

Burghound.com 28 April 2010

## Domaine Chandon de Briailles (Savigny-lès-Beaune)

2008 Corton-Bressandes Grand Cru red (90-92)

2008 Corton-Maréchaudes Grand Cru red (89-92)

2008 Corton-Clos du Roi Grand Cru red (90-92)

2008 Pernand-Vergelesses "Les Vergelesses" 1er red (87-89)

2008 Pernand-Vergelesses "Ile de Vergelesses" 1er red (89-92)

2008 Savigny-lès-Beaune "Les Fourneaux" 1er red (87-89)

2008 Savigny-lès-Beaune "Les Lavières" 1er red (89-91)

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François de Nicolay and his sister and winemaker Claude described 2008 as a "difficult vintage. There was a lot of mildew, which obviously was a real concern. The poor summer weather made for very long, and late, maturities. The north wind, which arrived in the middle of September frankly saved things and it's not clear that there would have been much worth harvesting without it. We began picking on the 1<sup>st</sup> of October and picked slowly through to the 14<sup>th</sup> when we harvested the last of the chardonnay. Part of the reason we picked slowly was also because it was necessary to sort extremely thoroughly and while it sounds easy to do, it's actually quite fatiguing to look at each bunch, and then each berry, carefully. Moreover, because we typically vinify with a high percentage of stems, they have to be inspected as well to ensure that there is no botrytis present. Sugars were good at around 12% and we did a very soft vinification using a percentage of stems that ranged from 0 to 50%. Honestly, we did not expect the quality that we obtained and we are really quite happy with the '08 reds." Note that several wines are missing from the reviews below because they were deemed too troubled to present due to the extremely late malos. (David Bowler Wine, [www.bowlerwine.com](http://www.bowlerwine.com), NY, NY; Beaune Imports, [www.beauneimports.com](http://www.beauneimports.com), Berkeley, CA; Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), and Haynes, Hanson & Clark, [www.hhandc.co.uk](http://www.hhandc.co.uk), all UK).

**2008 Savigny-lès-Beaune "Les Fourneaux":** (from 60+ year old vines). A very pure and exceptionally pretty red pinot fruit nose is nuanced by hints of Savigny style earth that extends to the detailed, intense and racy middle weight flavors that carry plenty of underlying tension on the attractively complex and balanced if somewhat angular finish. (87-89)/2014+

**2008 Savigny-lès-Beaune "Les Lavières":** A high-toned and expressive nose speaks of wild strawberries and raspberries that merges into cool, energetic and precise medium-bodied flavors that possess more evident minerality as well as a finish that is both longer and finer. (89-91)/2015+

**2008 Pernand-Vergelesses "Les Vergelesses":** A completely different nose that is much more *sauvage* and earth-driven offers up very fresh and surprisingly spicy red berry fruit that gives way to round, supple and rather forward middle weight flavors that, while delicious, seem to lack just the last little bit of phenolic ripeness which confers a dusty (but not aggressive or astringent) character to the otherwise lingering finish. (87-89)/2014+

**2008 Pernand-Vergelesses "Ile de Vergelesses":** (a mix of vine ages though the oldest date from 1938). A more complex and even more deeply pitched nose of wet stone and red and blue pinot fruit aromas that complement well the equally mineralsuffused medium-bodied flavors that radiate with underlying tension before culminating in a delicate yet quite focused and firm finish. A wine of harmony that should age well over the medium-term. (89-92)/2015+

**2008 Corton-Maréchaudes:** (from 30+ year old vines). A moderately reduced nose cannot be properly deciphered yet there is good volume and precision to the balanced, dusty and complex medium-bodied flavors that possess adequate but not truly striking length for a *grand cru*. Good to very good but not in the class of its two stable mates. (89-92)/2016+

**2008 Corton-Bressandes:** (three separate plantings with an average vine age of about 35 years). Here there is an interesting combination of *sauvage* notes and wild strawberries that blend into supple and almost delicate flavors that possess a really lovely silky texture along with the classic minerality of a fine Bressandes, all wrapped in a sappy and lingering finish. This should actually come around relatively early for an upper level Corton *grand cru*. (90-92)/2016+

**2008 Corton-Clos du Roi:** (this has the highest average vine age of these *grands crus* at 40+ years of age). This sports a most interesting nose as it is extremely floral with what I can only describe as Riesling-like aromas along with ripe red berry fruit and the classic *sauvage* hints that carry over to the very fresh, energetic, textured and powerful flavors that are beautifully detailed if less weighty and voluminous than is typical on the complex and impressively long finish. The nose is certainly atypical though it's not necessarily a given that the Riesling character will remain a part of the wine as it ages. (90-92)/2016+