

Domaine Jean-Jacques Girard (Savigny-lès-Beaune)

2008	Corton-Charlemagne Grand Cru	white	91
2008	Pernand-Vergelesses “Les Belles Filles”	white	88
2008	Pernand-Vergelesses “Sous Frétille” 1er	white	89
2008	Savigny-lès-Beaune	white	87

Jean-Jacques Girard describes 2008 as “decidedly complicated. The summer weather was less than glorious and very little seemed to go according to plan. Happily, just as it appeared as though matters couldn’t get much worse, the weather turned near perfect and together with a strong north wind, dried things out, stopped the rot, accelerated the maturities and almost before we could believe it, the harvest was upon us. We began picking on the 22nd of September and there was a lot of sorting required. While some of it was for rot, most of it was for under ripe or only partially ripe fruit. Overall, I like this vintage because it’s very *terroir*, it’s very fresh, it has character and it should offer much enjoyment young.” (Scott Levy Selections, 770/730.0361, Atlanta, GA, Vintage Trading, e-mail vintagetrading@aol.com, NY, NY; Charles Taylor Wines, E-mail: charles@charlestaylorwines.com, UK; Vignoble & Millésime, vignoble.millesime@wanadoo.fr, Beaune France).

2008 Pernand-Vergelesses “Les Belles Filles”: An attractively fresh nose of straw, citrus fruits and a floral hint leads to nicely rich and generous middle weight flavors that manage to retain a good sense of underlying detail on the delicious, energetic and sappy finish. While this should improve slightly over the next 2 to 3 years, it is approachable now. 88/2012+

2008 Savigny-lès-Beaune: (mostly chardonnay though there is roughly 10% pinot beurot from Les Godeaux and Vermots). A riper but less elegant nose reflects gradations of earth and crushed herbs, both of which can also be found on the generous, round and solidly rich flavors where citrus tones add some finishing lift. 87/2011+

2008 Pernand-Vergelesses “Sous Frétille”: A discreet touch of wood sets off very fresh floral and citrus rind aromas that complement the rich and generous but detailed and complex middle weight flavors that are delicious, balanced and finish bone dry. This has plenty of personality and should offer a few years of cellar potential. 89/2013+

2008 Corton-Charlemagne: (from Pernand fruit bought in as grapes and aged in 50% new oak). Here too discreet if not invisible wood frames an elegant and layered nose of green apple, floral tones and gradations of citrus influence that continue onto the rich, powerful and full-bodied flavors that possess good concentration and the usual pungent minerality one expects from a classically styled Corton-Charlemagne. The only nit is that this does not quite have the depth, at least not yet, to be at the next level; perhaps it will develop more in bottle. 91/2015+

Domaine/Maison Vincent Girardin (Meursault)

2008	Bâtard-Montrachet Grand Cru	white	(92-94)
2008	Bienvenue-Bâtard-Montrachet Grand Cru	white	(91-93)
2008	➤ Chassagne-Montrachet “Clos du Caillerets” 1er	white	92
2008	➤ Chassagne-Montrachet “Les Chaumées” 1er	white	91
2008	➤ Chassagne-Montrachet “La Romanée” 1er	white	91
2008	Chevalier-Montrachet Grand Cru	white	(91-94)
2008	Corton-Charlemagne Grand Cru	white	(90-93)
2008	Meursault “Genevrières” 1er	white	90
2008	Meursault “Perrières” 1er	white	90
2008	Montrachet Grand Cru	white	(92-95)
2008	➤ Puligny-Montrachet “Combettes” 1er	white	(90-93)
2008	➤ Puligny-Montrachet “Folatières” 1er	white	(90-93)
2008	➤ Puligny-Montrachet “Pucelles” 1er	white	(91-93)

Vincent Girardin, who is now farming 22 ha biodynamically as of 2008, noted that 2008 was “a vintage of good maturity for chardonnay. We began picking on the 25th of September and picked very deliberately, which means that we didn’t finish until the 11th of October. There was good ripeness as we brought in grapes with potential alcohols of between 12.5 and 13.5%. As to the wines, they’re more open than the ‘07s were at the same point in time and they’re not quite as racy either. Still, I think that they will be more popular than the ‘07s because they’re easier to understand.” Girardin continues his impressive quality

renaissance because while his upper level '08s can't quite match their '07 counterparts, it's a close race. In particular, the three Puligny 1ers are all impressive as are the Chassagne 1ers. Girardin told me that he has once again reduced the amount of new wood that he uses, lowering it to 25% for the *grands crus* and 1ers and only 10% for the *villages* wines (though none of those are reviewed herein). (Vineyard Brands, www.vineyardbrands.com, Birmingham, AL; Bibendum Wine Ltd., www.bibendum-wine.co.uk, Adnams, www.adnams.co.uk, Berkmann Wine Cellars, www.berkmann.co.uk and Tanners Wine, www.tanners-wines.co.uk, O.W. Loeb, www.owloeb.com, all UK).

