

France Burgundy Côte d'Or 2006 & 2007

It's always a great thrill and very interesting to compare two consecutive vintages. Most people would agree that these two specific vintages were "good" to "very good", yet not exceptional - nothing to be compared with 05, 02 or 99.

But the best examples are of course always very good wines. I really enjoyed the purity of the 07's for instance. The best wines, displayed pure "terroir" and fruit, ripeness, freshness and, good length. The best wines will however still need a few years to smoothen and gain complexity, whilst the lighter ones are already really delicious. Crisp berry fruit, juicy acidity and vivid structures characterize them. In general most 06 wines were probably a bit more concentrated. The good ones are really delicious, however many 06 today appeared slightly tannic. This might be due to the very hot weather that year. The ones which were not extracted gently enough therefore show a bit too tannic and sometimes even harsh today.

In the end, it's very important to stay humble with Burgundy. It's so impossible to make generalizations about it - the diversity of producers and different "terroirs", and all the small nuances that make Burgundy so complicated and so fun.

Côte de Beaune 07 already shows very nicely. The Côte de Nuits wines are generally a bit firmer in their youth and require more patience but again, there is a lot of difference and variety, which is what I love in Burgundy. I think a really great Burgundy emphasizes what an elegant wine is all about. The lighter styles of red Burgundies are great for the consumers who like to eat fish but drink red. I suggest fish such as cod, tuna, salmon, a slightly chilled red Burgundy and you'll be in gourmet heaven.

With chicken and veal, the lighter to medium wines are very good.

The full and structured wines are gorgeous with lighter game such as roe-deer, pigeon, truffles and mushrooms. They should deserve an important place at the fine tables of the world.

FOURTH EDITION

ANDREAS LARSSON THE WINE GUIDE

MY TOP PICKS

BELLAND ROGER, LES CHARMES,

SANTENAY - Slightly modern-styled with some meaty notes and darker fruit, black cherry and raspberry, good density of fruit, well-rounded tannins and a good length, well-balanced and with an already nice drinkability.

Côte de Beaune Premiers Crus 2007 MY TOP PICKS

★ **BELLAND ROGER, CLOS PITOIS,
CHASSAGNE MONTRACHET PREMIER CRU**

- Pure nose, minerals and red berries, good density and a great persistence of flavour, balanced freshness and well-rounded tannins, long finish and generous fruit on the aftertaste, nice potential.

★ **BELLAND ROGER, BEAUREGARD,
SANTENAY PREMIER CRU** - Nicely

textured with wild berries, floral notes and a fine spiciness, round and fruity with a good purity of fruit and a long finish, well-made, already drinkable but with the material for a few years of ageing as well.

Burgundy - Côte de Beaune - Premiers Cru 2007 - FRANCE

I LIKED

**BELLAND ROGER, LA COMME, SANTENAY
PREMIER CRU** - A gentle spiciness of

cloves and citrus on the nose, redcurrants and raspberry fruit on the palate, rather light, yet pure with a nice aftertaste.