

2018 Gevrey-Chambertin Les Goulots 1er Cru

Reviews & Tasting Notes

From: Dealing with the New Paradigm: Burgundy 2018 (Nov 2022)

The 2018 Gevrey-Chambertin Les Goulots 1er Cru has a tightly-wound nose with crunchy cranberry and redcurrant fruit, nice freshness here with a light oyster shell tincture. The palate is medium-bodied with a grainy-textured opening, red fruit with a liberal dash of black pepper, leading to quite a feisty, attractive finish, though this appears to ebb away after 5-10 minutes in the glass. Give this another year in bottle. Tasted blind at the Burgfest 2018 red tasting.

- By Neal Martin on November 2022

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Drinking Window
2024 - 2038

2018 Clos Saint-Denis Grand Cru

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From: Dealing with the New Paradigm: Burgundy 2018 (Nov 2022)

The 2018 Clos Saint-Denis Grand Cru is arresting on the nose, showing a touch of brief reduction before black and red fruit soar from the glass. There seems to be some stem addition here lending an attractive pepperiness, but it is more opaque and more vivid than the 2018 Clos de Tart. The palate is medium-bodied with distinctive whole bunch acting as the guiding hand. Maybe too much? Yet it is very fresh and vibrant with a wonderful arching structure on the finish. This is being broached years too early and it just needs a long time to assimilate the stems. Tasted blind at the Burgfest 2018 red tasting.

- By Neal Martin on November 2022

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Drinking Window
2030 - 2060