2008 Meursault “Genevrières”: (from a purchase of must). A very ripe, indeed even exotic nose with the hallmark spiciness of a classic Genevrières introduces rich, mineraly and attractively detailed middle weight flavors that are delicious if not as complex or lengthy as the best of these 1ers in Girardin's range in 2008. 90/2014+

2008 Meursault “Perrières”: A very subtle touch of *pain grillé* frames an earthy green fruit and spiced pear nose that is in keeping with the notably rich, full and delicious medium-bodied flavors that finish with good precision and an attractive mineral streak. This restrained effort resembles the Genevrières in that it is delicious but lacks just a bit of depth when compared to the top 1ers in this range. Solid rather than excellent. 90/2014+

2008 Chassagne-Montrachet “Les Chaumées”: An expressive nose of very ripe orchard fruit with a hint of exoticism lurking in the background leads to rich and rather full-bodied flavors that are delicious though entirely serious as there is both excellent depth and length here. Lovely. 91/2013+

2008 Chassagne-Montrachet “Clos du Caillerets”: (from a ~1 ha parcel). A more elegant if cooler nose features notes of white peach, citrus and a hint of toast. The impressively rich and mineral-inflected medium-bodied flavors possess ample amounts of dry extract as well as superb balance and punch on the admirably long finish. Also lovely. 92/2014+

2008 Chassagne-Montrachet “La Romanée”: (from a purchase of must). A hint of sulfur does not really interfere with the otherwise clear expression of the notably ripe orchard fruit nose, in particular of peach and pear, that leads to flavors that are also blessed with plenty of acid-buffering dry extract that confers focus and verve onto the enduring finish. 91/2014+

2008 Puligny-Montrachet “Folatières”: (from a very large 1.5 ha parcel situated in Au Chaniot and Peux Bois). A beautifully elegant and relatively high-toned nose of citrus, spiced pear and a hint of acacia blossom gives way to rich, full and strikingly well detailed and intensely mineraly medium-bodied flavors that possess lovely energy, vibrancy and length. A classic Folatières built on a base of minerality. Lovely potential here. (90-93)/2014+

2008 Puligny-Montrachet “Combettes”: (from a .7 ha parcel of 45+ year old vines). A slighter riper if no more expressive nose features white flower, peach, pear and subtly spiced oak toast that precedes the rich, full and more powerful medium plus-bodied flavors that are underpinned by less obvious acidity on the clean, intense, textured and persistent finish. The differences in the two *terroirs* are really quite apparent as the Folatières is tighter and more mineral driven and the Combettes is richer, fatter and more powerful. While the wines offer a qualitative choice, they are quite different. (90-93)/2014+

2008 Puligny-Montrachet “Pucelles”: The most elegant nose to this point with high-toned and ultra pure honeysuckle, pear and lemon notes that complement perfectly the intense, vibrant and gorgeously vibrant flavors that also possess excellent volume and dry extract, all wrapped in a finish that is ever-so-slightly less complex but longer and finer. (91-93)/2014+

2008 Corton-Charlemagne: (the blend has now changed from exclusively Pernand vines to a mix of Aloxe and Pernand). Discreet if not invisible wood highlights a reserved and impressively pure nose of green apple and white flowers nuanced by subtle spice notes that continue onto the intense and exceptionally fresh big-bodied flavors that possess good focus and power as well as fine length. About the only nit is that this, at least on the day that I tasted it, did not have the energy and drive of the other *grands crus* though this is admittedly surprising in a vintage like 2008. (90-93)/2015+

2008 Bienvenue-Bâtard-Montrachet: (from a .48 ha parcel). A gorgeous nose of honeysuckle, citrus and spiced pear is clean, elegant and pure and this purity continues onto the intense, generous and energetic medium-bodied flavors that culminate in a linear, driving and sappy finish. I very much like the sense of balance and excellent length. (91-93)/2015+

