

Mugneret told me she was concerned about over-extracting given the inherent richness in the fruit, so she opted for a gentle approach to vinification. Cuvaison ranged from 15-20 days. After pressing the wines were moved into oak, where they saw one racking just after the malos. New oak ranged from 10% for the Bourgogne, 25% for the Vosne-Romanée, 40% for the Chaignots, 45% for the Feusselottes and 70% for the Grand Crus, from four different coopers. During the time of my visit the wines were being moved into steel, where they would remain for three months prior to bottling. Mugneret planned to bottle with no fining or filtration. Readers should also pay close attention to the estate's 2008s, which are simply brilliant. The 2008 harvest started on the 22nd of September. Some of the malos took as long as a year to finish.

The **2009 Bourgogne** is a texturally beautiful wine with lovely richness at this level. The wine's fleshy, generous personality makes this an excellent choice for drinking over the next few years. Anticipated maturity: 2012-2019. The **2009 Vosne-Romanée** shows great intensity in its seductive, voluptuous fruit. Sweet, spiced notes emerge from the round, caressing finish. This is another hugely promising and pleasurable entry-level wine. Anticipated maturity: 2012-2021. The **2009 Nuits St. Georges Les Chaignots** is deep, dark and muscular. It shows tons of intensity in its fruit along with an opulent personality. This is a clear example where the 2008 is much more expressive with regards to site. That said, it's hard not to admire the wine's enveloping, generous texture. Anticipated maturity: 2016-2024. The **2009 Chambolle-Musigny Les Feusselottes**, on the other hand, has maintained plenty of vineyard character while fully expressing the personality of the year. Sweet red fruit melds into flowers as this delicate, perfumed Burgundy shows off its class. In 2009 the Feusselottes is strikingly beautiful. Tasted from tank. Anticipated maturity: 2015-2029. The **2009 Echézeaux** is warm, open and totally radiant. The fruit is incredibly pure through to the vivid, textured finish. Minerals, mint and crushed rocks are some of the nuances that add complexity to the generous dark fruit. There is plenty of potential here. Tasted from tank. Anticipated maturity: 2014-2034. The **Gevrey-Chambertin 1er Cru** is particularly fleshy in 2009, with less aromatic complexity than the 2008 but with equally fabulous balance. The warmth of the fruit radiates beautifully in this caressing, generous wine. This should be ready to go with minimum cellaring. Anticipated maturity: 2015-2029. The **2009 Ruchottes-Chambertin** comes across as huge, almost opulent in style. It is by far the wine that shows the most striking difference between 2008 and 2009 at this address. The intensity of the fruit is remarkable and the wine boasts incredible length but the unctuous personality may come as a shock for readers who know the house style well. Anticipated maturity: 2019-2039. The **2009 Clos de Vougeot** is simply fabulous in this vintage. Sweet, open aromatics meld into an expressive core of red fruit. Floral, spices

notes appear later, adding further complexity. In 2009 the Clos de Vougeot is particularly sexy. The long, elegant finish rounds things out in style. This is another fabulous wine from Mugneret-Gibourg. Anticipated maturity: 2024-2044.

