

Reignots is a wine that emphasizes fruit and structure. Patience is the key. Anticipated maturity: 2020-2030. The **2010 Vosne-Romanée Les Suchots** is a vertical, powerful wine that brings to mind the firm tannic spine typical of Richebourg. Layers of red berries, crushed rocks and flowers stain the palate as this dazzling, structured Burgundy reveals the full breadth of its personality and breed. There is tremendous thrust and energy in the glass. Anticipated maturity: 2020-2035. The **2010 Clos de Vougeot** is another fabulous wine bursting with energy and a sense of urgency that is hard to capture with mere words. Freshly cut roses, crushed rocks and red berries come together beautifully in the glass. The Clos de Vougeot is impeccable and totally engaging from start to finish. The only possible downside is that the seriously firm tannins will require considerable bottle age to soften. Anticipated maturity: 2025-2035. The

**2010 Echézeaux** is unbelievably beautiful. It comes across as somewhat cool and understated, but from time to time the wine's gorgeous fruit shows its pure class. A burst of fruit informs an utterly pure, crystalline finish marked by its nuance and detail. Grivot's Echézeaux is a model of understated power. Anticipated maturity: 2020-2040. The **2010 Richebourg** impresses for its depth and sheer power. Seemingly endless layers of fruit flow from this sensual, layered wine. There are virtually no hard edges. The 2010 is flat-out dazzling. It captivates all of the senses with an exotic *mélange* of dark berry fruit and piercing floral notes. All of the aromas and flavors build towards an effortless crescendo of rare and thrilling pedigree. This is a stunning Richebourg from Grivot. Anticipated maturity: 2020-2035. Importer: Diageo Château and Estate Wines Company, New York, NY; tel. (212) 419-1400

#### DOMAINE GROS FRERE & SOEUR – VOSNE ROMANEE

2010 BOURGOGNE HAUTES COTES DE NUITS	(\$31.00)	RED	(86-87)
2010 VOSNE-ROMANEE	(\$65.00)	RED	(88-89)
2010 VOSNE-ROMANEE 1er CRU	(\$90.00)	RED	(90-92)
2010 VOSNE-ROMANEE LES CHAUMES 1er CRU	(\$120.00)	RED	(87-88)
2010 ECHEZEAUX GRAND CRU	(\$140.00)	RED	(91-93)
2010 CLOS DE VOUGEOT-MUSIGNI GRAND CRU	(\$140.00)	RED	(92-94)
2010 GRANDS-ECHEZEAUX GRAND CRU	(\$275.00)	RED	(92-94)
2010 RICHEBOURG GRAND CRU	(\$400.00)	RED	(93-95)

I tasted all of Bernard Gros's 2010s from tank, where the wines were settling for the winter. As is his usual custom, Gros concentrated the wines 10-15%, and therefore did not feel the need to chaptalize any of his 2010s. He calls 2010 a good vintage for quality but not the wallet, as yields are down 30-40%.

The **2010 Bourgogne Hautes Côtes de Nuits** is an attractive, fleshy wine with lovely depth in its dark red fruit. Spices and licorice add complexity and nuance. This is a pretty wine in its category. Anticipated maturity: 2013-2016. The **2010 Vosne-Romanée** emerges from the glass with sweet red berries, spices, licorice and crushed flowers. There is a forward, juicy quality to the fruit that begs for drinking the wine over the next few years. Anticipated maturity: 2013-2020. The **2010 Vosne-Romanée 1er Cru** (from young vines in Echézeaux) shows greater freshness and vibrancy of the *villages*. I especially like the way the wine blossoms on the palate. Layers of dark berries, plums, spices and licorice come to life in this sexy, dazzling wine. The aromas and flavors gain intensity and drive, while firm yet elegant tannins provide support on the finish. This is a wine of impeccable elegance and sheer sexiness. Anticipated maturity: 2015-2025. The **2010 Vosne-Romanée Les Chaumes** currently comes across as quite awkward. There is good definition in the fruit, but not enough depth to stand up to the 100% new oak. Anticipated maturity: 2015-2025. The **2010 Echézeaux** is rich, ripe

