

## Burgundy 2016

Both the 2015 and 2016 vintages have a tremendous amount of pleasure to offer in white and red wine. A separate report on the 2015s is available on my website.

At the end of their élevage in early 2018, the 2016s exhibit an enormous amount of promise, which may not have been fully anticipated when the grapes were picked.

There was consequential frost in numerous locales in April. May was both wet and cold, bringing on mildew. As often happens, the vintage was saved by a benign, hot August and September. However, there are marked variations by commune or even within communes owing to the effects of frost. Yields of Chassagne village and premiers crus dropped by 25%, and Meursault village lost about 15%. The whites tend to be open and expressive with accentuated aromatics. The best are perhaps reminiscent of the 2002s or 2000s for their fruit and early accessibility.

With respect to the Pinots, production in and around Beaune saw a drastic reduction, as much as 75%. Pommard and Volnay lost roughly 40% of a normal crop. Despite marked variations in results by locality, the good news is that low yields have concentrated the red wines. In Chambolle, there was a loss of a third at the village and premier cru level, while Morey 1ers Crus lost 25%. The southern half of Nuits was also negatively affected. While volumes may be significantly reduced, the reds are exhibiting enticing, mature dark fruit tones, expressive aromas, and remarkable sensuality early in their lives. They share characteristics with the 1999 or 2002 reds. For serious Burgundy buyers, the scarce 2016s will be a vintage to secure via pre-arrival offers or snap up as soon as the wines hit the market.

The wines in this report were tasted at multiple venues in New York in early 2018.

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## VINTAGE 2016

### CHABLIS

#### Domaine Christian Moreau

(tasted 2/18)

#### **Chablis 2016 \*\*\*(+)**

*Pale yellow gold. Very pure and ultraclean nose offering lemon and yellow fruit notes. Direct and positive in its taste. Medium weight, youthful with pure fruit accents. A lovely straight Chablis.*

#### **Chablis Premier Cru Vaillon 2016 \*\*\*(\*)**

*Light yellow gold. Perfectly clean, pure aroma of ideally mature yellow fruit and citrus highlights. In its taste, pure, focused, fresh and alive. Ripe defining acidity. Flattering and fine.*

#### **Chablis Premier Cru Vaillon Cuvée Guy Moreau 2016 \*\*\*\*(+)**

*Light yellow gold. Pristine nose with superb purity, focus and reserve. Subtle white and yellow fruit inflections. Focused, precise and once more reserved on the palate. This 2016 has marked intensity and is tightly wound with chalky grip on the finish. Excellent potential.*

#### **Chablis Grand Cru Vaudésir 2016 \*\*\*\*(+)**

*Light yellow gold. Ultraclean and very pure with nuanced youthful aromatics of white and yellow fruits, with more in reserve. Focused, tense and transparent in the mouth with a high-toned, almost ethereal aromatic expression. Young, etched finale. Supreme elegance.*

#### **Chablis Grand Cru Valmur 2016 \*\*\*\*(\*)**

*Light yellow gold. Valmur boasts a truly beautiful aroma with ideal maturity and reserved yellow fruits and ripe lemon. The palate is perfectly clean, pure and caressing as well as full-bodied, expansive and very long. A brilliant 2016.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Chablis Grand Cru Les Clos 2016 \*\*\*\*(\*) !**

*Light yellow gold. The nose is wonderfully clean, pure and concentrated with ideally ripe white and yellow fruits. In the mouth, this grand cru is stunning and high class, layered and multidimensional and ends with a tantalizing fine spine of ripe acidity. Already shows tremendous length. Stellar and easy to judge at this early stage.*

### **Chablis Grand Cru Clos des Hospices dans Les Clos 2016 \*\*\*\*(\*) !**

*Light yellow gold. The nose displays impressive purity and reserved richness and generosity, with ripe white fruit accents. In its taste, Clos des Hospices is very impressive, ample and mouth-coating, with exceptional length. Another stunning result in this outstanding range of Chablis.*

### **Domaine Billaud-Simon**

(tasted 2/18)

### **Chablis 2016 \*\*\*(+)**

*Pale yellow gold. Very clean, pure nose offering engaging white fruits and flower. The palate is lovely, inflected and tender. Quite long, sensual and expressive finish.*

### **Chablis “Cuvee Tête d’Or” 2016 \*\*\*(\*)**

*Pale straw gold. Very fine nose, very pure with a complex white fruit and flower profile. In its taste, more reserved. Focused, precise and medium weight. Youthful and undeveloped finish with a fine acid spine. Very elegant.*