The **2008 Bourgogne** (from vines in Vosne) is a pretty mid-weight wine that captures the essence of the year and the house style. Silky, perfumed fruit runs through this classy, elegant entry-level wine. Anticipated maturity: 2013-2018. The **2008 Vosne-Romanée** opens with a huge, deep bouquet. It is a surprisingly rich, textured wine at this level, with gorgeous harmony and plenty of textured fruit that flows through to the weightless finish. This is a fabulous village. The Vosne-Romanée is a blend of three parcels. Anticipated maturity: 2015-2023. The **2008 Nuits St. Georges Les Chaignots** emerges from the glass with dark wild cherries, licorice and minerals, all of which come together in a deep, sensual style. This is another texturally brilliant wine endowed with plenty of intensity and fabulous overall balance. Notes of inner sweetness linger on the finish. Anticipated maturity: 2016-2018. The **2008 Chambolle-Musigny Les Feusselottes** is notable for many outstanding qualities, starting with its totally striking, captivating bouquet. Firm yet elegant tannins frame the fruit in this hugely promising yet very young wine. The balance is simply first-class, suggesting the future is very bright. Anticipated maturity: 2018-2028. The **2008 Echézeaux** is flat-out great. It is a deep, dark wine graced with exquisite balance, lovely inner perfume and a layered, eternal finish. Here the slightly higher percentage of new oak (70%) gives the wine an additional measure of volume. The Echézeaux is made from two parcels; Les Rouges du Bas (just in front of Clos Vougeot) and Les Quartiers de Nuits (next to Clos Vougeot) vinified together. Everything of the Echézeaux is first-class. Anticipated maturity: 2018-2038. The **2008 Gevrey-Chambertin 1er Cru** is made from young vines in Ruchottes the estate re-planted in 2000. The wine shows gorgeous inner perfume in its crushed flowers, rose petals, berries and mint, with a crystalline purity I find especially appealing. The finish is elegant and poised. This is a jewel of a wine from Mugneret-Gibourg. Anticipated maturity: 2016-2028. The **2008 Ruchottes-Chambertin** totally covers the palate with layers of dark, sensual fruit. This shows breathtaking harmony and fabulous balance, especially in the way it continues to blossom in the glass. The finish is vivid, textured and unforgettable. Anticipated maturity: 2018-2033. The estate's **2008 Clos de Vougeot** is at first rather powerful and wild, but finds its center with time. Scents of mint, crushed flowers and rocks wrap around the bright red fruit on the intense, polished finish. The Clos de Vougeot will require significant patience, but it is very beautiful. Anticipated maturity: 2023-2043. Importers: Michael Skurnik Wines, Syosset, NY; tel (516) 677-9300, a Peter Vezan Selection (various importers), Paris; fax 011 33 1 42 55 42 93

DOMAINE JACQUES-FREDERIC MUGNIER - CHAMBOLLE MUSIGNY

2009 CHAMBOLLE-MUSIGNY	(not available)	RED	(87-89)
2009 CHAMBOLLE-MUSIGNY LES FUEES - 1er CRU	(not available)	RED	(88-90)
2009 NUITS ST. GEORGES CLOS DE LA MARECHALE - 1er CRU	(\$85.00)	RED	(90-92)
2009 BONNES MARES - GRAND CRU	(not available)	RED	(93-95)
2009 CHAMBOLLE-MUSIGNY LES AMOUREUSES - 1er CRU	(not available)	RED	(93-95)
2009 MUSIGNY - GRAND CRU	(not available)	RED	(94-97)
2008 CHAMBOLLE-MUSIGNY	(\$81.00)	RED	88
2008 NUITS ST. GEORGES CLOS DES FOURCHES	(\$56.00)	RED	88
2008 NUITS ST. GEORGES CLOS DE LA MARECHALE - 1er CRU	(\$80.00)	RED	92
2008 CHAMBOLLE-MUSIGNY LES FUEES - 1er CRU	(\$136.00)	RED	91
2008 BONNES MARES - GRAND CRU	(\$280.00)	RED	95
2008 CHAMBOLLE-MUSIGNY LES AMOUREUSES - 1er CRU	(\$292.00)	RED	95+
2008 MUSIGNY - GRAND CRU	(\$474.00)	RED	97

With each passing year Frédéric Mugnier has let up on the reigns of winemaking and allowed the vintage to take center stage. His wines now reflect the unique qualities of each harvest to an exacting degree. Mugnier describes the 2009s as rich, powerful and exceptionally dense wines that will be at their most exciting in several decades' time, or - as Mugnier says with his typically dry sense of humor - when he's no longer around. The vintage was marked by one week of very hot weather towards the end of the growing season, although on average 2009 was not a hot year. The harvest began on September 10. For the 2009s Mugnier destemmed 100% of the fruit as he didn't feel he had the phenolic ripeness in the stems to use whole clusters. Fermentations lasted about three weeks, an approach which is now pretty much consistent from year to year. 'Long, slow and gentle,' Mugnier says. The wines were racked once and were scheduled to be bottled between April and May 2011. The percentage of new oak barrels continues to drop and is now between 15-20% across the entire range. I also tasted all of the 2008s, a vintage in which Mugnier's wines are stratospheric for their sheer beauty, elegance and pedigree. In 2008 the harvest began on September 26, two full weeks after 2009, which is pretty consistent across domaines in these two years. Today the 2008s appear to have more finesse and silkiness. This will be a fascinating vintage to follow here.

