

Lucien Le Moine Pre-Arrival 2007 - the complete offer



“The Lucien Le Moine wines have limited availability but are worth a special search of the marketplace.”

Stephen Tanzer’s International Wine Cellar.

An Introduction to Lucien Le Moine

Lucien Le Moine is a specialist “negociant eleveur” in Beaune established in 1999 by winemaker Mounir Saouma and partner Rotem Brakin. Says Saouma, "we came here because of Pinot Noir and Chardonnay, we stayed because we discovered La Côte d'Or and its wines but also the Burgundians as people and friends." Saouma studied and worked in a Trappist Monastery in Lebanon where he discovered Chardonnay and Pinot Noir. He studied Viticulture and Oenology at the ENSAM Montpellier, had six years experience in Burgundy, other areas of France and California. At this point, Saouma felt that he needed to “push to the extreme everything I saw and experienced and created.” With Brakin, they opened a small cellar dedicated to the ideas of purity and typicity.

Lucien Le Moine produces only Grands and Premiers Crus from Côte d'Or. They renew their selection every year, depending on their view of the year. As a result, the amount of wine produced in a given year fluctuates greatly - 67 barrels in 2002, 47 in 2003 and 72 in 2004. The one certainty is that “we will never produce more than 100 Barrels (30 000 bottles).”

How Things Are Done - Wine According to Lucien Le Moine

From a technical perspective, a few guidelines are at the heart of our way of doing:

1. We work with the best Crus of each village; we produce one to three barrels per Cru (300 - 900 bottles). This small production per Cru is maybe our biggest technical challenge, since from selection, through aging to bottling, each barrel needs to be perfect: as there is no "blending" at the end.
2. We do the selection of our wines very early; we taste the jus-wine just after the press, buy and put them in our barrels. This allows us to age "our way" from the very beginning of a wine's life. All our wines are aged by us from press to bottling that means that each October we know exactly our production for the vintage.
3. We buy our oak "through a friend", from the Jupilles forest, we are maybe the only Winery in the world to age ALL our wines in this very fine oak. Our barrels are made "by another friend" with a slow toast on coals, personally adapted to the Crus and even to the vintage.
4. We age all the Crus on 100% of their lees: both whites and reds. We do gentle "battonages" (stirring) three to four times a month putting the lees in suspension in the wine, the wine then feeds upon the lees, gaining in balance and complexity. We keep the wines on their lees until bottling, never racking during aging. Still, since each year is different, we adapt these generalities to each vintage; so we can have some years without any stirring (2004) and some with stirring every week (2003, 2005).

5. We close our cellar in order to keep both humidity and temperatures low through spring, which allows us to push back the malolactic fermentation late into summer. The natural CO₂ associated with this fermentation protects the wines during the hot summer, allowing extremely limited use of SO₂ (sulphur).

6. Once malolactic is done we follow the maturity of each barrel, tasting it twice a month. Bottling takes place after a full moon (where atmospheric pressure is favorable), by gravity, Cru by Cru whenever a wine is ready.

7. All our wines, whites and reds are neither fined nor filtered.

8. As our wines are never pumped (no racking, no filtration, bottling by gravity...) the natural CO₂ from the malolactic is present even in bottle. In fact we are looking for this presence as it helps protect the wine in the most natural way.

The CO₂ protects the wine by closing it upon itself, that is why ALL OUR WINES MUST BE DECANTED; With decanting CO₂ will leave and the wine will show itself. If one has time decanting can be for a few hours, if not a few minutes: by pouring the wine into the decanter and moving it slowly allowing the gas to leave.

Finally: Enjoy!!!! This is what it is all about

Mounir Saouma and Rotem Braken

For more on Lucien Le Moine, go to www.lucienlemoine.com

The 2007 vintage

The 2007 vintage only rates as a 6/10 according to many seasoned Burgundy observers. However, Lucien Le Moine has once again shown that great wines can be produced in less favourable years, as the scores from Burghound and Tanzer attest. It was also the year that Lucien Le Moine reached full production capacity of 100 barrels a year. This means there are a few more appellations from which to choose. We have kept the prices as reasonable as we can which has been assisted by the recent strengthening of the Australian dollar against the Euro.

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(Tasting notes and ratings from Stephen Tanzer's International Wine Cellar, March/April 2009 and Allen Meadows' Burghound, April and June 2009)

(Delivery is anticipated in November/December 2009.

