



ALLEN MEADOWS' BURGHOUND 2017

MILLESIME/VINTAGE 2015

Domaine Michel Magnien

Frédéric Magnien described 2016 as one with a “highly complicated growing season what with the problems of frost and mildew. Chambolle was particularly hard hit as was Marsannay and those vines that were affected by the frost were also more likely to be damaged by mildew. Yields in these two areas were in the 5 to 10 hl/ha range yet outside of them they were relatively generous. Thankfully after the end of June the weather became more cooperative and while temperatures weren’t hot, they were sufficient to bring the crop to good levels of ripeness. We chose to begin picking on the 24th of July and as could have been predicted from the path of the frost, yields were highly disparate and overall we were down about 60%. The fruit was thankfully quite clean with excellent phenolic maturity if not quite so high as those we obtained in 2015. As to the wines, there are certain 2016s that are actually better than their 2015 counterparts in that they’re both fresher and denser. While that is nice in its fashion because it’s obviously a good thing that the wines are of high quality, I still have never made so little.” My take on the domaine side of Magnien’s 2016s (see the *négociant* reviews immediately above) is that they are variable with some excellent wines and some that reflect the general quality that I found elsewhere. Note: there is often confusion relating to the difference between the wines of Domaine Michel Magnien and those of Frédéric Magnien. All the wines are made by Frédéric and thus the difference between the two names is one only of grape sources. The Domaine Michel Magnien wines are from vines owned directly by Michel (Frédéric’s father). All of the wines labeled as Frédéric Magnien are from purchased grapes (not from purchased must or wine, an important distinction). Note several 2015s were reviewed below in bottle. (Martin Scott Wines, www.martinscottwines.com, NY/NJ/CT and Country Vintner, www.countryvintner.com, VA, both USA).



2016 Clos St. Denis Grand Cru: (from Les Chaffots) (92-94)/2028+

Once again there is a generous and prominent floral component to the elegant, layered and fresh array of red and dark berry and spice aromas. The sleek, intense and precise medium-bodied flavors possess a notably finer mouthfeel though the firmly structured finish makes clear that this will need all of 12 to 15 years before this refined CSD arrives at its apogee. Lovely stuff.

2016 Clos de la Roche Grand Cru: (from Monts Luisants and Les Fremières) (92-94)/2031+

There are notes of herbal tea, smoke, earth and the *sauvage* to be found on the fresh mix of red currant, plum and softly spiced aromas. This is easily the biggest and most powerful wine in the range with its overtly muscular and imposingly-scaled flavors that also exude a subtle minerality on the textured, sappy and very firmly structured finish. This is terrific but at the same time it is not a wine that will likely make for especially interesting early drinking so be advised that ample patience is a requisite.

2016 Charmes-Chambertin Grand Cru: (from Mazoyères) (90-93)/2028+

This beauty is almost as floral with its array of lavender, violet and rose characters that add elegance to the very fresh spice and earth-inflected fresh berry fruit-suffused nose. There is beautiful subtlety to the detailed, refined and admirably pure middle weight flavors that possess a velvety, even plush mouthfeel, all wrapped in a balanced and harmonious finish. This is a Charmes of understatement and subtlety.

2016 Chambolle-Musigny 1^{er} Cru “Les Sentiers”: (from a .40 ha parcel) (90-93)/2024+

A brooding but pretty nose grudgingly reveals its aromas of fresh black cherry, violet, plus and lovely range of spice facets. There is a more refined if less powerful mouthfeel to the medium weight yet still muscular flavors that caress the palate on the velvety and lingering finish. This isn't as complex but the underlying material appears to be present such that more will almost certainly develop over time.

2016 Morey St. Denis 1^{er} Cru “Aux Charmes”: (88-91)/2022+

An expressive and agreeably fresh nose combines notes of red cherry, currant, earth and a whiff of lavender. The round, delicious and very supple medium-bodied flavors display



good length despite the presence of a hint of dryness. Even so this forward effort is likely to drink well on the younger side.

2016 Morey St. Denis 1^{er} Cru “Millandes”: (89-92)/2026+

A much more deeply pitched nose is composed by notes of earth, humus and the *sauvage*. There is excellent volume to the well-concentrated and quite powerful flavors that flash a subtle minerality on the dusty and ever-so-mildly rustic finish that is shaped by a firm core of ripe tannins. Some patience required.

2016 Morey St. Denis 1^{er} Cru “Chaffots”: (91-93)/2028+

This is aromatically similar to the Millandes though with a smoky component. Here too the bold and well-concentrated flavors possess ample power and vibrancy while offering better depth and persistence on the slightly more structured finale. This robust and well-made effort will require at least a few years of cellaring first.

