

**2023 Côte de Nuits reds**

Assistant technical director Cyrille Jacquelin (who is also responsible for the Clos Frantin wines) commented that 2023 was “in a sense a confusing vintage basically with the quantities of the 2018 vintage with maturities that range from those of 2021 to a few with those of 2022. For our vineyards, as well as those we control, we did a serious green harvest yet even so, we largely realized the maximum allowable volume everywhere with only a few exceptions. What is interesting is just how fast maturities spiked toward the end. To explain, around the middle of August we were actually wondering what kind of wine we were going to be able to make as the maturities were so low and many bunches still had rosé like colors! Then, we had this 3 week-long heat wave that changed everything as maturities went from barely 11% to between 13 to 13.5%. It was a neck snapping change as we went from worrying about making the equivalent of green tea to worrying if we were going to make prune juice! Thankfully neither scenario happened but it does vividly illustrate the anxiety of the growing season pretty well. As to the vinifications, we used lower percentages of whole clusters than we typically do, which in this case means between none at all up to as much as 40%. Because the fruit was clean and ripe, we had no problems with either fermentation and we’re finding that the élevage has been particularly helpful as the wines have improved month-by-month. They perhaps don’t have quite the same tension and linearity of their 2022 counterparts, plus they are more consensual at the same point in their evolution and as such, will very likely be more approachable young.”

**2023 Bourgogne Côte d’Or “Secret de Famille”: 86-88**

Expressive and earthy red berry aromas. The supple but punchy and nicely detailed middle weight flavors display good length on the dusty and youthfully austere finale. 2026+

**2023 Gevrey-Chambertin “Les Evocelles”: 89-91**

Notes of forest floor, wild red currant, earth lead to racy, stony and delineated middle weight flavors that possess good balanced on the youthfully austere finale that displays fine length. This is a wine that could be approached young and is worth checking out. 2028+

**2023 Nuits St. Georges 1<sup>er</sup> Cru “Chaînes Carteaux”: 89-91**

Distinctly earthy aromas include those of mostly cool wild red berries, the *sauvage* and a touch of crushed anise character. The supple, vibrant and quite generously proportioned medium-bodied flavors offer an attractive mouthfeel while displaying evident minerality on the mildly tangy if persistent finale. 2030+

**2023 Nuits St. Georges 1<sup>er</sup> Cru “Château-Gris”: 90-92**

A background hint of volatile acidity is subtle if perceptible as it adds a sense of lift to the airy aromas of red and dark berries, forest floor and an interesting hint of black pepper character. There is good richness to the relatively fine if solidly powerful medium weight flavors that conclude in a lightly austere, refreshing and moderately firm finale. At least some patience should prove to be beneficial as this is fairly tightly wound today. 2030+

**2023 Morey St. Denis 1<sup>er</sup> Cru “Les Sorbets”: 89-91**

Fresh and layered nose of earthy red currant aromas. The sleek, delicious and beautifully detailed medium weight flavors exude a subtle bead of minerality that adds a sense of lift to the youthfully austere and compact finale. 2031+

**2023 Vosne-Romanée Domaine du Clos Frantin: 88-91**

An expressive and agreeably spicy nose speak of the essence of red cherry, kirsch and a floral whiff, and in particular violet. The generous, seductively textured and delicious flavors possess better volume and good punch that seems to build on the youthfully austere and ever-so-mildly tangy finale that is firm enough to require at least mid-term keeping. 2030+



**2023 Côte de Nuits reds****2023 Chambolle-Musigny 1<sup>er</sup> Cru "Les Chabiots": 90-92**

An elegant and airy if decidedly ripe nose displays its notes of the essence of cherry, raspberry and plenty of spice. The lilted but quite punchy middle weight flavors flash both evident minerality and focused power on the balanced, youthfully austere and sneaky long finish. Note that this is sufficiently compact to need at least 4 to 5 years of keeping first and 8 to 10 should see it at or near its apogee. 2031+

**2023 Chambolle-Musigny 1<sup>er</sup> Cru "Les Amoureuses": 90-93**

An exuberantly spicy nose is comprised by a lovely range of floral nuances, various red berries, exotic tea and a light hint of volatile acidity. The super-sleek, delicious and beautifully detailed medium weight flavors possess a lovely sense of underlying tension as well as an almost pungent minerality that seems to become even more prominent as the lingering finish sits on the palate. Lovely and understated in style. 2031+

**2023 Vosne-Romanée 1<sup>er</sup> Cru "Les Malconsorts" Domaine du Clos Frantin: 91-94**

(from a large 1.76 ha parcel). A more floral and more deeply pitched nose grudgingly reveals its aromas of black cherry, dark currant, sandalwood and exotic tea. There is unusually good density in the context of the 2023 vintage with both good power and evident minerality suffusing the larger-bodied flavors that deliver excellent length on the robust finale where the only reproach is a touch of warmth. 2035+

**2023 Clos de Vougeot Grand Cru Domaine du Clos Frantin: 90-93**

(from a .72 ha parcel). There is an interesting hint of ground coffee lurking in the background of the aromas of black raspberry, newly turned earth and a pretty floral top note. The supple, rich and generously proportioned middle weight flavors possess an opulent mouthfeel before tightening up on the dusty and moderately firm finale. 2033+

**2023 Echézeaux Grand Cru Domaine du Clos Frantin: 90-93**

(from a .99 ha parcel in Champs Traversin). A ripe and spicy blend displays aromas of both red and dark berry fruit that also flash a range of floral elements. The succulent, rich and appealingly textured medium weight flavors are borderline lavishly rich while boasting good power on the lingering and balanced finale. 2033+

**2023 Chambertin Domaine du Clos Frantin: 91-94**

Cool red and dark berry aromas cut with hints of humus-tinged earth, forest floor and pretty spice nuances. There is excellent volume, size and weight to the broad-shouldered and powerful yet relatively refined flavors that brim with minerality on the compact, youthfully austere and built-to-age finale. 2035+

**2023 Richebourg Grand Cru Domaine du Clos Frantin: 91-94**

Here too the restrained nose is decidedly cool with its range of tea, spice, floral and essence of red pinot fruit. The delicious middle weight flavors exhibit excellent delineation on the stony, powerful, compact and serious finish that offers fine depth and persistence. There is a touch of wood but that should have no trouble successfully integrating if given a few years first. 2038+