### **Chablis Premier Cru Les Vaillons 2016 \*\*\*(\*?)**

*Pale straw gold. Pure and clean once more, youthful restraint, hinting at white fruit inflections and “stony” notes. Held back in its taste, perhaps missing some center. Undeveloped finish. May show more with time.*

### **Chablis Premier Cru Mont de Milieu 2016 \*\*\*(\*)**

*Pale straw gold. Striking purity and expressiveness marked by beautiful white fruits and a flowery highlight. The palate is notably tender with very fine aromatic inflections. More follow-through than Vaillons. Inflected aftertaste defined by elegant acidity.*

### **Chablis Premier Cru Montée de Tonnerre 2016 \*\*\*(+)**

*Pale straw gold. Reserved nose, very youthful with concealed fruit and intensity. This premier cru exhibits dimension and complex aromatics in the mouth. Very long, promising finish with very pure inflections of white fruit and delicate tension.*

### **Chablis Grand Cru Vaudésir 2016 \*\*\*\*(+)**

*Pale straw gold. The aroma possesses noteworthy purity and very fine inflections of white fruits and “stone.” The taste boasts exceptional precision and youthful complexity. More reserved in expression on the finish, which shows promising staying power. Elegant and fine.*

### **Domaine Vincent Dampt**

(tasted 3/18)

### **Petit Chablis 2016 \*\*\*(+)**

*Pale straw. Very clean, very subtle expression suggesting citrus and “stone.” The light- to medium-bodied palate has precision and clarity. Bone-dry, saline conclusion.*

### **Chablis Premier Cru Vaillons 2016 \*\*\*(\*)**

*Transparent appearance with yellow gold tint. The ultraclean aroma is delicately inflected and lifted with lemon and “stone.” Transparent, delicate, inflected taste profile. The intensity builds in a long, highly aromatic aftertaste offset by a very fine acid spine.*

### **Chablis Premier Cru Côte de Lechet 2016 \*\*\*(\*)**

*Pale yellow gold. Ultraclean and fragrant nose of delicate, nuanced yellow fruit. The palate is high-toned with terrific aromatic expression. Youthful complexity and ripe acid frame, already long. Tank only.*

### **Chablis Premier Cru Côte de Lechet “350” 2016 \*\*\*\*(+)**

*Light yellow gold. Beautifully clean as with the other Dampt cuvees, with subtle ripe yellow fruits. The transparent taste delivers fabulous aromatic lift and is composed and harmonious as well as perfectly balanced, finishing with very fine ripe acidity. A very classy and polished example. The name comes from the 350-liter barrels Dampt uses for this cuvee.*

## Tasting Notes of Roger C. Bohmrich MW

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### Domaine Pinson

(tasted 3/18)

#### **Chablis 2016 \*\*\*(+)**

*Pale yellow gold. Very clean aroma of attractive, mature and nuanced yellow fruits and citrus notes. Open and high-toned on the palate with a gentle, soft ending. Misses some concentration.*

#### **Chablis Premier Cru La Forêt 2016 \*\*\*(\*?)**

*Pale yellow gold. Very clean aroma of delicate, mature yellow fruit with notable purity and restraint. The palate is transparent, with underlying fruit sweetness carrying through to the finish. Tender and ripe. For near-term consumption.*

#### **Chablis Premier Cru Montmain 2016 \*\*\*(\*?)**

*Light yellow gold. Clean, ripe, accessible nose. Open and flattering palate leaves a diffuse impression though with a textural richness which lingers. For early drinking.*

#### **Chablis Grand Cru Les Clos 2016 \*\*\*(\*?)**

*Light yellow gold. Ripe yellow fruit in the aroma, which is very open for a grand cru. Tender and flattering with fruit sweetness and delicate acidity. Precocious, especially for Les Clos.*

### Patrick Piuze

(tasted 3/18)

#### **Chablis “Terroir de Chablis” 2016 \*\*\*(\*)**

*Light yellow gold. Medley of ripe white and yellow fruit in the expressive and scented aroma. There is more typicité in the taste profile, while still offering a measure of richness. Medium weight plus with notable length and defining ripe acidity.*

#### **Chablis “Terroir Découverte” 2016 \*\*\*(+)**

*Light yellow gold. Overtly ripe, generous nose of yellow fruit with “stony” accents. Ripe and smooth palate. Medium-bodied plus. Persistent, caressing finish with embedded acidity. I suspect the fruit maturity will dominate as it ages in bottle.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Chablis Premier Cru Les Roncières 2016 \*\*\*(\*)**

