

# The Burgundy Briefing

news, views and tastings

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Vintage report

White 2012

## Domaine Michel Bouzereau, Meursault

Jean-Baptiste recalls the vintage:

"2012 was difficult. For the work it was a particularly year. The whole year was complicated and we do not yet understand 2012. It will take a long time. Sat 1st August last year when the hail came at 7pm I was with my family in the house. It was approaching the holiday, a couple of days away, and we were tired and ready for a holiday. I was with my 8 year old son when the hail came. The tears ran down my face and he saw and cried with me. I cried because it was not 'the justice'. The premier crus were looking so good at this time and they are so important for quality and economy. Then when we went in the vines and it was so upsetting. We need a normal year to forget the 2012 and to be able to taste it normally. It is so difficult now as we know colleagues in red village who reply on buying grapes and it is so expensive and this ambience makes things difficult now. And now again we have rain and a late year!"

"Every year we have to be precise and this year particularly. After the 1st August everyone was tired and a bit dejected and we had to 'jump' in the last week to optimise the potential. We had to rise to the challenge. We had worked all year for this. And this year (2013) we are like this as April and May have been complicated, but we have to be very attentive every day and every week. If things improve now the smiles will come. Friday one week ago we got cold under zero degrees, but things are improving."

In more detail for the 2012:

"In some vineyards we had four hail storms. In Auxey-Duresses, Monthelie and some Meursault – Tessons and Grand Charrons were hit twice in May before the flowering (less important) and then after the 30th June (just Grand Charrons and Tessons, but not the premier cru) and then again on 1st August. This was worst was during flowering. We were left with 50%."

"In July it was rainy and the heat wave affected the red and the white in the premier cru. I think 15% was lost because of the heat. 10-20% less and finally 50% percent less. We have only three parcels Limousin, Genevrières and Bourgogne Blanc which had no problems."

Jean-Baptiste began harvesting on the 17th with the Bourgogne Blanc to the 25th September. "Normally we make 9 days and this year eight days. We finished and then on the 25th in evening it rained."

The bunches were so different. In Limousin, Genevrières and Bourgogne Blanc very nice normal grapes and in Meursault Les Tessons and Perrières and Champs Gain it was more affected..."

"The last day made the maturity. Two weeks before harvest had very green berries and very different in the same bunch. The last day more homogenous," remarks Jean-Baptiste Bouzereau.

Degrees: Ranged from 12.5 to for the best 13.2. Like 2011, while 2009 and 2010 nearer the 13.3-13.5

Acidity: pH was 3.15 to 3.2

"We use fougage normally on every climat but where affected by hail not so this year."

"The sugar finished in December and then the MLF began immediately. Like 2011 we could taste during the MLF it was clean. The MLF has changed the wines they tasted rich and now 2 months later more elegant and fine and pure. Now there is normal acidity."

The lees: It depends on the vineyard. In Tessons and Champs Gain we used lees of Genevrières etc 2 to 3 litres in the barrel.

Oak: "Normally 3 barrels of Caillerets with one new, but this year used two one year old barrels."

"There was such a big difference in the grapes, but we taste now and there is less difference."

"The year is rich, but pre and with good acidity and like every year the months in the barrels and the second winter the terroir will come though. This year really needs more time."

Wonderful flight of wines which clearly express their terroir.

### **Bourgogne Aligoté**

Jean-Baptiste bought another vineyard in Puligny for Bourgogne and so he does not want to use the Aligoté. It is farmed by someone else in return for money, not grapes.

#### **\*Bourgogne**

Now Jean-Baptiste has 2.5 hectare with the newer Puligny and 2 parcels in Sous la Velle and Magny. He sees it as important to have 3 or origins. The new parcel is 1.2 hectares and 25 and 45 years old. Lovely perfumed aroma. Sweet fruit at the front. Elegant streamlined palate. Light and energetic. Delicious. From 2014

#### **Meursault, Les Grands Charrons**

4 parcels, 3 in the top section, just under Tessons where it is more calcareous and one at the bottom where the soil is deeper, giving the depth and richness of this wine. They were all hit by the hail. 25hl/ha

Slightly dark floral note. Ripe on the attack with ripe pear and honeysuckle. Rich and rounded palate with smooth acidity and slight hint of soft stone underpinning the palate. The second winter should tighten this in. Very good indeed. Score 16.5 From 2016

#### **\*Meursault, Le Limouzin**

This was unaffected really. Firm lemon aroma. Straight. Energetic on the palate; neatly channelled. Lovely balance. Elegant with a rather tight and stony, laced with citrus fruit on finish. This is lovely. Very good to particularly good. Score 16.8 From 2008

There is the same distinction as a normal year Limouzin fine and longer and Charrons is generous and more ready to drink. "Limouzin for me is more like Puligny, unlike Tessons and Charrons as it is under Genevrières," remarks Jean-Baptiste.

#### **Meursault, Les Tessons**

50 year old vines. "Very terrible for the hail."

This is more reserved on the aroma. The palate is rounded, slightly less intense now than the Limouzin and not as precise at the moment. It shows on the finish which is smooth, citrus mineral and focused. I think we have to watch it. Very to particularly good. Reserve judgement.

#### **Meursault, Blagny 1er cru**

"Very small quantity. Usually we had to wait more days after everything else for it to ripen. We picked anyway on the 25th and put it in the village wine.

**\*Puligny-Montrachet, Les Champs Gains**

Next to Truffières, this was badly affected by hail with just 25hl/ha. "Normally we pick 3 days after Genevrières and Charmes. It was a small quantity and the last day the maturity advanced rapidly. Picked the last day the 25th. The green berries suddenly turned. It was 6 days after Charmes."

Lightly floral aroma. It is lively on the palate. Energetic and pure with taut, high toned and high wired profile. Lovely saline backbone to a fine salty finish. Towards fine. Score 17.75. from 2016/7

**\*Meursault, Les Genevrières**

45 hl/ha. Usual harvest.

Modestly restrained floral notes. Lightly spicy on the attack and becomes more aromatic across the palate. Here it grows and gains volume and intensity but so light! A very aromatic palate, rounded but lacy. So very perfumed on the finish. Top notch. Score 18.5. Score 2017/18

**Meursault, Les Charmes**

"The quantity was 30-35hl/ha not as badly affected as Perrières. The hail just under the hill while further down the slope it had less effect."

Fresh, just ripe apricot on the nose and the palate. Sleek and purring. The slips across the palate showing more ripeness and slight warmer fruit note on the finish. Even on the palate. Nicely intense and well balanced with acidity. Fine. Score 18. From 2017

**\*Meursault, Les Perrières**

Intense and batted down aroma. It smells cool. Cold and straight on the attack. Excellent intensity. Deep and channelled. Some lovely fruit wrapped around this steely core. Strong, white stone minerality on the finish with savoury stone and the end. Very pure. Very fine. Score 19. From 2017/18

**\*Puligny-Montrachet, Les Caillerets**

Usually harvest on the first day and this year the 4<sup>th</sup> day of harvest.

The nose is a little richer than the Perrières. Cool though with slight perfume. Ripe at the front of the palate. Dense and compact with very good extract in the middle. Lovely layering with fission of shaley minerality. Like a Millefeuille. The finish is very precise, assertive, pure and long. I would prefer this to quite a few Grand Cru, as indeed I would his Perrières. Score 19 From 2018

**Stockists**

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USA: Première Wine Merchants