

STEPHEN TANZER

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Vintage 2009



FRÉDÉRIC MAGNIEN

Fred Magnien considers 2009 "the most successful vintage ever for me, at least until now, and that includes the growing season and the harvest." He told me he's no longer using press wine, and that he's making less use of the gross lees. The result of a "cleaner élevage," he says, is more definition of flavor. "Now the terroirs are coming through." The village wines began in 30% new oak, the premier crus in 50% and the grand crus in 100%, but all went into used oak at the racking in August, which took place protected from air, as Magnien doesn't believe the 2009s support oxygen well. He was not the only winemaker in November who mentioned the fragility of this vintage. My notes below are limited to cuvees that are likely to be shipped to the U.S. The total number of wines made here (including whites from the Cote de Beaune and Chablis) is staggering, as Magnien has never met a vineyard he doesn't like. (A Peter Vezan selection, imported by North Berkeley Imports, Berkeley, CA; The Stacole Company, Boca Raton, FL; and Michael Skurnik Wines, Syosset, NY)

Grands Crus

BONNES MARES Grand Cru 2009 Deep, bright red. Wonderfully expressive scents and flavors of raspberry, black tea, roasted thyme, wild mint and licorice. Thick, sweet and dense on entry, then smooth and fine-grained in the middle, combining a seamless quality with terrific inner-mouth energy. This really spreads out to saturate the palate. Fatter than the more imploded Clos de Beze. Finishes with outstanding reverberating persistence.

93-96

CHAMBERTIN CLOS DE BEZE Grand Cru 2009 Bright red-ruby. Knockout nose combines raspberry, black cherry, dried rose, wild herbs, mint and white pepper. Penetrating, tight and stony, with terrific juicy energy and grip to the berry, licorice and cardamom flavors. No sign of overripeness here! Finishes with terrific spine and an impression of youthfully austerity. Captivating ginger and lemon rind notes add complexity and grip. I don't think I would have picked this compellingly perfumed wine blind as a 2009. Along with the 2009 Bonnes-Mares, this has to be one of the most promising wines to date from Fred Magnien.

93-96

CHARMES-CHAMBERTIN Grand Cru 2009 (real Charmes) Good full, deep red. Sexy, highly aromatic nose combines briary raspberry, crushed stone, clove, cumin, dried flowers and smoke. Wonderfully silky and seductive on the palate, with compelling inner-mouth perfume. But much less expressive on the back half and in need of substantial bottle aging. Still, this extremely promising Charmes is already wonderfully subtle wine.

92-95

CLOS-DE-VOUGEOT Grand Cru 2009 Good full deep red. Cherry, licorice and bitter chocolate on the nose. Fat and sweet on entry, distinctly lush for young Clos Vougeot. Creamy and full in the middle, but with good lift to the cherry and chocolate flavors. Finishes long and suave. A distinctly sweet, old-viney Clos Vougeot that seems less complex today than the Lavaut-Saint-Jacques.

91-93

ECHÉZEAUX Grand Cru 2009 Good deep red. Precise aromas of redcurrant, red cherry, minerals, dried rose and tobacco, plus a whiff of peach. Densely packed on entry, with a restrained sweetness to the redcurrant and tobacco flavors. Today the wine's dusty, granular tannins cut off the wine's fruit on the back end. Not a particularly elegant style. Magnien noted that he did a short cuvaison for this wine, but it's still a rather unrefined style.

89-92

Premiers Crus

GEVREY CHAMBERTIN 1^{er} Cru *Lavaut Saint Jacques* 2009 Red-ruby. Slightly high-toned, expressive aromas of raspberry, dried flowers, licorice and bitter chocolate. Lush, rich and seamless but with very good inner-mouth energy to its primary berry and licorice flavors. Still a baby today, this wine conveys a creamy intensity that's due largely to a high percentage of millerande berries. Finishes with palate-saturating breadth, very suave tannins and lovely sweetness. This should age for a decade or more. "Lots of skins here and little in the way of seeds," noted Magnien.

92-94

CHAMBOLLE MUSIGNY 1er Cru *Borniques* 2009 (from a calcaire-rich enclave that's essentially the northern continuation of Musigny) Good full deep red. Wild yet delicate soil-driven aromas of flowers and white pepper. Juicy, intense and imploded, with red berry fruit currently dominated by spices and flowers. Wonderfully precise, weightless wine that's already showing compelling inner-mouth perfume. The long, dusty, subtle, scented aftertaste really titillates the taste buds.

