

WINE News

We're excited about the new vintages from Burgundy and Beaujolais.



FEBRUARY 27, 2017 FEATURES

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It's a Good Time to Get into Burgundy! (If You Are Not Already)

By Trey Beffa

For the past year or so we have been swimming (not literally) in great quality 2014 white Burgundy. As we transition to the 2015s, I am finding that I enjoy the change of pace. The two vintages are completely opposite in style. They do, however, both offer unique characteristics that wine lovers can appreciate. The 2015s will be delicious wines to enjoy this spring and summer. In general, they show a high level of ripeness but are balanced with plenty of acidity to carry the fruit. In the mouth they are a bit richer and creamier than the 2014s were, but they remain fresh. The 2014s are the wines I am trying to cellar for a bit—although I may have consumed the majority already!

Excitement continues to grow for the 2015 red Burgundies, especially after a few very positive articles from prominent wine writers. As Antonio Galloni's article title last month says, "You Are So Going To Want Them." The good news for everyone is that quality for the vintage is not just held by the top estates. The 2015 vintage was one that enabled most growers to grow excellent fruit—everything from Grand Cru to Bourgogne rouge! The fruit is quite ripe, maybe riper than fans of "classic" Burgundy would like, but the wines are balanced and still show wonderful freshness. We will be offering many of the 2015s on a "Pre-Arrival" basis, so keep an eye out.

2015 Château de la Charrière Bourgogne Pinot Noir (\$16.99)

In 2003, Yves Girardin, a 10th generation grower in Santenay (and brother of Vincent Girardin) acquired this property and built a new winemaking facility. More recently, after completing technical training, Yves' son Benoit is now making the wines. The 2015 Bourgogne Pinot Noir is fresh and vibrant with a wonderful purity of fruit. No need to wait on this one—it is a wine to drink tonight.



2014 Henri de Villamont Meursault "Clos du Cromin" (\$49.99)

A fabulous Meursault for under \$50! This wine is very open and aromatic in the nose with a lush and creamy mouthfeel that shows hints of pear, pineapple and nutty edges. The fruit is nearly tropical but gives way to citrus-dominated flavors that linger on the finish. Excellent marks from Decanter at 96 points: "A mightily impressive wine."



2013 La Chablisienne Chablis 1er Cru "Côte de Léchet" (\$19.99)

A new batch of wine has just landed from one of our favorite Chablis producers. This last drop has several Premier and Grand Cru wines that should be of interest. One of our favorites is the "Côte de Léchet." The vineyard is located on the left bank of the River Serein near the village of Milly. Rich and layered, this wine is enhanced by a year's aging on fine lees in tanks and in small barrels. 90 BH.



Some of Our Favorite Burgundies of 2014

By Heather Gowan

After three difficult vintages, 2014 came as a welcome change to Burgundy, offering classically structured, aromatically forward wines with phenomenal aging potential. From the more delicate, lighter expressions in the Côte de Beaune to the darker, brooding wines from the Côte de Nuits, the vintage has much to offer. Here are some of our favorite 2014s currently available from the Côte d'Or.

Santenay wines have been slowly gaining in quality, and the **2014 Joseph Drouhin Santenay Rouge (\$27.99)** is a perfect example of the elegance this region can achieve. With delicate aromas of red cassis, cherry and clove, the wine presents a lighter body with lithe tannin, vibrant young fruit and just a hint of the savory, wild mushroom qualities that delight the Burgundy connoisseur.

Another lovely example from the Côte de Beaune is the **2014 Domaine Faiveley Mercurey "Clos Rond" (\$29.99)**. This wine exhibits bolder, rounder fruit than Drouhin's Santenay, with darker color and a more pronounced spice profile. Domaine Faiveley's



sole ownership of the clos surely contributes to the refinement and power of this wine, hailing as it does from a lesser-known appellation.

In the Côte de Nuits, one of the better values is **Louis Jadot's 2014 Côte de Nuits Villages "Le Vaucrain" (\$36.99)**. Displaying characteristic earthiness, this wine is lighter in body and heavily perfumed with baking spice notes, and a taut, well-structured palate. Although this wine will certainly benefit from aging, the integrity and depth are already tangible here.