Introduction to 2007 whites by Mounir Saouma as quoted by Burghound

They describe the 2007 vintage as one “where you had to get the harvest date just right and just right parcel by parcel. The key to the chardonnay was to have reasonable yields and to have patience. We saw plenty of fruit that had been picked too early and were persuaded by this that timing accounted for a great deal in 2007. The other key to the vintage was a long élevage so that the wines could feed off of their fine lees. The ‘07s are certainly pretty and refined but they’re not naturally dense, indeed not even when your yields were reasonable and thus this ability to have extended lees contact has added flesh and fat. Moreover, with the exception of the Champ Gains, which is now in bottle, none of the wines have been racked and they will all be bottled without fining or filtration.” Saouma pointed out again that because his cellars are very cold with naturally long malos, the wines always have some residual CO2 in them and thus they should be decanted.

2007 Bourgogne Blanc

Shelf Price \$79.00 / Pre-arrival Price \$59.25

“A blend of quality village level and minor 1er Cru wines makes this a well above average white Bourgogne. A well balanced wine; full flavoured yet elegant with white peach and stone fruit notes; good acid balance. Drink now through to 2012.” E.C. barrel tasting September 2008

2007 Pernand Vergelesses 1er Cru ‘Sous Fretille’

Shelf Price \$142.00 / Pre-arrival Price \$106.50

“A perfumed nose of cool white flower and green fruit aromas trimmed in pain grillé hints leads to intense,detailed and lightly mineral suffused flavors, all wrapped in a sappy, balanced and attractively lingering finish. Good if not special quality.” (88-90)/2011+ *Burghound*

“Zesty aromas of apple, lime and acacia flower. Dense and bright, with well-distributed acidity and a spicy note giving the wine a juicy quality. Spices linger on the finish.” (87-89) *Tanzer*

2007 Nuits St Georges 1er Cru ‘Les Terres Blanches’

Shelf Price \$167.00 / Pre-arrival Price \$125.25

“(100% chardonnay). An interesting nose of straw, grapefruit and a hint of muscat merges into rich, full and rustic flavors that carry a hint of vegetal influence over to the delicious, racy and mineral finish. This is not elegant but offers plenty of character in a soil driven context.” (88-90)/2011+ *Burghound*

2007 Beaune 1er Cru ‘Les Reversées’

Shelf Price \$136.00 / Pre-arrival Price \$102.00

From the middle of the Beaune appellation, sited just below the Clos de La Mousse vines. A vineyard that has been very successful for Lucien le Moine in previous vintages. Not Reviewed.

2007 Chassagne - Montrachet 1er Cru ‘Morgeot’

Shelf Price \$199.00 / Pre-arrival Price \$149.25

One of the great Premier Cru sites of Chassagne-Montrachet at the southern end of the Chassagne appellations. Not reviewed for this offer but Lucien Le Moine has had a consistent record with this wine through previous vintages.

2007 Chassagne - Montrachet 1er Cru 'Grandes Ruchottes'

Shelf Price \$218.00 / Pre-arrival Price \$163.50

"2007 Chassagne-Montrachet "Grandes Ruchottes": A leesy nose blocks the more subtle elements though it does not continue onto the powerful, and sizeable, flavors brimming with dry extract on the rich, concentrated and mouth coating finish that possesses near perfect balance and excellent length. A big, indeed even dramatic, wine if not necessarily one of great refinement." (90-92)/2013+ *Burghound*

2007 Meursault 1er Cru 'Charmes'

Shelf Price \$208.00 / Pre-arrival Price \$156.00

"A completely different nose offers up notes of hazelnut, orchard fruit, pear and orange peel that precedes rich and generous yet nicely detailed flavors that possess good mid-palate fat and enough dry extract to buffer the moderately firm acid spine on the admirably long finish. This is very Charmes and pretty enough but it can't match its two Meursault 1er stable mates for refinement." (90-92)/2013+ *Burghound*

2007 Meursault 1er Cru 'Perrières'

Shelf Price \$244.00 / Pre-arrival Price \$183.00

".. this .. borders on the mineral reduction often seen in the wines of Chablis with a floral and lemony nose that is followed by ultra detailed, energetic, delineated and almost painfully intense flavors that also seem to be extracted from liquid rock, all wrapped in a hugely long and palate staining finish. Terrific. (91-94)/2014+ *Burghound*

