

Geoffrey Choppin de Janvry prefers 2007 to 2008, as he was among the last pickers in Beaune in the earlier year and made very ripe (13% to 13.5% without chaptalization) wines with considerable early appeal. In

2008 he cut a lot of leaves on the north side of the vines to open the fruit up to the wind, then left the rotten grapes in the vineyards while eliminating the pink grapes on his vibrating table, where it's easier to identify the less-ripe berries. Because the grapes came in cold, the fermentations took 10 to 12 days to start, and he had to heat the vats to 32°C, as there weren't a lot of nutrients on the grapes due to the late summer rains. These two vintages are quite different in style, and the 2007s are more consistent in quality, but the top '08s have more energy and hold out excellent potential. Choppin de Janvry compared them to his 2001s, which means they will need a good six or seven years of bottle aging.

2008 Beaune Cent Vignes 89-91

Good bright red. Pure aromas of cherry, redcurrant, menthol, minerals and flowers. Precise, fresh and juicy, with a firm minerality giving vivacity to the cherry, raspberry and spice flavors. Finishes with rather subtle, fine-grained tannins and sneaky persistence. This finished its malo two months ago and is showing very well now.

2008 Beaune Aigrots 88-91

Good bright, deep red with ruby tones. Subdued but pure aromas of black cherry, violet, licorice and menthol. Cool, minerally and precise, offering good energy and a light touch. Quite different in texture from the 2007, but I like this wine's definition and cut. The tannins spread out nicely on the lingering aftertaste, which is broad and classically dry.

2008 Beaune Bressandes 89-92

Good medium red. Complex nose melds black cherry, leather, spices and earth. Intensely flavored and distinctly wild, with atypical power and structure for this cru. Tricky to taste now owing to a high level of gas. The saline finish features a distinctly tactile quality and building tannins. This will need a good seven or eight years of cellaring.

2008 Beaune Teurons 90-92

Good dark red. Wild aromas of medicinal red cherry, brown spices and meat, with a suggestion of exotic fruits. Dense, deep and savory, with a mineral complexity that goes beyond the other 2008s here. Big, rich and lightly saline wine with the flesh to support its tannins; in fact, I can't recall a vintage in which Morot's Teurons showed suppler tannins at this stage than the Bressandes. Vibrant and fine-grained wine with excellent mouth coverage. This was the ripest cru in 2008, coming in with 13% potential alcohol.

2007 Savigny-les-Beaune 1er Cru La Bataillere Aux Vergelesses 87

Medium bright red. Musky aromas of redcurrant, red cherry, leather and tobacco. Supple, sweet and round but with decent vinosity to the ripe red fruit flavors. Choppin de Janvry did a light extraction here to avoid getting "the normal hardness" of Savigny. Just a bit lacking in energy though.

2007 Beaune Cent Vignes 89

Medium red. Smoky red fruits and underbrush on the very ripe nose. Silky and fat, offering a more harmonious texture than the Savigny. With its ripe red fruit flavors and suave tannins, this seems practically ready to drink.

2007 Beaune Aigrots 89

Good full medium red. Expressive nose offers redcurrant, menthol and a mineral nuance; this reminded me of Saint-Emilion! Then dense, minerally and fairly large-scaled, with good vinosity and energy for its ripeness. Has the stuffing to support its fairly substantial tannins. This one calls for two or three years of patience.

2007 Beaune Teurons 91

Medium red, a bit less saturated than the Bressandes. Much less expressive on the nose today but complex nonetheless, hinting at musky red fruits, flinty minerality and smoked meat. The biggest of these 2007s, with an atypically silky texture for this cuvee at this early stage. Has the mid-palate material to buffer its ripe tannins. Builds nicely on the finish.



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Review by : David Schildknecht

Geoffrey Choppin de Janvry was among those growers to report that more rigorous sorting was required for his 2008 fruit than had been needed the previous vintage. I tasted his 2008s from tank, where they were spending a bit longer than usual, in order to gas-out after very late

2008 Beaune les Marconnets 88-89

Plum, beet root, and pungent smokiness of Szechuan pepper inform the nose of Morot's 2008 Beaune Marconnets and follow on a palate of relatively refined tannins and brighter primary fruit juiciness than possessed by most of this estate's other 2008s. Wet stone and dark chocolate add interest to a satisfyingly long finish. I expect this will be worth following for a decade.

2008 Beaune les Teurons 89-90

Clean raw meatiness, blackberry, and beet root dominate the Morot 2008 Beaune Teurons, whose abundant tannins are finer-grained and fruit sweeter than those of several stable mates. These aspects might in part be attributable to the high, breeze-exposure site, less because the location would have accentuated the windy concentration of late September than because it would have helped ward-off rot in the weeks prior. Hints of leather, tobacco, and salt add savory complexity to a wine that should reward cellaring for at least a decade.

2007 Beaune les Teurons 88

Latakia tobacco-like and black tea smokiness tinge the ripe black cherry and plum of nose of Choppin's 2007 Beaune Teurons and follow onto a palate where toasted pecan notes add to an already satisfying sense of complexity. This should remain attractive in its understated way for at least 3-4 more years, though like most Burgundian Pinots of its vintage, I am not convinced there is reason to expect more intrigue or satisfying fruit retention for significantly longer.