*Light yellow gold. Youthfully restrained nose with delicate inflections and masked ripe yellow fruit. Expressive and tender in the mouth with balancing ripe acidity. Will come around early.*

### **Chablis Grand Cru Bougros 2016 \*\*\*(\*)**

*Pale yellow gold. Clean, largely reserved aroma with controlled richness and breadth. Subtle attack, medium- to full-bodied. Youthful yet long, dry finish with accents of spice and yellow fruits. Harmonious and balanced. Comparatively flattering for a grand cru at this early stage of life – but typical of Bougros.*

### **Domaine Isabelle & Denis Pommier**

(tasted 3/18)

### **Petit Chablis 2016 \*\*\*\* for this level**

*Pale yellow gold. Ultraclean, highly expressive, unusually perfumed nose with lovely white fruit highlights. The palate is open, fresh and delicately nuanced with attractive ripe fruit and fine, ripe acidity. This is a delicious Petit Chablis.*

### **Chablis 2016 \*\*\*(\*)**

*Pale yellow gold. Perfectly clean and pure aroma revealing inflections of white and yellow fruits. The taste is more reserved, medium weight and precisely calibrated with ripe acidity and a saline conclusion. Seductive and poised.*

## **MÂCONNAIS**

### **Domaine Dominique Cornin**

(tasted 10/17)

### **Beaujolais blanc 2016 Les Salonières 2016 \*\*\*(+)**

*Pale straw gold. Delicate, undeveloped nose in a primary phase. Gentle, lighter weight with a subtle expression of white fruit.*

### **Mâcon-Chaintré 2016 \*\*\*(\*)**

*Pale gold. Nuanced youthful aroma of white fruits. Has dimension and presence with a long line. A finish with tension and inflections.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Mâcon-Chaintré Les Serreuxdières 2016 \*\*\*(\*)**

*Pale gold. Very youthful and delicately inflected aroma, mostly held in check. The palate is similarly non-expressive with an incisive conclusion and lingering fruit nuances.*

### **Pouilly-Fuissé 2016 \*\*\*(\*?)**

*Pale gold. Very youthful aromatic expression, subtly inflected and flowery, offering lemon and white fruit notes. Undeveloped taste, faintly creamy and backed by ripe embedded acidity. Clean and straightforward. 50-75 year old vines in Chaintré. No wood.*

### **Domaine Daniel et Julien Barraud**

(tasted 3/18)

### **Saint-Véran “Arpège” 2016 \*\*\*(\*)**

*Light straw gold. Open, delicately scented with notes of white and yellow fruit. The palate is immediately expressive, lovely and inflected. Ripe, very aromatic and especially well-balanced with elegant acidity.*

### **Saint-Véran “En Crèches” 2016 \*\*\*(\*)**

*Light yellow gold. Very attractive ripe yellow fruits to the nose with a creamy background. Ripe, textured, round in the mouth with a sweet undertone. Impressively long and inflected aftertaste with defining ripe acidity.*

### **Domaine Frantz Chagnoleau**

(tasted 3/18)

### **Mâcon-Villages “Le Carruge” 2016 \*\*\*(+)**

*Pale yellow gold. Very youthful nose, still flowery. Open, flattering and full of early charm. Lacks a little center but persistently aromatic.*

### **Viré-Clessé “Les Raspilleres” 2016 \*\*\*(\*)**

*Pale yellow gold. Very clean, enticing expression of mature white and yellow fruit. Tender and particularly expressive. Very seductive, sweet, ripe finish.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Saint-Véran “Prélude” 2016 \*\*\*(\*)**

*Light yellow gold. Very clean and ripe though understated, suggesting creamy white fruits. The taste possesses considerable nuance and aromatic lift. Inflected, balanced and lasting aftertaste ending with harmonious ripe acidity.*

### **Saint-Véran “La Fournaise” 2016 \*\*\*\*(+)**

*Light yellow gold. Distinctive aromatics of spice, white fruit and flower. The palate has intensity and expressiveness and is persistent and precise. Mouth-watering acidity and saltiness at the end. Parcel at 1,000 ft.*

### **Saint-Véran “La Roche” 2016 \*\*\*\*(+)**

*Light yellow gold. More reticent nose for the vintage, hiding white and yellow fruit. Clean and marked by creamy, nutty oak in its taste. Builds in volume and is very long with precise acid definition. Vines 50 to 75 years old.*

### **Pouilly-Fuissé “Pastoral” 2016 \*\*\*\*(+)**

*Light yellow gold. A clean, ripe, distinctive nose offering scented yellow fruit and very subtle oak. Open, highly expressive in the mouth, gaining in flavor across the palate. Inflected, high-toned finish with precisely matched acidity. 60-year old vines, 4 parcels in Vergisson at around 1,000 ft.*

