



2014 Reds from Côte de Beaune

2014 Aloxe-Corton *Domaine du Pavillon*: 88

(from Les Crapousuets). A discreet application of wood easily allows the earthy and overtly *sauvage* dark berry fruit aromas to be appreciated. There is excellent volume to the supple and generously proportioned medium-bodied flavors that offer solid depth and length on the firm but only mildly rustic and austere finale. 2021+

2014 Pommard “Clos des Ursulines” *Domaine du Pavillon*: 88

(a huge 4 ha *monopole* of the domaine). Here the wood regimen remains relatively subtle and it easily permits the distinctly earthy red berry fruit and tea scents to be discerned. The attractively textured middle weight flavors possess excellent concentration as there is plenty of mouth coating and tannin buffering dry extract that imparts a sappy feel to the austere, firm and rustic finale. 2022+

2014 Volnay “Les Santenots” *Domaine du Pavillon*: 89

(from Les Plures). I would describe the wood treatment as similar to that of the Ursulines as it's enough to notice but not enough to really overshadow the more elegant and more complex aromas of subtly spiced plum, violet and red cherry scents. The medium weight and lightly mineral-inflected flavors possess a sleek mouth feel before culminating in a lush and seductively textured if moderately rustic finish that leans out somewhat as it sits on the palate. This is sufficiently rich and sappy that it could be approached young if desired though I would advise holding it for at least a few years first. 2024+

2014 Pommard “Les Rugiens” *Domaine du Pavillon*: 92

(from Rugiens Bas). A cooler and slightly higher-toned array is composed by notes of red currant, pomegranate, rose petal, tobacco leaf and spiced tea aromas. There is both more precision and energy to the medium weight and mineral-inflected flavors that possess focused power before culminating in a wonderfully long and complex finish where the only nit is a hint of warmth. This is really very good though patience will be required. 2026+

2014 Aloxe-Corton “Clos des Maréchaudes” *Domaine du Pavillon*: 91

A ripe, earthy and moderately *sauvage*-inflected nose reflects a pretty combination of various red berries, floral and forest floor scents. There is excellent volume to the plush and velvety medium-bodied flavors that exude a subtle minerality on the delicious, balanced and persistent finish that offers solid if not truly special complexity. This is also quite good and while there is a trace of rusticity it is discreet. 2022+

2014 Corton-Clos des Maréchaudes *Domaine du Pavillon*: 92

(a ~1.9 ha *monopole* that is split between ~.5 ha classified as *grand cru* and the remaining 1.4 ha as 1er). Once again discreet wood frames the slightly riper nose where the notably floral nose displays fruit aromas that come from the dark side of the spectrum. As is usually the case there is a bit more of everything on the palate with more size, weight and richness to the muscular and concentrated flavors that display excellent length along with traces of warmth and rusticity. This should drink reasonably well on the earlier side if that's your preference though it should also reward extended cellaring. 2026+