The **2009 Chambolle-Musigny** shows excellent up-front juiciness in a round, accessible style best suited to near-term drinking. The sweet,

perfumed aromatics flow through gracefully to the supple, caressing finish. The Chambolle is made from the village portion Le Combe d'Orveaux and the 1er Cru Les Plantes. The fruit from both parcels is vinified separately, then blended after a year of élevage. Anticipated maturity: 2012-2020. The **2009 Chambolle-Musigny Les Fûées** possesses gorgeous inner sweetness and density in a supple, mid-weight style graced with exquisite finesse and class. This shows superb persistence on the mid-palate and a pretty, understated finish. Anticipated maturity: 2014-2024. The **2009 Nuits St. Georges Clos de la Maréchale** is a seriously dark, rich and concentrated wine that stands apart from most of the production here. The intense core of fruit powers through to the intense, imposing finish where sweet spices and licorice add the final layers of complexity. Anticipated maturity: 2019-2029. The **2009 Bonnes Mares** is silky yet intensely focused. The wine blossoms beautifully on the palate as the aromatics take over, literally filling the mouth with succulent layers of fruit. Today the Bonnes Mares is holding back quite a bit of its potential, but all it needs is time in bottle to fully come together. Anticipated maturity: 2019-2039. The **2009 Chambolle-Musigny Les Amoureuses** captures the essence of the house style in its captivating bouquet, sensual fruit and phenomenal balance. Elegant, silky tannins frame the exceptional finish. This soft, totally inviting Amoureuses will be virtually impossible to resist in its youth, but it should continue to improve nicely in bottle for two decades. Anticipated maturity: 2019-2029. The **2009 Musigny** is a very unusual

wine at this address. Over the last few years Mugnier has decided to allow the wines to express the fullest extent of the vintage, and that is certainly the case here. This is a huge Musigny, with tons of inner perfume and ripe, concentrated fruit. The 2009 is dazzling, but it is going to require quite a bit of time. The sheer depth of the fruit here is remarkable. This is a superb effort, although long-time Mugnier fans may want to taste the wine before making any major decisions. Anticipated maturity: 2019-2039. Mugnier's **2008 Chambolle-Musigny** is a gorgeous, translucent wine laced with sweet dark cherries, menthol, spices and licorice. It is totally striking and inviting from start to finish, with tons of perfume and a seductive, enticing personality. The 2008 doesn't quite have the immediacy of the 2009, but readers lucky enough to find it won't be disappointed. It should be even better in another few years, once the tannins soften a touch. Anticipated maturity: 2016-2026. The **2008 Nuits St. Georges Clos des Fourches** is the second wine made from young vines in Clos de La Maréchale. Mugnier bottles the Clos des Fourches when he feels there is a marked difference between the two wines, which is certainly the case in 2008. This is a dense Burgundy with plenty of dark fruit and Nuits character if not quite the finesse of the best wines here. Anticipated maturity: 2014-2020. The **2008 Nuits St. Georges Clos de la Maréchale** offers up black cherries, sweet spices, flowers and licorice, all of which meld together beautifully in a weightless, impeccably elegant style. Floral, minty notes add complexity and nuance on the refined finish. Anticipated maturity: 2014-2020. The **2008 Chambolle-Musigny Les Fuées** is a weightless, effortless wine graced with sensual fruit and a soft, sensual finish. Dried