### **Les Héritiers du Comte Lafon**

(tasted 3/18)

### **Mâcon-Prissé 2016 \*\*\*(\*)**

*Pale yellow gold. Very clean and attractive, creamy and forthcoming aroma of white fruits. Seductive and expressive. Round, flattering and tender with delicate ripe acidity.*

### **Mâcon-Milly Lamartine 2016 \*\*\*(?)**

*Pale yellow gold. The nose is slightly reduced, showing “stoniness” and white fruit. The taste seems unresolved, clearly ripe but marked by pepper and spice. Needs to be retasted.*

### **Mâcon-Chardonnay Clos de la Crochette 2016 \*\*\*(\*)**

*Light yellow gold. Very clean, understated nose with ripe white fruit in the background. Open, delicate and liling. Balancing ripe acidity in the aftertaste.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Viré-Clessé 2016 \*\*\*\*(+)**

*Pale gold. Clean, relatively reserved for 2016, suggesting ripe white and yellow fruits. Open, inflected palate, intensely aromatic. Long, very expressive aftertaste with “stony” accents.*

### **Saint-Véran 2016 \*\*\*\*(+)**

*Pale gold. Very clean, restrained nose with youthful citrus and white fruits. On the palate, there is noteworthy volume and nascent complexity. Long, nuanced finish with a ripe yet defining backbone. A first-rate example boasting intensity and persistence.*

### **Château Fuissé**

(tasted 2/18)

### **Pouilly-Fuissé Tête de Cru 2016 \*\*\*(\*)**

*Pale gold. The flattering aroma displays flattering ripe yellow fruit with underlying richness. Beautiful fruit qualities dominate the palate. Expressive and gentle mouth-feel with a smooth, richly textured finish.*

### **Pouilly-Fuissé Le Clos 2016 \*\*\*\*(+)**

*Light gold. Restrained youthful expression with evident maturity and controlled richness. Enticing hints of white and yellow fruits. Seductive young palate, multifaceted in expression, with a persistent long line. Perfectly calibrated with surprising tension at the end. Beautiful, promising aftertaste capped off by ripe defining acidity. A stellar example of this monopole.*

## **CÔTE DE BEAUNE (WHITE)**

### **Domaine Bachelet-Monnot, Dezize-les-Maranges (see red wines below)**

(tasted 3/18)

### **Chassagne-Montrachet 2016 \*\*\*(\*)**

*Very pale gold. Very fine, ultraclean nose, highly focused and penetrating. The palate as well is tense and undeveloped with elevated acidity and budding aromatic complexity in the youthful finish. Lovely finesse.*

### **Puligny-Montrachet 2016 \*\*\*(\*)**

*Very pale gold. Very clean, with youthful intensity and subtle inflections of white fruit and “stone.” In its taste, this young Puligny delivers an undeveloped, chiseled profile. The finish has promising early length and aromatic complexity.*

### **Puligny-Montrachet Premier Cru Les Referts 2016 \*\*\*\*(+)**

*Very pale gold. Very clean and youthful with restrained intensity and nuanced white fruits. The inviting taste boasts purity and an impressive if youthful aromatic expression. Already long and particularly complex at this stage. Vines 40 years old.*

### **Puligny-Montrachet Premier Cru Les Folatières 2016 \*\*\*\*(+)**

*Very pale gold. Especially clean, pure aroma revealing concentration and intensity, with notes of citrus. The palate is similarly concentrated and layered, ending with white fruit highlights and subtle oak as well as underlying richness. Vines 40 years of age.*

### **Domaine Rémi Jobard, Meursault**

(tasted 3/18)

### **Bourgogne blanc Vieilles Vignes 2016 \*\*\*(\*)**

*Pale gold. Very clean nose revealing very little except for hints of white fruit and “stone.” The taste is muted at first, opening slowly to show surprising richness and flair at the end. From Meursault, 50% small barrel (10% new) & 50% used foudre.*

### **Meursault Les Narvaux 2016 \*\*\*(\*)**

*Pale gold. Very clean, reserved nose with delicate lemon and white fruit accents. The attack is restrained, then this Narvaux offers building richness, remaining understated. Has a long line and attractive tension and acid backbone. Handling as for the Bourgogne.*

### **Meursault Premier Cru Les Genevrières 2016 \*\*\*(\*+)**

*Pale yellow gold. Mostly non-expressive and very youthful with a faint creaminess and citrus accents. The palate possesses far more intensity, concentration and depth. Mouth-watering acidity wraps up the undeveloped finish. Handling as for the Bourgogne and Narvaux.*