Finally, a producer from Gevrey-Chambertin, Claude Dugat, offers several powerful and expressive 2014s.

Dugat's 2014 Bourgogne Rouge (\$39.99) tends toward the savory side of Gevrey character, with olive and rosemary aromatics, powerful tannin structure and dark fruit. **Dugat's 2014 Gevrey-Chambertin (\$71.99)** has similar power and structure, but with more weight and much fleshier fruit than his Bourgogne rouge. Overall, a dynamic pair, expressing the more masculine style of Burgundy.



In the Domaine of Value: 2015 Burgundy

By Sharon Kelly

Usually our top-quality and top-value wines come from Italy, the Rhône, Beaujolais and perhaps Spain—rarely is Burgundy synonymous with a low price point. But the very favorable 2015 vintage from Burgundy actually has plenty to offer in the sub-\$25 range, especially at the regional and village levels. The hot and dry conditions of 2015 made for riper fruit, while acidity was significant enough to provide support without overwhelming the fruit, resulting in a plenitude of palate- and pocket-pleasing, easy-to-drink wines packed with value and flavor. As the wines trickle in, I'm excited to introduce these top values—and to enjoy a few bottles myself.

2015 Domaine de Biéville (Louis Moreau) Chablis (\$16.99) The grapes for this wine were picked approximately 10 days after neighboring Chablis producers had begun their harvest—expect a rounder style with extra levels of ripeness and intensity. This is brimming with cheerful citrus, crisp green apple, peach pit and melon, and mouthwatering acidity lingers in the finish.

2015 Domaine Louis Moreau Chablis (\$18.99) Yet another fantastic wine from this benchmark producer who possesses some of the best vineyards in the region. Aged in stainless steel, this is a fresh, taut, classic Chablis with excellent acid structure and flinty stone and mineral characteristics and abundant green apple, lime and pear—a balanced and energetic expression of the Chardonnay grape from this region. **90 WS.**



2015 Frédéric Esmonin Hautes-Côtes de Nuits Rouge (\$23.99) It is a struggle to find Pinot Noir below \$30 that delivers this much pleasure. This release from Frédéric Esmonin shows rich raspberry and cherry notes, and the acidity is soft but present, with a clean finish that will have you reaching for a second glass. This balanced, easy-drinking wine is wonderful over conversation with friends and a simple meal of roasted chicken and seasonal vegetables. At a recent dinner with friends, the bottle was empty before our meal was finished cooking, so we had no choice but to open a second. Darn.

2015 Domaine Gérard Tremblay Chablis Vieilles Vignes (\$19.99) "Sense of place" and "typicity" are words you'll hear thrown around by wine professionals and enthusiasts alike to describe a varietal that possesses characteristics that are reflective of its origins, like this pure, steely, quintessential Chardonnay from Chablis, for example. Made from top-quality, old-vine fruit grown in highly regarded Kimmeridgian clay soils, this is chock-full of distinctively classic notes of lime, lemon, crisp apple, pear and a hint of honey. The acidity is bright and spirited, mineral notes and acidity are high on the palate and the finish is refreshingly mouth-tingling. Fermented and aged in stainless steel, this is ready to drink. Try with oysters, Dover sole or seafood risotto.



Instant Gratification: 2014 Bourgogne Blanc

By Dulcinea Gonzalez

Burgundy isn't generally associated with "instant gratification," but the 2014 vintage has actually produced some of Burgundy's most immediately pleasing Bourgogne blancs. The 2014 vintage is fresh, flavorful and totally accessible. Here's a short list of wines that are ready to pull and pop tonight.

First up is the well-balanced and succulent **2014 Vincent & Sophie Morey Bourgogne Blanc (\$19.99)**. Exhibiting aromas of green apple and spice, this blanc's oak influence adds a lovely texture and plumpness to the mid-palate, layered with zesty notes of citrus peel. A very food-friendly wine, versatile and drinking beautifully right now.

