



ALLEN MEADOWS' BURGHOUND 2020

MILLESIME/VINTAGE 2018

Domaine Michel Magnien

Frédéric Magnien described 2018 as one “that was, with a few exceptions, relatively calm. I started picking the Côte de Nuits- Villages vineyard of ‘Croix Violettes’ on the 1st of September, then stopped and picked a few more parcels on the 4th. It was on the 5th that we really started seriously. The fruit was super-clean so it was possible to pick quickly where and when we wanted and we finished the last parcel on the 15th. Yields were good if variable and averaged around 40 hl/ha with potential alcohols that ranged from 13.0 to 14.8%. I used a minimum of around 50% whole clusters though some wines saw 100%. Thankfully we had no problems with stuck fermentations and as usual I made no additions of any kind. 2018 clearly produced ripe wines but they’re ripe in a good way with better freshness and *terroir* transparency than anyone would have guessed.” As I reported last year, Magnien has become arguably the leading specialist in Burgundy in the use of amphorae and jarres (the difference is essentially one of size) 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. 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). (Winebow, Inc., www.winebow.com, NJ, USA; Charles Taylor Wines, www.charlestaylorwines.com, UK; Altaya Wines, www.altayawines.com, Hong Kong).



2018 Clos St. Denis Grand Cru: (from Les Chaffots) (89-92)/2033+

This is riper still with mocha and slightly jammy notes of mostly dark berry liqueur and baked fruit. The sleek, intense and rich medium weight flavors possess a refined mouthfeel that contrasts somewhat with the dusty, youthfully austere, structured and slightly drying finish. This is definitely on the riper side and while it's not over the top, it's not as fresh as the best in the range.

2018 Clos de la Roche Grand Cru: (from Monts Luisants and Les Fremières) (90-92)/2030+

Firm reduction overshadows the fruit today. Otherwise there is fine detail and punch to the impressively intense flavors that are a bit light compared to a classic Clos de la Roche though I like the minerality, depth and overall balance.

2018 Charmes-Chambertin Grand Cru: (from Mazoyères) (91-93)/2033+

A broad-ranging nose displays notes of both red and dark berries along with floral, spice, underbrush and earth nuances. There is once again a beguiling texture to the larger-scaled flavors that possess excellent punch and power before concluding in a focused and very firm if slightly tangy finish that will likely progressively dissipate with a few years of bottle age.

2018 Chambolle-Musigny 1^{er} Cru "Les Sentiers": (from a .40 ha parcel) (90-93)/2030+

A more elegant nose is quite ripe yet still manages to remain fresh as there is a wafting quality to the spicy combination of dark cherry, plum and cassis. There is excellent volume and intensity to the more concentrated and tautly muscular flavors where a touch of salinity adds freshness to the lingering finish where the only nit is a hint of warmth. This is really quite good and worth checking out.

2018 Morey St. Denis 1^{er} Cru "Les Blanchards": (90-92)/2030+

This too is aromatically quite reticent with its slightly riper liqueur-like nose of plum, violet, earth and an interesting hint of exotic tea. The finer medium weight flavors possess a bit more size and weight as well as a caressing yet powerful finish where a touch of bitter cherry pit character slowly emerges. This is lovely.



2018 Morey St. Denis 1^{er} Cru “Aux Charmes”: (89-92)/2028+

A softly spicy combination is comprised by an abundance of floral influences that add a touch of elegance to the softly spicy and earthy ripe dark berry fruit scents. There is both excellent punch and a lovely texture to the relatively sleekly textured medium-bodied flavors that aren't quite as complex but do offer very fine persistence.

2018 Morey St. Denis 1^{er} Cru “Millandes”: (89-92)/2033+

This is quite similar to the Charmes though with more evident *sauvage* elements. The juicy and round but notably more muscular flavors possess more evident power that really builds from the mid-palate to the youthfully austere and long if slightly grippy finish that borders on rusticity. This will need plenty of time to round out and better harmonize.

2018 Morey St. Denis 1^{er} Cru “Chaffots”: (89-91)/2030+

A ripe yet cool nose features notes of essence of plum liqueur, lavender, violet and plenty of earth and underbrush nuances. I very much like the mid-palate texture of the middle weight flavors that also possess good muscle though the finish is somewhat grippy, dry and a bit short as well. There is quite a bit of gas present so that may partially account of the awkward finale.

