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Montrachet Grand Cru

Wonderfully expansive and superbly **rich full-bodied flavors** drench the palate in dry extract that also helps to buffer the very firm lemon-tinged acid spine supporting the strikingly long and powerful finale. This also displays an abundance of gas so if for some reason you choose to open a bottle young, this does need decanting first.





Bâtard-Montrachet "Clos Poirier" Grand Cru

Wood sets off the **spicier aromas** of various **white orchard fruit** and **acacia blossom scents**. There is excellent size, weight and richness to the utterly delicious full-bodied flavors that exhibit fine length on the mildly warm finale. This too needs to develop better depth and is sufficiently compact to need at least 5 or so years of keeping first.



93pts

92pts

Chevalier-Montrachet "Les Demoiselles" Grand Cru

As it usually is, this is exceptionally **floral** with additional notes of **poached pear**, **white peach**, **citrus confit** and **anise** hints. The rich, sappy and even more concentrated big-bodied flavors possess an appealing underlying tension on the intensely stony and bone-dry finish that offers just a bit more depth and persistence. A combination of power and refinement that is built for at least a decade of keeping.



Chassagne-Montrachet "Les Chenevottes" 1er Cru

Cool, ripe and pretty aromas include those of **green apple**, wet **stone**, petrol and a hint of **soil tones**. The vibrant medium weight flavors are, somewhat surprisingly, finer than those of the Caillerets if not as rich while displaying fine length on the compact, **lemony** and **lightly mineral-infused** finale. This is lovely and understated and a wine that should repay up to a decade of keeping.



Corton-Charlemagne Grand Cru

Moderate wood is present on the cool and pretty nose of the essence of **pear, crushed fennel, white flower** and a hint of phenolic character. The succulent, round and punchy larger-scaled flavors brim with both dry extract and minerality while delivering fine length on the balanced and lightly austere finale. Not surprisingly, this is decidedly compact and in need of cellar time. I would note that if, in the name of science of course, you decide to try a bottle young, be sure to decant it as the gas is noticeable.

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Puligny-Montrachet "La Garenne" 1er Cru

A plentitude of **floral** elements adds a touch of elegance to the liqueur-like aromas of **pear**, **lemon rind** and **anise** wisps. There is excellent volume to the lavishly rich, even opulent, medium-bodied flavors that manage to exhibit good detail despite the richness on the lightly stony finale where the only nit is a hint of warmth.



Chassagne-Montrachet "Cailleret" 1er Cru

There is a vague hint of exotic character to the aromas of **white and yellow peach**, **passion fruit**, **spice** and **wet stone**. Here too there is excellent volume to the beguilingly rich flavors that, somewhat curiously, display a touch of rusticity on the otherwise markedly zest-inflected finale. This could use better depth so a few years of cellaring should help.



Meursault "Château de Blagny" 1er Cru

Cool, airy and elegant aromas of white orchard fruit and a range of floral elements also display just enough oak influence to merit pointing out. I very much like the texture of the rich, vibrant and utterly delicious medium weight flavors that coat the palate with sap, all wrapped in a sneaky long finale where touches of citrus zest and youthful austerity slowly emerge.



Puligny-Montrachet "Sous le Puits" 1er Cru

A discreet application of wood frames the pretty aromas of the essence of **pear** and **apple compote, carnation** and **crushed fennel**. The sleek and intense middleweight flavors possess both good richness and a subtle minerality that adds a sense of lift to the markedly zest-inflected finale that exhibits solid length. Once again there is enough gas to notice so a few minutes in a decanter would be helpful.



Chassagne-Montrachet "Morgeot" 1er Cru

Riper aromas of white peach, passion fruit and floral hints introduce the bigger-bodied, solidly concentrated and powerful palate coating flavors that are quite seductive before terminating in a zest-infused finish. This is a classic Morgeot of generosity if not refinement and one that could use better depth so I would suggest buying it with the intent to cellar it for at least a few years.



Meursault "Goutte d'Or" 1er Cru



There is enough reduction present to warrant giving this a thorough aeration if you're tempted to try a bottle young. By contrast, there is good verve and richness to the opulent and generously proportioned medium-bodied flavors that display good power on the robust, indeed borderline tannic, finish. Some patience would be in order.