**Domaine Yves Boyer-Martenot, Meursault**

(tasted 3/18)

**Meursault “Cuvée Fernand Boyer” 2016 \*\*\*(\*)**

*Pale yellow gold. Notably clean, pure, transparent aroma, young and subdued. Very finely constructed taste profile with noteworthy precision and multifaceted aromatics. Tender and balanced by ripe, elegant acidity. Delicious, for the near- to medium-term.*

**Meursault Narvaux 2016 \*\*\*(\*)**

*Light yellow gold. Perfectly clean, restrained nose of very pure, ideally mature yellow fruit. Ripe, open, tender palate with an underpinning of fruit sweetness. The aftertaste delivers an aromatic flourish and fine ripe acid definition. Promises more over the mid-term.*

**Meursault Tillets 2016 \*\*\*(\*+)**

*Light yellow gold. Very clean, very youthful and restrained aroma possessing ripeness but not to excess. In the mouth, Tillets is immediately beautiful, pure, accessible and tender. There is richness allied with ripe acidity. Long, budding finish. A seductive Meursault easily enjoyed early in its life.*

**Château de la Maltroye, Chassagne (see red wines below)**

(tasted 2/18)

**Chassagne-Montrachet 2016 \*\*\***

*Pale straw. Delicate nose of blanched nut but low concentration. Finely constructed, lighter weight. Dry, etched conclusion. Well short of the generosity and dimension of the premier cru Maltroye wines.*

**Santenay Premier Cru La Comme 2016 \*\*\*(\*)**

*Pale straw gold. Youthful, delicately inflected aroma of citrus and white fruit. In its taste, this white Santenay has a lovely presence and is mouth-filling and well balanced. Already shows excellent length as well as purity and sensuality.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Chassagne-Montrachet Premier Cru Morgeot Vigne Blanche 2016 \*\*\*\*(+)**

*Pale gold. A gorgeous, fine nose, high-toned and complex, characterized by a mélange of flowers, white and yellow fruit. Exceptionally fine taste profile with precision and silkiness. Long, multidimensional aftertaste. Remarkably elegant.*

### **Chassagne-Montrachet Premier Cru Clos du Château de la Maltroye 2016 \*\*\*\*(+)**

*Very pale gold. Masked richness in the young aroma with ample ripe yellow fruits. The taste similarly speaks of mature, sweet fruit. Generous and flattering. Long, sensual finish marrying richness and very finely calibrated acidity. Delicious in the near term.*

### **Chassagne-Montrachet Premier Cru Grandes Ruchottes 2016 \*\*\*\*(+)**

*Pale gold. Gorgeous aromatic expression of highly expressive white fruits along with depth and richness. Very fine taste, silky as well as precise, ending with elegant acidity. Long, generously flavored aftertaste. A beauty for the mid-term.*

## **CÔTE DE BEAUNE & CÔTE DE NUITS (RED)**

### **Domaine Bachelet-Monnot, Dezize-lès-Maranges** (tasted 3/18)

#### **Maranges Premier Cru Clos de la Boutière 2016 \*\*\*(\*)**

*Pale plus dark purple. Notably clean nose displaying very attractive, healthy dark berries and well-matched oak. More muted in taste, medium weight, with youthful dark berries again. Firm, dry ending. A very successful example of Maranges showing the added depth from 65-year old vines.*

#### **Maranges Premier Cru La Fussièrre 2016 \*\*\*(\*?)**

*Pale plus very dark red with purple. Mostly closed to the nose, hiding dark berries and fruits. Clean and fresh in the mouth with underlying healthy, mature fruit. Dry conclusion with youthful grip, just a little astringent. Vines 45 years old.*

## Tasting Notes of Roger C. Bohmrich MW

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### Domaine Chevrot, Cheilly-lès-Maranges

(tasted 3/18)

#### **Maranges Sur le Chêne 2016 \*\*\*(+)**

*Pale dark ruby with purple. Very clean aroma of lovely, scented ripe red raspberry and wild strawberry with delicate complementary oak. Young, restrained taste. Medium-bodied and fresh, defined by pointed acidity and a budding aromatic expression in the aftertaste. Not particularly complex, but delicious for its fruit. Vines 50 years old, no new oak.*

### Domaine Jacques Prieur, Meursault

(tasted 2/18)

#### **Beaune Premier Cru Clos de la Féguine 2016 \*\*\*(\*)**

*Pale dark ruby purple. Mostly reserved aroma suggesting mature dark fruit. The palate delivers ripeness and tension and is intricate and moderately long, if youthful.*