Aromas of lemon curd, crushed stone, spices and nuts. Denser than the Romanee, with a penetrating quality to the lemon cream flavor. The wine's limestone freshness offers a lovely foil to its sweet fruit. "A very good year for minerally sites in Meursault, Chassagne and Corton/Pernand," notes Saouma. (89-92) *Tanzer*

2007 Puligny-Montrachet 1er Cru 'Les Ensignères'

Shelf Price \$167.00 / Pre-arrival Price \$125.25

"A discreet oak application sets off notes of ripe citrus and acacia blossom that complement the detailed and energetic middle weight flavors that culminate in a hint of minerality and a bone dry finish. This is a pretty, even elegant effort that is very Puligny in character." (89-91)/2012+ *Burghound*

2007 Puligny-Montrachet 1er Cru 'Champs Gains'

Shelf Price \$193.00 / Pre-arrival Price \$144.75

"2007 Puligny-Montrachet "Champ Gains": Not surprisingly given the considerable difference in altitude, this is cooler, airier and a bit more elegant as well with white flower and citrus nuances that are in keeping with the detailed, racy, pure and punchy middle weight flavors that possess a lovely underlying sense of tension on the bone dry and lengthy finish. I like the balance and precision and this should age well." 91/2013+ *Burghound*

2007 Puligny-Montrachet 1er Cru 'Folatières'

Shelf Price \$224.00 / Pre-arrival Price \$168.00

"(from vines of approximately 100 years of age). A touch of reduction knocks down the nose but does not prevent the intense, detailed and refined flavors from displaying their quality as they are racy, sappy and explosive on the bone dry and hugely long finish. The old vine concentration is immediately apparent and while the Champ Gains is certainly good, there is clearly another dimension present here." (91-93)/2013+ *Burghound*

2007 Corton Blanc Grand Cru

Shelf Price \$255.00 / Pre-arrival Price \$191.25

“This ... is relatively leesy and hard to read aromatically but the rich, full and powerful broad-shouldered flavors have good concentration and really coat the palate with extract and while there is not much elegance or finesse to the bone dry finish, it does offer outstanding length. As the name suggests, this is more of a red wine made from chardonnay than a Corton-Charlemagne substitute.” (89-92)/2014+

Burghound

“(malo about 90% finished) Aromas of fresh apricot, apple and spices show a slightly viognier-like quality (Saouma notes there there's actually a bit of pinot blanc in this vineyard): Sweet and broad on entry, then a bit disjointed in the middle, with its sweet and serious elements not yet in harmony. Finishes minerally and firm, with a very dry, almost tannic impression, a note of lemon cream and noteworthy length. Saouma was still stirring the lees to sweeten this wine. (89-91?)” ***Tanzer***

2007 Corton Charlemagne Grand Cru

Shelf Price \$299.00 / Pre-arrival Price \$224.25

“2007 Corton-Charlemagne: (from vines in Pernand). By contrast, this is exceptionally elegant with a white flower, spice, mineral and green apple nose gracefully introducing intense, powerful and notably finer big-bodied flavors that really are borderline painful in their intensity, all wrapped in a driving, tension-filled and beautifully detailed finish. Note though that as impressive as it is, the depth of material and austerity of the finish will require some years to flesh out.” (92-94)/2015+ ***Burghound***

“Pure crushed rock on the nose. Penetrating and tight, with terrific stony acidity leavening the wine's sweetness. Firm, impeccably balanced wine with excellent spicy length and a lingering stony character. This one finished its malo early.” (91-93) ***Tanzer***

2007 Batard Montrachet Grand Cru

Shelf Price \$809.00 / Pre-arrival Price \$606.75

“2007 Bâtard-Montrachet: (from Chassagne vines). A completely different and more floral nose is more aromatically complex before marrying into the rich and full flavors that are not super concentrated but possess superb depth and unexpectedly good precision on the explosively long and palate staining finish. This doesn't have the minerality of the Corton-Charlemagne but the textured mouth feel and sheer intensity are most impressive. And like the prior wine, note that patience will absolutely be required.” (92-94)/2015+ ***Burghound***

2007 Montrachet Grand Cru

Shelf Price \$1198.00 / Pre-arrival Price \$898.50

This Montrachet is from the Puligny sign of the vineyard. This wine has not been reviewed as it was only one third of the way through its malo when the principal reviewers had their barrel tastings. However based on Le Moines track record Tanzer's comment on a previous vintage may well turn out to be appropriate. “Wow”

