



ALLEN MEADOWS' BURGHOUND 2019

MILLESIME/VINTAGE 2017

Domaine Michel Magnien

Frédéric Magnien described 2017 as one with a “much less complicated growing season than what we suffered through in 2016. We had many fewer required treatments and beyond a bit of hail in the northern part of Morey, there were no climatic events of consequence. I chose to begin picking on the 5th of September and the fruit was ripe and clean as I would put our sorting losses at no more than 3.5%. One interesting aspect though is that despite averaging around 40 hl/ha across all *appellations*, there was a relatively high percentage of shot berries. I used varying amounts of whole clusters during the vinifications, which is to say between 25 and 30% for the *villages* wines and around 50% for the upper level wines. As to the wines, I think the best descriptor for them is charming plus they should drink well early and over the medium-term.” Note that Magnien has become arguably the leading specialist in Burgundy in the use of amphorae (the French call them ‘jarres’) during the *élevage*. Others, such as Pousse d’Or and Jean-Marie Fourrier, are experimenting with them as well though Magnien has made them an essential part of his approach. For example, many of these offerings were raised with significant proportions of amphorae that averaged around 50% with the rest in traditional casks. Some though, such as the Clos St. Denis were as high as 75% though others none. Magnien believes the amphorae better preserve the freshness and they obviously do not mark the wines with toast or vanilla characteristics. 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 (see directly above) 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; Charles Taylor Wines, www.charlestaylorwines.com, UK).

2017 Clos St. Denis Grand Cru: (from Les Chaffots) (91-94)/2032+

Aromas of red currant, earth, poached plum, violet and spiced tea precede succulent and refined medium-bodied flavors that are softly stony while exhibiting excellent persistence on the lengthy, balanced and notably firm finale. This is structurally interesting as the mid-palate is quite generous yet the serious finish makes clear that this is going to require extended aging to realize its full potential.

2017 Clos de la Roche Grand Cru: (from Monts Luisants and Les Fremières) (91-94)/2032+

This is more aromatically expressive than usual with its combination of relatively elegant notes of red currant, raspberry, spice, earth and discreet floral nuances. There is once again fine volume to the detailed and muscular big-bodied flavors that display power on the palate coating, youthfully austere and very firm finish. While this could be approached after only 5-ish years, it should improve for 15+.

2017 Charmes-Chambertin Grand Cru: (from Mazoyères) (91- 93)/2032+

This is the first wine to display any appreciable wood influence and this includes both menthol and toast elements on the otherwise attractive aromas of various dark berries, plum, earth and a top note of lavender. There is excellent intensity to the caressing middle weight plus flavors that retain good detail as well as power on the anise-inflected finish where a hint of anise appears. This solidly structured effort will require patience.

2017 Chambolle-Musigny 1^{er} Cru “Les Sentiers”: (from a .40 ha parcel) (90-93)/2029+

An elegant, pure and beautifully layered nose reflects notes of dark cherry, raspberry and violets. The mouthfeel of the medium weight flavors is at once refined but muscular with both good delineation and a subtle minerality adding interest to the complex and lingering finish that exhibits hints of chocolate and warmth. This is lovely and again, a wine that should amply reward mid-term keeping.



2017 Morey St. Denis 1^{er} Cru “Les Blanchards”: (89-92)/2027+

Moderate reduction masks the underlying fruit though there is evident freshness and verve to the more refined medium weight flavors that possess solid mid-palate density before concluding in a dusty and somewhat strict finish yet the supporting tannins seem ripe. This will need a few years to better flesh out.

2017 Morey St. Denis 1^{er} Cru “Millandes”: (89-92)/2029+

A deeply pitched nose features notes of plum and dark berries along with nuances of humus, newly turned earth and game wisps. While the mid-palate of the medium weight flavors is not especially concentrated, there is much to like in terms of the depth, minerality and texture of the youthfully austere and markedly firm finish. This will also need some patience as it's presently quite serious and a bit taciturn.

2017 Morey St. Denis 1^{er} Cru “Chaffots”: (90-92)/2029+

Here the expressive nose is a bit more elegant with softly spicy and earth-inflected aromas that derive mostly from the red side of the fruit spectrum. There is a bit more concentration to the slightly more refined medium-bodied flavors that flash a hint of salinity on the firm and built to age finale. Good stuff.

