

THE Burgundy Briefing. VINTAGE REPORT

A selection of 2018s

Domaine Chevrot, Cheilly-lès-Maranges

Pablo Chevrot "A good crop - started 26th August and finished 9th. It was a challenge to get all done in 2 weeks... to get a big crop in quickly. After this it would have been too ripe."

"We had a new reception area at the domaine so it's better; we could organise it. A little sorting for mildew and dry berries, but we always sort."

"No problems of high degrees on white and red. We are becoming accustomed to warmer temperatures. As we use almost no SO₂, we cannot have over ripe grapes. We need less alcohol and good pH to work this way."

In this type of year not a long vatting. This year some remontage - as grapes were hot, we cooled using the flags and moving the juice to circulate the temperature. Pigage less. 3-4 in total - when the yeast are active. The challenge was to press quickly. We had two presses. Luckily we had invested a lot this year. Pneumatic press 0.3-.05 bar. Not using end of press."

"We use a Vasin for the whites. Crushing the grapes- very light. It does not touch the stem."

"2nd warmest year recorded in Burgundy after 2003. But the vine did not suffer as it was so rainy in the spring. It's a very interesting vintage."

Domaine Chevrot, Cheilly-lès-Maranges

White

- Bourgogne, Aligote Cuvée des Quatre Terroirs** **81**
Fresh and zesty. Nicely ripe, light and bright. Engaging. So drinkable. 11.5%
2020-23
- Bourgogne, Aligote Cuvée Speciale, Tilleul** **83**
Savoury and sappy palate. It has breadth and phenolic bite. Almond kernel. And light to boot.
Much more a food wine
11.5%
2020-23
- Bourgogne, Hautes-Côtes de Beaune**
Straight, more herbaceous notes. Slightly lean at the moment, but just finished primary and very cloudy.
- Maranges Blanc** **82**
Silky richness. Plenty of texture. Apricot plumpness. Sharpens on the finish.
2020-23
- Santenay Blanc, Comme Dessus** **84**
Village wine. rounded, apricot notes. Quite full mid palate, but good energy. Silky texture and a smooth and fruit driven finish. 15.25
2020-23
- *Santenay Blanc, Clos Rousseau** **87**
Premier cru. First year. Planted in 2013. Replanted some of the red. The place was too stony and chalky and the vines were too old. The soil is quite different here. Sold in bulk the first three crops. "I thought it was good enough this year to present it," says Pablo. Lots of active limestone.
- Very, very fruity and bright and light bodied Vivacious. Young vine exuberance, but also showing the fine, puff of chalky minerals on the finish. Fresh. Talc and slightly saline.
2020-23
- *Maranges, La Fussièrre** **91**
Depth and intensity. Layering. Sapidity. This has a salty cut and richness and pushes though on the finish. 17.5
2021-28

Red

Bourgogne, Pinot Noir

81

Fresh and juicy and a crunchy. Lively red fruits. Spot on.
2020-24

Bourgogne, Hautes-Côtes de Beaune

Richer, dense than the Bourgogne. It has a more rustic bite. Quite robust tannins. I like the freshness. Darker fruit too.

Maranges, Sur Le Chêne

86

Smooth and generous. Blackberry fruits, plump mid palate, but not a whit heavy. Rather alluring with a crisp, bitter chocolate finish.
2022-26

Santenay, Clos Rousseau

82

Lively bite to the tannins. It has energy. There spice & floral. Attractive red fruit finish. It's pretty.

Maranges, Les Clos Roussots

85

Punchy, grip, bright spice. Lively. deep. Its firm and assertive & more rustic, but fresh and vigourous.
2023-28

***Maranges, La Fussière**

91

Clean, slice of acidity and quartz minerals though ripe red fruit. tannins have light austerity. straight smoky mineral finish. It has verve. I like it 17.25
2023-28

***Maranges, Le Croix Moines**

92

60% whole bunch. Surprising depth and intensity on this 1er Cru Maranges..
Supple, satin texture. Firm mineral finish. 17.85
2023-28

Crémant de Bourgogne, Les Bulles de Paul, Brut

90

(2015 vintage) Aged for 2 year on lees. This is all Pinot Noir and has a light and fine mousse. delicate, but definitely Pinot Noir. Light grip. Slight tannic bite. Delicious light toasty, biscuit note. Rather refined. 17

Crémant de Bourgogne, Rose de Vigne, Brut

90

(2014 vintage). 3 years on lees as the fruit was more phenolic and more vinous. This from village fruit. Higher maturity. one night of maceration whole bunch. Generous, full, perfumed and richly fruity, more structured Rose petal aromatics on the finish. Fine mousse and well sustained finish. Really rather good. 17

Stockists

UK: Private Cellar