



# Allen Meadows' BURGHOUND.COM

La meilleure référence du Bourgogne

Avril 2009

95 – 100 :	<b>Truly incomparable and emotionally thrilling.</b> A wine so rated is as good as Burgundy gets. By definition, it is reference standard for its appellation.
90– 94 :	<b>Outstanding.</b> Worth a special effort to purchase and cellar and will provide memorable drinking experiences.
85– 89 :	<b>Good to High quality.</b> Burgundies that offer solid quality in every respect and generally very good typicity. "Good Value" often fall into this category. Worth your attention.
80– 84 :	<b>Average to Good quality.</b> The wine is "correct", displays no noticeable flaws and will provide pleasing, if straightforward, drinking.
75– 79 :	<b>Barely Acceptable quality.</b> The wine is not worth your attention nor is it good value.
75 and Below :	<b>Don't Bother.</b> A wine with noticeable, irremediable flaws.

## Domaine Jacques Prieur (Meursault)

2007	Beaune "Champs-Pimont" 1 <sup>er</sup>	red	90
2007	Beaune "Clos de la Féguine" 1 <sup>er</sup>	red	88
2007	Beaune "Grèves" 1 <sup>er</sup>	red	89
2007	Chambertin Grand Cru	red	94
2007	Clos de Vougeot Grand Cru	red	(89-92)
2007	Corton-Bressandes Grand Cru	red	93
2007	Echézeaux Grand Cru	red	93
2007	Gevrey-Chambertin 1 <sup>er</sup>	red	90
2007	Meursault "Clos de Mazeray"	red	87
2007	Musigny Grand Cru	red	94
2007	Volnay "Champans" 1 <sup>er</sup>	red	92
2007	Volnay "Clos des Santenots" 1 <sup>er</sup>	red	92
2007	Volnay "Santenots" 1 <sup>er</sup>	red	91

Martin Prieur, and consulting oenologist, Nadine Gublin, told me that 2007 began with an "exceptional April that jump started the vegetative cycle. There was however a substantial difference between the flowering of the pinot and that of the chardonnay. By May the vines were so far in advance of a normal vintage that we thought that might be harvesting by the 15<sup>th</sup> of August, which would have been a week before 2003! We began picking the reds on the 30<sup>th</sup> of August and picked slowly and carefully, finishing up on the 6<sup>th</sup>. There was a lot of sorting required, which we did twice as we sorted initially in the vineyard and then again at the cuverie. We had about the same quantity as we realized in 2003 with fine sugars at between 12 and 13%. The reds have turned out quite well and about the only real change compared to say 2006 is that, with the exception of the Clos Vougeot, we bottled a bit earlier to make sure that none of the wines dried out". As I have commented before, since 2003 I find that the majority of the Prieur wines are slowly becoming purer and more classical in style and while and while their '06s were very good, as the score suggest the '07s, when taken as a group, are definitely better. (Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY, NY; Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Lea & Sandeman, [www.londonfinewine.co.uk](http://www.londonfinewine.co.uk) and Richard Banks & Co., [E-mail@richardbanks.co.uk](mailto:E-mail@richardbanks.co.uk), all UK).

**2007 MEURSAULT "Clos de Mazeray"** : A notably ripe if slightly macerated nose of red and blue point fruit, violets and a background note of reduction leads to rich, round and relatively full-bodied flavors that are textured and possess an attractive sense of energy on the slightly mineral suffused finish. This isn't a particularly elegant wine and the style isn't really for me as I don't care for the macerated quality of the nose. **87/2011+**

**2007 Beaune "Clos de la Féguine"** : (a sub-climat of Coucheries and a *monopole* of the Domaine). This is much more elegant with a moderately high-toned nose of cherry and spiced raspberry that merges into fresh, detailed much purer flavors that display a lovely delicacy on the mineral finish. This is lighter than the Clos de Mazeray but much prettier with an attractive sense of harmony. **88/2011+**