2016 Gevrey-Chambertin 1^{er} Cru “Goulots”: (from a .15 ha parcel) (91-93)/2026+

This is perhaps the most floral-inflected wine in the range with its absolutely beautiful and ultra-fresh nose of moderately high-toned essence of red currant along with soft earth nuances. The polished, vibrant and wonderfully delineated middle weight flavors exhibit ample minerality on the impeccably well- balanced finish. This is not as concentrated or powerful but it is undeniably pretty and complete.

2016 Gevrey-Chambertin 1^{er} Cru “Cazetiers”: (90-92)/2024+

A ripe, fresh and well-layered nose combines notes of red and black currant, plum and ample amounts of the *sauvage* and humus characters. The supple yet well-detailed medium weight plus flavors possess a sleek and muscular mouthfeel while delivering excellent minerality on the delicious if again not particularly complex finish. Undoubtedly more depth will develop over time but it's not clear that this will surpass the Chaffots and Sentiers.

2016 Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”: (89-92)/2024+

A completely different nose is much earthier and pungent with its blend of humus, underbrush and game scents that add breadth to the wild fruit aromas. The dense, serious and powerful middle weight plus flavors possess unusually good size, weight and muscle



for a *villages* level wine while delivering *premier cru* depth and persistence. If you have the patience to cellar it, this is one to buy.

2016 Chambolle-Musigny "Les Fremières": (89-91)/2023+

An overtly floral and attractively perfumed nose offers up notes of red berries and a variety of subtle spice elements. There is fine richness to the relatively full-bodied flavors that exude a discreet bead of minerality before concluding in a mildly rustic and youthfully austere effort that delivers excellent complexity. This isn't particularly Chambollesque but it's an excellent wine.

2016 Morey St. Denis "Très Girard": (89-91)/2022+

Once again there is an elevated level of floral influences present on the pretty mix of various red berries and earth scents. The sleek, vibrant and delicious medium weight flavors possess a rounded mouthfeel while offering fine length on the saline-inflected and youthfully austere finale. This is a lovely Morey *villages*.

2016 Vosne-Romanée Vieilles Vignes: (75% of this blend derives from Les Saules with the remainder in Ravioles) (88-90)/2023+

This too is overtly floral in character with an equally perfumed array of both red and dark pinot fruit that is trimmed in a lovely range of spice nuances. There is fine richness and concentration as the old vine sap is definitely a key element of the mouthfeel, all wrapped in a sappy and solidly persistent finish. Like the *Fremières*, this is not an elegant wine but one can't fault the underlying material for that.

2016 Marsannay "Les Mogottes": (a *monopole* of the domaine) (87-89)/2021+

An ultra-fresh dark berry fruit nose is liberally laced with earth and a whiff of the *sauvage*. The delicious, punchy and well-detailed middle weight flavors possess very good depth and good if not remarkable persistence on the slightly rustic finish. I like the vibrancy and this competent effort should drink well young.



Maison Frédéric Magnien

See the comments for Domaine Michel Magnien immediately below for the 2016 vintage impressions. (North Berkeley Imports, www.northberkeleyimports.com, CA, Country Vintner, www.countryvintner.com, VA, Massanois Imports, www.massanois.com, NY, all USA; Domaine Direct, www.domainedirect.co.uk and Laytons, www.laytons.co.uk, both UK).

2016 Charmes-Chambertin Grand Cru “Aux Mazoyères”: (90-93)/2028+

A markedly floral-suffused nose is also notably high-toned with aromas of cherry and strawberry where hints of game and earth add a dose of typicity. The delicious and solidly concentrated flavors deliver slightly better complexity on the moderately firm and slightly rustic finale.

2016 Charmes-Chambertin Grand Cru “Aux Charmes”: (91-94)/2031+

A slightly more deeply pitched nose exhibits pretty aromas of violet, spice, earth, plum and dark currant. There is both more volume and better concentration to the richer flavors that flash a touch of wood on the beautifully persistent and solidly structured finish. Very fine quality here.

2016 Chambertin-Clos de Bèze Grand Cru: (91-94)/2031+

This is also markedly floral in character with a much broader range of spice elements to the softly earthy red berry fruit aromas. The sleek, precise and highly energetic medium weight flavors flash a noticeable minerality on the more refined but not necessarily more complex finish. Lovely and very Clos de Bèze.

2016 Clos de Vougeot: (90-92)/2026+

An unusually high-toned nose in the context of what is typical for a young Clos de Vougeot reflects notes of red cherry and cranberry along with a curious hint of citrus and a wisp of menthol. The palate impression is much more typical with its voluminous and powerful big-bodied flavors that possess fine punch on the relatively elegant finish that offers very good length but not the same depth. This is perfectly good but it would be fair to describe it as somewhat atypical.



2016 Gevrey-Chambertin 1^{er} Cru “Lavaut St. Jacques”: (91-93)/2028+

This too is overtly *sauvage* on the smoked meat, dark currant and humus-suffused nose. There is a bit more size, weight and muscle to the bigger-bodied flavors that flash plenty of minerality on the driving, well-detailed and impressively lengthy finish that is balanced but quite firmly structured. Patience.

