



COTE DE NUITS - VINTAGES 2008 & 2007

ALBERT BICHOT à BEAUNE

Albéric Bichot noted that 2008 was “not an easy vintage as the summer was less than ideal from the standpoint of what we typically expect. The press has talked about grape cleanliness in 2008 but it wasn’t really the rot that was the problem so much as it was good maturity of the fruit. You really had to watch yields because if you didn’t, it was impossible to have good phenolic ripeness levels. We dropped fruit twice to make sure that we obtained what we were looking for. Of course, once you had the ripeness, then you had to get rid of what wasn’t clean which is of course possible to do but you can’t make the crop riper once you’ve picked it. Even though we felt confident about ripeness levels, we still decided to do a slightly softer vinification with less whole clusters. The ‘08s are well constituted so it seems to us that a long élevage is in order so we will not be rushing to bottle.” See also Domaine Clos Frantin reviewed separately below.

2008	BONNES-MARES GRAND CRU	90-93
2008	CHAMBOLLE-MUSIGNY	86-88
2008	CHAMBOLLE-MUSIGNY 1ER CRU “LES AMOUREUSES”	89-92
2008	CHAMBOLLE-MUSIGNY 1ER CRU “LES CHABIOTS”	89-91
2008	GEVREY-CHAMBERTIN 1ER CRU “LAVAUX SAINT-JACQUES”	86-90
2008	MAZIS-CHAMBERTIN GRAND CRU	89-92
2007	GEVREY-CHAMBERTIN 1ER CRU “LES CAZETIERS”	89
2007	GEVREY-CHAMBERTIN “LES EVOCELLES”	87
2007	MAZIS-CHAMBERTIN GRAND CRU	90

DOMAINE DU CLOS FRANTIN à NUITS-SAINT-GEORGES

This historic 13 ha domaine that owns some very impressive appellations was acquired by the Beaune négociant Albert Bichot in 1969. The wines are vinified in Nuits St. Georges. For vintage information, please see the Maison Bichot comments above. I would also point out that the Clos Frantin wines have made huge strides in the last few years and the comments and scores reflect this progress.

2008	CHAMBERTIN GRAND CRU	91-93
2008	CLOS-DE-VOUGEOT GRAND CRU	90-93
2008	ECHÉZEAUX GRAND CRU	91-93
2008	GRANDS-ÉCHÉZEAUX GRAND CRU	91-94
2008	VOSNE-ROMANÉE	87-89
2008	VOSNE-ROMANÉE 1ER CRU “LES MALCONSORTS”	90-92
2007	CLOS-DE-VOUGEOT GRAND CRU	92
2007	ECHÉZEAUX GRAND CRU	92
2007	GRANDS-ÉCHÉZEAUX GRAND CRU	93
2007	VOSNE-ROMANÉE 1ER CRU “LES MALCONSORTS”	91

ALBERT  BICHOT

DEPUIS 1851

www.albertbichot.com

6 BIS, BD JACQUES COPEAU - F-21200 BEAUNE

TÉL. +33/3 80 24 37 37 - FAX +33/3 80 24 37 38 - bourgogne@albert-bichot.com



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GEVREY-CHAMBERTIN 1ER CRU 'LAVAUX SAINT-JACQUES' 2008 _ A ripe and nicely complex if not particularly elegant nose of red and dark berry fruit aromas introduces racy and tight flavors that seem to lack just the last little bit of phenolic ripeness on the minerally finish. Here it is less clear that it will round out with additional élevage and hence the wider range. (86-90)/2014+

CHAMBOLLE-MUSIGNY 2008 _ Mild reduction restricts the expressiveness of the nose though the middle weight flavors possess better focus than the Clos Prieur as well as an attractive touch of minerality on the ever-so-slightly dry finish that will probably round out with a few more months in barrel. (86-88)/2013+

CHAMBOLLE-MUSIGNY 1ER CRU 'LES CHABIOTS' 2008 _ A background touch of wood does not interfere with the otherwise ripe and red berry fruit aromas and opulent, rich and generous medium-bodied flavors that possess better structural ripeness as well, all wrapped in a solidly concentrated and lingering finish. Lovely. (89-91)/2014+

CHAMBOLLE-MUSIGNY 1ER CRU 'LES AMOUREUSES' 2008 _ A very fresh and expressive nose that also reflects a trace of wood offers up herb-infused spicy red pinot fruit aromas that complement the somewhat riper middle weight flavors that possess a subtle minerality on the refined and persistent finish. This is also really quite good. (89-92)/2015+

BONNES-MARES GRAND CRU 2008 _ (from the Morey side). Evident wood frames the very fresh and cool red berry fruit and stone aromas that give way to rich, precise and backward big-bodied flavors that display excellent power and length and the intensely mineral and wonderfully long finish. This has the wonderful quality of underlying tension with fine balance and should amply repay long-term cellaring and note that it will need it as this will not be an early drinker. (90-93)/2018+

MAZIS-CHAMBERTIN GRAND CRU 2008 _ (from Mazis-Bas). Compared to the aromatic restraint of the Bonnes Mares, this seems positively open with its accessible red berry fruit and sauvage suffused nose that is in keeping with the rich and serious flavors that possess ample amounts of Gevrey style earthiness, all wrapped in a detailed, racy and minerally finish. Like the Bonnes Mares, this will require plenty of cellar time. (89-92)/2020+

