

## The Ultimate Burgundy Reference

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### **Domaine de la Pousse d'Or**

*As I reported last year, Patrick Landanger's son Benoît has assumed the direction of the domaine effective the first of January, 2018. The younger Landanger noted that the 2017s, like the 2016s, were made with limited amounts of sulfur. Once again I had a chance to taste three wines that were not vinified in but were raised in amphora, which is to say the En Caillerets, Clos de la Bousse d'Or and the Clos des 60 Ouvrées vineyards. I note these using the term amphore but the actual terminology found on the label reads "Vinifié et Élevé en Amphore". I found the general quality here to be good in 2017 though a few wines displayed notes of barnyard that were subtle but the problem is that it is impossible to know, particularly given the low sulfur regimen, how well the wines will age once they have been bottled.*

**2017 Chambolle-Musigny:** (from parcels totaling 1.41 ha). A pretty and very fresh nose combines notes of various red berry, spice and lovely floral elements. There is both good detail and energy to the refreshing middle weight flavors that exude a subtle minerality on the bitter cherry-inflected finish. This is quite good and sufficiently forward that it should be accessible on the younger side. **(89-91pts)**

**2017 Chambolle-Musigny "Les Feusselottes":** (from a .42 ha parcel). Here the nose is slightly more deeply pitched with its plum and dark berry aromas that offer a wider range of spice and floral elements. The seductive and refinement middle weight flavors also exude a subtle minerality on the slightly warm but persistent finish. **(89-92 pts)**

**2017 Chambolle-Musigny "Les Groseilles":** (from a .52 ha parcel). A fresh, cool and restrained nose requires aggressive swirling to liberate the red currant, lilac and rose petal-suffused aromas. There is a caressing mouth feel to the delicious, vibrant and refined medium-bodied flavors that conclude in a

youthfully austere and persistent finish. (90-92 pts)

**2017 Chambolle-Musigny “Les Charmes”:** (from a .19 ha parcel). Notes of both red and dark currant, anise, lavender and lilac are trimmed in just enough wood to notice. The energetic middle weight flavors possess an even finer texture is less evident minerality on the wonderfully refreshing and sneaky long finish. Good stuff. (90-93 pts)

**2017 Chambolle-Musigny “Les Amoureuses”:** (from a .20 ha parcel). This is even spicier with its ultra-fresh nose of high-toned cherry, cranberry, pomegranate and violet scents. The succulent and intensely mineral-driven medium weight flavors also culminate in a wonderfully refreshing, youthfully austere and beautifully persistent finish. Classy juice. (91-94 pts)

**2017 Bonnes Mares:** (from a .17 ha parcel). A completely different nose presents brooding aromas of plum, various dark berries, spice and soft earth nuances. The exceptionally rich broad-shouldered flavors possess excellent volume with evident muscle, all wrapped in a serious, mouth coating and youthfully austere finish. Patience required. (92-94 pts)

**2017 Clos de la Roche:** (from a .32 ha parcel). This is also aromatically inhibited with its reluctant nose of plum liqueur, leather, humus and evident floral wisps. Here too there is excellent volume and intensity to the muscular and powerful flavors that are shaped by firm tannins that leave no doubt that this is built-to-age and a wine that’s going to need extended patience. I would add that in the context of the 2017 vintage, this is a big wine. (92-95 pts)

**2017 Santenay “Clos des Tavannes”:** This is the first wine to display any appreciable reduction though it’s not enough to really mask the earth and humus-inflected dark currant aromas. There is a lovely sense of underlying tension to the lightly stony lighter weight flavors that possess fine depth and persistence long the mildly rustic finale. (89-91 pts)

**2017 Volnay “Caillerets – Clos des 60 Ouvrées”:** As is often the case, this is aromatically similar to the regular cuvée but even spicier and slightly cooler as well. The sleek, refined and more intensely mineral-driven flavors possess fine depth and better persistence on the firmer finish though there is a hint of acid tang that will probably slowly dissipate. (89-92 pts)

**2017 Pommard “Les Jarollières”:** Here the nose flirts with hints of barnyard on the earthy and fresh red berry aromas. There is more volume if less refinement to the tautly muscular medium-bodied flavors that exude plenty of

minerality on the lingering if not especially complex finale. This is sufficiently firm to warrant a decade plus of cellaring where more depth should develop. **(89-92 pts)**

**2017 Corton-Bressandes:** (from a .5 ha parcel). This too flirts with barnyard nuances but in this case they are even subtler on the very fresh essence of red currant and warm earth scents. There is very good size, weight and punch to the large-scaled flavors that are at once muscular yet refined, all wrapped in an impressively persistent if firm finish. **(90-93 pts)**

**2017 Corton-Clos du Roi:** This too reflects extremely subtle barnyard hints on the spicier aromas of red and dark cherry, humus and earth. The relatively supple and forward flavors exude a lovely minerality on the impressively complex and persistent finish that also reflects a hint of acid tang. **(90-93 pts)**

**2017 Volnay “Clos de la Bousse d’Or – Amphore”:** A cool, airy and decidedly restrained nose combines notes of red and dark pinot fruit, earth and lovely spice nuances. The lilting and vibrant middle weight flavors possess good minerality and a beguiling texture on the balanced and lingering finish. **(91-93 pts)**

**2017 Volnay “Caillerets – Clos des 60 Ouvrées – Amphore”:** Here the nose is spicier still if even more restrained with its timid notes of red cherry, cranberry and soft floral nuances. The wonderfully elegant and lilting flavors pack good punch before terminating in a youthfully austere and markedly firm finish that exhibits notably better balance. **(91-93 pts)**

