



Albéric Bichot was away at the time of my visit but his team noted that 2014 “was more generous than either 2012 or 2013 in terms of yield thanks to the even and relatively rapid flowering. The summer wasn’t very favorable though a fine September allowed the fruit to attain good if not truly high maturities. We began the harvest on the 17th of September and there was surprisingly little sorting required as the fruit was quite clean. There was almost no problem in the domaine vineyards with the much-discussed *Suzukii* flies but we were ultra-careful with respect to fruit that we purchased. Potential alcohols ranged from 12 to 13% with an average right around 12.2%. Our goal for the vinifications was to obtain silky tannins so we definitely used a lighter touch with the extractions while using about the same percentage of whole clusters as usual. Overall 2014 produced rich and generous wines that are classic burgundies that should have the double benefit of drinking well young but aging well too.”

2014 Bourgogne Secret de Famille (86-88)

(all from Côte de Nuits). A pretty and agreeably fresh nose of mostly red berry fruit and earth scents precedes rich, round and supple flavors. This delicious effort is quite forward and should drink well almost immediately. 2017+

2014 Morey-Saint-Denis “Les Sorbets” (88-91)

This is also quite aromatically pretty and fresh with its notes of red currant, pomegranate and soft earth scents. The sleek, supple and fleshy medium-bodied flavors possess notably better volume, depth and length on the dusty, saline finale. 2021+

2014 Nuits-Saint-Georges “Chaînes Carteaux” (89-91)

An unusually elegant nose in the context of what is typical for the *appellation* is composed of a fresh mix of red berries, earth and attractive floral nuances. The medium-bodied and quite fleshy flavors possess better mid-palate density as well as a subtle bead of minerality and even though the finish tightens up significantly it is not especially firm or austere. I like the depth as well as the balance and this should age well. 2021+

2014 Nuits-Saint-Georges “Château Gris” (88-91)

A cool, pure and airy nose features notes of dark cherry, raspberry, earth and spice nuances. There is a lovely mouth feel to the delineated, intense and lightly mineral-inflected flavors. 2021+

2014 Gevrey-Chambertin “Lavaut St. Jacques” (89-91)

A completely different aromatic profile is present here with its dark currant, humus, plum and *animale* scents. The earthy, punchy and detailed flavors possess solid mid-palate richness before culminating in a linear, austere, stony and muscular finale. 2022+

2014 Chambolle-Musigny “Les Sentiers” (89-92)

An attractively layered array of soft earth and floral nuances add breadth to the red currant and cherry aromas. There is fine volume to the rich and caressing medium weight flavors that are underpinned by good muscle and drive on the firm and lingering finish. This is very Sentiers in character which is to say more Morey than Chambolle in composition. 2024+

2014 Chambolle-Musigny “Les Amoureuses” (90-92)

A strikingly spicy, airy, cool and elegant nose offers up wispy notes of red currant and pomegranate along with hints of lavender and violet. The beautifully refined middle weight flavors possess fine delineation and a touch of minerality that continues onto the cool, pure and well-balanced finale. If this adds more depth than my predicted range envisions, it could be overly conservative. 2024+

2014 Vosne-Romanée “Les Malconsorts” - *Domaine du Clos Frantin* (91-93)

(from a whopping 1.76 ha parcel). A top note of menthol adds to the breadth of the overtly spicy and fresh nose of dark currant, plum and violet scents. There is both good volume and muscle to the mineral-inflected big-bodied flavors that possess excellent power on the imposing and beautifully long finale. This beauty is built-to-age and is definitely going to need it. 2029+

2014 Clos de la Roche (90-93)

(from Genavrières). A highly complex nose is completely different with its array of savage, dark cherry, lavender and warm earth scents. There is good volume, power and richness to the supple medium weight flavors where the muscular and firm finish promises good aging potential. 2026+

2014 Charmes-Chambertin (91-93)

(from Mazoyères). This is reserved almost to the point of being mute while only grudgingly liberating notes of underbrush, game and various red berries. There is fine density and good power to the broad-shouldered, robust and tautly muscular flavors that deliver excellent depth and length on the very firm finale. This is definitely not a wine of finesse but it is impressively scaled and should age extremely well. 2029+

2014 Chambertin - *Domaine du Clos Frantin* (89-92)

Here the unusually expressive nose is more floral in character with ample spice elements on the earthy dark berry and Asian tea suffused aromas. There is good richness to the supple, rich and relatively forward flavors that possess a generous mid-palate though the vibrant and stony finish immediately tightens up. I like the punch and muscle. 2029+

2014 Clos-de-Vougeot - *Domaine du Clos Frantin* (91-94)

(from a .72 ha parcel). A moderately generous application of wood stops just short of fighting with the markedly earthy aromas of purple fruit, game and discreet spice elements. The sleek, rich and velvety medium weight plus flavors possess fine mid-palate concentration before culminating in a serious and muscular but not really austere finale. Again, ample patience will be required. 2029+

2014 Grands-Echézeaux - *Domaine du Clos Frantin* (91-93)

(from a .4 ha parcel). A brooding but more complex nose features wonderfully spicy and floral dark berry fruit, earth and softly game-inflected scents. There is outstanding size, weight and power to the big-bodied flavors that possess fine richness while displaying excellent persistence on the moderately complex, robust and altogether serious finale. This too will definitely require an abundance of patience as it’s clearly built-to-age. 2029+

2014 Richebourg - *Domaine du Clos Frantin* (92-94)

Subtle but not invisible oak frames the notes of violet, rose petal, plum, cassis, tea and sandalwood aromas. There is once again outstanding volume and richness to the more mineral-driven broad-shouldered flavors that also possess impressive power on the firm, long and serious finale that delivers excellent length. This is classier than the Grands Ech with better depth and persistence as well though note that this is built for the very long-term. 2031+