#### **Corton-Bressandes Grand Cru 2016 \*\*\*(\*+)**

*Dark ruby with purple, medium density. Reserved nose of notable purity offering mature red fruits and dark berries. In the mouth, this Corton exhibits harmony and finesse. Very well-knit and mouth-filling. Long, poised and fresh.*

#### **Clos de Vougeot Grand Cru 2016 \*\*\*\*(+)**

*Very dark red-purple, medium density. The nose is closed in the main with a background of wild berries and earthiness. Rich and generous presence on the palate, with the typical reserve of a young Clos de Vougeot. Has noteworthy intensity on the youthful finish. Very well calibrated structure.*

### Domaine Michel Lafarge, Volnay

(tasted 2/18)

#### **Volnay Premier Cru Clos du Château des Ducs 2016 (monopole) \*\*\*\*(+)**

*Very pale ruby with purple rim. Very clean nose, all in reserve, with masked red berries. The taste as well is held back but possesses a beautiful mouth-feel. Long and textured, poised and fresh. Acidity and tannin in just the right proportions to add definition. 15% new oak. A classic Volnay in the making.*

## Tasting Notes of Roger C. Bohmrich MW

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### Château de la Maltroye, Chassagne (see white wines above)

(tasted 2/18)

#### **Chassagne-Montrachet 2016 \*\*\*(\*)**

*Pale dark ruby-purple. Enticing aroma of mature red berries. Fruit-filled, delicious taste, beautifully balanced with a fine complementary structure. Seductive example to drink early.*

#### **Chassagne-Montrachet Premier Cru Clos Saint-Jean 2016 \*\*\*(\*)**

*Pale dark ruby-purple. Gorgeous, pure aroma of ripe, highly scented red berries. The palate is graceful and precisely calibrated with a fine, ripe, embedded structure. Pure pleasure.*

#### **Chassagne-Montrachet Premier Cru Clos du Château de la Maltroye 2016**

**\*\*\*(\*+)**

*Dark ruby-purple, medium density. Youthful, restrained nose of lovely small red fruits and berries with notes of iron and spice. The taste is mature, well-balanced, medium weight. This engaging red Chassagne gains in expression and intensity in a promising, lasting finish.*

### Domaine du Comte Armand, Pommard

(tasted 2/18)

#### **Auxey-Duresses Premier Cru 2016 \*\*\*(\*)**

*Pale dark ruby-purple. Very clean nose, with impressively healthy, mature red berries. The wine is reserved in the mouth with heightened intensity and tension. Chiseled conclusion with elevated acidity and firm tannin. A highly successful Auxey.*

#### **Volnay Premier Cru Les Fremiets 2016 \*\*\*\*(+)**

*Pale plus dark ruby-purple. Very youthful, undeveloped nose with masked concentration and mature red and wild berries. This Volnay has an arresting taste profile with stunning berry fruit. Mouth-coating, medium weight plus. Young and very long even at this stage with superb equilibrium and tension.*

### **Pommard Premier Cru Clos des Epeneaux 2016 \*\*\*\*(+)**

*Pale plus purple-dark ruby. Highly impressive, concentrated aroma showing purity, class and reserve along with ideally mature dark berries. The taste is stunning in its intricacy, tension and budding complexity. Has a commanding presence on the palate framed by high acidity and medium tannins. Benchmark Pommard, must be cellared for the mid- to long-term.*

### **Domaine Jacques-Frédéric Mugnier, Chambolle-Musigny**

(tasted 2/18)

### **Nuits-Saint-Georges Premier Cru Clos de la Maréchale 2016 \*\*\*\*(+)**

*Pale dark ruby-purple. Very pure and focused aroma expressing red berries and wild red berries. Beautifully composed and graceful, medium weight plus. Terrific purity and finesse. Already long finish with berry inflections and ideally calibrated tension. None of the rustic austerity associated with this part of the Nuits appellation. Only 20 hl/ha in 2016.*

### **Domaine Berthaut-Gerbet, Fixin**

(tasted 3/18)

### **Fixin “Les Clos” 2016 \*\*\*(\*)**

*Dark ruby with purple, unexpectedly dense. Inviting youthful aroma, notably clean and characterized by generous, healthy red fruits and berries with impressive purity. The taste is enticingly clean and mouth-filling. The finish has intensity and promising length. Wonderfully precise in its definition and elegant acidity. A classy Fixin. Vines 10 to 80 years old.*