On the slightly racier side is the **2014 Domaine Francois Carillon Bourgogne Blanc (\$17.99)**. This is an easy-drinking wine of solid value, one that expresses a vibrant nose of yellow fruit with a touch of toast. It's deliciously bright and energetic, showing lemon-like flavor, firm acidity and a minerality that keeps things interesting. This is a perfect wine for everyday quaffing.



Another well-made, super-value contender, the **2014 Thomas Morey Bourgogne Blanc (\$19.99)** has a delicious nose, ripe with spice, citrus and stone fruit. The palate shows a good balance of richness vs. acidity, with generous layers of green apple, wet stone and salinity. Overall, a totally solid release.

Fresh, focused, and elegant, the **2014 Domaine Henri Boillot Bourgogne Blanc (\$29.99)** is a delicious blend of beeswax, stone fruit and white pepper on the nose. The palate beautifully integrates a silky, creamy texture with lifted flavors of lime and yellow orchard fruit. Elegant and refreshing, this is a pleasure to sip.

Lastly, my number one recommendation for fans of the rich and toasty style of Chardonnay is a wine sourced from vineyards in Puligny-Montrachet and Meursault, the **2014 Olivier Leflaive Bourgogne Blanc "Les Sétilles" (\$19.99)**. A succulent, everyday drinker, this carries its oak influence nicely without overpowering the bright notes of stone fruit and lemon. This is a sure-fire crowd-pleaser, a great dinner wine with dishes served in a cream sauce.



Domaine Faiveley and Billaud-Simon: Quality Across the Board

By Alex Pross

The strength of the 2014 white Burgundy vintage is unquestionable. Whether you believe the enormous amount of critical acclaim or have tasted some of these fantastic wines for yourself, owning some 2014 white Burgundy is a smart move.

A great starter is the **2014 Domaine Faiveley Montagny Blanc (\$21.99)** which displays wonderful acidity, spice, hints of apples and subtle saline notes. For an entry-level wine this displays remarkable character. Another great example of the quality of the vintage is the **2014 Billaud-Simon Chablis (\$29.99)**, from the very year that Faiveley purchased this Chablis property. Loaded with aromas of citrus oil, iodine and the sea, this bright, zesty offering is a quintessentially styled Chablis, the perfect synthesis of citrus, wet stone and racy acidity all packaged against just enough oak to frame this beautiful wine. **90 RP.**

Sourced from multiple village-level vineyards, the **2014 Domaine Faiveley Meursault (\$59.99)** displays stone fruit, hints of mint and that telltale smoke note that many classic Meursaults showcase. The last wine of this great quartet of blancs is the **2014 Domaine Faiveley Chassagne-Montrachet (\$64.99)**. Wonderful citrus and pear notes mingle flawlessly with spice and subtle oak influence as this perfectly balanced masterpiece gives you a wonderful insight to Chassagne-Montrachet.



We have five insanely good reds from Domaine Faiveley, including a Premier Cru and a Grand Cru offering. The **2014 Domaine Faiveley Gevrey-Chambertin (\$49.99), 90 WE**, and the **2014 Domaine Faiveley Nuits-St-Georges (\$49.99)** both offer great insight to the quality of the 2014 red Burgundy vintage. Either would be a great introduction for the Burgundy beginner without breaking the bank.

Another wine to snatch up is the **2014 Domaine Faiveley Chambolle-Musigny (\$79.99)**, a bright, cherry-laden offering with subtle spice and mineral notes. If you're looking for an approachable Premier Cru, the **2014 Domaine Faiveley Gevrey-Chambertin 1er Cru "Les Cazetiers" (\$109.99)** is for you. With red and dark berry fruit, spice and mineral notes, this sexy, suave offering is seductive and sweet. This represents a great value given the surfeit of \$200-plus red Burgundies that cannot touch this kind of quality. **94 WE.**

We finish with quite possibly one of the most consistent reference-point wines in all of Burgundy, the **2014 Domaine Faiveley Corton Grand Cru "Clos des Cortons" (\$199.99)**, a grand-scaled red that shows incredible depth, power, complexity and balance. Fine tannins, deep fruit and admirable minerality and spice notes are the hallmarks of this classic wine. **94 WE.** If you're looking for a top-of-the-mountain wine, look no further!