2007 Bourgogne Rouge

Shelf Price \$79.00 / Pre-arrival Price \$59.25

“A blend of quality village level wines makes this a well above average Bourgogne. A full flavoured red; ripe and intense flavours with black cherry, raspberry and spice notes; fine tannin finish. Drink now through to 2014.” E.C. barrel tasting September 2008

2007 Fixin 1er Cru ‘Les Hervelets’

Shelf Price \$130.00 / Pre-arrival Price \$97.50

“Fixin is one of the most northerly villages of the Cote D’Or, producing full-bodied, generous styles of Pinot Noir, which generally provide excellent value for money. Les Hervelets is a Premier Cru vineyard occupying a particularly propitious site on the hill.” E.C note

2007 Beaune 1er Cru ‘Les Avaux’

Shelf Price \$142.00 / Pre-arrival Price \$106.50

"An elegant wine with berry, mineral and spice flavours; good length and persistence; excellent balance and a smooth tannin finish. Drink now through 2020" E.C. barrel tasting September 2008

2007 Morey-St-Denis 1er Cru ‘Clos des Ormes’

Shelf Price \$149.00 / Pre-arrival Price \$111.75

“A relatively high-toned nose of raspberry and cranberry evidences a touch of vegetal nuances that blend into very fresh, detailed and borderline racy flavors that are at once supple and energetic, all wrapped in a punchy and linear finish that displays a discreet soupçon of minerality.” 88/2012+ *Burghound*

2007 Volnay 1er Cru ‘Clos des Chenes’

Shelf Price \$155.00 / Pre-arrival Price \$116.25

“Here the nose is more complex if less elegant with sauvage notes that add nuance to the mostly red berry fruit aromas that precede rich, textured and more precise middle weight flavors blessed with better extract levels that do a fine job of buffering the notably firmer tannins.” 90/2013+ *Burghound*
“(Racked a month ago, like the Santenots) Good full red. Slightly high-toned aromas of black cherry, licorice, minerals and smoke. Juicy, bright and energetic; not a fleshy style but boasts good cut. Finishes with firm tannins and Pommard-like solidity and spine.” 89-91 *Tanzer*

2007 Volnay 1er Cru ‘Santenots’

Shelf Price \$152.00 / Pre-arrival Price \$114.00

“A ripe and earthy yet reasonably elegant nose of extract of red pinot fruit and blueberry aromas complement the rich, round and very suave flavors that possess good concentration and a delicious, forward and accessible finish.” 88/2011+ *Burghound*

“Bright medium red. Red fruits, smoke, minerals and spicy oak on the nose, lifted by a floral nuance. Supple and round, with good vinosity to its sweet fruit but not the lift or cut of the best 2007s here. Finishes with fine tannins and smoky oak.” 87-90 *Tanzer*

2007 Pommard 1er Cru ‘Les Epenots’

Shelf Price \$179.00 / Pre-arrival Price \$134.25

“A moderately reduced nose renders it difficult to evaluate though the energetic and punchy middle weight flavors possess fine detail and a textured mouth feel on the balanced, firm and impressively persistent finish. This has even better length if not the complexity of the Rugiens.” (90-92)/2014+ *Burghound*

“Bright, full red. Expressive nose offers cherry candy, redcurrant, plum and smoke. Sweet but juicy and vibrant. Tightens up on the back end, but finishes with very good energy and length. These vines were picked on August 23, according to Saouma.” 88-91 *Tanzer*

2007 Pommard 1er Cru 'Les Grands Epenots'

Shelf Price \$179.00 / Pre-arrival Price \$134.25

"This is also fairly strongly reduced but even so the ripeness of the fruit is evident if not the nuance. The very rich and round flavors are slightly bigger but not necessarily more precise or detailed but like all of these Pommard 1ers, there is excellent underlying material and seriously impressive length." 91/2014+ *Burghound*

"Deep red with ruby highlights. Inky blackberry, pungent minerals and a meaty nuance on the nose. Denser and broader than the Epenots but with plenty of inner-palate energy to balance its sweetness. Intensely flavored and classy wine, finishing with sweet, fine-grained tannins, excellent breadth and lingering minerality." 90-92 *Tanzer*

2007 Nuits St Georges 1er Cru 'Les Damodes'

Shelf Price \$167.00 / Pre-arrival Price \$125.25

"A touch of wood spice and a subtle note of crushed herb add interest to the mostly red berry fruit aromas that precede rich, round and sleekly muscled medium-bodied flavors blessed with solid dry extract levels and coat the palate on the textured, dense and serious finale." (89-91)/2014+ *Burghound*

