

**2017 Burgundy: A Modern Classic**  
**featuring Domaine de la Pousse d'Or**  
**by Neal Martin**

**2017 Volnay Les Caillerets 1er Cru (Cuvée Amphore)**

The 2017 Volnay Les Caillerets 1er Cru (Cuvée Amphore) has a similar bouquet to the regular cuvée but with continued aeration, is less earthy with subtle minty scents developing. The palate is fleshy on the entry with fine tannin, a little more savoury in style with a touch more weight on the finish. Fine. **(90-92 points)**

**2017 Volnay Clos des 60 Ouvrées 1er Cru**

The 2017 Volnay Clos des 60 Ouvrées 1er Cru has a very nuanced and precise bouquet, understated at first, but revealing quite compelling mineral-rich black fruit with aeration. The palate is medium-bodied with sappy black fruit, finely balanced, not quite as sophisticated as the Clos d'Audignac since this is more bullish and demonstrative on the grippy finish. Give it a few years in bottle. **(90-92 points)**

**2017 Volnay Clos de la Bousse d'Or 1er Cru (Cuvée Amphore)**

The 2017 Volnay Clos de la Bousse d'Or 1er Cru (Cuvée Amphore) is raised for 12 months in clay amphora baked at a maximum of 1,080° Celsius, with no wood contact. It has an attractive bouquet with less "inkiness" and more pronounced tertiary aromas. The palate is medium-bodied with that same fine acidity as the regular cuvée, with just a little more firmness and transparency on the finish. I actually think this is a step up from the regular cuvée. **(91-93 points)**

**2017 Volnay Clos d'Audignac 1er Cru**

The 2017 Volnay Clos d'Audignac 1er Cru, the 0.70 hectare monopole and the only parcel of the domaine inhabiting a northern exposure, has a charming bouquet with strawberry preserve, rose petal and light orange blossom aromas. The palate is full of energy on the entry with very fine tannin, silky smooth in texture but with good weight and density towards the finish. There is a dash of spice that lingers on the aftertaste that completes this excellent Volnay. Recommended. **(91-93 points)**

### **2017 Pommard Les Jarollières 1er Cru**

The 2017 Pommard Les Jarollières 1er Cru has quite a complex bouquet with Provençal herbs, fennel and sage, infusing the black fruit, hints of melted tar and tobacco emerging with time. The palate is medium-bodied with sappy black fruit, fine grip, quite focused and perhaps with more salinity on the finish compared to the domaine's range of Volnays. Very fine. **(90-92 points)**

### **2017 Corton Clos du Roi Grand Cru**

The 2017 Corton Clos du Roi Grand Cru has a seductive, floral nose that is more Côte de Nuits than Beaune, with copious red cherries, raspberry and rose petal aromas. The palate is medium-bodied with supple tannin, the oak a little more pronounced than the Corton-Bressandes but that will integrate during the remainder of the barrel maturation and there is a welcome white pepper/red peppercorn sensation that pops up on the aftertaste. Very promising. **(91-93 points)**

### **2017 Clos de la Roche Grand Cru**

The 2017 Clos de la Roche Grand Cru offers more red fruit than the Bonnes-Mares, although at the moment this does not quite deliver the same nuance and comeliness. The palate is medium-bodied with fine grain tannin, quite linear and strict (especially for this vineyard), but with a welcome pinch of white pepper and sage towards the persistent finish. Afford it several years in bottle. **(91-93 points)**

### **2017 Chambolle Musigny Les Groseilles 1er Cru**

The 2017 Chambolle-Musigny Les Charmes 1er Cru has an attractive bouquet, a little earthier than Pousse d'Or's other Chambolle Premier Crus, slightly ferrous with orange rind and a slight steely scent. The palate is sweet on the entry with tart black cherry fruit, quite saline with fine mineralité towards the finish that lingers in the mouth. Excellent. **(91-93 points)**

### **2017 Chambolle-Musigny Les Charmes 1er Cru**

Purple-ruby. Perfumed aromas and flavors of red and black cherry, minerals, and violet. Very smooth and suave but with good freshness and hints of coffee and cocoa on the bright finish. 100% Merlot. Grows on clay and loam rich soils. A hint of carbonic maceration makes for slightly smoother tannins. **(91-93 points)**

### **2017 Chambolle-Musigny Les Amoureuses 1er Cru**

The 2017 Chambolle-Musigny Les Amoureuses 1er Cru has a more understated bouquet compared to previous vintages, yet well defined with blackberry and iodine aromas, a light violet petal note developing with aeration. The palate is well balanced with supple tannins that exert a gentle grip, slightly grainy in texture, here a mixture of blue and black fruit with quite a penetrating, mineral finish. Give this five or six years in the cellar. **(91-93 points)**

### **2017 Bonnes-Mares Grand Cru**

The 2017 Bonnes-Mares Grand Cru has a very seductive, quite nuanced bouquet that is very precise, with scents of crushed violet and incense infusing the mainly black fruit that turn more red with aeration. The palate is medium-bodied with a supple opening, a fine line of acidity, fresh and lightly spiced with a touch of sea salt towards the finish. This Bonnes-Mares is often overlooked by cognoscenti, but this is top class. **(93-95 points)**