2008 Bâtard-Montrachet: (from a .25 ha parcel on the Chassagne side). A strikingly complex if somewhat less elegant nose offers a considerable breadth of aromas that include ripe peach, spiced pear and white floral hints that serve as a flourishing introduction to the equally ripe, rich, muscular and mouth coating big-bodied flavors that are quite serious and hugely long. Just as the nose is more complex than that of the Bienvenues, so is the finish as there is just another dimension of underlying material present. (92-94)/2016+

2008 Chevalier-Montrachet: (from a .20 ha parcel). A reserved and quite discreet nose reflects notes of ripe green fruit, white peach and rose petal are trimmed in visible wood spice while complementing well the rich, full and intense flavors that are built on a base of firm minerality which contributes to the textured mouth feel on the beautifully balanced and powerful finish. While there is no question that this is a classy, stylish and delicious effort, the flavors seems quite forward for a young Chevalier though again, it's possible that this is a side effect of being prepared for bottling. Note that my drinking window assumes that it will tighten up once in bottle. (91-94)/2016+

2008 Montrachet: Here the wood is also no more than a background presence on the equally reserved but highly complex aromas that are strikingly broad while speaking primarily of citrus and floral characters. The full-bodied and overtly muscular flavors are deep, dense and impressively scaled with exceptionally powerful drive on the gorgeously long finish. In particular I like the palate staining dry extract, which should permit this to age well for at least a decade. (92-95)/2018+

Maison Camille Giroud (Beaune)

2008	Corton-Charlemagne Grand Cru	white	(89-92)
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Please see Issue 38 for winemaker and *régisseur* (domaine manager) David Croix's comments about the 2008 vintage. (In both the US and the UK, Le Serbet/Becky Wasserman is the agent - www.leserbet.com).

2008 Corton-Charlemagne: (from Ladoix and Pernand fruit). A moderately toasty nose also features green fruit, lemon rind and dried floral aromas that give way to rich, full and mouth coating medium full-bodied flavors that are quite serious as the textured mouth feel is almost chewy, all wrapped in a tangy, stony and impressively long finish. This will require the better part of a decade to be at its best. (89-92)/2016+

Domaine du Château Gris (Nuits St. Georges)

2007	Nuits St. Georges "Château Gris" 1er	white	90
2007	➔ Nuits St. Georges – Les Terrasses du Château	white	89

Since 1978, this domaine has been owned by Maison Albert Bichot, who controls it through its subsidiary Lupé-Cholet. (Atherton Wine Imports, www.awiwine.com, Atherton, CA, Eagle Eye Imports, www.eagleeyeimports.com for IL, MI and OH, Global Quality Imports, www.globalqualityimports.com, TX, Arborway Imports, www.arborwayimports.com, MA and Cobblestone Cellars, www.cobblestonecellars.com in VA and DC; Direct Wine, www.directwine.co.uk, Oddbins, www.oddbins.com and Harrison Vintners, www.harrisonvintners.co.uk, all of the UK).

2007 Nuits St. Georges – Les Terrasses du Château: A fresh, cool and airy nose of grass and a whiff of the *sauvage* merges into intensely stony middle weight flavors that are linear and driving on the energetic and distinctly nervous finish. This is not especially elegant but the precision and intense minerality impart a real sense of character. Worth a look for both quality and value. 89/2012+

2007 Nuits St. Georges "Château Gris": (a 2.2 ha *monopole* that is part of the Nuits 1er Les Crots). This is more refined aromatically with a relatively elegant, airy and equally cool nose that is just a touch riper with a similar nose and where the mildly firmer medium weight flavors seem almost entirely built on a base of firm minerality, all wrapped in a bone dry finish that is balanced, persistent and driving. This is a lovely effort and more refined than its *villages* counterpart but it's no more complex or persistent. 90/2012+

Domaine Gros Frère et Soeur (Vosne-Romanée)

2008	Bourgogne – Hautes Côtes de Nuits	white	85
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Bernard Gros has expanded the Domaine primarily in the Hautes Côtes as 12 of the 20 ha are now located there. The vines are quite elevated relative to most sections in the Côte d'Or proper. The vines for this Bourgogne are fully 400 meters in altitude, which is quite high for fine wine production. For Gros' comments on the 2008 vintage, see Issue 37 or the database.