2007 Nuits St Georges 1er Cru 'Les Vaucrains'

Shelf Price \$187.00 / Pre-arrival Price \$140.25

"A heavily reduced nose renders it impossible to accurately read though the big, rich, powerful and solidly muscled flavors possess good density and real volume as well as a subtle hint of minerality on the vibrant and explosive finish that delivers the best length of any of these Nuits 1ers. This is very Vaucrains in terms of size and weight yet it's not a monster." (91-93)/2015+ *Burghound*

"Good full red. Sappy red cherry and flowers on the nose, with an almost liqueur-like candied quality. Then fat, rich and sweet if a bit reduced, with red berry and cherry flavors dominating. A bit clenched and less sharply delineated than the Saint-Georges but impeccably balanced, sweet and long, and quite suave on the palate-saturating aftertaste." 90-93 *Tanzer*

2007 Gevrey-Chambertin 1er Cru 'Cazatiers'

Shelf Price \$179.00 / Pre-arrival Price \$134.25

"Here some of the reduction made it into the bottle and I would strongly advise decanting it for 30 minutes first. The flavor profile is minerally, pure, detailed and mouth coating with fine volume and an extraordinarily rich finish that is serious, complex and impeccably well balanced. Like the Lavaut, this is very Zen in style as it's a wine of perfect harmony. Note that my score assumes that the reduction will dissipate with air." 92/2014+ *Burghound*

"Bright medium red. Captivating perfume of raspberry, minerals and smoked meat. Rich, broad and pliant, with wonderful sweetness and complexity to the flavors of black and red fruits, smoke and game. There's a wildness allied to finesse here that reminds me of Clos de Beze. A superb showing." 90-93 *Tanzer*

2007 Gevrey-Chambertin 1er Cru 'Lavaut Saint Jacques'

Shelf Price \$179.00 / Pre-arrival Price \$134.25

"Intensely reduced. The reasonably well delineated and racy flavors though are pure Lavaut with an almost pungent minerality coming through on the delicious, serious and complex finish that evidences impeccable balance. Lovely stuff and very Zen in style." (89-92)/2014+ *Burghound*

2007 Chambolle-Musigny 1er Cru ‘Les Charmes’

Shelf Price \$224.00 / Pre-arrival Price \$168.00

“This is very ripe, indeed to the point where there are notes of mocha, coffee and dark berry fruit that merge into rich, round and generous flavors that are like the name, charming in their fashion, all wrapped in a sappy finish that evidences an attractive minerality and good verve.” (89-91)/2014+

Burghound

“Good deep red. Musky raspberry and pungent smoky, flinty minerals on the nose. Silky and sweet on entry, then expands toward the back, finishing chewy and rich but classically dry, with palate-saturating flavor. The smoky minerality carries straight through the wine.” 90-92 ***Tanzer***

2007 Chambolle-Musigny 1er Cru ‘Les Hautes Doix’

Shelf Price \$218 / Pre-arrival \$163.50

“Here the nose is cut from the same cloth but is slightly less ripe and the underlying fruit runs more to the blue side of the spectrum while introducing rich, round and generous medium-bodied flavors that retain a fine sense of detail with firm tannins buffered by plenty of extract on the delicious and elegant finish where a beguiling trace of minerality appears.” (89-92)/2014+ ***Burghound***

“Good deep red. Slightly wild aromas of dark fruits, smoky minerals, herbs, spices and crushed stone. Serious and structured wine, with pepper, spice and earth notes giving it a drier aspect than most of these 2007s. Not the smoothest wine in the portfolio but the tannins are essentially ripe and gentle.” 89-92 ***Tanzer***

2007 Chambolle-Musigny 1er Cru ‘Les Amoureuses’

Shelf Price \$374 / Pre-arrival \$280.50

“A highly complex, fresh, layered and airy nose offers up an interesting array of spice, wet stone, raspberry and cranberry aromas that precede elegant, pure and equally stony flavors that possess some of the finest detail in the entire range while culminating in a focused, linear and mouth coating finish. Stunning.” (91-94)/2015+ ***Burghound***