flowers and mint linger on the finish. This is at once relatively open for the year, yet also a touch fleeting. It's hard to envision the Fuées as a long-term wine, but then again, Mugnier's wines are deceptive. Anticipated maturity: 2011-2020. The **2008 Bonnes Mares** is totally mesmerizing, seductive and haunting; in essence it has all of the qualities that make Burgundy so endlessly fascinating. Soft and ethereal on the palate, the Bonnes Mares exudes tons of vintage character in its perfumed dark fruit. The wine literally floats on the palate all the way through to the eternal finish. This is a dazzling effort. Anticipated maturity: 2018-2038. The **2008 Chambolle-Musigny Les Amoureuses** is endowed with an explosive bouquet and a multi-dimensional, textured core of dark fruit. The inner palate sweetness, richness and nuance here are all breathtaking. The finish seems to last into the next day. This is another spellbinding effort from Mugnier. Anticipated maturity: 2018-2038. The **2008 Musigny** is an infant, but it captures the essence of this important red Burgundy vintage to the fullest. There is gorgeous subtlety and nuance to the fruit, along with magnificent aromatics and the most elegant of tannins. The 2008 needs time for the elements to harmonize, but there is no mistaking the profoundness of what is developing in bottle. Today the Musigny shows a little more density and a touch better balance with its tannins than the Bonnes Mares, but both of Mugnier's Grand Crus in 2008 are truly grand. Anticipated maturity: 2023-2048. A Becky Wasserman Selection, Le Serbet, various American importers, including: Martin Scott Wines, Little Neck, NY; tel. (516) 327-0808; Veritas Imports, Beverly Hills, CA; tel. (310) 205-3803; Toepfer Imports LLC, CO; tel. (303) 818-7640

MAISON PHILIPPE PACALET - BEAUNE

2009	POMMARD	(\$90.00)	RED	88+
2009	GEVREY-CHAMBERTIN	(\$100.00)	RED	89
2009	CHAMBOLLE-MUSIGNY	(\$105.00)	RED	89
2009	NUITS ST. GEORGES	(\$100.00)	RED	90
2009	POMMARD - 1er CRU	(\$128.00)	RED	(89-92)
2009	NUITS ST. GEORGES - 1er CRU	(\$135.00)	RED	(90-92)
2009	CHAMBOLLE-MUSIGNY - 1er CRU	(\$135.00)	RED	92
2009	GEVREY-CHAMBERTIN LA PERRIERE - 1er CRU	(\$135.00)	RED	91
2009	GEVREY-CHAMBERTIN LAVAUX ST. JACQUES - 1er CRU	(\$175.00)	RED	(92-94)
2009	CHARMES-CHAMBERTIN - GRAND CRU	(\$270.00)	RED	(91-93)
2009	ECHÉZEAUX - GRAND CRU	(\$270.00)	RED	(92-94)
2009	RUCHOTTES-CHAMBERTIN - GRAND CRU	(\$280.00)	RED	94
2008	GEVREY-CHAMBERTIN	(\$72.00)	RED	91+
2008	NUITS ST. GEORGES	(\$82.00)	RED	91
2008	GEVREY-CHAMBERTIN BEL AIR - 1er CRU	(not available)	RED	93
2008	CHAMBOLLE-MUSIGNY - 1er CRU	(\$110.00)	RED	92+
2008	RUCHOTTES-CHAMBERTIN - GRAND CRU	(not available)	RED	95

Philippe Pacalet is among the winemakers who compare 2009 to 1959. Pacalet works exclusively with leased vineyards across a number of appellations. Biodynamic farming and non-interventionalist winemaking are the rule. The village level wines were all bottled in December, 2010. I tasted the rest of the 2009s from barrel. I also had a chance to sample a selection of 2008s. Based on the wines I tasted, 2008 looks like a very interesting vintage here as well.