GEVREY-CHAMBERTIN 'LES EVOCELLES' 2007 _ There was some initial reduction though it quickly departed to reveal earthy and slightly animale red berry fruit aromas that complement supple, detailed and easy to like middle weight flavors that possess good energy and accept length. This is pretty enough in its fashion if not overly complex. 87/2012+

GEVREY-CHAMBERTIN 1ER CRU 'LES CAZETIERS' 2007 _ A more deeply pitched and earthier nose displays an attractive and more complex mélange of red and dark berry fruit as well as floral hints that give way to delicious, seductive and sappy medium bodied flavors that culminate in a lingering and attractively deep finish. Lovely. 89/2013+

MAZIS-CHAMBERTIN GRAND CRU 2007 _ (from Mazis-Bas) This also plays right on the edge of reduction though not enough to completely hide the dark berry fruit aromas before sliding into intense earthy and sauvage flavors that are delicious, persistent and offer better overall depth. 90/2014+

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DOMAINE DU CLOS FRANTIN - COTE DE NUITS - VINTAGES 2008 & 2007

VOSNE-ROMANÉE 2008 _ (the mix in this cuvée has changed as Bichot did an exchange with Domaine Eugénie – see below – and now is a blend of Damaudes and Hautes Maizières). A spicy and very Vosne nose of soy, hoisin and anise notes adds complexity to the fresh blue and red pinot fruit aromas that complement well the medium-bodied flavors that possess reasonably good volume and fine length. This is not especially concentrated but I like the balance. (87-89)/2014+

VOSNE-ROMANÉE 1ER CRU 'LES MALCONSORTS' 2008 _ (from a whopping 1.76 ha parcel). In contrast to the Vosne villages, here there is the concentration one expects from a top premier cru with a highly complex if only somewhat elegant nose that is also immediately recognizable as Vosne with its highly spiced plum and black fruit aromas that merge into rich, full-bodied and powerful flavours that possess fine mid-palate density and impressive length. There is some wood that comes up on the finish that is not especially refined but this a robust example of the appellation. (90-92)/2016+

ECHÉZEAUX GRAND CRU 2008 _ (from a .99 ha parcel in Champs Traversin). A discreet touch of wood sets off the ripe, spicy and very fresh aromas that mix in both upper and lower register fruit while introducing very rich, round and relatively supple yet entirely serious medium weight plus flavors that culminate in a linear and long finish. This is quite ripe in the context of the vintage yet should require at least a decade to be at its best. (91-93)/2018+

GRANDS-ÉCHÉZEAUX GRAND CRU 2008 _ (from a .4 ha parcel). More obvious oak influence stops just short of being invasive as the highly spiced, ripe and expressive nose of dark berry, plum, violets and earth aromas can still shine as they precede rich, seductive, powerful and mouth coating flavors that possess outstanding length and drive. An impressive example. (91-94)/2020+

CLOS-DE-VOUGEOT GRAND CRU 2008 _ (from a .72 ha parcel). A completely different nose of dark berry fruit is earthy, ripe, somber and rather serious and complements the focused, intense and very rich flavors where the oak influence reveals itself on the austere and gorgeously long finish. While this is by no means an elegant wine (Clos de Vougeot rarely is) but it is less austere than usual. (90-93)/2020+

CHAMBERTIN GRAND CRU 2008 _ Here the nose is strongly reduced and renders a judgment about it impossible to make but the rich, fullbodied and powerful broad-shouldered flavors show plenty of vibrancy and punch on the tension-filled and firmly structured finish that possesses a relatively tender mouth feel, perhaps because there is a bit less minerality in evidence than usual, at least at present. This offers very good if not sensational quality in the context of this grand appellation. (91-93)/2020+

VOSNE-ROMANÉE 1ER CRU 'LES MALCONSORTS' 2007 _ (from a whopping 1.76 ha parcel). A spicy, elegant and expressive nose mixes both red and black fruit aromas, warm earth and a touch of soy that introduces silky, even velvety middle weight flavors that are classy and sophisticated if not highly concentrated yet the finish is persistent, balanced and there is a real sense of underlying harmony present. It should be approachable young yet be capable of up to a decade of improvement. 91/2015+

ECHÉZEAUX GRAND CRU 2007 _ (from a .99 ha parcel in Champs Traversin). A wonderfully complex nose of mostly cool and wild red berry fruit aromas trimmed in obvious spice notes and a subtle touch of wood that give way to earthy, rich and relatively powerful medium-bodied flavors that possess good mid-palate concentration and excellent length on the palate staining and moderately structured finish. A relatively powerful yet seductive '07. 92/2015+

GRANDS-ÉCHÉZEAUX GRAND CRU 2007 _ (from a .4 ha parcel). Here the wood is a bit more obvious though the elegant and wonderfully layered spicy red pinot fruit aromas are notably tighter and more restrained while offering up notes of soy, hoisin, lavender and violets that complement well the equally tight, rich and dense flavors supported by refined tannins and a powerfully long and sappy finish. This is an impressive wine built to age over the next decade. 93/2017+

CLOS-DE-VOUGEOT GRAND CRU 2007 _ (from a .72 ha parcel). The wood treatment has seamlessly integrated and this allows the highly complex and mostly dark pinot fruit and earth aromas to express themselves clearly and the earth influence can also be found on the fresh and bright big-bodied flavors that possess excellent concentration while being supported by firm tannins that are mouth coating but not aggressive. This too will require a decade or so to come around and while it's not overly elegant, there is ample mid-palate stuffing and a long if moderately austere finish. 92/2017+

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