

2010 Gevrey-Chambertin “Estournelles St. Jacques”: A cool, ripe and relatively reserved nose speaks of dark berry fruit, stone and earth while introducing nice detailed and equally mineral-infused middle weight flavors that possess good energy and focus on the attractively lingering finish. At present this is not especially complex but there is very good balance and my score offers the benefit of the doubt that the expected depth will develop with a few years of bottle age. 90/2017+

2010 Mazis-Chambertin: (.33 ha of 40+ year old vines). A pretty mix of red currant, plum and discreet *sauvage* hints merges into precise yet velvety medium-bodied flavors that evidence an overt austerity on the linear and moderately long finish. I let this air for 24 hours which helped considerably because upon opening this was tight and borderline tough. The change due to the aeration suggests that this will become more civilized as it ages but at present this is not especially easy going. 91/2020+

2010 Ruchottes-Chambertin: (from a .52 ha parcel of 50+ year old vines). Mild reduction negatively affects the expressiveness of the somewhat somber if spicy dark berry fruit and truffle-laced nose. There is impressive richness and volume to the round, even suave flavors that possess fine mid-palate concentration as well as reasonably good balance and persistence. This is a very ripe Ruchottes, in fact it's a bit too ripe for my personal preference though I underscore that it's nowhere near being over the top, just that the elegance and cool restraint of a classic Ruchottes is missing. In the small nit category, there is a backend trace of warmth though this is admittedly minor. Still, I found this to be a bit disappointing when considered in an overall context. 89/2017+

Jacquesson (Dizy)

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| 2002 Brut – Corne Bautray | Champagne | 95 |
| 2002 Brut – Champ Caïn | Champagne | 94 |
| 2002 Brut – Vauzelle Terme | Champagne | 96 |

These three spectacular single vineyard bottlings are recent releases from Jean-Hervé and Laurent Chiquet. (Vintage '59 Imports, www.vintage59.com, Washington D.C.).

2002 Brut – Champ Caïn: (from a 1.3 ha site planted exclusively to chardonnay; 2 grams/liter dosage and disgorged in February, 2011). The nose is discreet to the point of being almost shy and this is undoubtedly exacerbated by the mild hint of reduction to the otherwise softly yeasty and green apple suffused nose. By contrast, there is ample richness, size and weight to the exceptionally cool, pure and almost delicate flavors that possess a beautiful sense of finesse and refinement on the impressively lingering finish. This doesn't quite have the sheer depth of the Corne Bautray but it is an extraordinary offering all the same. Note that this could certainly be aged further but for my taste, it has just now arrived at its prime drinking window. 94/now+

2002 Brut – Corne Bautray: (from a 1 ha site planted in 1960 exclusively to chardonnay; zero dosage and disgorged in February, 2011). An ultra-pure, elegant and classy nose of citrus-influence, green apple and *pain grillé* notes merges seamlessly into intense, precise and beautifully deep flavors that do a slow build into an explosive and hugely long finish. I very much like the controlled effervescence and this is a dramatically complex effort that could be enjoyed now though for my taste, I would continue to cellar it for another 2 to 5 years first. In a word, magnificent. 95/2014+

2002 Brut – Vauzelle Terme: (from a tiny .75 ha site planted in 1980 to pinot noir to create this blanc de noirs; 2002 was the first vintage). Pale yellow with the barest hint of rosé, indeed it is not at all obvious that this is made from 100% pinot noir. Initially the nose seems unduly fruity and lacking in nuance but with just a few minutes of air it delivers one of the more remarkable transformations I have ever witnessed in that it takes on superb breadth and depth and this knockout complexity is entirely in keeping with the cool, pure, intense and utterly delicious flavors. There is excellent verve and a very fine bead to the gorgeously long and balanced finish where the stunning depth reinforces that found on the nose and mid-palate. To be sure, this is a very understated wine of finesse and not at all fashioned like some of the bigger and bolder luxury marque rosés. In terms of drinkability, it's a tough call as this is already dazzlingly good but if one wanted to cellar this, it would certainly reward medium-term, and perhaps even long-term keeping. In sum, this is genuinely exquisite and its only fault is that there is so little of it available – if you can find it, don't hesitate. 96/now+

A.R. Lenoble (Damery)

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| NV Brut – Blanc de Blancs Grand Cru | Champagne | 91 |
| NV Brut – Cuvée Intense | Champagne | 88 |
| NV Brut – “Les Aventures” Blanc de Blancs Grand Cru | Champagne | 92 |