



Jasper Morris MW

## 2022: THE VINTAGE REPORT

### REDS FROM COTE DE NUITS

#### 2022, Latricières-Chambertin Grand Cru

94-97

Picked by the Bichot team on 5th September. This looks and smells like it was picked at the right moment. A fine mid purple with a wealth of luscious red fruit balanced by good acidity. Full of energy, a quality fresh but deep raspberry, with length as well. Drink from 2030-2040.

#### 2022, Chambertin Grand Cru, Domaine du Clos Frantin

94-96

Rich mid purple. The nose offers a regal suave density. Very complete, an exciting very balanced wine. The fruit returns in little waves of red fruit and there is a decent persistence. Drink from 2030-2040.

#### 2022, Clos-Vougeot Grand Cru, Domaine du Clos Frantin

93-96

An attractive bright purple. Little fruit on the nose because Clos Vougeot doesn't do that in youth. Fills the mouth in its well-structured way, a shaving of coconut, very intense pure raspberry fruit, absolutely portraying a clean-cut, lantern-jawed image. Drink from 2032-2040.

#### 2022, Echezeaux Grand Cru, Domaine du Clos Frantin

92-95

One of the slightly darker purple colours, with a ripe and dark edged fruit. I sense the whole bunches more here than in the Clos Vougeot. Becomes more nuanced further back on the palate, with greater energy to the fruit. I was not sure from the nose but the palate works with a good balance between the slightly riper fruit profile and the acidity. Drink from 2030-2038.

#### 2022, Vosne-Romanée Malconsorts 1er Cru, Domaine du Clos Frantin

93-96

A fine deep purple, with brilliance. The bouquet has the energy which we expect with that extra note of headiness. The Malconsorts opens out gorgeously and is kept fresh by a good thread of acidity. Pure, long, fine, lifted, medium plus bodied but there is a little bit of majesty here nonetheless. Drink from 2030-2038.

#### 2022, Chambolle-Musigny Les Chabiots 1er Cru

90-93

A fine mid crimson purple. This has an underlying elegance, and an acidity which, with the colour, indicates an early harvest or at least less ripe grapes. Still, that works with me. Pretty and quite good length. Drink from 2028-2035.

#### 2022, Morey-St-Denis Les Sorbets 1er Cru

91-93

More crimson than purple. A delightful nose, not too oaky, savoury in the good sense. Fine intensity, a little sucrosity, interesting wine with its own Morey character. There is a nobility which starts to emerge. Drink from 2029-2036.

#### 2022, Vosne-Romanée, Domaine du Clos Frantin

90-93

A blend of Damodes du bas and Basses Maizières, picked on 3rd and 7th September. Attractive mid purple. Some nobility to the nose but in a discreet way. This is happily balanced with excellent class, heady Vosne fruit, even some spice, then a firmer tannin, but this works really well. Damodes gives the lift, Maizières the body. Drink from 2028-2035.

#### 2022, Gevrey-Chambertin Les Evocelles

90-92

A pleasing rich purple. The bouquet has an agreeable succulence. Very slightly raisiny on the nose, but with enough acidity to work on through. A few tannins. The grapes come in from two producers, one of whom picks late (14th September), more than a week after the other, which one can see in the wine at this stage. Drink from 2028-2033.

#### 2022, Bourgogne Côte d'Or, Domaine du Clos Frantin

88-89

Fresh mid purple. Quite a lively nose. Some whole bunches here on the best pinots. There is quite significant density here, with a slightly more astringent finish, but good length, it is almost as if one can taste different pinot plants. Quite an interesting wine, I would enjoy drinking this. Drink from 2025-2027



94-97



93-96



93-96



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**REDS FROM COTE DE BEAUNE, COTE CHALONNAISE AND BEAUJOLAIS**

**2022, Corton Clos des Maréchaudes Grand Cru, Domaine du Pavillon 91-93**

A dense dark colour, with oak and clearly a bit of reduction at the moment. A significant weight of fruit, on the cusp of red and black, with an excellent energy. Drink from 2029-2037.

**2022, Pommard Les Rugiens 1er Cru, Domaine du Pavillon 92-95**

The holding is next to the Hospices de Beaune in Les Rugiens Bas. A solid mid purple. The bouquet does not immediately speak, though the fruit is evidently adequately ripe. There is a massive sense of power on the palate, all in a lifted red fruit. This Rugiens shows the intensity of the lower part, but more the red fruit idiom of above. Excellent intensity to finish, very promising! Drink from 2030-2038.

