



#234

30, December 2017



Reviewer : Neal MARTIN

## 2016 RED BURGUNDIES

The **2016 Mercurey 1er Cru Champs Martin, Domaine Adélie**, has a vivacious morello cherry and strawberry-scented bouquet that is a pure joy. The palate is well balanced with crunchy red berry fruit and fine acidity, maybe a little rustic, but this is just full of joie-de-vivre and you will finish a bottle far too quickly. Excellent. **89**

The **2016 Pommard 1er Cru Les Rugiens, Domaine du Pavillon** includes 40% whole-bunch fruit and 40% new oak. It has a clean and pure bouquet with wild strawberry, raspberry preserve and redcurrant aromas, the oak nicely integrated and gaining vigor in the glass. The palate is medium-bodied with a juicy entry, harmonious and pure with well-judged acidity and a sense of energy conveyed by the finish. Excellent. **90-92**

The **2016 Aloxe-Corton 1er Cru Clos des Maréchaudes, Domaine du Pavillon** includes 40% whole-bunch fruit and aged in 35% new oak. It offers darker fruit than the Pommard from Bichot that I tasted alongside. This is a little earthier, perhaps the whole bunch contribution more tangible. The palate is medium-bodied with fine tannin, quite robust for an Aloxe-Corton but I certainly appreciate the tension and terroir expression toward the finish. This may well surpass the 2015 with a couple of years in bottle. **89-91**

The **2016 Corton Clos des Maréchaudes Grand Cru, Domaine du Pavillon** includes 40% whole-bunch fruit and is matured in 40% new oak. It has a tightly wound bouquet at first, one that gradually unfurls to reveal a mixture of red and black fruit, a subtle marine influence (seaweed and oyster shells) emerging with time. The palate is medium-bodied with fine definition, a pinch of white pepper on the entry, robust tannin but there is good substance here. Give this two or three years in bottle. **90-92**

The **2016 Morey Saint Denis 1er Cru Les Sorbets** was picked on 29 September, includes 30% whole bunch and matured in 35% new oak barrels. Oddly, my first impression on the nose was a Pinot Noir from Martinborough, New Zealand! I do not mean that in a pejorative sense, just my gut reaction to the ebullient red cherry and blueberry fruit. The palate is medium-bodied with smooth tannin and a fine line of acidity, quite saline toward the finish with very fine length. This is a well-crafted Morey-Saint-Denis that should age with style, a worthy follow-up to the excellent 2015. **90-92**

The **2016 Chambolle Musigny 1er Cru les Chabiots** was picked on 25 September, includes 30% whole bunch fruit and 35% new oak barrels. It has a pretty bouquet, quite pure considering that the appellation was affected by frost, with subtle rose petal scents filtering through the crushed strawberry fruit with a touch of cold stone. The palate is medium-bodied with fine tannin, nicely poised with a fresh, quite lithe and harmonious finish that lingers in the mouth. Very fine. **90-92**

The **2016 Vosne-Romanée 1er Cru Les Malconsorts, Domaine du Clos Frantin** was picked on 30 September, matured in 40% new oak with 35% whole bunch. It has a sophisticated bouquet with cranberry and raspberry fruit, wilted violets and blood orange, gaining more and more refinement with aeration. The palate is medium-bodied with fine, saturated tannin, a crisp bead of acidity and then it clams up toward the peppery finish. It will require four or five years in bottle but it should turn out to be a fine, if not top tier, Malconsorts. **90-92**

The **2016 Clos de la Roche Grand Cru** was picked on 28 September, includes 30% whole bunch fruit and matured in 40% new oak. It has a clean, fresh and vibrant bouquet with red cherry, cranberry leaf and fine mineralité coming through with aeration. The palate is medium-bodied with crisp tannin, impressive depth, quite saline in the mouth with a pinch of spice/black pepper toward the finish. This is a well-crafted Clos de la Roche that should age with style. **91-93**



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The **2016 Charmes-Chambertin Grand Cru** was picked on 28 September and includes 35% whole bunch fruit, with 40% new oak. It has a charming bouquet with well-defined crushed strawberry, raspberry and oyster shell aromas that unfurl in the glass. The palate is medium-bodied with fine tannin, clean and pure. This is a satisfying Charmes-Chambertin that should end up toward the top of my banded score. **89-91**

The **2016 Latricières-Chambertin Grand Cru** was picked on 3 October, blended with 35% whole bunch fruit and matured in 40% new oak. I appreciate the nose here: very well defined, nicely focused, a mixture of red and black fruit, a little conservative and straightlaced like Latricières should be. The palate is medium-bodied with very fine tannin and crisp acidity, harmonious and poised with a really classy and sophisticated finish that is a joy. One of the best from Albert Bichot this year. Recommended. **94-96**

The **2016 Clos de Vougeot Grand Cru, Domaine du Clos Frantin** was picked on 23 September and includes 35% whole bunch with 40% new oak. It has a very refined and harmonious bouquet with vivacious red cherry, wild strawberry and bergamot aromas. The palate is medium-bodied with fine tannin, crisp and focused. I appreciate the energy and freshness locked into this wine. It should not require too much bottle age. **90-92**

The **2016 Echézeaux Grand Cru, Domaine du Clos Frantin** was picked on 27 September and includes 40% whole bunch and the same percentage of new oak. It has a brisk dark cherry and cranberry-scented bouquet, touches of blood orange and mandarin emerging with time. Not bad at all considering how this grand cru was damaged by frost. The palate is medium-bodied with crisp, quite sharp tannin and very fine acidity. While it does not quite bestow the depth and structure on the finish of the 2015, this is a well-crafted grand cru that should be considered a success and a worthy follow-up to the 2015. **90-92**

The **2016 Grands Echézeaux Grand Cru, Domaine du Clos Frantin** which comes from two parcels, was picked on 23 September and matured with 40% new oak. It has a clean, focused, almost conservative bouquet that gradually opens with aeration, very pure with crushed strawberry and Morello scents, rose petals and a hint of dried fig. The palate is medium-bodied with fine definition, quite structured (more like a Richebourg) with good grip. **91-93**

The **2016 Bonnes Mares Grand Cru** was picked on 2 October, blended with 35% whole bunch fruit and with 40% new oak. It has a floral bouquet: wilted rose petals and violets infusing the red berry fruit, a touch of orange pith surfacing with time. The palate is medium-bodied with a slightly rustic opening; there is good backbone and substance here with what you might call a solid finish that should see it age over the long term. One to watch. **90-92**

The **2016 Richebourg Grand Cru, Domaine du Clos Frantin** comes from a single parcel within Les Verroilles that was picked on 30 September and includes 45% whole-bunch fruit and 40% new oak. It has a very classy bouquet with a mixture of red and black fruit, sous bois and morels, all very well defined and endowed with a sense of grandeur. The palate is medium-bodied with fine tannin, crisp acidity, lovely focus and tension with veins of spice toward the finish. It does not possess the weight and substance of a completely untroubled growing season, yet there is class interwoven into every pore. **94-96**