

## 2015 Côte de Nuits Reds



Albéric Bichot was away at the time of my visit but his team noted that 2015 "is a vintage of high maturities, indeed before the harvest we were worried that we might have excessively high maturities coupled with overly low acidities. Worse, with the heat and hydric stress that caused the photosynthetic process to shut down, you could have both of those characteristics together with partially unripe tannins as was sometimes the case in 1997. However about one week before the harvest we began to notice the tannins softening which was a very welcome sign. We chose to attack the picking on the 7th of September and it was easy to harvest quickly because the fruit was so clean and the weather was dry. Potential alcohols were generous as our fruit in the Côte de Beaune came in between 13.5 and 14% and that in the Côte de Nuits around 14%. Interestingly the total acidities were on the low side but because so much of it was tartaric, the pHs were 3.35 to 3.4 which is perfectly good. We used around 50% whole clusters and tried to use a very light hand with the extractions. Even so the thick skins gave up their tannins and colors easily. As to the wines, they're tannic and built-to-age though not hard as there's plenty of buffering dry extract and thus they're well-balanced. They remind us of our 1985s in that they should be drinkable on the younger side but should have no trouble seeing their 30th birthdays." I found the quality of the Bichot 2015s to be basically in-line with the general quality of the vintage; I do however call your attention to the Bourgogne as it's excellent for its level.

### 2015 Bourgogne Pinot Noir Secret de Famille: 87

(all from Côte de Nuits). A relatively fresh and bright nose is composed by notes of red berries and earth with a background hint of wood. There is fine detail and vibrancy to the attractively textured middle weight flavors that possess fine concentration for the *appellation*, all wrapped in a lingering finale. This could be drunk young or aged for a few years first. Recommended. 2018+

### 2015 Gevrey-Chambertin "Les Evocelles": (89-91)

Discreet but not invisible wood frames aromas of red currant, earth and a subtle floral hint. There is good punch to the generously textured and mineral-driven medium weight flavors that manage to retain a fine sense of detail on the sappy, refreshing and well-balanced finale. This too is worth checking out as the relatively high elevation of Evocelles has helped to retain acidity and freshness. 2021+

### 2015 Gevrey-Chambertin "Les Murots" - Domaine du Clos Frantin: (87-89)

Relatively generous wood frames ripe and fresh aromas of various red berries, earth and a floral hint. The sleek, delicious and fleshy medium weight flavors possess an attractive texture before terminating in a punchy and detailed if slightly warm finish that offers reasonably good depth and length. 2020+

### 2015 Vosne-Romanée - Domaine du Clos Frantin: (89-91)

(the blend is mostly from Damaudes with a small proportion of Hautes Maizières). Much more subtle wood sets off overtly spicy aromas of cassis, black cherry and violet scents. The wonderfully seductive flavors possess a velvety and caressing texture while delivering sneaky good length on the firm but balanced structure. This is inviting but serious and it should repay up to a decade of cellaring. Worth checking out. 2023+

### 2015 Morey St. Denis "Les Sorbets": (89-92)

There is just enough reduction present to render the nose difficult to evaluate. Otherwise there is good detail and vibrancy to the delicious, suave, round and fleshy flavors that possess an attractive texture, all wrapped in a balanced if mildly woody finish that offers fine length but only average depth. Note that my predicted range offers the benefit of the doubt that more complexity will develop with bottle age. 2022+

### 2015 Nuits St.-Georges "Chaînes Carteaux": (90-92)

Here the pungent nose is presently dominated by reduction and wood. On the plus side is the relatively refined texture to the medium-bodied flavors that possess better depth on the balanced and harmonious finish. As is usually the case with this *cru*, this is less rustic than most Nuits 1ers. 2022+

### 2015 Gevrey Chambertin "Lavaux-Saint-Jacques": (90-93)

Evident wood fights a bit with the ripe but cool aromas of red and dark currant, earth and plenty of *sauvage* character. There is outstanding richness to the dense yet refined middle weight plus flavors that culminate in a powerful and driving but not rustic finale. Note that the tannins are prominent but not hard and if you enjoy classic Gevrey, this one is worth considering. 2025+