2018 Gevrey-Chambertin 1^{er} Cru “Goulots”: (from a .15 ha parcel) (88-91)/2026+

There is enough reduction present to mask the underlying fruit that does seem quite ripe. There is both good delineated and verve to the focused and mineral-driven flavors that exude a refreshing salinity on the mildly tangy finish. This isn't especially dense and while the balance isn't quite perfected today, I suspect as the tannins resolve it will become more agreeable.

2018 Gevrey-Chambertin 1^{er} Cru “Cazetiers”: (90-92)/2033+

Here there is a ripe array of much more *sauvage*-tinged aromas of plum, black cherry, cassis and a floral wisp. The supple but energetic middle weight plus flavors exude a plenitude of minerality on the lingering, firm and serious finish. Like the Goulots, this isn't especially dense but it is better balanced.



2018 Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”: (88-90)/2026+

A reticent nose grudgingly offers up notes of essence of plum, violet, earth and pretty spice wisps. There is fine verve and detail to the relatively refined medium-bodied flavors where the texture contrasts with the rustic and robust finish that exhibits a touch of warmth.

2018 Chambolle-Musigny “Les Fremières”: (87-89)/2025+

An equally perfumed mix offers up notes of pomegranate, red currant, anise and lavender. There is good volume to the attractively textured medium weight flavors that evidence a bead of minerality on the bitter pit fruit-infused finish that is presently somewhat short if not hard. It’s an open question mark if this will harmonize in time.

2018 Morey St. Denis: (from a mix of Les Crais, Les Cognées, Clos Solon, Bas Chenevery and les Herbuottes) (87-89)/2024+

This is also quite aromatically pretty with its ripe array of plum, red and dark currant and wafting spice elements. There is both good energy and detail to the delicious medium weight flavors that conclude in a dusty, firm and robust finish whereas light touch of dryness slowly emerges that’s enough to cut the length a bit short.

2018 Vosne-Romanée Vieilles Vignes: (from Aux Saules and Aux Raviolles) (89-91)/2026+

This is really quite pretty with its attractively spicy and perfumed nose of purple fruit and plethora of floral elements. I very much like the texture of the seductive and caressing medium-bodied flavors that offer very good depth and persistence. This is a quality Vosne *villages* and worth checking out.

2018 Bourgogne – Côte d’Or: (86-89)/2022+

A pretty and ripe mélange is comprised by notes of essence of red pinot fruit, plum and soft earth wisps. The succulent and juicy middle weight flavors possess better than average complexity on the dusty and mildly rustic finale. This is very good for its level and worth considering for value.



Maison Frédéric Magnien

See the comments for Domaine Michel Magnien below for Frédéric Magnien's 2018 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 Chambolle "Les Fuées", the Gevrey "Petite Chapelle" and the Chambertin were raised entirely in amphorae or jarres (the difference is essentially one of size). (North Berkeley Imports, www.northberkeleyimports.com, CA and Country Vintner, www.countryvintner.com, VA, USA; Domaine Direct, www.domainedirect.co.uk, Charles Taylor Wines, www.charlestaylorwines.com, UK).

2018 Charmes-Chambertin Grand Cru "Aux Mazoyères": (89-92)/2030+

A very reserved nose requires aggressive swirling to reveal aromas of cassis, plum liqueur, violet and soft earth nuances. Once again there is very good energy and volume to the delicious medium-bodied flavors that are blessed with plenty of sap that imparts a textured quality to the mildly dry finish.

2018 Charmes-Chambertin Grand Cru "Aux Charmes": (89-91)/2033+

There is enough reduction to flatten the underlying fruit though not so much as to prevent sensing that it's quite ripe. The sense of elevated ripeness is corroborated by the succulent, round and lavishly rich bigger-bodied flavors whose seductive texture differs materially with the warm, severe and short finish that is markedly austere. Despite the fact that this is clearly still developing, I am less certain that it will eventually harmonize.

2018 Chambertin-Clos de Bèze Grand Cru: (91-93)/2033+

A pretty, pure and relatively high-toned nose displays notes of spice and floral hints, and especially violet, on the ripe red currant, earth and cherry aromas. There is a really lovely mouthfeel to the muscular, serious and powerful yet refined medium weight plus flavors that possess fine length on the moderately structured and well-balanced finale. This needs to add depth but even so it's very promising.

