

The Ultimate Burgundy Reference

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Domaine de la Pousse d'Or

There are big changes occurring here as Patrick Landanger's son Benoît has assumed the direction of the domaine effective the first of January, 2018. In addition, the elder Landanger told me that he had acquired .2039 ha of Chevalier-Montrachet from which the first wine produced will be for the 2017 vintage. The father-son duo reported that the frost partially destroyed the potential crop in almost all of their vineyards but that it was particularly severe in Chambolle and Puligny. The younger Landanger noted that the 2016s were made with very limited amounts of sulfur and were bottled in February 2018. As I mentioned last year, I had a chance to taste an experimental version of the 2015 En Caillerets that was vinified and raised in an amphora. The results of that test were sufficiently encouraging that in 2016 approximately 1000 bottles were produced from unchaptalized fruit for 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".

2016 Santenay "Clos des Tavannes": A hint of VA can be found on the dark raspberry, plum and earth-suffused nose. The rich and relatively full-bodied flavors possess a caressing mouth feel and a subtle hint of minerality that adds a bit of lift to the vibrant, balanced and solidly persistent finish. **(90 pts)**

2016 Volnay "En Caillerets": There is enough wood and menthol on the black cherry, cassis and spiced nose to mention. There is excellent volume to the sappy and palate coating medium-bodied flavors that exude ample minerality on the dusty and ever-so-mildly dry finish that my score assumes will age out as it's likely related to the February bottling. **(91 pts)**

2016 Volnay "Clos l'Audignac": (a northeast facing vineyard that rarely gets

the same degree of sunlight as the other Volnay 1ers in the portfolio and thus it can often be more Pommard than Volnay in character). A pungent nose of reduction, wood toast and menthol overshadows the underlying fruit today. Otherwise there is a lovely texture to the more muscular if less refined middle weight flavors that also possess solid minerality and density while exhibiting the same touch of finishing dryness that, in the same fashion as the En Caillerets, my score assumes is related to the recent bottling. **(91 pts)**

2016 Volnay “Clos de la Bousse d’Or”: Very ripe yet attractively fresh aromas are composed by notes of poached plum, violet and black cherry along with elusive whiffs of spice, mandarin orange and VA. The mouth feel of the medium-bodied flavors is notably finer though less powerful with plenty of minerality on the lingering and understated finish where the only nit is a hint of warmth. **(92 pts)**

2016 Volnay “Caillerets – Clos des 60 Ouvrées”: A highly complex nose features notes of menthol, dark currant, raspberry, wood, spice and the barest hint of VA. The sleek, intense and wonderfully refined middle weight flavors brim with both minerality and dry extract, all wrapped in a well-balanced and impressively persistent finish. Good stuff in a built-to-age package. **(93 pts)**

2016 Pommard “Les Jarolières”: Once again there is a whisper of VA but it’s not enough to materially detract from the more deeply pitched aromas of plum liqueur, earth and gentle wood scents. There is more size, weight, power and concentration if notably less finesse to the medium-bodied flavors that also exude a subtle minerality on the solidly constituted and lingering finish. This is definitely a muscular Pommard but it’s not rustic. **(92 pts)**

2016 Corton-Bressandes: (from a .5 ha parcel). Here too there is just enough VA to mention but not so much as to significantly impair the appeal of the well-layered array of red currant, cherry, dark raspberry, earth and a trace of menthol character. The rich, full-bodied and admirably concentrated flavors possess focused power on the overtly muscular yet refined finale that delivers seriously good persistence on the well-balanced finish. Note that while this is very clearly built-to-age, it should be reasonably accessible after only 6 to 8 years. **(93 pts)**

2016 Corton-Clos du Roi: The ripe and ultra-fresh aromas are from the darker side of the fruit spectrum while including plenty of spice, warm earth, menthol and plenty of *sauvage* character. There is both fine detail and a beguiling texture to the equally broad-shouldered and even more mineral-inflected flavors that possess even better complexity on the balanced and hugely long finish. Unusually, this appears to be just a bit less structured than

the Bressandes and should also be approachable on the younger side if that's your preference. **(94 pts)**

2016 Chambolle-Musigny: (from parcels totaling 1.41 ha). A cool, airy and very fresh nose speaks of black cherry, raspberry and spice-inflected aromas. There is excellent density to the impressively rich and palate coating flavors that possess a velvety texture as the tiny yields are very much in evidence, all wrapped in a suave, stony and highly persistent finish. A quality *villages*. **(89 pts)**

2016 Chambolle-Musigny "Les Feusselottes": (from a .42 ha parcel). This is also aromatically airy and cool with a trace of VA sitting atop the ripe dark cherry, violet, spice and sandalwood aromas. Once again the tiny yields are evident as this is an unusually concentrated and powerful Feusselottes that coats the palate with dry extract before concluding in a relatively powerful and lengthy finish. This is not a Chambolle of lace and grace but it is impressive in its fashion. **(92 pts)**

2016 Chambolle-Musigny "Les Groseilles": (from a .52 ha parcel). Subtle notes of VA add lift to the otherwise pretty red currant, cherry, dark raspberry and pretty spice nuances. Once again the small yields are evident as the middle weight flavors possess plenty of sappy dry extract that buffers the moderately firm tannic spine shaping the lingering if slightly warm and dry finish. This appears to have been more obviously affected by the recent bottling and was showing somewhat awkwardly. Note that my rating assumes that this is a passing phase rather than a significant problem. **(91 pts)**

2016 Chambolle-Musigny "Les Amoureuses": (from a .20 ha parcel). More subtle but not invisible VA does not really impede an appreciation of the wonderfully spicy and floral aromas of both red and dark pinot fruit. The sleek, elegant and strikingly refined medium weight flavors display an abundance of minerality on the long, cool and much better balanced finale. **(93 pts)**

2016 Volnay "Clos de la Bousse d'Or - Amphore": While there is a whiff of VA it is more subtle while the aromatic profile is quite similar to that of regular *cuvée* save for the fact that, like the En Caillerets - Amphore, the aromas are much more restrained and seemingly cooler plus there is no wood

influence. There is a really lovely, indeed lilted mouth feel to the energetic and beautifully well-detailed flavors that deliver excellent length on the balanced finish. I suspect that the VA is sufficiently subtle that most readers would not be unduly bothered by it. **(93 pts)**

2016 Volnay “Caillerets - Clos des 60 Ouvrées - Amphore”: Once again there is a distinctly restrained character to the pure and exuberantly spicy dark currant and raspberry aromas. There is terrific punch and delineation to the classy and refined medium weight flavors that flash plenty of minerality on the ever-so-slightly drying finish that I ascribe to the recent bottling. **(94 pts)**