“Good full red. Pure aromas of musky raspberry, strawberry, cassis and flinty minerals. Complex, sweet and fine-grained, with superb density and lingering perfume. Here the tannins are perfectly buffered by mid-palate fruit. Finishes with very good energy and lift.” 91-94 ***Tanzer***

2007 Vosne Romanee 1er Cru ‘Les Suchots’

Shelf Price \$224 / Pre-arrival Price \$168.00

“A quintessential Vosne nose of spicy red, blue and black pinot fruit trimmed in a bit of warm earth that can also be found on the sappy, velvety and utterly delicious medium-bodied flavors that possess good amounts of dry extract on the mouth coating and solidly structured finish that displays very good length. A classic Vosne in every respect.” (90-92)/2014+ ***Burghound***

“Dark red with ruby highlights. Cassis and smoked meat on the nose. Rich, tactile and sweet but quite backward and brooding and slow to show itself. Like the Echezeaux, this one will need a later bottling. Dense, sweet and powerful but not yet revealing its fruit. Finishes with palate-saturating length.” 90-92 ***Tanzer***

2007 Vosne Romanee 1er Cru ‘Petit Monts’

Shelf Price \$255 / Pre-arrival Price \$191.25

“The altitude shows here as well with very cool, pure and minerally red berry fruit aromas nuanced by subtle spice hints that are also reflected by the round yet detailed middle weight flavors that are carrying a certain underlying reserve on the textured, stony, mouth coating and tension-filled finish. A really lovely wine of understatement and style.” (90-92)/2014+ *Burghound*

“Good medium red. Candied cherry, raspberry and musky minerals on the nose, plus a whiff of leesy reduction and some vanillin oak. Suave on entry, then inexpressive in the middle palate, with new oak and sexy truffley perfume currently masking the wine's fruit. Best today on the rather delicate aftertaste, which features fine-grained tannins.” 89-92 *Tanzer*

2007 Vosne Romanee 1er Cru ‘Les Malconsorts’

Shelf Price \$269 / Pre-arrival Price \$201.75

“A discreet application of oak frames very spicy and pure aromas of red currant and blue berries that carry ample influence from earth and underbrush that continues onto the rich, intense and hugely complex flavors that are impressively concentrated and seriously long. This is a very classy effort that should repay up to a decade in a cool cellar.” (91-94)/2015+ *Burghound*

“Medium red. High-pitched, very pure aromas of raspberry, minerals and flowers. Juicy, pristine and penetrating, with a tangy lift but also an impressively chewy quality to the vibrant flavors of raspberry, blood orange and white pepper. Offers an uncanny balance of body and buoyancy and finishes with superb lingering perfume. Saouma was far from the only one who told me that Vosne-Romanee fared particularly well in 2007.” 92-94 *Tanzer*

2007 Vosne Romanee 1er Cru ‘Les Gaudichots’

Shelf Price \$269 / Pre-arrival Price \$201.75

“This is stylistically quite different from the other Vosne 1ers, indeed from most of the wines in the range as the aromatic profile is intensely floral, so much so that it suggests another vinification approach. The nose is ripe, pure, spicy and drop dead gorgeous and serves as the perfect introduction to the minerally, firm and strikingly precise medium weight flavors that possess enormous depth and genuinely knockout length. This is a stunner of a wine that has that ‘wow’ factor. If you can find it, do not miss it and while there are a few other wines here that can match it qualitatively speaking, in terms of style alone this was my favorite of the entire range as this is very serious juice.” (93-95)/2015+ *Burghound*

“Medium red. Ripe nose offers coffee, mocha and smoky oak; lower in pitch than the Malconsorts. Very rich, supple and sweet, with a deep smokiness and impressive depth but not quite the breed of the Malconsorts. This big boy will need longer to express itself.” 90-93 *Tanzer*

2007 Corton Grand Cru ‘Bressandes’

Shelf Price \$199.00 / Pre-arrival Price \$149.25

“Relatively strong reduction knocks down the nose but the rich, full-bodied, detailed and mineral driven medium plus weight flavors possess a textured and suave mouth feel and outstanding length. This is very Bressandes in that it has both minerality and in the context of a Corton grand cru, finesse.” (91-93)/2015+ *Burghound*

“Good medium red. Reduced aromas of red fruits and meat. Sweet and lush but not overly so; in fact, this tightens up on the back half and the vinous, aromatic finish shows a surprisingly light touch.” 89-92 *Tanzer*