2018 Chambertin Grand Cru: (this is actually from Clos de Bèze; 100% whole clusters). (90-93)/2033+

An ultra-floral suffused nose is both pretty and very fresh with its airy aromas of red and dark currant that reflect notes of spice, game, forest floor and violet. There is almost



painful intensity to the well-delineated larger-scaled flavors that aren't especially dense but other than a touch of warmth, there is much better balance.

2018 Clos de Vougeot: (89-92)/2033+

This too is aromatically quite floral on the layered aromas of plum, cassis and black raspberry that are nuanced by hints of earth and game. There is fine volume and power to the big-bodied flavors though the finish is awkward, bitter and a bit short. Again, I like the density and the delivery but this too is an open question as whether it will eventually harmonize.

2018 Gevrey-Chambertin 1^{er} Cru "Lavaut St. Jacques": (89-92)/2030+

A firmly reduced nose renders the nuance moot. There is very solid punch and power to the intense and muscular flavors that exude a lovely minerality though the finish is presently slightly grippy, warm and rustic though not really short.

2018 Gevrey-Chambertin 1^{er} Cru "Petite Chapelle": (90-92)/2028+

A markedly floral and higher-toned nose combines notes of pomegranate, red cherry, spice and black raspberry. There is a lovely sense of underlying tension to the stony and beautifully well-delineated flavors that possess more evident refinement on the mildly austere and warm finale.

2018 Chambolle-Musigny 1^{er} Cru "Les Fuées": (89-92)/2028+

The airy and ripe nose reflects notes of cherry, pomegranate and spice where a hint of volatile acidity lurks in the background. There is really good energy to the delineated and stony flavors that deliver fine length on the very firm finish where the only nit is a hint of warmth.

2018 Chambolle-Musigny 1^{er} Cru "Les Feusselottes": (this is 20% from Feusselottes proper and 80% from Les Grands Mur) (90-92)/2026+

Reduction dominates the nose today though there is good freshness and intensity to the solidly voluminous flavors that possess a beguiling texture that carries over to the bitter cherry pit-inflected finish. Like the Ruchots, this needs to develop better depth but that appears to be a reasonable possibility.



2018 Chambolle-Musigny 1^{er} Cru “Charmes Vieilles Vignes”: (89-91)/2028+

A subdued and reticent nose grumpily reveals notes of cassis, violet, black cherry and a hint of oak toast. The sleek and appealingly textured medium-bodied flavors deliver only acceptable length as the persistence is brought up short by evident dryness. It's not clear whether the very firm finish will better harmonize in time though my range accords that possibility.

2018 Chambolle-Musigny 1^{er} Cru “Les Borniques”: (89-92)/2030+

A much more floral nose combines notes of poached plum, spice and ripe dark berry fruit. This is a big wine with broad-shouldered flavors that possess both excellent volume and richness, all wrapped in a delineated and saline-inflected finish that comes up a bit short. I suspect that this too will eventually harmonize.

2018 Chambolle-Musigny 1^{er} Cru “Les Baudes”: (89-92)/2030+

Here the expressive and very pretty nose is compositionally similar to the Baudes though with a lovely spiciness. There is fine volume to the suave and mouth coating flavors that possess a seductive mid-palate texture though the finish is a bit dry today. The dryness doesn't really cut the finish short and once again my sense is that this will better harmonize in time.

2018 Morey St. Denis 1^{er} Cru “Clos Baulet”: (88-91)/2026+

A softly earthy and *sauvage*-inflected nose is comprised mostly by notes of cassis and dark cherry. The round, velvety and pliant medium-bodied flavors contrast somewhat with the dusty and slightly grippy finish that I suspect will smooth out as the tannins progressively resolve and my range offers the benefit of the doubt.

2018 Morey St. Denis 1^{er} Cru “Clos Sorbé”: (88-90)/2026+

Mild reduction is enough to render the nuances of the ripe fruit difficult to discern. Otherwise there is very good energy and detail to the medium-bodied flavors that culminate in a moderately austere finish that is a bit linear and lean at present. This will need to flesh out to merit the upper end of my projected range.



