

Domaine Albert Morot (Beaune)

2016	Beaune “Aigrots”	red	90
2016	➔ Beaune “Bressandes” 1er	red	91
2016	Beaune “Cents Vignes” 1er	red	89
2016	➔ Beaune “Teurons” 1er	red	91
2016	Beaune “Toussaints” 1er	red	90
2016	Savigny-lès-Beaune “La Bataillère aux Vergelesses” 1er	red	89
2015	➔ Beaune “Aigrots”	red	91
2015	➔ Beaune “Bressandes” 1er	red	92
2015	➔ Beaune “Cents Vignes” 1er	red	91
2015	➔ Beaune “Teurons” 1er	red	92
2015	Beaune “Toussaints” 1er	red	90
2015	Savigny-lès-Beaune “La Bataillère aux Vergelesses” 1er	red	90

Geoffroy Choppin de Janvry said that the “frost in 2016 was awful and cost us tremendously. That said, the damage was incredibly disparate with the production in some vineyards being essentially wiped out whereas other we had enough quantities to work with. The worst hit was Savigny whereas Beaune was more variable. What made the growing season trickier was that those vines that had been subjected to frost damage were also much more susceptible to the subsequent attack of mildew, which is the worst that I have ever seen. As such you had to be in your vineyards constantly. As of 2015 we were certified as organic and I chose to respect that as the vines will come out of this stronger than ever. I chose to pick between the 21st and the 29th of September and brought in clean and ripe fruit if just not very much of it. I would put our yields across all of the *appellations* at down 50% but again, it was disparate. With that said, there will be no Pommard, Grèves, Marconnets or Au Dessus de Marconnets. As to the wines, they’re frankly better than I expected and stylistically classic, transparent and they seduce by their sheer drinkability.” De Janvry further noted that his 2016s were bottled in November 2017. (Jeanne-Marie de Champs, www.ds-collection.com, NY, USA; House of Hallgarten, www.hallgarten.co.uk, UK; Grand Millésime Australia, www.grandmillesime.com.au, Australia; LCBO, www.lcbo.com and SAQ, www.saq.com, both Canada).

2016 Savigny-lès-Beaune “La Bataillère aux Vergelesses”: (a *monopole*). A markedly somber nose reluctantly offers up notes of forest floor, earth and humus-inflected red and dark currant scents. The sleek, delicious and generously proportioned flavors possess a relatively refined mouth feel though the moderately persistent finish is overtly austere. There is still a touch of wood to integrate and between that and the austerity, I would advise allowing this at least a few years of bottle age first. 89/2022+

2016 Beaune “Cents Vignes”: Relatively prominent amounts of wood and menthol surround the dark berry fruit, plum and soft earth scents. There is once again a lovely mouth feel to the sappy middle weight flavors that also possess a relatively refined mouth feel before culminating in a nicely detailed if mildly woody finish. This isn’t especially complex at present but it is sneaky long. 89/2022+

2016 Beaune “Toussaints”: This also sports moderately generous wood influence on the spiced plum liqueur-like aromas. There is fine delineation to the more refined medium-bodied flavors that are a combination of focused power and a lovely minerality, all wrapped in a dense, serious and once again sneaky long finish. This too is going to require at least some bottle age as it’s pretty tightly wound today. 90/2023+

2016 Beaune “Aigrots”: (from a 1 ha parcel of 15+ year old vines). An attractively fresh and bright nose features notes of pretty red berries, plum and distinct earth scents that are also trimmed in noticeable wood. The rich, delicious and solidly intense mineral-driven flavors possess fine depth and length on the moderately firm finish where the wood influence telegraphed by the nose reappears. 90/2023+

2016 Beaune “Bressandes”: Generous wood and menthol fight somewhat with the elegant and manifestly cool nose that displays essence of various red berries, humus and appealing floral hints. The middle weight flavors aren’t quite as dense but they’re finer still with a succulent mid-palate before concluding in a naturally sweet, dusty and balanced finish that flashes a touch of youthful austerity. Lovely stuff and particularly so thanks to the relatively fine-grained tannins. 91/2023+

2016 Beaune “Teurons”: Here too there is enough wood and menthol characters to remark upon framing the denser if less elegant aromas of red cherry, dark raspberry and forest floor nuances. There is excellent volume and mid-palate concentration with an abundance of dry extract that does a nice job of buffering the noticeably firmer tannic spine shaping the powerful, youthfully austere and ever-so-mildly rustic finale. At least some patience strongly advised. 91/2026+

2015 Savigny-lès-Beaune “La Bataillère aux Vergelesses”: (a *monopole*). A brooding nose only grudgingly reveals earth and *sauvage*-suffused liqueur-like aromas of dark currant and violet. The impressively rich and well-concentrated medium-bodied flavors deliver fine length on the slightly warm and sappy finish. This generously proportioned effort will likely need only a few years of patience and should drink well thereafter. 90/2022+

2015 Beaune “Cents Vignes”: A very ripe yet reasonably fresh nose displays notes of black cherry liqueur, plum, soft wood and warm earth. The sleeker and more refined but not more concentrated flavors possess slightly better verve on the lightly mineral-inflected finish that is firm to the point of being almost chewy. This robustly tannic but not really rustic effort is not especially typical of Cents Vignes and is going to require extended keeping. 91/2027+

2015 Beaune “Toussaints”: A very ripe nose of stewed plum, spice and wood leads lavishly rich, concentrated and mouth coating full-bodied flavors that are also quite generously proportioned. The ample amounts of dry extract impart a velvety, even opulent palate impression that also buffers the medium firm tannins on the slightly warm finish. 90/2025+

2015 Beaune “Aigrots”: (from a 1 ha parcel of 15+ year old vines). There is enough reduction present to warrant decanting this if you’re going to try a bottle young. Otherwise the exceptionally rich and velvety medium weight flavors exude a fine bead of minerality that adds a bit of lift to the mouth coating, dusty and sneaky long finale. While the supporting tannins are relatively firm there is so much dry extract that this could actually be enjoyed on the younger side, which is to say after 5 to 6 years. 91/2025+

2015 Beaune “Bressandes”: A very pretty nose offers up ripe aromas composed by essence of red cherry, spice and lavender-suffused aromas. There is a lovely and refined mouth feel to the caressing middle weight flavors that possess solid intensity and energy that carries over to the well-balanced and markedly firm finale. This excellent effort is going to require at least some patience initially to unwind and ultimately should reward 12 to 15 years of bottle aging. 92/2027+

2015 Beaune “Teurons”: The very ripe aromas of plum, cassis and plenty of earth elements are trimmed in evident wood and menthol notes. This is admirably concentrated with seemingly buckets of dry extract that imparts a lavish mouth feel to the velvety, firm, youthfully austere and powerful finale. This overtly muscular effort is also going to require at least a moderate amount of patience before it will be accessible and like the Bressandes should ultimately reward 12 to 15 years of cellaring. 92/2027+