

## Red

This domaine harvested 'quite late' in 2007. Roger explains that they could afford to wait as they had very little botrytis pressure. He attributes this in no small part to their practising of leaf removal, and the use of cover crops.

This is clearly a quality-conscious estate, with low yields and attentive viticulture. These were all extremely appealing, pure-tasting wines and many of them showed real finesse and great potential. Oak-influence throughout was subtle and already extremely well-harmonized. Roger explains that he now works with his daughter Julie, who has reduced the proportion of new oak.

### **Maranges, La Fussières**

This vineyard borders the Santenay appellation. It is vinified slowly at very low temperatures in order to promote fruitiness, and to minimise the hard tannin that can afflict Maranges. Exuberantly fruity and pure, with notes of vibrant, red cherry. A sleek entry leads onto a full, sweetly tannic and succulently chewy palate. Refreshing and intensely fruity finish. Clear, bright-eyed Pinot. Very good. From 2009/10.

### **Santenay, Charmes**

Spicy, dark, savoury fruit on the nose. On the palate this has very pure, mineral fruit and ripe, but structuring, tannin. Appetising and intense on the finish; rather concentrated for a village wine. Good+. From 2009.

### **\*Santenay, Commes**

Very delicious and inviting aromatics of deep, dark, stony fruit. A lively attack of black cherry fruit leads on to an intense, but rather refined, svelte mid palate. Lots of charm and pace. Finishes long, focussed and scented with very pervasive, sweet fruit. Particularly good to fine. From 2010/11.

### **Santenay, Beauregard**

This is more restrained than the Commes, with brooding aromatics of inky, mineral fruit. The tannin is firmer and its grip on the fruit and mid palate more determined. There is a core of sweet, dark fruit beneath, but this is a pretty austere and forthright character with a long, refreshing, mineral finish. Very good+. From 2011.

### **Santenay, Gravières**

High-toned, mineral and slatey on the nose. Sharp, pacy and linear on the palate with ripe, but restrained, dark fruit and a sense of coiled energy. Fine, dense tannin. Perfumed rather than juicy fruit on the finish. Very good to particularly good. From 2011.

### **\*Chassagne-Montrachet, Clos du Pitoit**

Nervy red fruits on the nose. On the palate, this has real impact, with a good attack and scintillating acidity. There is a graceful spine of structure here with very fine, but quite firm, tannin. Long and surprisingly voluminous on the finish with power beneath that refinement. Fine. From 2010/11.

### **Pommard, Les Cras**

Forthright and dark with a broad, punchy acidity, but very succulent, black fruit. Good, hearty village Pommard. From 2011.

### **Volnay, Santenots**

Made from 100% whole bunches.

Expressive on the nose, with quite complex aromatics of forest floor and dark and red fruit. On the palate, this has a very sweet fruit and a really interesting tannic profile which is both lush and nicely grainy. Very good persistence and zesty minerality on the finish. Fine+. From 2011/12.