

## January 2025

## VINTAGE 2023



Neal Martin

## **RED WINES**

The **2023 BOURGOGNE CÔTE D'OR PINOT NOIR SECRET DE FAMILLE** offers light strawberry scents on the nose with just a touch of *sous-bois*. The palate is medium-bodied with an attractive silky texture matched by a keen line of acidity. There is a core of candied red fruit and it finishes cleanly. **(86)** 

The **2023 MERCUREY CHAMPS-MARTIN 1<sup>ER</sup> CRU** includes 20% whole bunch and sees 20% new oak for 14 months. It has a well-defined bouquet with brambly red fruit, wilted rose petals and a touch of *sous-bois*. The palate is medium-bodied with a slightly stemmy entry that imparts of modicum of freshness. There is good weight, especially on the finish, so afford this 12 to 18 months in bottle. **(88-90)** 

The **2023 POMMARD CLOS DES URSULINES** comes from the almost four-hectare monopole, this vintage including 25% whole bunch and matured in 25% new oak for 16 to 17 months. This is fragrant and floral on the nose, quite Volnay-like in character, with wild strawberry, redcurrant and a touch of Earl Grey. The palate is medium-bodied with a sapid entry and juicy ripe red fruit, showing restraint and *mineralité*. Marl soils impart tension on the finish. This is promising. **(90-92)** 

The 2023 CORTON CLOS DES MARECHAUDES GRAND CRU, comes from the walled monopole of 0.55 hectares. This vintage includes 25% whole bunches. The 2023 is more peppery on the nose compared to other cuvées, dark berry fruit mixing with rooibos and strawberry pastilles. The palate is well balanced with a smooth entry, plenty of concentration, slightly confit-like red fruit and a dash of white pepper on the finish. This should give up to 15 years of drinking pleasure, possibly more. (91-93)

The **2023 NUITS SAINT-GEORGES CHÂTEAU-GRIS 1**<sup>ER</sup> **CRU** comes from the 3.4-hectare monopole (the name comes from the slate roof of the château). Including 25% whole bunch, this is more floral on the nose, with rose petals and peony infusing the red berry fruit. The palate is juicy and ripe on the entry. The fruit is very pure. There is a sense of *joie-de-vivre* here, and it conveys nascent energy. **(89-91)** 

The **2023 VOSNE-ROMANEE LES MALCONSORTS** 1<sup>ER</sup> **CRU** was picked on September 9 with 25% whole cluster and 35% new oak. It offers pretty cranberry and wild strawberry scents on the nose. The palate is well balanced with crisp, slightly crunchy red berry fruit on the entry. There is something "playful" about this Les Malconsorts. It doesn't take itself too seriously, yet there is ample tension and considerable *mineralité* on the finish. Not to be underestimated. **(93-95)** 

The 2023 CLOS DE VOUGEOT GRAND CRU comes from two plots that comprise 0.63 hectares, picked on September 11 and done with 30% whole cluster. This is open on the nose, with just a touch of reduction, though there is attractive brambly red fruit unfolding in the glass. The palate is quite sweet and a little chewy on the entry, though I appreciate the balance and freshness. (91-93)



## **WHITES WINES**

The **2023 BOURGOGNE ALIGOTÉ CHAMP RENARD** aged 70% in stainless steel and 30% in wooden barrels, offers a clean, fresh nose with yellow plum and light French patisserie scents. The palate is crisp with a potent sour lemon-tinged entry. It is simple but carries tension and a bit of horsepower on the finish. Drink over the next couple of years. **(87)** 

The **2023 POUILLY-FUISSÉ CLOS REYSSIÉ 1**<sup>ER</sup> **CRU** comes from the commune of Chaintré and saw 20% new oak for ten months. Light peach skin scents intermingle with orchard fruit and almond, leaning more toward a richer style. The palate is endowed with fine concentration, a little viscous in texture, hints of tangerine and peach emerging on the soft landing. Enjoy over the next three to five years. **(88)** 

The **2023 MEURSAULT LES CHARMES** 1<sup>ER</sup>CRU, was picked on September 9 and sees 30% new oak for 15 months. This is quite feisty on the nose, with scents of yellow plum, jasmine and peach skin. It has the presence you seek from a Meursault -Charmes. The palate is ripe and sunny with a surfeit of yellow fruit that leans toward tropical notes of guava and passion fruit. There is plenty of concentration here. **(89-91)** 