and surprisingly open. Plums, black cherries, spices and dried flowers are layered into the sensual finish. The Echézeaux gives the impression that it will drink well relatively early, but there is also enough intensity and depth to make me think it is likely to offer a very broad window of highly pleasurable drinking. Anticipated maturity: 2020-2030. The **2010 Clos de Vougeot-Musigni** emerges from the glass with freshly cut flowers, red berries and mint. Bright aromas and flavors meld into precise, mineral notes as the wine shows off its energetic, focused personality. Layers of sweet perfumed red fruit blossom beautifully on the deep, textured finish. Anticipated maturity: 2020-2030. The **2010 Grands-Echézeaux** is weightless and impeccable. Subtlety and elegance are the backbone of this beautifully balanced Grands-Echézeaux. Dark cherries, blackberries, spices, licorice and tar all flow through effortlessly to the inviting, seamless finish. Despite its deceptively medium-bodied personality, the wine has plenty of depth, not to mention terrific overall balance. Anticipated maturity: 2020-2030. The **2010 Richebourg** boasts a huge center of fruit, deeply pitched, expressive aromatics and tons of structure to back it all up. Violets, menthol and spices develop in the glass, adding tons of complexity and character. The aromas and flavors reach a big, expressive crescendo on the finish. This is a fabulous showing from Bernard Gros. Anticipated maturity: 2020-2035. Importer: Atherton Imports, Menlo Park, CA; tel. (650) 328-6639

#### DOMAINE HUDELLOT-NOELLAT – VOUGEOT

2010 BOURGOGNE	(\$25.00)	RED	(87-88)
2010 CHAMBOLLE-MUSIGNY	(\$55.00)	RED	(88-89)
2010 VOSNE-ROMANEE LES SUCHOTS	(\$55.00)	RED	(87-88+)
2010 NUITS ST. GEORGES BAS DE COMBE	(not available yet)	RED	(88-89)
2010 VOUGEOT LES PETITS VOUGEOTS 1er CRU	(\$75.00)	RED	(87-88)
2010 NUITS ST. GEORGES LES MURGERS 1er CRU	(\$85.00)	RED	(88-89)
2010 CHAMBOLLE MUSIGNY LES CHARMES 1er CRU	(\$135.00)	RED	(88-89)
2010 VOSNE-ROMANEE LES BEAUX MONTS 1er CRU	(\$120.00)	RED	(92-94)
2010 VOSNE-ROMANEE LES SUCHOTS 1er CRU	(\$120.00)	RED	(91-93)
2010 CLOS DE VOUGEOT GRAND CRU	(\$180.00)	RED	(91-93)
2010 VOSNE-ROMANEE LES MALCONSORTS 1er CRU	(\$250.00)	RED	(90-92)
2010 ROMANEE ST. VIVANT GRAND CRU	(\$425.00)	RED	(92-94)
2010 RICHEBOURG GRAND CRU	(\$475.00)	RED	(92-94)

Once again this year I tasted with Charles Van Canneyt, Alain Hudelot's grandson. Yields were down 30% across the board, a significant drop but not terrible considering the year. Overall the 2010s are very strong and seem to point towards a style that is a bit more refined than in the past.

The **2010 Bourgogne** shows lovely fleshiness in its racy red fruit. This engaging, radiant Burgundy should offer plenty of pleasure over the next handful of years. Anticipated maturity: 2013-2018. The **2010 Chambolle-Musigny** is very, very pretty in this vintage. It flows across the palate with expressive layers of red berries and flowers, all supported by racy, silky tannins. In short, it is a very representative Chambolle at the *villages* level. Anticipated maturity: 2014-2024.

The **2010 Vosne-Romanée Les Suchots** is a touch compact, but it was also raked the day before my visit. I very much like its energy, and there is good definition and depth to the fruit, so I am hopeful the wine will be just fine once it settles down a bit. Floral notes add complexity on the saline, vibrant finish. Anticipated maturity: 2016-2030. The **2010 Nuits St. Georges Bas de Combe** comes across as cool and tightly wound. It reveals plenty of energy in its dark red and black fruit, spices and licorice, all supported by firm tannins and an insistent minerality that propels the

finish. The Bas de Combe needs a few years in bottle to come together, but it is a promising effort. Anticipated maturity: 2016-2030. The **2010 Vougeot Les Petits Vougeots** shows good length and persistence, but it, too, comes as a touch angular and compact. Anticipated maturity: 2015-2025. The **2010 Nuits St. Georges Les Murgers** boasts an incredibly expressive bouquet and gorgeous layers of dark red berry and plum flavors. The wine is quite open and inviting at present, but I imagine it will firm up in bottle. Exotic spiced notes wrap around the creamy, textured finish. This is a promising 1er Cru from Hudelot-Noellat. Anticipated maturity: 2016-2026. The **2010 Chambolle-Musigny Les Charmes** flows across the palate with juicy raspberries, freshly cut flowers and mint, all supported by finessed, elegant tannins. It is a gorgeous Chambolle with tons of village and vineyard character. The delicate, feminine finish leaves a lasting impression. Anticipated maturity: 2016-2026. The **2010 Vosne-Romanée Les Beaux Monts** blossoms on the palate with tons of class and finesse. I especially like the restrained style, but at the same time there is no shortage of personality and depth in this totally sexy, voluptuous Beaux Monts. Persistent saline notes lend brightness to the well-articulated finish. Anticipated maturity: 2018-2030.