saint-Jacques”: (91-93) **SWEET SPOT WINE**

This is also perfumed and exceptionally pretty with its broad ranging nose of both red and dark berry fruit, the *savage*, floral and soft wisps of earth and spice. There is excellent mid-palate fat and volume that imparts a succulent mouthfeel to the powerful and muscular flavors where the minerality really comes up on the moderately austere, firmly structured finish. This is built-to-age and will need it. 2028+

2016 Chambolle-Musigny “Les Sentiers”: (91-93) **SWEET SPOT WINE**

A layered and cool blend features notes of red cherry, dark raspberry, spice and lavender nuances. There is slightly less minerality but an equally lovely mouthfeel to the tautly muscular flavors that exhibit excellent intensity to the dusty, youthfully austere and built-to-age finish. A classic Sentiers. 2026+

2016 Chambolle-Musigny “Les Chabiots”: (90-92)

A wonderfully pure and expressive nose offers up notes of essence of red currant, violet, spice and a hint of tea. The sleek, intense and lightly mineral-inflected middle weight flavors that are denser than usual, delivering sneaky good length. This is lovely and very Chambolle in character. 2026+





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2016 Chambolle-Musigny “Les Amoureuses”: (91-94) SWEET SPOT WINE

A slightly more deeply pitched nose reveals a wide range of spice and floral elements along with notes of plum, dark currant and a whiff of wood. The sophisticated, intense and impressively concentrated medium-bodied flavors also brim with minerality that adds a touch of lift to the sappy, complex and strikingly persistent finish. This caressing effort is really quite lovely and I particularly like the balance. 2028+

2016 Charmes-Chambertin: (91-94)

(from Charmes proper). The gamy essence of black cherry liqueur, earth and humus aromas precedes the caressing, mouth coating and punchy big-bodied flavors that retain fine delineation on the powerful and overtly saline finish that flashes a touch of youthful austerity. I very much like the sense of energy and particularly how refreshing this is but make no mistake, this is built-to-age and is going to need at least 6 to 8 years first. 2028+

2016 Clos de la Roche: (92-95)

(from Genavrières). A highly complex and much earthier and *sauvage*-inflected nose offers up notes of cassis and blue pinot fruit that is nuanced by hints of smoke and spice. There is outstanding richness to the powerful, concentrated and overtly muscular broad-shouldered flavors that possess strikingly impressive persistence on the austere, backward and very firmly structured finish. This brooding but most promising effort is quite compact at present and will need plenty of time to flesh out. 2033+



2016 Vosne-Romanée “Les Malconsorts” *Domaine du Clos Frantin*: (92-94) SWEET SPOT WINE

(from a whopping 1.75 ha parcel). A relatively deeply pitched nose offers plenty of both floral and spice elements along with notes of plum, dark cherry and a touch of Asian-style tea. As is usually the case there is excellent volume and a taut muscularity to the sappy broad-shouldered flavors that flash superb depth and persistence. Note well though that this classic example is definitely built-to-age and is going to need at least most of a decade to be approachable. Recommended. 2031+

2016 Clos-de-Vougeot *Domaine du Clos Frantin*: (91-94)

(from a .72 ha parcel). By contrast there is first-rate freshness and verve to the precise, intense and muscular yet caressing big-bodied flavors that are supported by a driving, powerful and very serious finish that is, not surprisingly, youthfully austere. Like the Malconsorts, this is not fashioned to be approached in its youth. 2031+

2016 Echézeaux *Domaine du Clos Frantin*: (91-93)

(from a .99 ha parcel in Champs Traversin). An exuberantly spicy nose offers up notes of red and black raspberry, anise, tea and plenty of floral elements, all of which is trimmed in just enough wood to notice. The medium-bodied flavors are round and very rich if less imposing or precise, all wrapped in a solidly persistent finish where a touch of salinity arises. In contrast to the Malconsorts and the Clos de Vougeot, this could reasonably be enjoyed young. 2028+



2016 Grands-Echézeaux *Domaine du Clos Frantin*: (92-95)

(from a .4 ha parcel). Like several wines in the range here the nose is intensely floral in character that adds a sense of elegance to the discreetly spicy black berry fruit and hoisin-suffused aromas. There is a subtle salinity to the beautifully well-detailed and energetic big-bodied flavors that possess superb depth of material and outstanding complexity before terminating in a persistent, mouth coating and very firmly structured finish. This is old school in style and a wine that is going to need plenty of bottle age before the supporting tannins are resolved. 2036+

2016 Richebourg *Domaine du Clos Frantin*: (92-95)

Aromas of red currant, rose petal, lavender, violet and Asian-style tea precede the succulent and refined flavors that are notably stony while exhibiting excellent persistence on the bright and balanced but very firm and serious finale. This is finer and classier than the Grands Ech but not necessarily more complex, at least not today. 2036+

Burghound.com 2016 Vintage Selections:

The “Top Value Wines” are those that are generally available in the market place at a price point of no more than approximately \$75 US; prices do of course vary from one country to another and even within those countries, they can vary widely, especially now with the fluctuation of many currencies. The “Sweet Spot Wines” section addresses the wide gulf between the under \$75 Top Value wines and the generally over \$200 “Don’t Miss Wines”; note that I have tried to layer these selections to portray a representative range between the two price points.