2007 Clos Saint Denis Grand Cru

Shelf Price \$293.00 / Pre-arrival Price \$219.75

“(From 90+ year old vines). A layered, fresh and lacy nose features of cranberry, raspberry, spice and earth nuances that are also picked up by the detailed, minerally and textured flavors brimming with dry extract, all wrapped in a delicious, intense and beautifully well balanced finish. A lovely blend of power and elegance.” (91-93)/2015+ *Burghound*

“Good bright red. Captivating perfume of red berries, iron and smoke. Sweet and sappy but light on its feet, thanks to a minty nuance and pungent minerality. Very fresh and complex wine, finishing scented and long, with sexy soil tones and suave tannins.” 91-94 *Tanzer*

2007 Clos de la Roche Grand Cru

Shelf Price \$299.00 / Pre-arrival Price \$224.25

“A more deeply pitched red and blue pinot fruit nose that has a slightly animale component to it as well as a floral note combines with focused, intense and broader medium full flavors that possess a more subtle minerality on the driving finish. A focused wine that epitomizes the phrase “power without weight”. (91-93)/2015+ *Burghound*

“Good deep red. Captivating, vibrant aromas of raspberry, brown spices, fresh herbs and white truffle, all lifted by a minty nuance. If sucrosite is an impression of sweetness that does not come from residual sugar, this sharply delineated, classically dry wine could be Exhibit A. Firm acids and a slightly high-toned quality frame and lift the wine's flavors. Finishes rather backward and tight but with noble tannins, pungent minerality and lovely lingering perfume.” 92-95 *Tanzer*

2007 Echezeaux Grand Cru

Shelf Price \$381.00 / Pre-arrival Price \$285.75

“(From En Orveaux). A ripe, pure and very spicy nose that is not particularly elegant but it is strikingly complex, layered and stylish with ripe, powerful, concentrated and mineral-driven flavors dripping with dry extract that really coats the palate and completely buffers the structural elements on the wonderfully long finish. This is a most impressive example and proves that Echézeaux is capable of delivering grand cru quality even if it often does not.” (92-94)/2015+ *Burghound*

“Good dark red. Aromas of dark cherry, black raspberry, minerals and smoke. Rich, sweet and chewy, but currently showing less detail and lift than the Clos-Vougeot. But this too is powerful and pure, finishing with superb breadth and a serious tannic structure. No shortage of energy on the aftertaste.” 91-93 *Tanzer*

2007 Clos de Vougeot Grand Cru

Shelf Price \$381.00 / Pre-arrival Price \$285.75

“A somber but gorgeously complex nose that is actually surprisingly elegant with lovely aromatic purity to the very densely fruited nose that complements notably ripe, earthy and serious medium full-bodied flavors brimming with dry extract and supported by firm but ripe structural elements on the generous yet precisely detailed finish. I quite like this as it's powerful and intense but focused and extremely persistent.” (91-94)/2015+ *Burghound*

“Good deep, bright ruby. Captivating perfume of plum, red cherry, flowers and white truffle. Sappy, sweet and aromatic in the mouth, with terrific precision and verve to the red fruit flavors. Very primary wine with excellent energy for the year. The electric finish features a fine dusting of tannins and lovely perfumed lift. From a combination of old vines in the middle of this grand cru and less-old vines closer to the top.” 92-95 *Tanzer*

2007 Mazis-Chambertin Grand Cru

Shelf Price \$418.00 / Pre-arrival Price \$313.50

“(From both Mazis-Haut and Bas). A wild raspberry, cranberry, warm earth and softly oak suffused nose is followed by nicely detailed if less well concentrated medium full flavors that are quite supple and accessible, indeed even forward with superb focus and length. This is an unusual Mazis in that it’s elegant and while not powerful, it’s extremely stylish. In sum, I wouldn’t call this typical yet it seems to work anyway.” (90-93)/2014+ *Burghound*

“Deep ruby-red. Wild, musky aromas of liqueur-like red fruits, game and dried flowers; reminded me of a pheasant pate I had eaten the night before. Dense and lush, with a distinctly creamy, syrupy quality to the smoky fruit flavors and a nicely restrained sweetness. Finishes long and suave, with fine-grained tannins.” 91-94 *Tanzer*

2007 Bonnes Mares Grand Cru

Shelf Price \$457.00 / Pre-arrival Price \$342.75

“A background touch of wood toast sets off a pure, complex and notably ripe nose of red and blue pinot fruit, earth and a hint of game that is also picked up by the intensely mineral suffused big-bodied and muscular flavors that possess a supple mid-palate but tighten up on the palate staining, detailed and wonderfully persistent finish.” (92-94)/2015+ *Burghound*