91-94

CHAMBOLLE MUSIGNY 1er Cru *Charmes Vieilles Vignes* 2009 Good deep red. Ripe aromas of raspberry, strawberry and minerals. Rich, deep and full, with liqueur-like notes of framboise and creme de cassis leavened by mineral lift. Plenty of tannins here but nicely integrated. A classic year for this cuvee, which Magnien notes can sometimes be too powerful.

90-93

GEVREY CHAMBERTIN 1er Cru *Cazetiers* 2009 Good deep red. Explosive nose of crushed black cherry, licorice and bay leaf. Sweet, dense and solid, with pungent saline, mint and wild herb flavors really saturating the palate. Very complex but very young wine, finishing with building, palate-saturating length. Plenty of power and soil character here.

90-93

MOREY-SAINT-DENIS 1^{er} Cru *Les Ruchots* 2009 Good deep red. Ripe aromas of raspberry, mocha, smoke and flint. Supple, rich and deep but not overly sweet, with good mineral and menthol lift to its raspberry fruit. Tannins are sweet but firm and the very long finish coats the palate with spices and flowers. Very promising.

90-93

NUITS-SAINT-GEORGES 1^{er} Cru *Les Damodes* 2009 Good deep red. Pungent aromas of black cherry, minerals and flowers, plus a whiff of coffee torrefaction. Supple and silky on entry, then solid and dusty in the middle, with a menthol quality and very firm tannins. Offers nice length but comes across as a bit rough after the examples from Chambolle.

89-92

SAVIGNY-LES-BEAUNE 1er Cru *Aux Clous* 2009 Good medium red. Very ripe aromas of red berries, red licorice and minerality. Sweet and creamy in the mouth, with cherry and raspberry fruit lifted by a rocky quality. A fruit bomb perked up by calcaire energy. From a very ripe, south-facing vineyard that produced natural alcohol of 13.4%. I like this.

89-91

MOREY-SAINT-DENIS 1er Cru *Clos Sorbè* 2009 Medium red. Musky, slightly reduced nose hints at herbs, pepper, mint and menthol. Then surprisingly sweet and lush in the mouth, but showing more texture than flavor today. Conveys an impression of elevated pH. Finishes with suave tannins, indicating a soft extraction.

88-91

Villages

CHAMBOLLE MUSIGNY Vieilles Vignes 2009 Dark red. Strawberry, raspberry, mocha, pepper, red rose, lavender and spicy oak on the enticing nose. Then juicy, suave and sweet in the mouth, but with a mineral restraint that contributes to an impression of definition. The juicy, rising finish features sweet tannins and some lingering oak.

89-91

NUITS-SAINT-GEORGES Vieilles Vignes 2009 Medium red. Cherry liqueur, menthol, licorice, minerals and smoky oak on the nose. Sweet, broad and fairly large-scaled, with a saline quality to its dark fruit and violet flavors. A dense, sappy wine that will need time to integrate its sweet oak component. Finishes with dusty but fine-grained tannins. A rather feminine style of Nuits-Saint-Georges, mostly from vines in Petit Charmotte and Les Allots.

88-91

MOREY-SAINT-DENIS Herbuottes 2009 Good medium red. Raspberry, coffee bean and musky herbs on the nose. Fat, sweet and seamless, but a bit drier than the Coeur de Roche. There's good breadth and a rather elegant texture to the flavors of dried flowers, spices and mocha but the wine is not yet expressing itself. Still, with its sweet tannins, I suspect this wine will give early pleasure and will evolve quickly.

88-90

GEVREY CHAMBERTIN Vieilles Vignes 2009 (80% from Evocelles and en Champs) Sappy red cherry and raspberry liqueur on the nose; very 2009. A fat, sweet fruit bomb in the mouth, but with nicely integrated acidity giving lift to the confectionery red fruit flavors. Finishes fresh and long.

88-90

COTE DE NUITS Cœur de Roches 2009 (from an assemblage of parcels) Deep red. Cherry and wild herbs on the nose, lifted by mineral and violet nuances. Sweet, ripe and intense, with nicely integrated acidity giving it verve. This strong, stony, dense wine really saturates the palate. Finishes long, with a pronounced flinty, smoky minerality. An outperformer.

87-90

GEVREY CHAMBERTIN Jeunes Rois 2009 Good medium red. Aromas of strawberry, raspberry, red rose and oaky clove. Dense, smooth and tightly packed, with an oaky sweetness currently dominating the wine's fruit.

87-90