2017 Morey St. Denis 1^{er} Cru “Climats d’Or”: (from an interesting blend of Les Monts Luisants, Charrières, Chézeaux, Clos Baulet, Chaffots, Aux Charmes and Les Blanchards) (90-92)/2027+

Firm reduction renders the nose unreadable at present. More appealing are the sleek, intense and tautly muscular medium weight flavors that possess good detail and plenty of punch on the focused, powerful and lingering finish that is on the austere side but offers very good depth and persistence.

2017 Gevrey-Chambertin 1^{er} Cru “Goulots”: (from a .15 ha parcel) (90-92)/2025+

Here the cool and restrained nose is much more floral in character though there is ample *sauvage* influence to the liqueur-like dark berry, earth and spice-suffused aromas. The middle weight flavors are not as concentrated or powerful though they are more finely textured with a lovely sense of verve on the mildly austere finale. This is a classically styled Goulots that should repay mid-term keeping yet be reasonably accessible young.



2017 Gevrey-Chambertin 1^{er} Cru “Cazetiers”: (90-93)/2032+

A distinctly earthy and *sauvage*-inflected nose is composed mostly of dark currant and plum scents. The relatively concentrated and muscular broad-shouldered flavors possess outstanding intensity with ample minerality emerging on the powerful, focused and impressively long finish. As is typically the case with this wine it's very tightly wound and should have no difficulty rewarding extended keeping. Worth considering.

2017 Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”: (89-91)/2025+

A completely different aromatic profile is present with its combination of red and dark currant, forest floor, earth and a suggestion of the *sauvage*. There is more evident mid-palate density adding volume to the energetic middle weight flavors that culminate in a youthfully austere and softly rustic finale that exhibits sneaky good length. This is a very good Gevrey *villages* and one worthy of consideration.

2017 Chambolle-Musigny “Les Fremières”: (89-91)/2024+

The expressive nose freely offers up notes of the essence of red currant, plum, spice and an earth wisp. The mouthfeel of the medium-bodied flavors is notably denser with good volume and minerality that really comes up on the more complex and better balanced finale where a hint of bitter cherry pit character emerges. This is a very good Chambolle *villages* and worth checking out.

2017 Morey St. Denis: (88-90)/2023+

Here too the cool, pure and airy nose is comprised by the essence of red fruit, and in particular cherry, cut with hints of earth and rose petal. The middle weight flavors are on the lighter side while the supporting tannins are once again relatively fine on the moderately complex but sneaky long finish. This is a comparatively refined Morey *villages* that should age well over the mid-term.

2017 Chambolle-Musigny “Les Argillières”: (86-89)/2022+

A mild whiff of reduction doesn't really mask the spicy red cherry and pomegranate scents. Here too the mid-palate mouthfeel of the energetic and well-delineated if lighter weight flavors is relatively sleek thanks to the fine-grained tannins though there is a trace of rusticity to the somewhat short finale though this could well be due to the abundant gas.



2017 Bourgogne – Pinot Noir: 86/2020+

Hints of herbal tea and earth add breadth to the array of red berry fruit aromas. The delicious and relatively sleek lighter weight flavors possess good intensity that carries over to the nicely vibrant and focused finale. This should drink well after only a year or two of keeping.

Maison Frédéric Magnien

See the comments for Domaine Michel Magnien immediately below for Frédéric Magnien's 2017 vintage impressions. Note that many of these offerings were raised with significant proportions of amphorae that average around 50% with the rest in traditional casks. Some though, such as the Charmes-Chambertin, were raised entirely in amphorae; the French call them 'jarres'. (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, Charles Taylor Wines, www.charlestaylorwines.com and Laytons, www.laytons.co.uk, all UK; Altaya Wines, www.altayawines.com, Hong Kong).

2017 Charmes-Chambertin Grand Cru “Aux Mazoyères”: (89-91)/2032+

This is markedly high-toned in character with its combination of red raspberry, pomegranate and lilac with background nuances of underbrush and earth. While I like the sense of underlying tension and detail, the barely middle weight flavors lack a bit of mid-palate stuffing though to be clear, they aren't dilute. On the plus side there is fine finishing balance and this should have no trouble making good if not great old bones.

2017 Charmes-Chambertin Grand Cru “Aux Charmes”: (88-91)/2027+

This is aromatically similar to the Mazoyères but with a bit more complexity and the extra depth can also be found on the caressing and seductively textured middle weight flavors that possess better mid-palate concentration yet the dusty and mildly drying finish is shorter. There is better underlying material but the balance isn't quite as well dialed in.



