





e Michel Gro

2019 is a vintage marked by a cool spring, then a hot, dry summer, so harvesting was at a normal date but with maturity exceptional and concentration. Winter 2018-2019 was amongst the warmest ever recorded, so much so that there was virtually no frost at all! This mildness brought about rapid regrowth of the vines from the end of March. Most fortunately, the months of April and May proved to be rather cool, which delayed bud-break and the rest of the vegetative season. Vine flowering was therefore not in full swing until around 15th June on the Côte de Nuits, which foresaw 25th September. harvesting towards Flowering was very much spread out and stormy outbreaks brought about flower-shatter and variable-sized grape bunches. Once flowering was over, giving way to favourable weather, vines grew very rapidly and the different vegetative stages followed on, one after another. The months of July and August were hot and dry, but a few storms at end July allowed blockages due to water stress to be avoided. At the end of August, ripeness was already well on track and the weather for the weeks to come led us to bring forward the harvest, initially foreseen for around 23rd September, by almost a week. The beginning of September proved to be very hot, in fact, bringing with it lightning progression in terms of grape ripeness.

We began harvesting on 17th September on the 'Côte' and ended on 27th September in the Hautes-Côtes. As in 2018, the state of health of grapes was absolutely perfect, sorting virtually unnecessary. Unfortunately, quantities picked in 2019 on the Côte de Nuits are lower by about a third than those of 2018, due to the delicate vine-flowering period and the lack of rain during the summer.



The exceptional maturity and perfect healthiness allowed us to produce wines that are at the same time rich, pure and concentrated, but also with remarkable freshness and balance.

In summary, 2019 is in the same line of vintages as 2015 and 2018, a vintage of well-accomplished maturity giving dazzling wines, with well-rounded tannins and exceptional concentration.

Press review

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A top note of menthol is present on the spicier aromas This is aromatically similar to the straight Hautes Côtes cuvée with perhaps just a bit more layering. There is however a noticeable difference on the palate as the medium weight flavors are both sleeker and finer with a beguiling intensity to the more mineral-driven finish where again a hint of warmth gradually emerges. This is very good and worthy of your interest plus it should repay 3 to 5 years of cellaring. ♥



N°161, October-November 2021 Flattering nose on black berry fruits. The palate is supple, with elegant tannins and a spicy finish. 15.5