



2022 Côte Chalonnaise and Côte d'Or whites

2022 Bourgogne Côte d'Or Chardonnay "Secret de Famille": 87

There is a whiff of the exotic to the aromas of petrol, straw and white peach. I like the texture to the succulent, round and generously proportioned flavors that contrast with the youthfully austere finale that exhibits a hint of warmth. This is a quality Bourgogne that is worth considering plus it should repay 2 to 3 years of keeping. 2026+

2022 Mercurey "Les Champs-Michaux" *Domaine Adélie*: 89

A hint of mineral reduction adds breadth to the cool and pretty aromas of apple, pear and an elegant floral top note. The middleweight flavors possess a lovely mid-palate texture while offering good density before terminating in a clean, agreeably dry and refreshing finish. This is very good for what it is and given the price Mercurey whites typically sell for, a bargain. 89/2026+

2022 Nuits-Saint-Georges "Les Terrasses" *Château-Gris*: 89 **TOP VALUE WINE**

(from a parcel in Les Crots; 100% chardonnay). Distinctly cool and airy aromas include those of Granny Smith apples, mineral reduction, citrus and a whiff of fennel. There is both excellent detail and vibrancy to the overtly stony middleweight flavors that conclude in a linear, youthfully austere and moderately firm finish. This attractively dry effort is quite good for a *villages*-level Nuits and one that should repay 4 to 7 years of keeping. Worth a look. 2027+

2022 Meursault *Domaine du Pavillon*: 88

(from parcels in Les Corbins, Criots, En Marcausse and Les Dressoles). A suggestion of the exotic is present in the form of tangerine peel, white peach and a touch of acacia blossom. There is both good volume and richness to the generously proportioned middle weight flavors that coat the palate with sappy extract before concluding in a lingering finish where the supporting acidity is just firm enough to maintain proper balance. Note that this is already sufficiently forward to enjoy though I would suggest holding it for 2 to 3 years first. 2026+

2022 Meursault "Les Criots" *Domaine du Pavillon*: 88

A cooler and slightly more elegant nose combines notes of pear and apple with those of citrus confit and a hint of wet stone. The slightly finer, if less generously proportioned, flavors flash more evident minerality on the lingering and slightly firmer bitter zest-inflected finale. 2027+

2022 Meursault 1er Cru "Les Charmes" *Domaine du Pavillon*: 91

(80% from Charmes Dessus). More layered if not necessarily more elegant aromas include those of white peach, lemon-lime, crushed fennel and a discreet application of wood. The rich, delicious, succulent and more refined medium-bodied flavors also exude a subtle bead of minerality on the youthfully austere and slightly more tightly wound finale. This could use better depth so a few years of cellaring would be a good ideal. 2028+

2022 Beaune 1er Cru "Clos des Mouches" *Domaine du Pavillon*: 90

(from a parcel near Montrevenots). An airy and cool though again ripe nose of pretty floral, crushed anise and essence of just sliced pear aromas is also trimmed in a discreet dollop of oak. The rich, generous and sappy middle weight flavors display good length on the balanced finale where a touch of wood tannin slowly emerges. This too could use better depth so a few years of keeping are again recommended. 2028+

2022 Chassagne-Montrachet 1er Cru "Morgeot": 90

Ripe aromas feature those of pear liqueur, petrol and a hint of rosemary oil. The rich, very generous, indeed even opulent, medium-bodied flavors possess fine mid-palate concentration where the sap easily buffers the acid spine on the mildly rustic and powerful finish. 2026+

2022 Chassagne-Montrachet 1er Cru "Vide-Bourse": 92

A vaguely exotic nose freely offers up its combination of dried apricot, white and yellow peach, lychee and a discreet hint of wood influence. There is better vibrancy to the equally rich but less powerful flavors that also brim with plenty of sappy dry extract while delivering better length on the bitter lemon-inflected finish where the only nit is a hint of warmth. 2028+

2022 Corton-Charlemagne Grand Cru *Domaine du Pavillon*: 93

(from a 1.2 ha parcel situated in Languettes). A vaguely Chablis-like nose features plenty of mineral reduction, oyster shell, iodine, quinine and citrus. There is impressive volume to the solidly concentrated and imposingly-scaled flavors that also exude an almost palpable stoniness on the powerful, focused and youthfully austere finish that is noticeably more tightly wound. This is lovely and a CC that should amply repay up to a decade of bottle aging. 2030+

Burghound.com 2022 Vintage Selections: The "Top Value Wines" are those that are generally available in the marketplace at a price point of no more than approximately \$100 US.