

Domaine Chandon de Briailles (Savigny-lès-Beaune)

2015	➔ Aloxe-Corton “Valozières” 1er	red	(90-93)
2015	Corton-Bressandes Grand Cru	red	(92-95)
2015	Corton-Maréchaudes Grand Cru	red	(91-94)
2015	Corton-Clos du Roi Grand Cru	red	92?
2015	Pernand-Vergelesses “Les Vergelesses” 1er	red	(89-92)
2015	Pernand-Vergelesses “Ile de Vergelesses” 1er	red	(89-92)
2015	Savigny-lès-Beaune	red	(88-91)
2015	Savigny-lès-Beaune “Aux Fournaux” 1er	red	(90-92)
2015	➔ Savigny-lès-Beaune “Les Lavières” 1er	red	92

François de Nicolay described 2015 as a “low stress and easy to manage growing season. I chose to begin picking on the 1st of September and we took our time as there were no weather concerns and as such we didn’t finish until the 12th. The fruit was as clean as I have ever seen it with strong sugars as potential alcohols were in the 13 to 14% range. The thick-skinned berries were tiny though with not much juice in them and this gave us musts with very high solid to liquid ratios. Yields though were again low as we were down 45% relative to a normal crop. I used between 50 and 60% whole clusters for the vinifications and this seemed to add freshness because even though the wines are, analytically speaking, below average in acidity, they don’t drink like it. In fact I would go so far as to say that blind, most people wouldn’t notice that the total acidities were on the low side. This should also make them both approachable, and enjoyable, in their youth but they should have no trouble holding for years to come.” My sense is that Chandon produced better than average wines in the context of what might be considered normal for the vintage. (David Bowler Wine, www.bowlerwine.com, NY, Beaune Imports, www.beauneimports.com, CA, both USA; Berry Brothers & Rudd, www.bbr.com, Lea & Sandeman, www.leaandsandeman.co.uk and Haynes, Hanson & Clark, www.hhandc.co.uk, all UK).

2015 Savigny-lès-Beaune: A distinctly ripe nose features notes of red and black cherry liqueur along with pungent earth nuances. There is good energy to the velvety and seductive flavors that coat the palate with dry extract on the impressively rich finish where the only nit is a hint of warmth. (88-91)/2021+

2015 Savigny-lès-Beaune “Aux Fournaux”: (from 60+ year old vines). This displays an aromatic profile that is similar to the *villages* yet one that is definitely more complex. There is a smoky character to the exceptionally rich and overtly powerful medium weight flavors that remain relatively refined on the mouth coating and mildly warm finale. This is firm but should drink reasonably well on the younger side if preferred. (90-92)/2023+

2015 Savigny-lès-Beaune “Les Lavières”: (from a parcel just under Talmettes). Discreet wood and menthol notes frame the very ripe aromas of cassis, violet, earth and spice. There is once again excellent richness, volume and sappy dry extract to the middle weight plus flavors that exude a subtle minerality on the refined and impressively long finish. This is certainly quite ripe but there is good tension and this should amply repay extended cellaring. 92/2025+

2015 Pernand-Vergelesses “Les Vergelesses”: (from vines planted in 1956). Here too there is a high level of ripeness as the expressive nose displays notes of cassis, floral, anise and a hint of humus. The sleek, intense and muscular flavors are opulent to the point of being almost viscous yet there is good vibrancy on the ever-so-slightly warm finish. (89-92)/2023+

2015 Pernand-Vergelesses “Ile de Vergelesses”: (a mix of vine ages though the oldest date from 1938). A wonderfully fresh if somewhat reticent nose grudgingly offers up very ripe notes of dark currant, earth and a pretty range of floral elements. There is once again outstanding richness to the full-bodied, muscular and relatively powerful flavors that culminate in a noticeably warm and structured finale. This is a good deal less elegant than it usually is and seems to be very much a creature of its vintage; indeed perhaps a little too much so. That said the track record of the domaine with this wine is so good that my range offers the benefit of the doubt. (89-92)/2027+

2015 Aloxe-Corton “Valozières”: This is also very ripe with plum liqueur aromas that are trimmed in earth and mocha nuances. This is a big, powerful and dramatic wine with an abundance of dry extract that pushes the firm tannic spine to the background on the austere, rustic and impressively persistent finish that also displays a touch of warmth. (90-93)/2027+

2015 Corton-Maréchaudes: (from 30+ year old vines). This too manages to be at once very ripe but attractively fresh with its liqueur-like aromas of dark currant, plum, lilac and warm earth. The powerful yet sleek medium weight plus flavors brim with dry extract thanks to the concentrated amount of sappy dry extract that imparts a velvety mouth feel to the hugely long finale. This is less rustic than it usually is though with that said, it's less refined than its two big boy stablemates. (91-94)/2030+

2015 Corton-Bressandes: (from three separate plantings that have an average vine age of ~35 years). A markedly ripe yet elegant nose that consists of rose petal, plum liqueur, lilac, spice and wet stone aromas is trimmed in enough wood to notice. The very rich, intense and wonderfully vibrant big-bodied flavors evidence obvious minerality on the mouth coating and impressively long finish. This is a big and refined effort that is very much built-to-age so patience required. (92-95)/2032+

2015 Corton-Clos du Roi: (this has the highest average vine age of these *grands crus* at 40+ years of age). A prominently *sauvage*-inflected nose reflects notes of black cherry, spice and an attractive range of floral characters. The intense, broad-shouldered and tautly muscular flavors also possess copious amounts of dry extract that coats the mouth on the noticeably warm and slightly awkward finish. de Nicolay noted that this borderline massive effort had just been bottled a few days before my visit and thus it's possible that this negatively affected the balance. 92?/2027+