### **Vosne-Romanée 2016 \*\*\*(\*)**

*Medium density, dark ruby with purple. Beautifully clean, pure nose of ideally mature red fruits and berries. The taste is nuanced and liting, medium weight, with delicacy and length. Particularly elegant and refined. Really fine for a village wine. I’m tempted to give it an even higher rating. Vines planted 1960 (56 years old).*

**Domaine Lamarche, Vosne-Romanée**

(tasted 2/18)

**Bourgogne Hautes Côtes de Nuits 2016 \*\*\*(+)**

*Pale ruby-purple. Clean, delicate scent of red berries. Focused, fresh and light- to medium-bodied, ending with subtle inflections.*

**Vosne-Romanée Premier Cru Malconsorts 2016 \*\*\*(\*?)**

*Pale ruby-purple. Reserved nose hinting at red berries, earth and spice. In its taste, the wine also reveals little and is focused and tightly wound. A bit more intensity in the final taste. Lacks the dimension and authority of the best Malconsorts.*

**Clos de Vougeot Grand Cru 2016 \*\*\*(+)**

*Pale ruby with purple rim. Closed aromatically, but clearly not the concentration of the cru at its best. Tender and even flattering in its taste profile. Slightly more promise in the finish. Elegant, but not the stature expected.*

**La Grande Rue Grand Cru 2016 \*\*\*(\*) ?**

*Pale ruby with purple rim. All is hidden in the nose, which is delicate and faintly inflected. The taste is reserved as well, tender at first, then gains in textural richness. Completely non-expressive finish. What will this reveal in time?*

**Domaine Méo-Camuzet/Méo-Camuzet Frère et Soeurs, Vosne-Romanée**

(tasted 2/18)

**Fixin Grand Cru Clos du Chapitre 2016 \*\*\*(+)** – Frère et Soeurs

*Moderately dense dark red with purple. The attractive aroma displays mature black fruits and berries. The wine is ripe and relatively forward and ends with a tender fine frame. Charm and early drinkability.*

**Vosne-Romanée Premier Cru Les Chaumes 2016 \*\*\*(\*)** – Domaine

*Dark red purple, pale plus. Clean, reserved nose offering youthful, healthy dark berries. The palate is held back as well, clean and fresh. The finish is dry and backward. Very young and in need of time to come together. Vines planted in 1950s and 1970s.*

**Échezeaux Grand Cru Les Rouges du Bas 2016 \*\*\*\*(\*) ! – Domaine**

*Dark red with purple rim, pale plus. Very young aroma, mostly reserved, offering dark berries of striking purity and maturity. Beautiful and promising taste, subtly inflected, medium-bodied plus, dominated by ripe dark berries. Still in an early phase of life, this Échezeaux is remarkably harmonious and exceptionally long. A fine structure is revealed slowly in the final taste. Never-ending aromatic expression elevates this brilliant grand cru to the highest level. Situated at the upper limit of Échezeaux. Three-fourths of the vines were planted in the 1940s, the balance more recently.*

**Domaine Jean-Luc & Eric Burguet, Gevrey-Chambertin**

(tasted 2/18)

**Gevrey-Chambertin “Symphonie” 2016 \*\*\*(\*?)**

*Pale ruby-purple. Clean, reserved nose suggesting wild red berries. Fresh and focused with very attractive underlying berry fruit. Abrupt, incisive ending with gripping tannin. Patience required.*

**Gevrey-Chambertin Vieilles Vignes “Mes Favorites” 2016 \*\*\*(\*)**

*Dark ruby-purple, pale plus. The fresh aroma, a touch reduced, reflects intense wild berries. The palate shows more innate purity and finesse. Concentrated with tension and grip. Wild berry aromatics linger in the persistent aftertaste. Backward and in need of time to come together.*

**Domaine Marc Roy, Gevrey-Chambertin**

(tasted 3/18)

**Marsannay blanc Les Champs Perdrix 2016 \*\*\*(\*)**

*Pale yellow gold. Ultraclean, reticent and creamy with ripe yellow fruit in the background. Clean and nuanced, tender and well-balanced. A suggestion of ripe lemon peel in the aftertaste. Has charm and appeal and is very different than whites of the Côte de Beaune.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Gevrey-Chambertin Vieilles Vignes 2016 \*\*\*(\*)**

*Pale dark ruby-purple. Beautifully clean aroma of ripe red raspberry with irony accents. Mature and composed with the same lovely, expressive berry fruit. Medium weight. Long, flavorful aftertaste with just enough tension and mouth-watering acidity. An excellent village Gevrey. Blend of parcels, 70-year old vines, 30% new oak.*

