

WINE ENTHUSIAST



95 pts

CORTON-CHARLEMAGNE GRAND CRU

This wine delivers the richness and grace of this famed hillside. Cultivated from 30+-year-old vines, it offers notes of ripe citrus, fresh apple skin, orange blossom and almond. There's also a beautiful overlay of white lilies and baby's breath, framed by warm baking spices. Cellar through 2030 and beyond.



94 pts

CHASSAGNE-MONTRACHET PREMIER CRU "CAILLERETS"

A taut nose of white lilies, acacia, fresh pears and apples laid on warm white stones and drizzled with honey fills the glass. The palate is powerful and textured, with notes of citrus pith and fresh almonds that persist on the long finish. While the wine can benefit from additional cellaring, ample aeration will help elevate it prior to enjoyment with rich shellfish or brown-butter dishes.



93 pts

CHASSAGNE-MONTRACHET

Fermented in traditional oak barrels (15% new) for eight to 10 months, this wine shows structure and pent-up energy waiting for release. Currently showing linear with a perfume of yellow flowers, ripe citrus and fresh almonds, the wine has more complexities to reveal. Cellar through 2026+ before revisiting.



93 pts

PULIGNY-MONTRACHET PREMIER CRU "SOUS LE PUIITS"

Pale yellow in color, this wine exudes ripe yellow fruits balanced by having been aged in 50% new oak. Intense aromatics of ripe lemon verbena have an edge of tropical fruit and flint. The palate is linear with yellow citrus and orchard fruit plus limestone minerality. Cellar through 2028+.



91 pts

MEURSAULT-BLAGNY PREMIER CRU "CHÂTEAU DE BLAGNY"

This wine exhibits fresh lemon, gardenia and white flowers, with subtle notes of light toast, toasted almonds and oak spice. It is elegant and possesses a delicate and ethereal quality on the palate.