### 2015 Chambolle-Musigny "Les Sentiers": (90-92)

More discreet but still discernible wood sets off cool, pure and elegant aromas of various red berries, lavender and a touch of freshly turned earth. Once again there is a lovely sense of refinement to the still sleekly muscular medium weight flavors that possess a sappy mouth feel on the ever-so-mildly austere finale. 2023+

### 2015 Chambolle-Musigny "Les Chabiots": (90-92)

This is aromatically quite similar to the Sentiers with perhaps just a bit more floral character. The lacy and lilting middle weight flavors dance across the palate and while this isn't particularly dense, it is undeniably pretty and very Chambolle in style. Note that this too needs to add some depth but I believe it will if given a few years of cellar time first. 2022+



**2015 Côte de Nuits Reds****2015 Chambolle-Musigny “Les Amoureuses” : (91-93)**

Like the Lavaut this is very generously wooded and it's enough to particularly mask the floral and essence of red currant nose. By contrast there is a really lovely inner mouth perfume to the wonderfully refined and seductively textured flavors that exude a fine bead of minerality on the slightly warm but classy and strikingly persistent finish. As the description suggests this isn't at present especially harmonious but the density is such that the wood will probably be successfully absorbed and overall, this is likely to eventually harmonize. 2025+

**2015 Vosne-Romanée “Les Malconsorts” - *Domaine du Clos Frantin* : (91-94)****SWEET SPOT WINE**

(from a whopping 1.76 ha parcel). A notably ripe and wonderfully spicy nose reflects notes of liqueur-like dark cherry, cassis, plum and violet. The dense, serious and markedly powerful big-bodied flavors brim with dry extract before terminating in a muscular and impressively long finish that also displays a hint of warmth. This is an imposingly-scaled and quite firmly structured effort that will require 12 to 15 years of bottle to arrive at its apogee. Patience. 2027+

**2015 Charmes-Chambertin: (90-93)**

(from Charmes proper). Much more moderate but again, not invisible oak serves as a backdrop for the liqueur-like red berry fruit, earth and softly *animale*-scented nose. The sleek and seductively textured medium weight flavors possess an underlying muscularity though the abundant sap does a fine job of buffering the moderately firm tannic spine on the sneaky long finale. 2025+

**2015 Clos de Vougeot - *Domaine du Clos Frantin*: (91-93)**

(from a .72 ha parcel). A distinctly earthy nose is composed of very fresh red and dark currant laced with humus and underbrush nuances. The concentrated, serious and powerful broad-shouldered flavors possess a round and relatively supple mid-palate that contrasts substantially with the firm and youthfully austere finale. This too is going to require extended cellaring to resolve the prominent tannic spine. 2027+

**2015 Grands-Echézeaux - *Domaine du Clos Frantin*: (92-94)**

(from a .4 ha parcel). Here the nose is relatively similar to that of the Echézeaux but with more evident floral elements. There is excellent concentration to the sappy big-bodied flavors that possess better verve on the firm and clearly built-to-age finish. Impressive but patience required. 2030+

**2015 Chambertin - *Domaine du Clos Frantin*: (92-95)**

The wood treatment isn't subtle, indeed it's overtly toasty at present though not so much as to mask the cool and otherwise admirably pure nose of red and dark currant, spice and floral scents. There is a really lovely sense of underlying tension to the rich yet beautifully detailed flavors that possess excellent size, weight and mid-palate density, all wrapped in a serious, stony and mildly austere finish that goes on and on. This is also indisputably built-to-age and like the Richebourg, is going to need plenty of patience. 2032+

**2015 Richebourg - *Domaine du Clos Frantin*: (93-95)**

This is both cooler and more restrained with its wonderfully nuanced nose of violet, anise, sandalwood, hoisin and dark pinot fruit scents. There is a beguiling sense of energy to the much more mineral-inflected and powerful flavors that culminate in a hugely long finish where once again a hint of warmth appears. This too is most impressive but it's even more structured and most of 20 years will be required before this reaches its peak. 2033+