2016 Gevrey-Chambertin 1^{er} Cru “Petite Chapelle”: (91-93)/2026+

A perfumed and ripe nose expresses a plenitude of floral and spice aromas. The sleek, seductive and refined mineral-inflected middle weight flavors possess fine mid-palate density before offering excellent length on the balanced finish. This sleekly muscular effort should drink well both young and with 10 to 12 years of bottle age. Worth checking out.

2016 Chambolle-Musigny 1^{er} Cru “Charmes Vieilles Vignes”: (89-92)/2024+

There is a whisper of volatile acidity present on the otherwise fresh aromas of red currant and a panoply of pretty floral nuances. There is both good intensity and detail to the delicious and enveloping medium weight flavors that are a combination of power and refinement on the serious, firm and lingering finish. The VA is sufficiently subtle that I doubt that it will be an issue though note that at least some patience will be required here.

2016 Chambolle-Musigny 1^{er} Cru “Les Borniques”: (89-91)/2027+

A brooding and restrained nose manifests notes of plum, violet and plenty of earth and discreet spice nuances. There is excellent density and intensity to the more powerful if less refined flavors that exhibit ample minerality on the austere, indeed even slightly strict finish that makes clear that this will not make for good early drinking. This is a wine of quality but one that will demand at least some cellaring first.

2016 Chambolle-Musigny 1^{er} Cru “Les Feusselottes”: (89-92)/2023+

A notably more elegant and in particular much more floral-scented nose offers up notes of rose petal, lavender, red cherry and a hint of plum. The refined, pure and punchy middle weight flavors possess notably more minerality on the balanced and lingering finish. This moderately structured effort is very Chambolle in basic character and once again, is a wine that should drink well both young and with a few years of bottle age.



2016 Chambolle-Musigny 1^{er} Cru “Les Baudes”: (89-91)/2026+

In contrast to the nose of the Borniques, this is much more expressive with its notes of wild red berries, spice, rose petal and subtle hint of wood. The sleek and muscular flavors possess fine volume and also good power though the finish is serious if a bit lean. My projected range offers the benefit of the doubt that this will flesh out with a few years of bottle age.

2016 Morey St. Denis 1^{er} Cru “Clos Sorbé”: (87-90)/2022+

An exuberant blend of various red berries, and in particular cherry, is laced with hints of floral and spice wisps. The punchy, intense and slightly finer middle weight flavors culminate in a dusty if slightly dry finish. There is enough CO2 present to render it difficult to know if the dryness is due to slightly under ripe tannins or is simply a secondary effort of the gas, but my sense is that the tannins are not quite as ripe as they could be.

2016 Morey St. Denis 1^{er} Cru “Les Ruchots”: (88-91)/2023+

A slightly riper nose of plum, dark currant and earth precedes the intense, detailed and slightly bigger and richer medium-bodied flavors that deliver fine length on the mildly austere and dusty finale. This delicious and moderately generous if not especially complex effort should be approachable young but reward up to a decade of cellaring in the hopes that better depth will develop.

2016 Nuits St. Georges 1^{er} Cru “Les Damodes”: (90-93)/2026+

An overtly *sauvage*-inflected nose reveals notes of warm earth, plum, smoke and underbrush along with lovely spice hints. The succulent, round and dense medium-bodied flavors possess excellent punch and power before delivering excellent length on the mildly rustic finish. This is very Nuits in expression but not especially rustic or austere. Fine quality here.

2016 Gevrey-Chambertin Vieilles Vignes: (88-91)/2023+

A completely different aromatic profile present itself here with its array of pungent humus-inflected earth, the *sauvage* and wild red berry scents. There is a bit more size and weight to the concentrated medium-bodied flavors that possess slightly better complexity on the youthfully austere and lingering finish. This is a fine Gevrey *villages* and sufficiently firm to require at least a few years of patience.



2016 Chambolle-Musigny Vieilles Vignes: (88-90)/2022+

A ripe and fresh essence of various red berries, warm earth and a range of pretty spice elements can be found on the moderately elegant nose. Once again there is good energy to the nicely concentrated flavors that possess both lovely detail and evident minerality on the moderately rustic and persistent finish. This too will be approachable young but will be capable of reward 5 to 8 years of cellaring.

2016 Fixin: (87-90)/2022+

A more deeply pitched and earthier nose reflects notes of both attractively fresh red and blue pinot fruit that introduce vibrant and stonier medium weight flavors that possess a lovely mouthfeel as well as fine length on the finish that exhibits almost no rusticity. A lovely Fixin *villages* that should also drink well young if desired.

2016 Côte de Nuits-Villages “Croix Violettes”: (87-89)/2021+

An ultra-fresh nose combines notes of red berry fruit with hints of earth and spice. The delicious and punchy middle weight flavors possess a lovely delineation before concluding in an attractively complex and persistent finish that flashes just a hint of rusticity. This competent effort should drink well young.