2018 Morey St. Denis 1^{er} Cru “Les Ruchots”: (90-92)/2028+

An interesting nose blends both upper and lower register elements that combine red and dark currant, pomegranate, violet and a whiff of earth. There is better body and succulence to the seductively textured and rich flavors that offer good length on the better balanced finish. This could use a bit more depth but the underlying material appears to be present such that ultimately this could be very good.

2018 Nuits St. Georges 1^{er} Cru “Les Damodes”: (90-92)/2028+

A notably *sauvage*-suffused nose is comprised by notes of purple fruit and spice nuances. The succulent, round and delicious middle weight flavors possess a surprisingly supple mid-palate that is distinctly different from the markedly firm finish where the only nit is a touch of warmth.

2018 Chambolle-Musigny Vieilles Vignes: (from 4 different *lieux-dits*) (87-89)/2026+

There is good freshness to the layered aromas of red and dark cherry, spice and a pretty whiff of violet. The sleek, intense and delicious middle weight flavors exude a lovely minerality that adds a touch of life to the firm finish where touches of acid tang and warmth slowly emerge. This is attractive and very Chambollesque though the balance isn't perfect.

2018 Vosne-Romanée “Champs Perdrix”: (87-90)/2028+

There is a whiff of menthol to the even spicier, cooler and more elegant aromas of plum and dark raspberry liqueur. The markedly intense middle weight flavors also exude a refreshing salinity on the nicely complex if somewhat strict finish. This may well unwind with a few years of age but it's awkward today.

2018 Vosne-Romanée “Maizières”: (from Maizières Basses) (89-91)/2028+

A very spicy mélange of pretty and layered aromas are composed by notes of plum, violet and red and dark currant. I very much like the texture of the rich, generous and seductive medium weight flavors that exude a refreshing salinity on the lingering and balanced if firmer finale. This too is one to consider.



2018 Nuits St. Georges Vieilles Vignes: (87-89)/2028+

A top note of menthol can be found on the earthy and *sauvage*-inflected ripe purple fruit scents. The caressing yet subtly powerful medium-bodied flavors display good punch on the firm and mildly rustic finale. Patience advised.

2018 Gevrey-Chambertin Vieilles Vignes: (88-91)/2025+

Quite deep colored. There is enough reduction to mask the underlying fruit at present. Otherwise there is slightly better mid-palate density to the attractively textured medium-bodied flavors that possess a caressing mouthfeel while exhibiting a touch more complexity on the more rustic and slightly firmer finale.

2018 Gevrey-Chambertin “Champs Chenys”: (88-90)/2026+

A more elegant and relatively deeply pitched nose grudgingly presents very ripe aromas of cassis, dark cherry and plenty of spice. The racy, intense and beautifully detailed middle weight flavors are shaped by finer-grained tannins and while there is a trace of rusticity, it's less evident on the moderately warm finale. This is more the interesting wine compared to the old vines Nuits but the balance isn't quite as well dialed in.

2018 Gevrey-Chambertin “Clos Prieur”: (from the *villages* portion of the vineyard) (89-91)/2028+

A restrained and fresh nose offers up aromas of cassis, violet, black cherry and warm earth nuances. The finer and more mineral-inflected middle weight flavors flash good energy on the dusty, serious and lingering finish that is shaped by relatively fine grained tannins. This is quite good for what it is and one to consider.

2018 Gevrey-Chambertin Vieilles Vignes Non Bio: (88-91)/2024+

A fresher and cooler nose combines hints of earth and the *sauvage* with those of red and dark currant. The lilting and vibrant flavors are not particularly concentrated though they offer notably better depth and length on the youthfully austere finale. This should be approachable young if that's your preference.



2018 Côte de Nuits-Villages “Croix Violettes”: (87-89)/2023+

This is compositionally similar to the Bourgogne though the aromas are a bit fresher and slightly spicier as well. The rich, opulent and velvety middle weight flavors aren't racy though neither are they heavy, all wrapped in an attractively textured finish where a subtle touch of warmth slowly emerges.

2018 Bourgogne – Côte d'Or: (86-88)/2022+

A ripe and quite fresh nose is comprised by notes of black cherry, raspberry and discreet earth wisps. The juicy and succulent flavors possess a velvety texture while delivering good length on the mildly warm and rustic finale.

