

2017 Côte de Nuits Reds**2017 Fixin 1^{er} Cru "Clos de la Perrière": (89-91)**

Relatively strong wood influence in the form of toast and menthol fights somewhat with the aromas of dark cherry, earth and humus. I like the sense of energy as well as the minerality on the precise and intense middle weight flavors that culminate in a balanced and focused if youthfully austere finish. This will need a few years to unwind. 2024+

2017 Morey-Saint-Denis 1^{er} Cru "Les Sorbets": (89-92)

A much more subtle but not invisible dollop of oak easily allows the fresh and layered mix of various red berry fruit that displays floral and soft spice top notes. The beautifully textured, sleek and lightly mineral-inflected flavors possess better depth and a more persistence as well. This balanced effort should be approachable young but offer mid-term cellaring as well. 2025+

2017 Nuits-Saint-Georges 1^{er} Cru "Chaînes-Carteaux": (89-92)

Here too there is enough wood present to remark upon with evident earth and sauvage nuances on the ripe plum and red cherry scents to remind you that this is a classic Nuits. The round and seductive flavors flash good minerality on the sappy medium weight flavors that possess an attractive texture. 2025+

2017 Nuits-Saint-Georges 1^{er} Cru "Château-Gris": (89-91)

A cool, pure and airy nose grudgingly offers up a restrained array of essence of red and dark currant that is trimmed in just enough wood to notice. There is very fine delineation and excellent verve to the lighter weight mineral-inflected flavors that deliver good if not special depth and persistence on the linear and compact finale. While this could be approached young it should reward up to a decade of cellar time. 2025+

2017 Chambolle-Musigny 1^{er} Cru "Les Chabiots": (90-92)

There is a lovely sense of freshness and verve to the focused, intense and well-defined medium-bodied flavors that exhibit good minerality on the youthfully austere, refined and sneaky long finish. Like several wines in the range this needs to add depth but the underlying material is sufficient to allow that to happen and my predicted range implicitly assumes it will. 2029+

2017 Chambolle-Musigny 1^{er} Cru "Les Amoureuses": (90-93)

A restrained, spicy, airy and cool nose features relatively high-toned aromas of red cherry, raspberry, violets and rose petal. The delicious and admirably pure middle weight flavors display excellent delineation on the refined, mildly tangy and moderately austere but persistent finish. 2032+

2017 Gevrey-Chambertin 1^{er} Cru "Lavaux-Saint-Jacques": (90-93)

The restrained nose possesses a marked floral character that adds a bit of elegance to the overtly spicy and sauvage-inflected nose of earth, black cherry liqueur and forest floor scents. There is a lovely sense of underlying tension to the racy, intense and stony broad-shouldered flavors where the overtly mineral-inflected finale is also distinctly backward, austere and very firmly structured. 2032+

2017 Vosne-Romanée 1^{er} Cru "Les Malconsorts" *Domaine du Clos Frantin*: (91-93)

An overtly floral nose features notes of plum, violet, lavender and an impressive array of spice and tea nuances. The muscular and powerful yet reasonably refined broad-shouldered flavors exhibit evident minerality on the beautifully persistent and indisputably built-to-age finale. As do all competent examples of Malconsorts, this will require extended cellaring to resolve the very firm structure. 2032+

2017 Echézeaux Grand Cru *Domaine du Clos Frantin*: (90-93)

Reduction and wood mask everything except a wisp of spice. By contrast there is fine freshness and excellent underlying tension present on the powerful and precise medium-bodied flavors that culminate in a lengthy, austere and backward finish as the supporting tannins are prominent. 2029+

2017 Clos de Vougeot Grand Cru *Domaine du Clos Frantin*: (91-94)

An attractively layered and fresh nose merges aromas of red and dark berries with those of earth, leather and a whiff of spice. There is excellent verve to the equally fresh large-scaled flavors that also possess solid mid-palate density before terminating in a youthfully austere and sneaky long finish that is very firmly structured. Even so, the supporting tannins are finer than usual and overall, this is more refined than it typically is. 2035+

2017 Chambertin Grand Cru *Domaine du Clos Frantin*: (91-93)

A background whiff of wood can be found on the openly floral-scented nose that offers up notes of plum liqueur, earth and a hint of forest floor. There is very good concentration to the velvet-textured and stony big-bodied flavors that coat the palate with dry extract which also helps to buffer the notably firm tannic spine on the austere, focused and driving finish. 2034+

