# WINE ENTHUSIAST



95 pts

### **CHAMBOLLE-MUSIGNY** PREMIER CRU "CHARMES"

The nose of this wine already hints at its graceful balance of fruit and spice. Sophisticated intensity of deep, crushed cherry, cranberry and pomegranate are presented on a linear palate, with a deep core of perfectly ripe red berries and a touch of salinity that resounds its precision and ripeness.



95 pts

### **VOLNAY PREMIER CRU** "EN CHEVRET"

Powerful and concentrated aromas of crushed rose petals and strawberry shrub dusted with white pepper sit atop a layer of wild mint, cardamom and musk. Dark black cherry, black licorice and oak spice meld seamlessly with its youthful tannins. Cellar well through 2035+.



94 pts

### **ECHÉZEAUX** GRAND CRU

Powerful and deeply concentrated, the wine is firm with aromas of plum, black cherry, blackberry, liquor de cassis, brown button mushroom, and stemmy with fresh thyme. A velvety palate with stewed red and dark fruit coats the palate and good acidity powers through the youthful texture. Best after 2025.



94 pts

### SANTENAY PREMIER CRU "LA COMME"

Uplifting high tones of red berries tangled in wild thyme are found on the nose of this wine. A layer of eucalyptus contributes intrigue to the dense palate of crushed cherry, white peppercorn and soft clay earthiness.



93 pts

### **CLOS VOUGEOT GRAND CRU**

A floral-herbaceous nose is followed by a layer of black currants in this voluptuous expression. Dense and rich, with a perfume of rose and blood-orange peel enveloping firm, yet deep and brooding black cherries and thyme, the palate welcomes freshness with plum and black sanguine berry, framed with toasty notes.

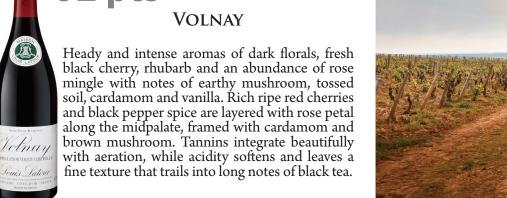


**93 pts** 

#### SANTENAY

Velvety and interwoven with peach, ripe red apple and baking spice flavors, revealing flashes of honey and citronella as this plays out on the lingering finish. Best from 2024 through 2029.









### LOUIS LATOUR 2020 VINTAGE REVIEW

# WINE ENTHUSIAST



### BÂTARD-MONTRACHET GRAND CRU "CLOS POIRIER"

Ethereal bright citrus and earth lead to fresh aromas of yellow and white flowers lingering over perfectly ripe lemon skins and wet stone. The palate is quilted with an intricate layer of delicate fresh almonds and whispers of vanilla. Powerful and should deliver plenty of complexities after cellaring well through 2030+.



### 94 pts

### **CHASSAGNE-MONTRACHET**

A symphony of flavors, this rich expression exudes both power and finesse. Immediate freshness invites you into the glass, gracefully poised with ripe Meyer lemon, delicately embraced by light green herbs. The palate is accentuated with river stones and a touch of salt, intensifying notes of citrus pith and subtle almond under notes.

Gorgeous.



## 94 pts

# PULIGNY-MONTRACHET PREMIER CRU "CHALUMEAUX"

Pretty and delicate aromatic layers of orange blossom, white peach, yellow and white flowers sit atop a bed of fresh Meyer lemon. It is energetic with fresh ripe citrus, a hint of orange oil, vanilla pod, fresh almond and stone, which make for a delightful experience.



### 93 pts

### MEURSAULT-BLAGNY PREMIER CRU "CHÂTEAU DE BLAGNY"

Aromas of lemon zest, orange oils and acacia delight with precision. Pure and delicate notes of lemon, orange oil, geranium, white mushroom, brioche and crushed stone gently lingers on the palate along its long vanilla finish.



