

January 2021

CÔTE DE NUITS

VOSNE-ROMANÉE Domaine du Clos Frantin 2019: 16

Cask sample. Transparent crimson. Fresh, ferny nose. Not luscious! Light and lively with a certain sweet red-fruit compote character. Very charming, with enough freshness. This would certainly be a very charming, fruity, fairly early-maturing drink.

GEVREY-CHAMBERTIN LES EVOCELLES 2019: 16++

Cask sample. Quite deep lustrous crimson. Rather light and sweet on the nose. But forward and charming in a sweet idiom. Raspberry juice? For the moment it's a bit simple and embryonic but with any luck it will gain a bit of depth. Vibrant, persistent finish. Maybe it's just one of those burgundies that is not impressive initially but manages to build towards a grand finale?

FIXIN 1^{ER} CRU 1^{ER} CRU CLOS DE LA PERRIÈRE 2019: 16.5

Cask sample. Fixin is really on the ascendant! Bright garnet. Biscuits and toast on the nose – very different from wines grown further south. Sweet start and quite forward. Hint of blackberries but not too sweet. In fact it's really quite lively, fresh and savoury. Dry finish with quite a bit of chewiness. Very different build to most of Bichot's wine with more earthiness and emphatic tannins after the sweet toasty start.

NUITS-SAINT-GEORGES 1^{ER} CRU CHÂTEAU-GRIS 2019: 16+

Mid garnet. Ferns and chestnuts on the nose. A combination of ripe raspberry fruit and freshness that's still quite youthful. Sandy tannins and very embryonic.

CHAMBOLLE-MUSIGNY 1^{ER} CRU LES CHABIOTS 2019: 16.5

Cask sample. Pale crimson. Rather broad nose. Very fruity and round. Lots of red-cherry fruit. fresh and transparent. You could drink this now with food!

VOSNE-ROMANÉE 1^{ER} CRU LES MALCONSORTS Domaine du Clos Frantin 2019: 17

Cask sample. Mid blueish crimson. Sweet and very slightly oaky on the nose. Big and beefier than most of the Bichot premiers crus. Good Vosne energy and precision. Not nearly ready but well constituted. Rather savoury on the finish. Good texture and focused fruit. Lots of tension and interest on the end.

ECHZEAX GRAND CRU Domaine du Clos Frantin 2019: 16.5++

Cask sample. Pale crimson. Pretty intense nose – really pulls you in. Smooth, sweet fruit. Quite a concentration of very polished tannins with no shortage of acidity. Maybe for perfection the fruit would be even more concentrated. The fruit is more redcurrant than anything deeper. One of Bichot's more youthful 2019s.

LATRICIÈRES-CHAMBERTIN GRAND CRU 2019: 17+

Cask sample. Bright, deep crimson. Haunting, sweet fruit with both polish and depth. This is really pretty gorgeous but is also spookily ready! Gorgeous mix of ripe fruit and freshness with real vitality. But I could drink this tonight! Lovely energy too so it will probably last as well as being so attractive now. Sweet and polished but not sickly.

CÔTE DE BEAUNE REDS

SAVIGNY-LES-BEAUNE GRANDS PICOTINS Domaine du Pavillon 2019: 16+

Cask sample. Pale blueish crimson. Rich nose and with floral notes on the palate. Very pretty. Fresh, relatively simple fruit but there is good acidity. An attractive racy drink with only a light charge of fine tannins.

POMMARD 1^{ER} CRU LES RUGIENS Domaine du Pavillon 2019: 17

Cask sample. One of Bichot's deeper-coloured premiers crus. Quite a subtle, convincing nose that is far from showy but convinces the taster there are some hidden depths here. Dry finish but an interesting array of flavours which include cassis, redcurrants and violets. Sandy tannins on the end. Good freshness but more density than many of Bichot's wines. Good balance of fruit and freshness. Appetising and vigorous though still youthful.

ALOXE-CORTON 1^{ER} CRU CLOS DES MARECHAUDS Domaine du Pavillon 2019: 16.5

Cask sample. Mid healthy crimson. Not much of a perfume at the moment. But very polished on the palate – super-smooth! The very lightest 'kiss of oak'. Sweet fruit but the lightly muscular texture with light, chalky tannins saves it from being sickly. Real substance to this wine. Appetising.

CORTON GRAND CRU CLOS DES MARECHAUDS Domaine du Pavillon 2019: 16.5++

Cask sample. Bright mid crimson. Reticent but lightly savoury nose. Less obviously sweet than the Premier Cru Maréchaudes and doubtless with more longevity. Good freshness. Clean, brisk fruit. One of many rather inspiring Cortons I have come across in my tastings of 2019 burgundies. Quite a charge of light tannins and sufficient acidity. Bright fruit.

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CHABLIS

CHABLIS 1^{ER} CRU LES LYS Domaine Long-Depaquit 2019: 16.5

Bottled. This really smells quite nervy and *chablisien*! Touch of water flowing over stones and real juiciness plus precision on the long finish. Now this is a wine to get quite excited about. Bone dry. But it's spookily forward. I could enjoy this tonight! Although it's not high in alcohol, it has sufficient extract to be served with reasonably assertive food. Snazzy! But satin-textured.

CHABLIS 1^{ER} CRU LES VAUCOPINS Domaine Long-Depaquit 2019: 16.5+

Cask sample. Bright greenish pale gold. Liquid-honey notes and some really quite tart green-fruit flavours – not as advanced and well-melded as Les Lys. Lots of ingredients here: rich nose and edgy acidity on the finish. These will surely knit together eventually but they're not there yet. But nicely made. No one would be disappointed by this, though I would suggest they wait awhile. Good stuff!

CHABLIS GRAND CRU LES CLOS Domaine Long-Depaquit 2019: 16.5++

Cask sample. Intense, lightly smoky nose and convincing satin texture. A rich Chablis with some textural influences and some green-fruit character. This is clearly a Chablis Grand Cru. Notable freshness. Promisingly racy as well as showing the richness of 2019.



CÔTE DE BEAUNE AND CÔTE CHALONNAISE WHITES

MEURSAULT 1^{ER} CRU LES CHARMES Domaine du Pavillon 2019: 16.5

Cask sample. Really very approachable and true to climat with a light savoury undertow. Follows the current trend to make Meursaults a bit less austere. Impressive finish. You could drink this now! It's not the most concentrated nor the quirkiest premier cru Meursault but I would order this in a trice if I found it on a wine list in a distant land.

BEAUNE 1^{ER} CRU CLOS DES MOUCHES Domaine du Pavillon 2019: 16+

Cask sample. Smells very slightly oaky and then there is a cocktail of smokiness and sweet fruit. There's certainly no shortage of acidity. Juicy, but just a little too sweet for my taste.

MERCUREY LES CHAMPS-MICHAUX Domaine Adélie 2019: 16.5

Cask sample. Very neat and impressive on the nose. Precise, crystalline bright fruit that's not as sweet as Mâconnais Chardonnay and with less obvious oak influence than many Côte d'Or whites. A floral note, some lemon flavour, and a little grip on the finish. Very open and easy to like.

BOURGOGNE ALIGOTÉ CHAMP RENARD Domaine Adélie 2019: 16

Bottled. Sufficiently ripe nose and good, precise fruit on the palate. Aligoté really has joined the big boys of Burgundy. This is chock-full of unbridled fruit, some wild-flower character and a hint of quinine on the finish. Likely to be **GV** but it's ready to enjoy already. Really attractive if not complex wine.

