

2017	Bourgogne – Pinot Noir	red	(86-88)
2017	Chambolle-Musigny	red	(87-90)
2017	Clos St. Denis Grand Cru	red	(91-94)
2017	Gevrey-Chambertin Vieilles Vignes	red	(88-90)
2017	Gevrey-Chambertin “Champonnets” 1er	red	(90-92)
2017	Gevrey-Chambertin “Clos Village”	red	(87-89)
2017	Gevrey-Chambertin “Les Goulots” 1er	red	(89-92)
2017	➔ Gevrey-Chambertin Les Jouis Vieilles Vignes	red	(89-91)
2017	Gevrey-Chambertin “La Perrière” 1er	red	(89-92)
2017	➔ Gevrey-Chambertin Les Songes Vieilles Vignes	red	(89-91)
2017	➔ Morey St. Denis “Les Millandes” 1er	red	(90-93)

Florence Heresztyn described the 2017 growing season as one that “was so much easier to manage compared to the 2016 campaign. While we did have an early season frost scare, after that it was largely smooth sailing. There was also very little in the way of disease pressure and this allowed the vines to recover from the intense attacks they suffered in 2016, not only from the frost but also the worst attack of mildew that anyone had seen in years. This was also good for us psychologically as last year we were constantly second guessing our convictions regarding the conversion to organic farming when so many of our colleagues abandoned that approach to treat with systemic products. It’s always satisfying to find out that you made the right decision, especially when that decision was tough to make. There really isn’t much else to report other than the fruit we harvested was ripe and clean. We used varying percentages of whole clusters in the vinifications that were straightforward to manage. Yields were good without being high which was also important as we lost as much as 80% in some parcels in 2016. I like the results and I think our clients will too.” (MacArthur Beverages, www.bassins.com, Washington DC, Esquin Imports, Inc., email esquin.contact@gmail.com, CA, Bertrand’s Wines, www.bertrandswines.com, NY, all USA; Clark Foyster Wines Ltd, www.clarkfoysterwines.co.uk, H & H Bancroft Wines, www.bancroftwines.com and Charles Taylor Wines, www.charlestaylorwines.com all UK; Agence PF, www.agencepf.ca, Québec, Canada; and FWines Co Ltd, www.fwines.co.jp, Tokyo, Japan; Domaine Wine Cellars, www.domaine.com.tw, Taiwan).

2017 Bourgogne – Pinot Noir: A distinctly earthy nose offers up notes of plum and various dark berries. The mildly rustic flavors are round, forward and pliant while delivering reasonably good depth and persistence on the slightly warm finish. To enjoy in its youth. (86-88)/2020+

2017 Gevrey-Chambertin “Clos Village”: (from vines planted in 1952; note that this *cuvée* is only sold in the US, UK and Japanese markets; vinified with 50% whole clusters). A moderately toasty nose combines notes of both red and dark currant along with a touch of earth character. The mouthfeel of the slightly more voluminous flavors is again quite round, supple and pliant, indeed it's almost juicy that should permit this mildly woody effort to drink well early. (87-89)/2022+

2017 Chambolle-Musigny: (from Bas Doix and Aux Echanges; vinified with 100% whole clusters). An attractively high-toned nose features notes of herbal tea, pomegranate, red cherry and pretty nuances of lavender and rose petal. The sleek, detailed and energetic flavors are lacy but punchy, all wrapped in a saline, compact and highly refreshing finish. (87-90)/2023+

2017 Gevrey-Chambertin Vieilles Vignes: (from a mix of vines that average 60+ years of age; the *lieux-dits* include Platières, Puits de la Baraque, Charreux, Combe de Lavaut and Murots; vinified with 50% whole clusters). A background veneer of oak is present on the perfumed aromas of plum, earth and violet. Here too the mouthfeel of the slightly bigger and richer flavors is quite sleek thanks to plenty of mid-palate fat where the lingering and moderately firm finish is both mildly austere and warm. (88-90)/2024+

2017 Gevrey-Chambertin Les Jouises Vieilles Vignes: (this is actually a blend of Le Fourneau and Jouise that most people would not know isn't exclusively from Jouise given the very close similarity of the names; vinified with 50% whole clusters). Discreet but not invisible wood frames cooler and airier aromas of red currant, plum, violet and earth. The sleek, rich and delicious medium-bodied flavors possess both good volume and mid-palate concentration, all wrapped in a mildly rustic and austere if attractively refreshing finale. This is really quite good and worth checking out. (89-91)/2025+

2017 Gevrey-Chambertin Les Songes Vieilles Vignes: (this is actually a blend of En Songes and Les Geulepines that most people would not know isn't exclusively from En Songes given the very close similarity of the names; vinified with 60% whole clusters). A layered and appealingly fresh nose reflects notes of poached plum, black cherry and spice that are trimmed in moderate wood influence. The velvety, round and seductively textured medium-bodied flavors culminate in a firm, dusty and compact finish that is also mildly rustic. I like the complexity and this too is worth considering. (89-91)/2025+

2017 Gevrey-Chambertin “La Perrière”: (from a .35 ha parcel; vinified with 50% whole clusters). Here the wood is sufficiently prominent that it is no longer subtle though it's not so much so that it fights with the aromas of violet, plum, dark currant and forest floor. The middle weight flavors possess a more refined mouthfeel primarily due to the dense but finer-grained tannins shaping the stony, dusty and lingering finish. This is a Perrière of relative finesse though one that should have no difficulty rewarding a decade plus of cellaring. (89-92)/2027+

2017 Gevrey-Chambertin “Les Goulots”: (from a .55 ha parcel; vinified with 50% whole clusters). Like the Clos Village this too is aromatically toasty with its mix of red currant, pomegranate, plum and *sauvage* scents. There is a lovely sense of underlying tension and evident minerality to the delineated middle weight flavors that aren't especially dense but do offer fine depth and persistence on the balanced finale. This is really quite pretty and very Goulots in character. (89-92)/2025+

2017 Gevrey-Chambertin “Champonnets”: (vinified with 70% whole clusters). This is also moderately toasty with its otherwise fresh and attractively layered aromas of purple fruit, earth and abundant floral influences. There is evident muscle and minerality on the still reasonably supple middle weight plus flavors that display very good power and persistence on the balanced finale. This is a big but well-balanced wine that should age well over the medium to even longer-term. (90-92)/2029+

2017 Morey St. Denis “Les Millandes”: (vinified with 60% whole clusters). This is also fairly toasty though again it's not so much as to mask the nicely complex nose that lays out an array of spiced plum, violet and plenty of earth scents. The delicious, muscular and intense broad-shouldered flavors possess fine concentration and outstanding persistence on the robust finish where the wood influence reappears. This is a very serious if mildly oaky wine that should also reward extended cellaring. (90-93)/2029+

2017 Clos St. Denis: (from a .28 ha parcel of 30+ year old vines in Calouère – the first vintage was 1979; vinified with 50% whole clusters). Generous wood influence stops just short of dominating the attractively spicy nose of poached plum, cassis, dark cherry and an array of floral elements. The silky and caressing medium-bodied flavors possess a highly seductive, and classy, texture before concluding in a sappy, balanced and youthfully austere finish. This is actually quite firmly structured yet the abundant sap masks the tannic spine for today though it will become more prominent once the baby fat begins to melt away. Note that this is a bit woody today but there is sufficient stuffing to eventually integrate it. (91-94)/2032+