FINE WINE 2019BURGUNDY

CORTON-CHARLEMAGNE GRAND CRU 94-95 points

Subdued and somewhat okay on the nose, but it shows hunky richness and smooth potency on the attack, with a creamy vanilla-oaky character. The weightiest and richest Corton-Charlemagne I tasted in 2019. It has an opulent, full-bodied muscularity and pushes into a warm, creamy and savoury finish. 2026-30+



CHASSAGNE-MONTRACHET 1ER CRU "LA MALTROIE" 92 points

Good Intensity on the aroma, with aniseed and stone. Savoury and sapid on the palate. Lively. There are notes of fennel. I like the way it finishes sappy. 2023-2028



BEAUNE 1ER CRU "AUX CRAS" 89-90 points

Quite a pretty floral aroma, after which it slides onto the palate softly creamy and rather viscous for Aux Cras. It quickly straightens, however, and comes through with a light and lively line of citrus freshness. 2023-2026



MEURSAULT 1^{ER} CRU "PERRIÈRES" 92 points

More typicité on the palate than on the aroma. The vintage bestows a pink, exotic, and litchi scent. A rich, viscous attack, with sweet citrus intensity, which is offset by a cooler line of minerals and lemon pith. The savoury finish has almond-kernel notes. A somewhat exotic Perrières. 2025-30



PULIGNY MONTRACHET 1^{ER} CRU "LES REFERTS" 91-92 points

An opulent aroma and a rich showy palate. It's quite weighty, generous, and full. Yellow peach and oak. It became fresher and gathered more momentum after two days. 2025-2030



BEAUNE 1ER CRU
"VIGNES FRANCHES"
91-92 points

An inviting Beaune, with ripe, dark-forest fruits on the aroma. On the attach, this sweet fruitiness is joined by roasted almonds and a slightly bitter chocolate. It flows silky smooth onto the palate, which is supported with freshness. It has an easy harmony and a balance that is lightly fresh and not over-rich. It ripples to an appetizing, bitter cranberry and just nicely sustained finish. Ripe but elegant. 2024-2030

