



2004 Les Chais du Vieux Bourg Vin Jaune

A Dry White Table wine from Jura, France

Review by David Schildknecht

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Rating: 93

Drink 2012 - 2042

Cost: \$95

Representing Bindernagel's first essay in this medium, his 2004 Vin Jaune was bottled last February, "as soon to the day as the requisite six and a quarter years were up," he says with a grin, expressing skepticism that there is any need to wait even that long. Curried yellow lentils drizzled with lemon and mingled with toasted nuts inform a (for this genre) remarkably juicy, vivacious, buoyant palate. (The wine was lightly chaptalized but finished at only 13.1% alcohol.) Hints of wood smoke and a shimmering sense of crystalline mineral impingement emerge from this seemingly transparent expression of an appellation that I have not otherwise seen executed with such a light touch. I fully expect this to evolve fascinatingly over a 20- to 30-year period. Nathalie Eigenschenck and Ludwig Bindernagel's Les Chais du Vieux Bourg takes its name from the location of their former home and cellars in Arlay – near to most of their vines – but they have recently moved to an imposing stone complex (doubling as a B & B) on the main street of Poligny, including a serious cellar such as their wines – already among the Jura's most exciting – could not previous enjoy. Vinification and maturation is typically in used barriques. The Bavarian-born, former architect Bindernagel only entered his new career a decade ago, so it must be said that he has proven himself to be a fast learner. A given cuvee or named wine might not be essayed here every year, depending on the vicissitudes of nature and success or luck in the cellar; and sometimes a bottling is set aside until deemed ready to market (even though on release, wines appear to sell out quickly and sometimes without remainder – another reason for gaps in my notes below). I hope soon to find time to scour the market and thereby add to my stock of tasting notes. Bindernagel's 2010s – the estate's first collection to reside in its new cellar – are going to be exceptional, though here, too, my report is far from complete, since certain wines were still fermenting even 13 months after harvest. Imported by Langdon Shiverick, Los Angeles, CA; tel. (213) 483 -5900

