

THE GREAT WINE SEMINAR 2000

LOUIS JADOT CORTON-CHARLEMAGNE & CORTON POUGETS

Presented by Pierre-Henry Gagey

Background on the Jadot white wine philosophy – White grapes undergo whole berry pressing and no skin contact. There is a static settling in tank for around 6 hours. Inoculation is not practiced. They try to avoid the malo-lactic fermentation, and wines are kept in a cold cellar until the spring after harvest. Their preference is to keep the malic acid in most vintages, even more acidic years such as 1996, believing this serves to “reveal the aromas” and extend the life of the wine. Jadot considers the MLF as “degradation.” They are opposed to the addition of enzymes to clarify, but do practice fining.

Jadot’s holding in Corton-Charlemagne faces south and adjoins that of Louis Latour – yet their styles are so very different!

Corton-Charlemagne 1996 **(*)**

Bright light gold. Very clean, focused and youthful aroma showing excellent concentration and intensity. The palate is similarly very concentrated and intense. There is a beautiful backbone of acidity. Superb example with lengthy aging potential.

Corton-Charlemagne 1992 ****

Darker yellow gold. Restrained nose with a suggestion of honey, spice and a subtle oiliness. Ripe attack. Medium-full weight. Ripe, sweet finish of vintage but with above average acidity for the year (the no-malo policy paid off). Less classic. Will develop in 3 to 5 years.

Corton-Charlemagne 1990 **(*)**

Dark yellow gold. Ripe, low-toned nose revealing butter, honey and almond. Engaging ripeness and flesh in the mouth. This offers great richness but is not at all lacking in spine. Ripe, generous and lasting finish.

Corton-Charlemagne 1989 ****

Vibrant yellow gold. Rich yet not obvious nose with oily-mineral notes. Ripe and beautifully balanced, with very good substance. The ending is softer with a buttery and toasty tone. A youthful, fresh and excellent '89.

Corton-Charlemagne 1985 ****

Deep gold with yellow highlights. This has entered another phase of development: overtly buttery, oily and slightly nutty with a hint of dried yellow fruit. Round, even plump on the palate with great flesh. Gentle, ripe acidity holds it together. A delicious drink now.

Background on Corton Pougets – Pougets is one of five vineyards on the hill of Corton which produce both Corton Pougets and Corton-Charlemagne. Exposures range from east to southwest, as the vines wrap around the hill. This is an archetypal Corton with challenging austerity when young. Even the older vintages retained a degree of dry tannin.

Corton Pougets 1996 *(*)**

Pale dark red purple. Wild red fruits and berries, hard and unyielding. Very, very undeveloped and backward with imposing tannins. Not at all approachable. The structure of the vintage is accentuated.

Corton Pougets 1993 *(*?)**

Palish dark red. Closed, concentration beneath. Very concentrated palate, extremely tannic. Don't even think of pulling the cork until about 2010. This may live for decades.

Corton Pougets 1990 *(*)**

Pale dark ruby. The aroma reveals soft red fruits and is fragrant and subtle. The taste offers more obvious concentration and is still very youthfully structured. Hints at minor evolution with a leafy sousbois note in finish.

Corton Pougets 1988 *(+?)**

Pale garnet with brick. Dry, subtle sousbois tone. The palate is just opening and gaining in flesh. Retains strong tannin and acidity. This wine may dry out before it is resolved.

Corton Pougets 1985 *(*)**

Pale tawny brick. Soft, leafy sousbois nose. Lovely sweet attack, center and finish. Yet there are assertive tannins at the end and above average acidity for an '85. Now to 2002?

Corton Pougets 1971 *+**

Pale mahogany tawny. Sweet, fragrant, evolved bouquet offering dry leaves and leather. Very evolved flavor profile, but the Corton tannins are still present! A good drink for those who like mature wines with a small "bite."

Corton Pougets 1964 ****

Very pale dark brick-tawny. Sousbois dominates the nose with a rich, sweet background. This is drying out in the mouth and finishes with dry tannin. Too advanced for me, but very popular with the audience. Bottle variation, personal taste or the magic of old vintages?