

vinous (90-92) pts

Domaine Albert Morot 2015 Beaune Marconnets 1er Cru

Beaune, Burgundy

Red wine from France

Drinking window:

(still a good bit of malic acidity remaining; from small-berried old vines planted in 1955): Bright medium ruby. Quite reduced, even a bit stunted, on the nose, showing a tarry quality to its black raspberry, boysenberry and licorice aromas. Then almost surprisingly rich, silky and sweet in the mouth even if it's still quite primary. This very dense wine finishes with big, sweet tannins and excellent length.

Stephen Tanzer. Tasting date: November 2016

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From The 2015 Red Burgundies: You Are So Going To Want Them (Jan 2017)

Domaine Albert Morot

Geoffroy Choppin de Janvry told me he harvested from September 2 through 7 without rain, with potential alcohol generally at 13% (a couple *cuvées* came in at about 12.7% and were chaptalized to 13%). Owing to the extent of *millerandage* in 2015, the estate produced an average of only 30 hectoliters per hectare, but a bit more in Beaune Aigrots and Bressandes. Choppin de Janvry told me he feared that the wines would be heavy and lack freshness but noted that “they’re more elegant now than I thought at the beginning.” He benefited from a new destemmer in 2015, which allows him to work with a higher percentage of uncrushed berries, and he noted that the fermentation temperatures did not exceed 29 degrees C. He also cut back somewhat on extraction in 2015, beginning with one *pigeage* per day, then switching to *remontages* after the first several days of the fermentation.

Owing partly to Domaine Morot’s very deep, cold cellar, most of the '15s were still in the final stages of their malolactic fermentations when I sampled them in November, and they were all still in their original barrels, unracked. Some were tricky to taste. Incidentally, this estate is officially certified as organic as of vintage 2015.

Grape/Blend

Pinot Noir

Release price

Not Available