Discover Beaujolais 2014 and 2015: Back-to-Back Great Vintages

By Alex Pross

“2014 Beaujolais: Another Dream Vintage” —Josh Reynolds, *Vinous Media*

“You shouldn’t miss the fantastic 2015s” —James Suckling

“First and foremost, there is a bevy of great Beaujolais in 2015”
—Neal Martin, *Robert Parker’s Wine Advocate*

I used to mistakenly believe that all Beaujolais were pedestrian wines not worthy of my attention except for the third Thursday of November when the Nouveau Beaujolais are released for sale to the public. How

wrong I was to judge the humble Gamay grape by its lowliest incarnation. The Cru vineyards of Beaujolais, with their hillside facings and uniquely granitic soils that vary from vineyard to vineyard, are more reminiscent of the great vineyards of Barolo than one might think.

Beaujolais offers everything one could want in a wine: beautiful aromas, pretty fruit, good acidity, excellent balance, ability to pair with myriad foods and cuisines, and lastly and most importantly, it is affordable. Many astute sommeliers, wine critics and savvy consumers have already discovered that the wines of Beaujolais offer a similar experience to a fine red Burgundy at a fraction of the cost.

Right now is the perfect time to buy Beaujolais, since we are in the midst of two fantastic back-to-back vintages: 2014 and 2015. Between these two vintages you’re sure to find at least a few wines that will fit your palate as well as your budget.

2014 Beaujolais

The classically structured 2014 vintage is incredibly appealing. If you’re a fan of balanced, elegant and fine red wines, then the producers listed below are for you.

2014 Domaine des Terres Dorées (Jean-Paul Brun) Fleurie (\$19.99) 92 VN.

2014 Domaine des Terres Dorées (Jean-Paul Brun) Saint-Amour (\$21.99) 93 VN, 91 RP.

2014 Jean Foillard Morgon (\$23.99) 91 JS.

2014 Clos de la Roilette Fleurie “Griffe du Marquis” (\$24.99) 93 VN.

2014 Domaine des Terres Dorées (Jean-Paul Brun) Fleurie “Grille Midi” (\$25.99) 93 VN, 92 JS, 91 RP.



2014 Domaine des Terres Dorées (Jean-Paul Brun) Moulin-a-Vent “Les Thorins” (\$25.99) 93 VN, 91 JS.

2014 Damien Coquelet Chiroubles Vieilles Vignes (\$25.99) 93 VN.

2014 Damien Coquelet Morgon “Côte du Py” Vieilles Vignes (\$25.99) 93 VN.

2014 Jean Foillard Morgon “Côte du Py” (\$36.99) 93 VN, 93 RP, 92 JS.

2014 Jean Foillard Morgon “Cuvée Corcelette” (\$36.99) 92 VN, 92 RP.

2014 Jean Foillard Fleurie (\$39.99) 91 VN, 91 JS, 90 RP.

2015 Beaujolais

If 2014 is a classic vintage, then 2015 is reminiscent of warmer vintages like 2005, 2009 and 2010. Famed Beaujolais winemaker Georges Duboeuf compared it to the 1947 vintage, which he is old enough to have experienced first-hand. Fans of ripe, richly textured reds will love these wines.

2015 Clos de la Roilette Fleurie (\$17.99) 92 VN.

2015 Domaine des Terres Dorées (Jean-Paul Brun) Moulin-à-Vent (\$19.99) 92 JS.

2015 Jean-Claude Lapalu “Tentation” Beaujolais-Villages (\$19.99) 91 RP.

2015 Jean Claude Lapalu Côte de Brouilly (\$24.99) 93 RP.

2015 Domaine du Vissoux Pierre-Marie Chermette “Les Trois Roches” Moulin-à-Vent (\$27.99) 96 JG, 94 JS, 92 WE.

2015 Jean Claude Lapalu Brouilly Vieilles Vignes (\$27.99) 90 RP.

2015 Marcel Lapierre Morgon (\$29.99) 93 RP.

2015 Jean Claude Lapalu Brouilly “Cuvée des Fous” (\$34.99) 92-94 RP.



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