

## Vintage 2014

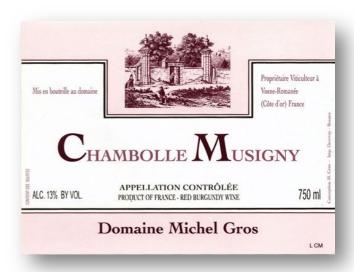
Spring was particularly dry and hot, with vegetative growth starting very early, from the end of March. These very favourable conditions lasted until the end of June, bringing about hasty vine flowering during the first week of June, then rapid swelling of the grapes, which reached the stage of fully-formed bunches by 1<sup>st</sup> July, some 2 weeks ahead of normal. The months of July and August were much cooler and damper, which slowed vine development.

At the end of August, then throughout the month of September, the weather remained dry, hot and sunny, allowing good grape ripening.

The harvest started at the domain on 15th September and ended on 1st October in the Hautes-Côtes, in ideal conditions.

The weather profile is very close to that of the 2011 vintage and the wines naturally show a lot of similarities: these are wines of intense colour, with well-integrated tannins thanks to complete ripeness and acidities that are mid-range, enhancing roundness on the palate. Aromas are precise and the character of each *climat* well defined.

All things considered, a vintage that is well-balanced, easy to appreciate in its youth, but with nevertheless an ageing potential of some ten years.



## Press Review:

## Burgurdy Briefing.

Sarah Marsh, Winter 2015

This is somewhat sumptuous on the attack..very juicy and and aromatic at first and then it tightens and the core is racy...tight and zesty and mineral and the tannins show a little more... there is a finesse and energy at the end. (this has just finished the MLF). score 16.25



International Wine Challenge 2016 – Silver Medal Fragrant elegant nose with ripe bramble smoky oak. A huge concentration of ripe dark fruit, with elegant integration and a delicious long finish.

## Wine Spectator

Wine Spectator, Juin 2017

Tight and crunchy, showing ample generosity as it opens. It offers flavors of ripe cherry, eucalyptus, spices. Smoky final note. 89 points



Allen Meadows, 15/01/2016, Issue 61

Reduction and wood toast make for a potent if unreadable nose. Once again there is a lovely mouth feel to the lightly mineral-inflected flavors that possess a satiny texture that continues onto the dusty, sappy and balanced finale that offers fine length if perhaps a bit less overall depth. This is very Chambolle in style and I really like the refreshing finish that makes you feel like having another sip.

Bourgogne Aujourd'hui N°140, Avril 2018 : 14,5 / 20