

François de Nicolay and his sister and winemaker Claude described 2009 as “one where we had an excellent flowering, which is to say short, sweet and uniform. This always makes for easier harvests as the fruit quality is consistent. We picked between the 10<sup>th</sup> and the 17<sup>th</sup> of September and brought in a bit less yield than normal though this is probably due to the now full conversion of the domaine to biodynamic farming. The lower yields may very well have helped with the equilibrium as our post-malo pHs are excellent. Sugars were also quite good as everything, including the Savigny *villages*, came in between 13 and 14% and thus nothing was chaptalized. The vinifications were easy and we destemmed on average about 40% of the fruit though the percentages did vary from wine to wine during the 15 to 21 day *cuvaisons*. One of the things that surprised us is how dark the colors are even for the wines where we kept the highest percentage of stems.” [Stems usually absorb anthocyanins and thus wines vinified with them are typically lighter in color.] (David Bowler Wine, [www.bowlerwine.com](http://www.bowlerwine.com), NY, NY; Beaune Imports, [www.beauneimports.com](http://www.beauneimports.com), Berkeley, CA; Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), and Haynes, Hanson & Clark, [www.hhandc.co.uk](http://www.hhandc.co.uk), all UK).

**2009 Savigny-lès-Beaune:** This is quite ripe with a liqueur of blackberry fruit and cassis aromas though the rich, full and seductively textured middle weight flavors exhibit plenty of Savigny-style earth that also inflects the mouth coating finish where a subtle touch of warmth can also be found. (86-89)/2015+

**2009 Savigny-lès-Beaune “Les Fourneaux”:** (from 60+ year old vines). This is also quite ripe though slightly fresher with more overall complexity as well to the otherwise similar nose. The rich, sappy and relatively big-bodied flavors possess plenty of extract on the powerful and muscular finish that displays a mocha and coffee character. The firm tannins will likely require the better part of a decade to soften. (88-91)/2017+

**2009 Savigny-lès-Beaune “Les Lavières”:** An extremely ripe nose of spiced plum and background hints of prune and violets introduces rich and opulent flavors that are given lift by the presence of ample minerality on the detailed, energetic and rather firm finish. The nose is riper than I prefer yet there is good punch and freshness to the finish. (89-91)/2017+

**2009 Pernand-Vergelesses “Les Vergelesses”:** An expressive nose of roasted plum and warm earth complements ripe, suave and very rich flavors that possess a seductive texture as well as good size and weight, all wrapped in a relatively powerful and vibrant finish that is underpinned by borderline rustic, and very firm, tannins. (89-92)/2019+

**2009 Pernand-Vergelesses “Ile de Vergelesses”:** (a mix of vine ages though the oldest date from 1938). This too features roasted plum aromas along with hints of spice, wet stone, earth and a hint of violets. The more elegant and somewhat finer flavors exude minerality that continues onto the very firm but balanced finish that delivers impressive length. This is built to age and is really quite lovely. (90-92)/2021+

**2009 Volnay “Caillerets”:** An extremely ripe nose combines spiced plum, floral, mineral and prune notes that lead to attractively textured, suave, supple and utterly delicious medium-bodied flavors blessed with seemingly endless reserves of extract that buffer the firm tannic spine on the long and serious finish. I very much like the underlying sense of tension and this should be most impressive in 10 to 15 years. Note that this is not a classic Caillerets as it's exceptionally ripe. (91-94)/2021+

**2009 Corton-Maréchaudes:** (from 30+ year old vines). An extremely ripe but not over ripe nose speak of roasted fruit and distinct earth aromas that precede rich, full and serious medium weight plus flavors that possess a mocha and liqueur-like finish that is clearly very well structured. This certainly has the potential to be quite good in time but it lacks the freshness and verve of the Bressandes and Clos du Roi. (90-92)/2024+

**2009 Corton-Bressandes:** (three separate plantings with an average vine age of about 35 years). This is also very ripe but here the cassis, violet and black berry aromas are noticeably fresher. The rich, intense and broad-shouldered flavors display a distinct mineral character and better elegance to the dense but fine tannins that shape the hugely long finish. This has the potential to be outstanding but it will require the better part of two decades to arrive at its peak. (92-94)/2024+

**2009 Corton-Clos du Roi:** (this has the highest average vine age of these *grands crus* at 40+ years of age). This is especially ripe, indeed to the point where there are notes of dry Porto yet, almost incongruously, it seems fresh. There are also notes of spice, *animale* and cassis-liqueur, all of which can be found on the rich, powerful and impressively concentrated flavors that brim with dry extract that renders the particularly firm tannins almost invisible. This deceptive amiability will not last for long though as the hallmark austerity is already apparent and this is going to require close to 20 years to fully realize its considerable potential. (93-95)/2027+

Alan Meadows (Burghound.com – April 2011)