“Good deep red. High-toned aromas and flavors of raspberry, blood orange and stone. At once creamy and deep, with terrific inner-mouth energy and building sweetness of fruit. Very densely packed wine, finishing with substantial dusty tannins and terrific back-end lift.” 92-95 *Tanzer*

2007 Chambertin Clos de Beze Grand Cru

Shelf Price \$463.00 / Pre-arrival Price \$347.25

“Mild reduction still allows the natural spiciness of Clos de Bèze to be expressed and it continues onto the rich, detailed and quite pure middle weight flavors that are perhaps not as big and powerful as one might expect but the focus and intensity are most impressive as the finish is both strikingly long and palate staining. I really like the depth here and it’s one of the more complex wines in the entire range.” (91-94)/2015+ *Burghound*

“Bright, deep red. Aromas of spicy redcurrant and bitter cherry come across as very ripe for this vineyard. Lush, creamy-sweet and super-concentrated, with a dominating flavor of bitter cherry and an utterly spherical shape. Wonderfully silky, harmonious wine that saturates every square millimeter of the palate. Finishes with outstanding length and elegance. This is 13.5% natural alcohol, from vines harvested on September 1, notes Saouma, and is impossibly sexy today. But the underlying limestone (like that in Montrachet, notes Saouma) gives energy to the wine.” 93-95 *Tanzer*

2007 Grands Echezeaux Grand Cru

Shelf Price \$563.00 / Pre-arrival Price \$422.25

“This is notably more reserved than the Echézeaux and also a good deal more elegant if perhaps just a touch less ripe with airy, cool and ultra pure floral red and blue pinot fruit, spice notes and a soupçon of warm earth that leads to powerful, focused and solidly structured big-bodied flavors that have a borderline chewy quality to the supporting tannins, all wrapped in finish that manages to come across as refined despite the chewiness. Terrific and one of the stars of the range in 2007 but note that patience will be required.” (93-95)/2017+ *Burghound*

“Good deep red. Red fruits, dried rose, graphite and spicy oak on the nose. Wonderfully fine-grained, seamless and sweet, combining outstanding fullness with an uncanny weightlessness. Extremely fine-grained and subtle, with some apparent oak spice in the middle palate. Best today on the explosive, broad aftertaste, which saturates the palate with perfume and leaves the salivary glands quivering.” 93-95 *Tanzer*

2007 Romanee St Vivant Grand Cru

Shelf Price \$696.00 / Pre-arrival Price \$522.00

“Aromatically, there is a resemblance to the Gaudichots as the intensity of the floral elements are quite distinctive with every bit as much airy elegance and purity with the classic RSV spice notes continuing onto the detailed, minerally and beautifully precise flavors that possess an underlying reserve and a finish that is nothing but sheer class. In short, this is a knockout.” (93-95)/2017+ ***Burghound***

“Good deep red. Pungent, slightly high-toned aromas of raspberry, coffee and cocoa powder; leading with its fruit today. Then wonderfully suave, vibrant and pure in the mouth, with outstanding intensity of crystallized fruit flavors and an impression of sappiness that cuts through the wine's thickness. This, too, saturates the palate with flavor and finishes with outstanding class and lingering perfume.” 93-96 ***Tanzer***

2007 Richebourg Grand Cru

Shelf Price \$1350.00 / Pre-arrival Price \$1012.50

“This is also perfumed, cool and kaleidoscopic in its aromatic breadth and depth with remarkable spiciness and I love the floral component, particularly rose petal and violet, that adds nuance to the largely red and blue fruit that slides gracefully into the rich, full and focused broad-shouldered flavors that possess excellent phenolic ripeness and simply gorgeous length though it's not quite as long as the very best here. Still, this could easily surprise to the upside as young Richebourg has a way of adding lots of depth in bottle.” (92-95)/2017+ ***Burghound***

“Good deep red. Musky raspberry, blueberry and a meaty complexity on the nose. Wonderfully dense, sweet and concentrated, with uncanny depth of flavor and solid underlying structure. A great and classic manifestation of the vintage. The big tannins, which arrive late and build inexorably, will require an extended elevage, noted Saouma, who estimated an August 2009 bottling for this one.” 93-96 ***Tanzer***