**2007 Beaune "Grèves"** : A very subtle touch of wood frames a much more serious and complex nose that displays ample earth influence as well as expressive aromas of red and blue pinot fruit that merges into fresh, intense, round and delicious middle weight flavors that offer a fine minerality as well as good precision on the tension filled finish. I very much like the balance here and if this can add depth with a few years in bottle, my score could be conservative. **89/2012+**

**2007 Beaune "Champs-Pimont"** : A naturally smoky nose also features a fresh and expressive set of cool but deeply pitched red berry fruit aromas that give way to ripe and serious flavors that are rich, round, delicious and relatively supple, all wrapped in an overtly mineral, balanced and long finish where the only nit is a hint of warmth. **90/2012+**

**Volnay "Champans"** : (from a .35 ha parcel). This too is extremely fresh and slightly more elegant with a very pinot nose of excellent aromatic depth and this depth continues onto the textured, mineral, intense and driving flavors that display obvious earth influence on the pure, precise and delineated, youthfully austere finish. The supporting tannins are not particularly refined but the length here is seriously impressive. Absolutely worth a look. **92/2014+**



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**2007 Volnay “Santenots”** : An intensely earthy yet fresh and expressive nose that displays primarily red berry fruit aromas that complements the rich, supple and very generous, indeed even opulent flavors that possess exceptional depth on the concentrated and silky finish. This is very Volnay with palate drenching sap. A really lovely wine. **91/2013+**

**2007 Volnay “Clos des Santenots”** : (a 1.2 ha *monopole* of the Domaine). This is even fresher with perfect integration of the wood as it allows the very ripe liqueur of raspberry and cassis nose to have center stage before sliding gracefully into the fullbodied and utterly delicious flavors that are both dense and textured, all wrapped in a minerally and slightly firmer finish that goes on and on. Terrific. **92/2014+**

**2007 Gevrey-Chambertin “1er”** : (from Chambertin vines less than 20 years of age). An earthy and very cool moderately pitched nose of red berries with hints of floral and vegetal traces that can also be found on the overtly minerally medium bodied flavors that are precise, textured and mouth coating on the balanced and long finish. This is not especially structured for what this really is but it's certainly pretty and satisfying. **90/2013+**

**2007 Chambertin** : (from 5 separate parcels in both Chambertin and Clos de Bèze). This is also extremely fresh with notably cool and reserved densely fruited aromas that marry into dense, serious and intensely mineral-suffused flavors that possess a really lovely mouth feel before culminating in a powerful and tautly muscled finish that completely stains the palate. A knock out and this has an interesting note of salinity on the incredibly long finish. **94/2015+**

**2007 Corton-Bressandes** : An intense earthy and notably ripe nose of red and dark berry fruit trimmed in a discreet touch of wood that is followed by very rich and round full-bodied flavors brimming with minerality and dry extract that buffers the buried tannins, all wrapped in a hugely long finish. This is a balanced effort that is very Bressandes. Recommended. **93/2015+**

**2007 Clos de Vougeot** : (from a parcel of vines at the bottom of the slope). This is completely different, probably as much due to the fact that it has not yet been bottled as the nose is quite grapey even though it's fresh and earthy. The rich, sappy serious and full-bodied flavors that are underpinned by dense but relatively fine tannins on the youthfully austere finish where there is an obvious touch of warmth. This is very good but not at the same level as the rest of these impressive grands crus. **(89-83)/2015+**

**2007 Echézeaux** : (located in the sub-climat of Champs Traversin and '96 was the first harvest). A very spicy nose offers up notes of anise, clove and cinnamon set off by hints of oak and blue and black pinot fruit that precedes the rich, full and naturally sweet flavors blessed with plenty of dry extract and an explosive and palate drenching finish that displays perfect balance. An impressive Echézeaux that should age beautifully. **93/2015+**

**2007 Musigny** : (from a .77 ha parcel in the sub-climat Combe d'Orveau). An ultra elegant nose of pure violet, earth, stone and red pinot fruit that will probably quickly transform into a floral-dominated aromatic profile merges seamlessly into balanced, precise and minerally big-bodied flavors that possess a satin and silk mouth feel and a linear, intense and mouth coating finish that seemingly goes on for minutes. This is a strikingly pretty wine that should age for years. **94/2015+**