

# 2023: THE VINTAGE REPORT

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# **REDS FROM COTE DE NUITS**

### 2023, Gevrey-Chambertin Les Evocelles

A lighter ruby with an attractive perfumed raspberry. Ripe fruit without being unbalanced. Fair acidity which is needed to balance out the ripe fruit, fine tannins, fair length. Drink from 2028-2035.

#### 2023, Morey-St-Denis Les Sorbets 1er Cru

A gorgeous glowing red, red berry fruit on the nose with a certain amount of oak, plenty of energy, ripe redcurrant and red raspberry, with plenty of energy on the palate. Drink from 2029-2036.

## 2023, Nuits-Saint-Georges 1er Cru, Château-Gris

Mid purple, some characteristic Nuits-St-Georges plums on the nose, but with refinement. Fresh red fruit on the palate, a limestone lean-ness yet with good tension and persistence. Drink from 2029-2035.

## 2023, Chambolle-Musigny Les Chabiots 1er Cru

An attractive mid purple. The bouquet is refined and restrained. Concentrated fruit, mostly raspberry, but with some nuances, a suggestion of coffee further back, very well balanced and notably persistent. Few tannins. Drink from 2029-2036.

# 2023, Vosne-Romanée, Domaine du Clos Frantin Starrating: 🕏

A blend of Les Damaudes and Basses Maizières, elegance from the former and weight from the latter. An attractive fresh ruby. The bouquet is absolutely Vosne Romanée in its classy petits fruits rouges. Then there is more concentration on the palate, as the Maizières component kicks in. The whole blends well together to a very classy finish. All the structural elements are in place while the raspberry fruit gains in intensity towards the back. Drink from 2028-2035.

## 2023 Vosne-Romanée Malconsorts 1er Cru, Domaine du Clos Frantin

A much darker ruby. The fruit has a suggestion of black cherry and raspberry, the acidity is firmer and there are tannins too. This has much of the weight and stature of Malconsorts, though more firmly structured than hedonistically gorgeous. Drink from 2030-2038.

## 2023, Clos-de-Vougeot Grand Cru, Domaine du Clos Frantin

A dense ruby purple. The nose is four-square, indicating volume but not detail. Some oak, not overdone. A very significant volume of fruit, dark raspberry, actually very impressive. Very dense, a little bit monolithic, fair enough for Clos Vougeot but the fruit is still engaging. Drink from 2031-2040.

# 2023, Echezeaux Grand Cru, Domaine du Clos Frantin

From the Champs Traversins sector. An elegant ruby, with some silky red fruit notes on the nose. This wine shows very well the Echezeaux characteristics of pinpoint detail, refined nuances in the fruit, and in this case the fruit has been picked at the right time and the structure supports it very nicely with refined tannins and correct acidity. Drink from 2030-2038.

## 2023, Latricières-Chambertin Grand Cru

Mid purple. The nose is quite discreet, but certainly not forced, which suggests picking at the right moment. There is energy towards the back of the palate. Mid to darker raspberry fruit, again unforced, ripe tannins, correct acidity, a degree of subtlety in the fruit and excellent length. Drink from 2031-2040.

# 2023, Chambertin Grand Cru, Domaine du Clos Frantin

Glowing purple. The bouquet has ebullient red fruit which refines in the mouth. Two-thirds red fruit with some blacker notes behind. Rather more tannins here, which is entirely reasonable, and adequate acidity. A fine wine. Drink from 2032-2043.







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#### REDS FROM COTE CHALONNAISE AND COTE DE BEAUNE

## 2023, Mercurey Champs-Martin 1er Cru, Domaine Adélie

89-90

Mid ruby. Here the nose is floral with a fine underlay of raspberry fruit. Balanced and attractive. Still crunchy at the finish, with some tannin but the balance with the fruit works very well. Not massive, not too sunny, picked at the right time. Drink from 2026 -2029.

#### 2023, Pommard Clos des Ursulines, Domaine du Pavillon

Dense ruby, a little oak on the nose helps a feeling of sensuality. Firm, powerful, along with entirely red fruit. This will settle down into a compact and energetic Pommard. Drink from 2028-2034.

#### 2023, Pommard Les Rugiens 1er Cru, Domaine du Pavillon

A fine ruby purple. Clearly more opulent and indeed higher-class fruit than Ursulines, hence its classification and reputation. The oak is also present but here the fruit takes the upper hand. While starting in red berries, the Rugiens displays darker fruit beneath, good acidity and some non-rustic tannins. Fair length. Drink from 2030-2036

# 2023, Corton Clos des Maréchaudes Grand Cru, Domaine du Pavillon

Glowing purple. There is great nobility to the nose and it is not too ripe. Punchy dark fruit but lively too, and in fact it is the redder side of raspberry that takes the lead. Good acid balance, more fine tannins and fine persistence. Drink from 2030-2038.

#### WHITES

# 2023, Bourgogne Aligoté Champ Renard, Domaine Adélie

87

Mid lemon yellow. Then a ripe fruit with peaches and passion fruit, unexpected. Plump yet fresh, and with a ripe plum skin note to hold the vegetal element. Rather delicious. Drink from 2025-2026.

# 2023, Mâcon-Lugny Les Charmes

87

Fuller yellow, softly southern, absolutely what you would expect from this label. Not too exotic at all, just enough acidity, and correctly persistent. Drink from 2025-2026.

# 2023, Bourgogne Côte d'Or Chardonnay Secret de Famille

A fresh lemon and lime with a really attractive racy chardonnay character along with a touch of lime blossom. A little more orchard fruit on the palate, the correct amount of oak, and a balanced long finish. Finesse more than bulk. Drink from 2026-2028.

#### 2023, Mercurey Les Champs-Michaux, Domaine Adélie

87-89

Mid yellow, a little sunshine and liquorice but by no means overblown. High altitude here. Juicy plums on the palate, then good acidity at the finish, on the limestone. Well made. Drink from 2026-2028

# 2023, Nuits-St-Georges Les Terrasses, Château Gris Starrating: 🛊

92-93

A fetish wine for Matthieu Mangenot. Les Terrasses can be found above the Chateau Gris, in a little coombe. The site is difficult to work but gives a great result. Pale lemon colour, a really attractive racy limestone nose, airy rather than too sunny. Really a significant amount of stuffing, with the fruit well supported by some wood tannins. Long and interesting. Drink from 2027-2030.

#### 2023, Meursault Les Charmes 1er Cru, Domaine du Pavillon

Lemon and lime. Definitely ripe fruit on the nose, ripe lemon skins and plums, with a massive volume of fruit on the palate. Drink from 2028-2033.

### 2023, Beaune Clos des Mouches 1er Cru, Domaine du Pavillon

90-93

Located at the top of the slope on limestone slabs. Mid lemon yellow, ripe fruit again on the nose, a sunny style. Lusty and weighty, good acidity still, with a lime note. Quite punchy nonetheless. Drink from 2028-2035.

#### 2023, Corton-Charlemagne Grand Cru, Domaine du Pavillon

93-96

The holding is in Les Languettes, rows running north-south. Much classier on the nose, a feeling of the appellation. Clear-cut, fresh, minerals, white fruit. An excellent overview, then perhaps a little bit of warmth and a touch of barrel toast. But this is heading in the right direction. Drink from 2029-2036.