The **2009 Pommard** shows the more feminine side of this appellation in its floral aromatics and soft, red berries. Crushed flowers and sweet spices add complexity on the finish. This looks to be a strong candidate for near-term drinking. Anticipated maturity: 2012-2017. The **2009 Gevrey-Chambertin** is a blend of fruit from four parcels. This shows terrific focus and precision in its pointed, well-articulated aromas and flavors. Clean, mineral notes frame the vibrant finish. There is plenty of village character here. Anticipated maturity: 2012-2019. The **2009 Chambolle-Musigny** is a somewhat fleeting, ethereal wine, even within the context of Chambolle. Still, there is an understated, hushed intensity here that is impossible to miss. This is a lovely wine from Philippe Pacalet. The Chambolle-Musigny is a blend of two parcels. Anticipated maturity: 2012-2019. The **2009 Nuits St. Georges** comes across as the most complete of the village level wines. It shows gorgeous depth and richness in its red fruit and flowers, with a touch more density and generosity than some of the other entry-level wines. The Nuits is made from two parcels with vines that are more than 45 years old. Anticipated maturity: 2014-2024. The **2009 Pommard 1er Cru** offers up sweet red berries, dried rose petals and mint. It offers a round, harmonious expression of fruit supported by firm tannins that add grip on the finish. This is a pretty, attractive wine from Pacalet. Anticipated maturity: 2014-2024. The **2009 Nuits St. Georges 1er Cru** is an intense, powerful wine that builds on the palate with layers of dark fruit. This shows terrific density and substance on the enveloping finish. A few years in bottle should work wonders here. Anticipated maturity: 2014-2029. The **2009 Chambolle-Musigny 1er Cru** is made from four small parcels across the village. It is a pretty wine graced with exquisite aromatics and layers of dark fruit; all supported by firm yet beautifully integrated tannins. Despite its inner sweetness, this is a relatively sturdy, structured style of Chambolle that seems particularly influenced by Gruenichers and its proximity to Bonnes Mares. The balance and class here are first-rate. Anticipated

maturity: 2014-2029. The **2009 Gevrey-Chambertin La Perrière** shows marvelous focus and intensity. The fruit retains lovely energy through to the finish. Anticipated maturity: 2014-2024. Anticipated maturity: 2019-2029. The **2009 Gevrey-Chambertin Lavaux St. Jacques** is one of the darkest and richest wines in this lineup. It shows marvelous textural depth and richness in the way the aromas and flavors build. The textured, multi-dimensional finish is truly impressive. Despite the wine's generosity, it also shows more than enough freshness to develop beautifully in bottle for many years. Anticipated maturity: 2019-2029. The **2009 Charmes-Chambertin**, from vineyards in Mazoyères, is intense, round and decidedly opulent. Here the fruit shows tremendous material and sheer density from start to finish. Anticipated maturity: 2019-2029. The **2009 Echézeaux**, in its first vintage here, is a beautiful, complete wine. This shows wonderful openness and pliancy from the expressive bouquet to the understated yet intense fruit. Despite its relatively accessible personality, there is plenty of structural substance hiding beneath the fruit. This is a remarkably harmonious, beautifully balanced wine from Pacalet. Anticipated maturity: 2019-2029. The **2009 Ruchottes-Chambertin** offers up dried roses, sage and licorice. It is an intensely perfumed wine layered with nuanced fruit. The tannins are quite firm, but also polished. A brilliant, saline infused finish adds freshness and verve. Anticipated maturity: 2019-2029. The **2008 Gevrey-Chambertin** possesses gorgeous inner tension between its fruit and structure. This is a touch on the ethereal side, but there is plenty of understated power in reserve lurking in the background. The Gevrey is a totally beautiful wine, an overachiever in its peer group, and a bottle that captures the essence of the village and vintage. Anticipated maturity: 2018-2028. The **2008 Nuits St. Georges** is a dark, powerful Burgundy. Hints of earthiness add an element of slight rusticity that is echoed on the tannins, but the sheer depth and integrity of the fruit makes up for some of those small shortcomings. This is an especially virile 2008 that could use another few years in bottle. Anticipated maturity: 2018-2028. The **2008 Gevrey-Chambertin Bel Air** bursts onto the palate with an array of dark red fruit, flowers, wild herbs and licorice. There is an element of unrestrained wildness that gives the wine much of its unique personality. Anticipated maturity: 2018-2028. The **2008 Chambolle-Musigny 1er Cru** is a serious wine that develops beautifully in the glass. A powerful core of rich, textured fruit gradually