



Tamlyn Currin MW

REDS

ECHEZEAUX GRAND CRU Domaine du Clos Frantin 2023: 17.5

Peppery and decisive, and although brimming with fresh, bright-red strawberries and raspberries, the tannins feel as if they've been measured and cut by a Savile Row tailor for a power-fit suit. Genial but very polished. Suave. Drink 2029-2040.

CLOS-DE-VOUGEOT GRAND CRU Domaine du Clos Frantin 2023: 17.5

A vivid fan of fresh red fruit through which minerality runs like graphite lines. Peppery fragrance. Very smart. Great balance. Fresh and vibrant but also focused. Drink 2029-2040.

VOSNE-ROMANÉE 1^{ER} CRU LES MALCONSORTS Domaine du Clos Frantin 2023: 17

This is wonderful. Tissue-paper texture. Vibrant fruit. Blood orange and wild strawberry. Slightly peppery. Ruched tannins and satin ribbons of energy. This wine really flows – sinuous. Every molecule is singing and vibrating. Drink 2029-2040.

CHAMBOLLE-MUSIGNY 1^{ER} CRU LES CHABIOTS 2023: 17

The scent of crushed plum skin and the sweetness of strawberries crushed and licked off a finger tip. Kumquat-sweet acidity. Sylph-like tannins which seem to imbue the wine with orris-root earthy fragrance. Understated and classy. Drink 2026-2039.

NUITS-SAINT-GEORGES 1^{ER} CRU CHÂTEAU-GRIS 2023: 17

Spicy. Certainly expressive, even a little flamboyant. Dramatic layers of savoury spice, bodacious fruit, plush tannins. Quite some power but also prettiness in pink and cherry notes. Lovely curve and texture to the finish. Drink 2029-2038.

FIXIN 2023: 16

Nice perfume. Attractive spread of flavour and flow, the way the strawberry fruit fills the furrow of the tannins. Delicate herbal bitterness and delicate alpine-strawberry sweetness. Leafy finish. Drink 2027-2032.

POMMARD 1^{ER} CRU LES RUGIENS Domaine du Pavillon 2023: 17

Damsons and spice. Lots of oak, but it fits the wine comfortably and elegantly. The fruit has lovely transparency and fluidity which means that the fissures of tannins and oak are filled with juice. Real integrity and life. Drink 2028-2037.

POMMARD CLOS DES URSULINES Domaine du Pavillon 2023: 16+

Savoury tannins in an orb around plum fruit. Quite dark fruit, sturdy. The tannins feel like a topiaried labyrinth around the fruit. Long, forward-flung spice. Chewy. Drink 2029-2036.

ALOXE-CORTON 1^{ER} CRU CLOS DES MARECHAUDS Domaine du Pavillon 2023: 16.5

Sweet fruit with rose-hip 'orange' notes and tarragon. A lovely play of sweet-bitter-sour running through fine-ground, chalky tannins, which seem to structure the wine from inside rather than encircling it from the outside. This is delicious. Drink 2027-2035.

ALOXE-CORTON 1^{ER} CRU LES FOURNIÈRES Domaine du Pavillon 2023: 16.5+

Feels like a collection of parts. But a collection of lovely parts, and when they come together, this will be rewarding. Strawberries and spicy oak, ripe acidity and juicy sweetness. Quite a bit of oak. The tannins are lovely. At first transparent and then full of sinew. The finish pinches down, but in a way that draws you back for more. Drink 2029-2035.

SAVIGNY-LES-BEAUNE 2023: 15.5

MERCUREY 1^{ER} CRU LES CHAMPS MARTIN Domaine Adélie 2023: 15.5

BOURGOGNE CÔTE D'OR PINOT NOIR SECRET DE FAMILLE 2023: 15.5

MOULIN-À-VENT ROCHEGRÈS Domaine de Rocheigrès 2023 : 15.5+





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WHITES

CORTON-CHARLEMAGNE GRAND CRU Domaine du Pavillon 2023: 17.5

Clementine and tangerine. Fragrant. Nice texture. Restrained, tight stoniness that elongates the wine. Very fresh, very focused. Drink 2027-2038.

MEURSAULT 1ER CRU LES CHARMES Domaine du Pavillon 2023: 17

A rich, generous, fleshy wine but it has precision as well. Full of succulence and flavour. Blood orange, pepper, mango, even a touch of passion fruit. Really approachable already. Drink 2026-2033.

MERCUREY LES CHAMPS-MICHAUX Domaine Adélie 2023: 16

Nice bite. Citrus, pith and flesh, and relatively sweet fruit. I like this. It is open and approachable. But it has shape. It finishes the sentence. Grammatically perfect with a touch of iambic pentameter. Drink 2026-2029.

BOURGOGNE CÔTE D'OR CHARDONNAY SECRET DE FAMILLE 2023: 16

I rather like this talc-dust nose. Gentle, pretty, well-formed fruit. Orchard in spring. White and soft greens. Soft citrus. Drink 2025-2028.

BOURGOGNE ALIGOTÉ CHAMP RENARD Domaine Adélie 2023: 16

Dusty acacia-pompom nose. Quite delicate! Tarragon and fennel pollen. Nice tug of texture at the end. Drink 2025-2027.

POUILLY-FUISSÉ 1^{ER} CRU CLOS REYSSIÉ 2023: 16

MÂCON-LUGNY LES CHARMES 2023: 15