### **Gevrey-Chambertin La Justice 2016 \*\*\*\*(+)**

*Pale very dark red-purple. Very clean, understated youthful nose of healthy dark berries. In the mouth, the wine is very impressive, offering layered, ripe, seductive berries with notes of iron and ink. Balanced by pointed acidity at the end. This is really irresistible – and only a village wine! Foot trodden, 70% new oak.*

### **Gevrey-Chambertin Clos Prieur 2016 \*\*\*\*(+)**

*Pale dark red-purple. Very clean, youthfully restrained with enticing, healthy red berries and small red fruits. Focused and reserved on the attack. Mouth-coating, medium-bodied plus. Remarkably long, arresting aftertaste with tension and cut. Super. Vines 60 years old adjoining Mazis, 50% new oak.*

### **Gevrey-Chambertin “Cuvée Alexandrine” 2016 \*\*\*\*(+)**

*Pale very dark red with a purple rim. Slightly reduced, opening with airing in the glass. Very young, with beautiful dark and wild berries. Mouth-filling volume and highly expressive berry fruit and an irony accent balanced by notable grip and intensity in the conclusion. The crown jewel in a remarkable range, all of which over deliver! Foot trodden, 70% new oak. Of serious premier cru stature, and with a distinctive personality.*

### **Domaine Humbert Frères, Gevrey-Chambertin**

(tasted 2/18)

### **Fixin Vieilles Vignes 2016 \*\*\*(+)**

*Pale dark ruby-purple. Very clean aroma of dark red berries, a note of iron and notable freshness. Clean, well-balanced palate, again with a cool, fresh quality. Relatively tender for Fixin.*

### **Gevrey-Chambertin Vieilles Vignes 2016 \*\*\*(\*?)**

*Pale plus dark ruby-purple. The nose suggests oak at first, then muted dark red berries. The taste is clean, fresh and balanced. Very young, undeveloped finish leaving an oaky imprint. Medium weight, dry.*

### **Gevrey-Chambertin Premier Cru Poissenot 2016 \*\*\*\*(+)**

*Dark ruby-purple, pale plus. Stunning fruit purity! Very beautiful, mature dark red berries. Gorgeous, harmonious palate, medium-bodied plus. Mouth-coating and expressive for a young Gevrey. Already long and promising with a very fine acid spine and fine-grained tannins.*

### **Gevrey-Chambertin Premier Cru Lavaux Saint-Jacques 2016 \*\*\*\*(+)**

*Medium density, very dark ruby-purple. Gorgeous nose with a highly expressive perfume resembling crushed red berries. Both mouth-filling and expansive. Stunning finish with a very finely calibrated structure and clean new oak.*

### **Charmes-Chambertin Grand Cru 2016 \*\*\*\*(\*)**

*Dark ruby with purple, moderate density. The ample youthful aroma combines dark berries and new oak. Fine and sensual taste impression. Generous and refined with a seductive textural quality. Ripe, elegant structure. Textbook Charmes at its best. The 100% new oak suits the raw material. Vines around 50 years of age.*

### **Domaine Armand Rousseau, Gevrey-Chambertin**

(tasted 2/18)

### **Gevrey-Chambertin “Clos du Château” 2016 \*\*\*(\*)**

*Pale ruby-purple. Youthfully restrained, focused aroma with notes of wild red berries. Very clean and reserved taste, finely constructed and quite long. Tension and a finely detailed structure at the end.*

### **Gevrey-Chambertin Premier Cru Lavaux Saint-Jacques 2016 \*\*\*(\*+)**

*Pale ruby-purple. Youthfully reserved nose with very fine inflections of red berry. Reserved, transparent palate impression, medium weight plus. Long finish with notable volume and a tender, precise structure.*

## Tasting Notes of Roger C. Bohmrich MW

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### **Ruchottes-Chambertin Clos des Ruchottes Grand Cru 2016 \*\*\*\*(\*)**

*Pale ruby-purple. Intensely penetrating to the nose yet reserved in expression with subtle inflections and hidden concentration. The palate exhibits superb finesse and precision. Ethereal and tense. Very long, inflected finish with a great deal of promise and a fabulous, multidimensional aromatic send-off.*

### **Chambertin Clos de Bèze Grand Cru 2016 \*\*\*\*(\*) !**

*Pale dark ruby-purple. Intense, backward nose. Stellar purity and profound black and dark fruits. Noteworthy early complexity though much more in reserve. Exceptionally long, inflected conclusion. Not at all heavy yet possesses tremendous volume. Allies strength and intensity with remarkable precision and finesse.*