



# Allen Meadows' BURGHOUND.COM

La meilleure référence du Bourgogne

July 2011

|                |                                                                                                                                                                                       |
|----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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)

|      |                                                     |       |         |
|------|-----------------------------------------------------|-------|---------|
| 2009 | Beaune "Champs-Pimont" 1 <sup>er</sup>              | white | (90-92) |
| 2009 | Beaune "Clos de la Féguine" 1 <sup>er</sup>         | white | (89-91) |
| 2009 | Beaune Grèves 1 <sup>er</sup>                       | white | (87-89) |
| 2009 | Chevalier-Montrachet Grand Cru                      | white | (91-94) |
| 2009 | Corton-Charlemagne Grand Cru                        | white | (93-95) |
| 2009 | Meursault "Clos de Mazeray"                         | white | 88      |
| 2009 | ➔Meursault Charmes 1 <sup>er</sup>                  | white | (90-93) |
| 2009 | ➔Meursault "Perrières" 1 <sup>er</sup>              | white | (91-93) |
| 2009 | Meursault "Santenots" 1 <sup>er</sup>               | white | (89-91) |
| 2009 | Montrachet Grand Cru                                | white | (92-95) |
| 2009 | ➔Puligny-Montrachet "Les Combettes" 1 <sup>er</sup> | white | (91-93) |

Consulting oenologist, Nadine Gublin, told me that 2009 had "the ideal growing season. Yields were generous in the vein of 1990 and 1999 yet consistent with those vintages, phenolic maturities were excellent. We began picking on the 8<sup>th</sup> of September and brought in very clean fruit that needed only cursory sorting attention. Sugars were strong without being excessive as potential alcohols ran between 13 and 13.5%. One interesting aspect is that even though there wasn't much in the way of malic acidity, I was shocked at how much the wines had changed after the very long and slow malos. I was worried that the wines would be too soft but this wasn't at all the case. At the same time, I didn't know that at the time but I added no acidity, did zero bâtonnage and kept much more in the way of gross lees than I typically do to compensate for the absence of stirring them." (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:RichardBanks.co.uk), all UK).

**2009 Meursault "Clos de Mazeray"** : (from a 3.1 ha *monopole*). A very fresh and bright nose of ripe white peach, pear and soft citrus aromas leads to nicely rich yet reasonably precise flavours that offer acceptable complexity and length on the mouth coating finish. **88/2013+**

**2009 Beaune "Grèves"** : (the first vintage from replanted vines). This is also quite fresh and bright as well as a bit more refined with floral notes and citrus nuances that give way to round and lightly mineral-inflected middle weight flavours that possess good detail if somewhat limited depth and length relative to its Beaune stable mates. **(87-89)/2013+**

**2009 Beaune "Clos de la Féguine"** : (from a tiny .27 ha *monopole*). Discreet wood notes set off the dried rose petal, pear and stone aromas that marry into richer, fuller and more obviously mineral-driven medium-bodied flavours that possess a seductive texture on the very dry, clean and saline suffused-finish. Lovely and understated. **(89-91)/2014+**

**2009 Beaune "Champs-Pimont"** : Here too there is some wood in evidence but not enough to materially detract from the purity of the acacia blossom, lemon peel and poached pear aromas that are followed by round yet well-detailed and energetic medium weight flavours that possess good mid-palate fat and plenty of underlying tension on the dry and again, saline-suffused finish. This is really very good considering. **(90-92)/2014+**



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**2009 Meursault “Santenots”** : (from 9 year old vines). A hint of reduction still allows glimpses of primarily lemon and orange peel nuances that introduce rich and attractively voluminous flavours that possess good freshness and plenty of vivacity while culminating in as solidity complex, balanced and lingering finish. This is quite pretty rather than deep though it is delicious. **(89-91)/2014+**

**2009 Meursault “Charmes”** : (only the second vintage from old vines of an indeterminate age). This too is strongly reduced but the old vine intensity is in evidence as is the abundant extract that buffers the relatively powerful and concentrated flavours that possess excellent punch on the mouth coating and impressively complex finish that displays a distinct citrus character. This is also really quite good and I like the tension and balance here. **(90-93)/2015+**

**2009 Meursault “Perrières”** : This is perhaps the most aromatically elegant and refined wine in the range with its pure white flower, citrus, stone, pear and white peach suffused nose. There is good richness and volume to the equally pure, intense and detailed flavours that brim with minerality on the delineated, focused and driving finish. This chiselled effort should reward 7 to 10 years of cellar time and is very much a classically styled Perrières. **(91-93)/2016+**

**2009 Puligny-Montrachet “Les Combettes”** : A highly floral and white orchard fruit nose is trimmed in soft oak aromas that give way to rich, powerful, concentrated and delicious medium-bodied flavours that possess excellent volume if not the finesse of the Perrières yet the explosive finish is even longer and every bit as complex. As one would reasonably expect, this offers a different expression and in 2009 is a push in qualitative terms plus it should age equally well. **(91-93)/2016+**

**2009 Chevalier-Montrachet** : (from a .14 ha parcel). An overtly toasty nose is presently quite reduced and displays plenty of lactic acid, which renders it impossible to fairly evaluate. Otherwise there is impressive power, size, weight and richness to the finely present though this is more powerful and weighty than a classic example. **(91-94)/2017+**

**2009 Montrachet** : (from a .59 ha parcel on the Chassagne side). This displays a cleaner nose than the Chevalier with a trace of exotic fruit on the floral and white and yellow orchard fruit nose that is trimmed in moderate wood as well as plenty of spice influence. The very rich and broad-shouldered flavours brim with dry extract on the very firmly structured and hugely persistent finish. This is a big wine that isn't giving much at present but there is so much underlying material that it should come together in time though note that in the context of the vintage, this will be particularly long lived. **(92-95)/2021+**

**2009 Corton-Charlemagne** : In contrast to the expressiveness of many of the prior wines, this is closed to the point of being aromatically mute and even aggressive swirling coaxes very little from the nose. There is however simply superb power, detail, energy and complexity to the almost painfully intense flavours that culminate in a strikingly explosive and lengthy finish. This is most impressive and should also age extremely well. **(93-92)/2021+**