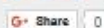




Written by
Team JR
3 Dec 2015



Burgundy, Beaujolais - a compilation

TASTING ARTICLES BURGUNDY BEAUJOLAIS

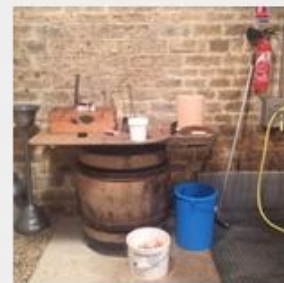
Like our recent [Bordeaux – a compilation](#), this collection includes some very grand wines and some much less grand. But inexpensive burgundy is a relative term and none of the wines here is anything like as much of a snip as the AOC Bordeaux described in Tuesday's article – although we do manage to find two rather delicious Savigny 2012s that are 'only' £25ish a bottle and some creditable Chablis at around the £12 mark.

On the other hand, we include a separate small but handsome collection of Beaujolais at the bottom of this collection of more than 120 tasting notes and would urge you to look at the [2014 vintage](#) which was quite a success in this friendly and developing region to the far south of Burgundy proper, the Côte d'Or. It is fascinating to see the migration of some really rather famous names to Beaujolais from the Côte d'Or. Louis Jadot, Bouchard Père et Fils and Thibault Liger-Belair have been here for some time now but 2014 marks the debut vintage of the esteemed Frédéric Lafarge of Volnay and his wife Chantal. My notes on the Lafarge Vial 2014s will be published with my 2014 burgundy notes early next month.

The spread of vintages is even wider than it was in our Bordeaux compilation (2014 to 1986 for Bordeaux; 2014 to 1982 for Burgundy) so we have followed the same pattern of grouping tasting notes by vintage and then listing them in descending score order.

One or two of the grander burgundies were tasted at the pre-sale tasting of a Zachys evening sale in late October at the Four Seasons restaurant in New York (soon to relocate from its truly iconic current location). **I was intrigued by the strip label on the Tâche 2002 citing a London merchant of which I have never heard – Allyn & Scott. Does this name mean anything to anyone else?**

As you can see, our collection includes some really stunning wines at all stages of development. We hope this answers the oft-repeated request for more reviews of mature wines – even though it can be horribly difficult to find burgundy with bottle age on lists and shelves.



BEAUJOLAIS

2014

17

Dom Mee Godard, Côte de Py 2014 Morgon

100% Gamay on soils known as roches bleues, from three plots in the Côte du Py climats, situated in the lieux-dits Morgon, Chaponne and Côte du Py. They are exposed north east, south west and south east. Vine density of 4,500-5,000 vines/acre, gobelet pruning and an average age of 65 years. Hand-worked viticulture and harvested in small crates. Each plot was fermented in a separate tank and aged separately until blending. Wine making lasted 16 to 20 days. Aged in barrels, large wooden barrel (foudre), and demi-muids for 11 months and in tank for three months.

More purple tones than her Corcelette and Grand Cras. Darker fruits on the nose as well, summer-berry pudding and nutmeg and cloves. Ineffably elegant, soaring purity of fruit. Black cherries and cranberries, crystal bright and jewelled, woven into a peppery spiced framework. The tannins stitch tight, precise, fine-boned seams of structure. There's a kind of Coco Chanel petite classic beauty to this effortlessly, but unshowy, Morgon. **GV (TC) 13%**

Drink 2016-2024

\$31 RRP

17

Dom Mee Godard, Passerelle 577 2013 Morgon

100% Gamay from a selection of the plot situated on the lieu-dit Côte du Py, on roches bleues soil, slopes facing south west. Vine density of 4,500-5,000 vines/acre, gobelet pruning and an average age of 65 years. Hand-worked viticulture and harvested in small crates. Vinified in a concrete tank and in a stainless-steel tank and aged separately before blending. Wine making lasted 14 days. Aged in barrels, wooden tank and demi-muids for 19 months and two months in a tank. Bottled 18 June 2015.

If Beaujolais can be - relatively - swarthy and brooding, then the Passerelle is just that. Black pepper and crushed cherries, blueberry notes with a strike of smoky chipotle chilli, and dark wintry earth. The tannins are accurately matched to this density of flavour: guarded, gravelly, dry. Complex, serious and not ready. (TC) 13%

Drink 2017-2026

Dom Mee Godard, Grand Cras 2014 Morgon

100% Gamay on south-east colluvium soil slopes. Vine density of 4,500-5,000 vines/acre, gobelet pruning and an average age of 40 years. Hand-worked viticulture and harvested in small crates. Each parcel was vinified in a concrete tank and aged separately. Winemaking lasted 18 days. Aged in barrels and demi-muids for 11.5 months and in a tank for two and a half months. 2,000 bottles. Aromas are slightly deeper and more spiced than the Corcelette; cardamom and cloves. Savoury-sweet tang. Charming, if reserved, raspberry-fruited palate with a hint of burgundian perfume and sous bois. Chiffon-fine but structural tannins giving it a surprisingly firm presence in the mouth. Not flashy, but this understated elegance will shine with food.

(TC) 13%

Drink 2016-2023

\$29 RRP

Dom Mee Godard, Corcelette 2014 Morgon

100% Gamay on south-east granite slopes from two vineyards called Bellevue and Montillet. Vine density of 4,500-5,000 vines/acre, gobelet pruning and an average age of 50 years. Hand-worked viticulture and harvested in small crates. Vinification from 15 to 20 days; aged in barrels, demi-muid and wood tank (foudre). 5,000 bottles.

Summer-fresh strawberries, cinnamon sprinkled, ping out of the glass. Bright, sharply defined and light. Sappy red-berry acidity that draws on the length so that despite the delicacy of fruit and structure there is a gentle persistence. Slight, pencil-sketch tannins. A fine note of aniseed and earthiness lingers on the tongue.

GV (TC) 13%

Drink 2016-2022

\$25 RRP