

## Morey Saint-Denis 2018

94/100

The wine has a pale ruby colour, with slight garnet reflections. The nose is refined, complex and offers a rich variety of aromas. On the first nose, we find a floral bouquet, which combines fresh flowers (a touch of violet, cornflower and elderberry) with dried field flowers, as well as fine notes of development (mushrooms, undergrowth, wilted flowers). Then, we find ripe and dried red and black fruits (dried raspberry, fresh wild strawberry, tart red cherry, fresh and dried, a touch of fresh blueberry and blackberry) as well as spicy and woody notes (liquorice, white pepper, ground cumin, cloves, toasted) complemented by a herbaceous freshness (crushed mint, rosemary) and a fine note of graphite in the background. On the palate, the attack is very juicy, gourmand and fruity. The wine expresses flavours of sweet wild strawberries, ripe raspberries, wild blackberries (in the background), blueberries and tart red cherries. In the mid-palate we find elegant woody (a touch of vanilla, toast, coffee with milk) and spicy (cumin, clove) notes, as well as touches of fresh flowers (peony, cornflower). The tannins are fine and silky, but well structured. Beautiful refreshing acidity, quite persistent finish, with subtle tertiary notes, which reflect the complexity on the nose. A balanced, complex and refined wine.

## Auxey-Duresses 2021

93-94/100

The colour is bright, pale ruby. The nose offers bright aromas of ripe red fruits, with a touch of sweetness (wild strawberry, juicy red cherry, red currants) and a tanginess of raspberry and cranberries. The bouquet develops after aeration and expresses distinct but integrated spicy notes (ground clove, cumin, white pepper, liquorice stick), associated with delicate woody touches (sweet coffee, toast, vanilla in the background with a very slight hint of coconut), We also find floral (fresh cornflower, elderflower) and herbaceous (roasted thyme, dried mint) aromas which add to the complexity of the wine. On the palate, the attack is silky, round, fruity and gourmand. We find the flavours of ripe red fruits (wild strawberry, juicy red cherry, raspberry, red currant), a fine spiciness of white pepper, cloves and cinnamon, combined with a touch of toast and coffee. The tannins are melted, very fine, present especially at the end of the palate. Beautiful length with a salivating acidity integrated into the roundness of the fruity material. A wine of delicacy and gourmandise, well structured and balanced.

## Chassagne-Montrachet 1<sup>er</sup> Cru Morgeot 2021

93/100

The wine has a ruby colour, of medium intensity. The nose offers notes of ripe red fruits (wild strawberry, red cherry, raspberry coulis, red currant jam), combined with touches of black fruits (morello cherry, a delicate touch of wild blackberry and tangy black plum), as well as touches of vanilla, grilled hazelnut, toast, flowers (peony, fresh rose petals), roasted aromatic herbs (thyme, bay leaf). On the palate, the wine offers bright fruity flavours (bigarreau cherry, morello cherry, wild strawberry, raspberry coulis, wild blackberry, a fine touch of blackcurrant), fresh herbaceous touches (peppermint, cut rosemary, fresh thyme), delicate woody (toast, a touch of vanilla, clove) and floral (fresh rose petals, violet) notes. Good length with juicy and tangy fruity notes (red cherry, raspberry), lively acidity and good bitterness.

## Château Corton Grancey 2018

95-96/100

The wine has a medium deep ruby colour, with garnet reflections on the rim. The nose is fragrant, generous and complex. It expresses notes of juicy and ripe red and black fruits (wild strawberry, bigarreau cherry, morello cherry, blueberry, wild raspberry), fresh flowers (rosehip, cornflower, cherry blossom, rose petals, violet). We also find aromas of torrefaction and sweet spices enveloped and integrated into the fruity bouquet (cinnamon, sweet coffee, liquorice, white pepper, cloves), as well as herbaceous touches (wild mint, oregano, rosemary, bay leaf) and a hint of dark chocolate in the background, as well as touch of graphite. On the palate, the wine is rich and enveloping but elegant and refined. The attack is delicious and fruity: it expresses the flavours of very ripe red cherry, wild strawberry, blueberry, wild blackberry (in the background) and crunchy raspberry. We then find notes of sweet spices (cinnamon, toasted vanilla, liquorice, cloves), roasted mild coffee, dark chocolate in the background, associated with floral notes of rose, peony, violet, and cornflower, as well as a herbaceous freshness of wild mint and rosemary. The tannins are structured and very silky. The acidity is refreshing, well balanced with the substance of the wine. The finish is long, velvety and complex. A deep and elegant wine.