**2022, Pommard Clos des Ursulines, Domaine du Pavillon 89-92**

Mid purple with a lighter rim. The bouquet displays primarily a clean red fruit of some class, with a touch of coconut from the oak. The mix of oak and Pommard tannins leaves a little youthful bitterness, and there are some blackcurrants in the fruit, so maybe a touch of reduction. Still, I am left with a positive feeling from the harmony and the quality of the fruit. Drink from 2028-2036.

**2022, Mercurey Champs-Martin 1er Cru, Domaine Adélie 89-90**

Lovely bright purple, lots of energy here. A fine quality of pinot fruit in this Mercurey, good density, a tighter finish with some tannins but not excessive. Ripe and dark fruit caught at the right time. Drink from 2025-2028.

**2022, Rocheigrès Moulin-à-Vent, Domaine de Rocheigrès 92**

No deeper in colour than the straight Moulin-à-Vent but here the particularity of the terroir comes out more easily on the nose, despite oak ageing. Destemmed, which worked well with the straight Moulin-à-Vent, but here there is more of everything, some plummy red fruit but a little more in black, a fine firm structure and good length. Much more complex at the finish. Drink from 2037-2032.

**2022, Moulin-à-Vent, Domaine de Rocheigrès 88-90**

A very dense purple, almost opaque. Rich and punchy, might this be overdone? The palate says no. Super-succulent but more in a vivid red fruit than black, good grains of tannins, a little point of acidity and fine length. Stays with you. Drink from 2026-2030.

**WHITES**

**2022, Corton-Charlemagne Grand Cru, Domaine du Pavillon 92-94**

Grapes grown in Les Languettes, picked on 4th September. Clear lemon yellow. This is not one of the more opulent wines, more a clean white fruit intensity. Very powerful on the palate, slightly taking over from the detail at the moment. Plenty of oak. Perhaps a little four square, though there is clearly a proper wine beneath. Drink from 2030-2036.

**2022, Meursault Les Charmes 1er Cru, Domaine du Pavillon 92-93**

Fresh bright yellow. Very Charmes on the nose and here the oaking absolutely matches the wine. Very intense, adequate power, a little biscuit touch, enough acidity, and a clarity in the fruit profile. Weight, length, charm, all that we expect. Drink from 2029-2035.

**2022, Beaune Clos des Mouches 1er Cru, Domaine du Pavillon 91-93**

Mid yellow colour. Plenty of sunny opulence on the nose. Just a bit four square, maybe a 161/49 issue, with a spicy richness, a mini feeling of Alsace Pinot Gris, without exaggeration. A wine which is true to its own particular style. Picked early on 30th August. Drink from 2027-2033.

**2022, Nuits-St-Georges Les Terrasses, Château Gris 90-91**

Les Terrasses includes a plot converted from 1er cru red where it didn't ripen well enough. Excellent intensity, a slight banana touch, a little oak behind. Well-made and with some character. Austere but rich. Drink from 2026-2029

**2022, Mercurey Les Champs-Michaux, Domaine Adélie 88-90**

Mid lemon yellow. 15-20% new wood shows on the nose, but will integrate. Pure white fruit, then coconut from the oak, before refining to a slimmer finish, with good length. Just needs time for fruit and oak to integrate then will make a fine white Mercurey. Drink from 2025-2028.

**2022, Bourgogne Côte d'Or Chardonnay Secret de Famille 88-90**

A fuller yellow colour. The sunshine shows a little more than usual on the nose, ripe yellow plum fruit on the palate, a little warmth behind, then good acidity. A touch of toast from the barrel, very good length. This is an avowedly opulent style. Drink from 2025-2027.

**2022, Mâcon-Lugny Les Charmes 89**

Mid lemon yellow. The bouquet offers very typical Mâconnais sunny, southern chardonnay, fruit. Does what it says on the tin, with good flesh, enough acidity and just a touch of the muscatty style to finish, yet also some underlying stones as well. Drink from 2024-2026.

**2022, Bourgogne Aligoté Champ Renard, Domaine Adélie 87-88**

Pale lemon. A proper Aligoté nose with some energy behind. Very promising. A little bit of barrel delivers some weight behind, this will make an attractive wine with some keeping capacity. Flesh is present but well contained. Drink from 2024-2027.