2017 Chambertin-Clos de Bèze Grand Cru: (90-93)/2032+

Overtly spicy aromas speak of various dark berries, lavender, violet, tea, earth and a whisper of wood influence. The notably more finely textured middle weight flavors exude a subtle minerality on the sleek, intense and linear finish that flashes slightly better depth and persistence. This is compact but should progressively flesh out as the tannins resolve.

2017 Clos de Vougeot: (89-92)/2029+

An exuberantly fresh nose offers up notes of red and black raspberry, plum, earth and plenty of floral elements, all of which are trimmed in just enough wood to notice. The medium-bodied flavors are round and attractively textured if not particularly dense, all wrapped in a lingering and youthfully austere finish that offers better balance. This should also age well over the medium to longer-term.

2017 Gevrey-Chambertin 1^{er} Cru “Lavaut St. Jacques”: (90-92)/2029+

A distinctly cool, airy and restrained nose is very Gevrey with its array of wild dark berries, game, forest floor and *sauvage* hints. There is good muscle, punch, detail and minerality to the medium-bodied flavors that deliver good length in a mildly rustic and austere finish. This too is sufficiently structured to reward mid to even longer-term cellaring.

2017 Gevrey-Chambertin 1^{er} Cru “Petite Chapelle”: (90-92)/2029+

A relatively high-toned nose speaks of red berry liqueur aromas with touches of spice, rose petal, plum and earth. There is excellent intensity to the nicely detailed and lightly mineral-inflected medium weight flavors that have a comparatively refined mouthfeel while presenting solid length on the dusty, serious and youthfully austere finish that is sufficiently structured to reward mid to even longer-term cellaring.

2017 Chambolle-Musigny 1^{er} Cru “Charmes Vieilles Vignes”: (89-92)/2029+

An admirably pure nose offers up elegant aromas of essence of red cherry and raspberry that is laced with floral and spice hints. There is fine intensity and vibrancy to the delineated medium-bodied flavors that possess a sophisticated texture while delivering good if not special length on the youthfully austere finale due to a similar touch of dryness. My projected range again offers the benefit of the doubt that it will eventually successfully age out.



2017 Chambolle-Musigny 1^{er} Cru “Les Borniques”: (89-91)/2027+

Pretty aromas are comprised by notes of dark cherry, raspberry, violet and spiced tea. The wonderfully refined middle weight flavors also possess a sophisticated mouthfeel along with good minerality and delineation, all wrapped in a dusty, delicious and mildly austere finale that is a bit short. This isn't really drying so much as there is a touch of backend asperity.

2017 Chambolle-Musigny 1^{er} Cru “Les Baudes”: (89-92)/2032+

A more elegant and slightly higher-toned nose features essence of red pinot fruit, anise, violet and a suggestion of lavender. The sleek, intense and well-detailed broad-shouldered middle weight flavors possess fine intensity on the bold, robust and very firmly structured finale. Like the Clos Sorbé there is a hint of dryness though in this case it seems more likely that it will eventually disappear and my range offers the benefit of the doubt in this regard.

2017 Morey St. Denis 1^{er} Cru “Clos Sorbé”: (87-89)/2024+

A discreet touch of wood sets off pure aromas of red cherry, raspberry and soft earth scents. The mouthfeel of the caressing flavors is also quite sleek while concluding in a mildly dry and short finish. It's hard to say if this will better harmonize with a few years of bottle age but the tannins appear to be ripe.

2017 Morey St. Denis 1^{er} Cru “Les Ruchots”: (90-92)/2029+

A ripe and fresh nose is composed by notes of poached plum, dark cherry, spice and a whiff of wood toast. The medium-bodied flavors also possess a caressing mouthfeel that is rich to the point of being seductive, all wrapped in firm, lingering and notably better balanced finale. Moderate patience suggested.

2017 Nuits St. Georges 1^{er} Cru “Les Damodes”: (90-93)/2032+

This is also quite aromatically reserved with its ultra-fresh aromas of red currant, raspberry, underbrush and that pungent earth and humus character. This isn't as dense as many of the foregoing wines but there is lovely tension and detail to the middle weight flavors that possess excellent depth and persistence on the even more structured finale. This is really very good and worth considering if you have the patience to cellar it appropriately for at least 7 to 10 years first.



2017 Vosne-Romanée “Champs Perdrix”: (87-89)/2024+

A pretty and attractively spiced nose consists primarily of red berries and in particular currant and cherry. The supple and energetic lighter weight flavors possess good finishing punch on the mildly austere and mineral-inflected finish. This competent effort should drink well young and with moderate age.

