



Chambertin-Clos de Bèze

Grand Cru 2013

17/20

Deep, deep crimson. Though not much at this stage. Pretty firm and austere at this stage. More structure than fruit.

When to drink : 2020-2032

Reviewer : Jancis Robinson

Chambertin-Clos de Bèze

Grand Cru 2013

17/20

Notably ripe dark fruit with quite a bit of oak spice. Dry and rather hard work on the palate, lacking flesh at the moment. But moreish and long. (JH)

When to drink : 2020-2030

Reviewer : Julia Harding MW

Clos de Vougeot Grand Cru 2013

15,5/20

On the nose, the sexy cherry-jam style of Clos Vougeot is welcome after the more austere Gevreys. But the palate is tart and reedy – a crashing disappointment after the nose. (AH)

When to drink : 2018-2022

Reviewer : Alex Hunt MW

Bonnes Mares Grand Cru 2013

16/20

Cask sample. Tastes much cleaner than the previous sample, which tasted a little bretty (as did the sample I tasted at Jeroboams, so there may be a problem). It's very firm and embryonic but the tannins are refined and fine grained. Pretty obdurate, nevertheless.(JH)

When to drink : 2018-2025

Reviewer : Julia Harding MW

Latricières Grand Cru 2013

16,5+/20

Not as deep crimson as the Chapelle-Chambertin. Pretty stolid and with a fair amount of extraction. Only moderate fruit weight. Drying finish.

When to drink : 2021-2032

Reviewer : Jancis Robinson

Chapelle-Chambertin

Grand Cru 2013

17/20

A restrained, delicate, redcurranty expression of Chapelle. A little simple and superficial for grand cru, but good length. (AH)

When to drink : 2018-2023

Reviewer : Alex Hunt MW

Chapelle-Chambertin

Grand Cru 2013

16,5+/20

Notably dark crimson. Rather indistinct on the nose. Pretty brutal and chewy. Definitely not a charmer for now and the acidity may mark it through its life? A bit awkward for the moment.

When to drink : 2020-2030

Reviewer : Jancis Robinson





Chambolle Musigny 2013

16,5+/20

80 % premier cru vineyards, apparently. Cask sample.

Lots of dark fruit with a touch of pepper and vanilla. Scented but pretty dry on the palate – paper-fine tannins, but moreish and promising. Needs more time than most. (JH)

When to drink : 2018-2030

Reviewer : Julia Harding MW

Gevrey-Chambertin 1er Cru

Clos Prieur 2013

16,5/20

A light and attractive savoury note allied to fragrant dark fruit and a touch of oak spice. Tannins are dry but fine and there's just enough fruit to balance the tannin/acid structure. Not especially intense but refined and elegant. (JH)

When to drink : 2016-2022

Reviewer : Julia Harding MW

Gevrey-Chambertin 1er Cru

Au Closeau 2013

16,5++ /20

Dark red fruit on the nose but both dry and a little tart on the palate, only just in balance. Firm, grippy but I think this in need of lots more time, and it does need to take on flesh before it's bottled. (JH)

When to drink : 2020-2030

Reviewer : Julia Harding MW

Gevrey-Chambertin 1er Cru

Craipillot 2013

16,5/20

The nose is muted, but this has much more delineation and flavour than the Clos Prieur. Promising, even if not immediately charming. (AH)

When to drink : 2018-2022

Reviewer : Alex Hunt MW

Gevrey-Chambertin 2013

16 /20

Crimson. Fresh, racy and transparent. Good delineated fruit with the acidity of 2013 in evidence and very juicy even if not very concentrated. Very typical of the vintage.

When to drink : 2018-2024

Reviewer : Jancis Robinson

Gevrey-Chambertin 2013

16,5/20

A little unknit but some quite exuberant ripe mixed-berry fruit. Then on the palate some leafiness that marries the fruit to the acid. A little rustic, but frank and enjoyable. (AH)

When to drink : 2017-2021

Reviewer : Alex Hunt MW

