

DOMAINE POUSSE D'OR – VOLNAY

2009	SANTENAY CLOS TAVANNES – 1er CRU	(\$80.00)	RED	89
2009	VOLNAY EN CAILLERETS – 1er CRU	(\$135.00)	RED	94
2009	VOLNAY CLOS DE LA BOUSSE D'OR – 1er CRU	(\$135.00)	RED	96
2009	VOLNAY CLOS D'AUDIGNAC – 1er CRU	(\$135.00)	RED	93
2009	VOLNAY CLOS DES SOIXANTE OUVREES – 1er CRU	(\$145.00)	RED	92

2009	POMMARD LES JAROLIERES – 1er CRU	(\$125.00)	RED	94
2009	CORTON-LES BRESSANDES – 1er CRU	(\$150.00)	RED	94
2009	CORTON CLOS DU ROI	(\$150.00)	RED	95
2008	VOLNAY CLOS DE LA BOUSSE D'OR – GRAND CRU	(\$135.00)	RED	95
2008	VOLNAY CLOS DES SOIXANTE OUVREES – 1er CRU	(\$145.00)	RED	93
2009	CHAMBOLLE-MUSIGNY – 1er CRU	(\$110.00)	RED	92
2009	CHAMBOLLE-MUSIGNY LES GROSEILLES – 1er CRU	(\$145.00)	RED	92
2009	CHAMBOLLE-MUSIGNY LES CHARMES – 1er CRU	(\$180.00)	RED	92
2009	CHAMBOLLE-MUSIGNY LES FEUSSELOTES – 1er CRU	(\$165.00)	RED	94
2009	CHAMBOLLE-MUSIGNY LES AMOUREUSES – 1er CRU	(\$325.00)	RED	93
2009	BONNES MARES – GRAND CRU	(\$265.00)	RED	96
2009	CLOS DE LA ROCHE – GRAND CRU	(\$265.00)	RED	95

This is a stunning set of wines from Patrick Landager. The vintage yielded a set of super-sized, big wines that may shock some readers for their sheer intensity. These are among some of the most backward 2009s I tasted and will require considerable patience. The estate now farms a total of 19 hectares, which includes the vineyards Landager acquired when he bought Domaine Moine-Hudelot a few years back. In 2009 Landager started harvesting on September 22, when most people were already finished picking. Cuvaison started with 5-6 days of cold maceration and lasted a total of three weeks with one punchdown in the morning and a second in the afternoon. The wines spent 12-15 months in oak (roughly 30% new) on their fine lees with no rackings until they were prepared for bottling, which took place with no fining or filtration. (Note: the Chambolle saw 50% new oak). All of the 2009s were bottled in early February 2010.

The 2009 **Santenay Clos Tavannes** is a taut, focused wine. Dark fruit wraps around an intensely mineral core. This is an especially taut, snappy wine that sparkles with fruit. Still, it remains inward and in need of cellaring. The Clos Tavannes is a jewel of an entry-level wine. Anticipated maturity: 2012-2014. The 2009 **Volnay En Caillerets** bursts from the glass with a huge, explosive bouquet. Blackberries, blueberries, hard candy and spices are just a few of the notes that emerge from this layered, intense Burgundy. There is plenty of inner tension here, in fact the Caillerets appears to be holding back a lot of its potential. It is a dazzling wine though, and one built for the long haul. Anticipated maturity: 2014-2049. The 2009 **Volnay Clos de la Bousse d'Or** presents a wild, almost unrestrained expression of Volnay. It is a sumptuous wine graded with stunning beauty in its opulent fruit. This shows marvelous detail and clarity with palate staining intensity. Despite its richness, there is plenty of vibrancy and freshness. Anticipated maturity: 2014-2049. The 2009 **Volnay Clos d'Audignac** is the most open and inviting of these 2009s today. Layers of rich, textured fruit flow across the palate in stunning style. Hints of goudron and licorice add complexity to the dark, jammy fruit. Anticipated maturity: 2014-2039. The 2009 **Volnay Clos des Soixante Ouvrées** is one of the more delicate wines in the lineup. Here the fruit shows a redder tonality, while the structural components work more on linearity rather than depth. This is another thrilling wine from Pousse d'Or. Anticipated maturity: 2014-2049. The 2009 **Pommard Les Jarolieres** saturates the palate with its round, ripe fruit. This shows lovely depth and richness, then turns quite a bit more powerful and tannic on the finish. Sweet menthol and crushed rocks wrap around the close. Les Jarolieres is on the border with Volnay. Anticipated maturity: 2014-2039. The 2009 **Corton-Les Bressandes** is an implosive wine. It possesses massive structure and powerful tannins, but the best is many years away. The fruit is very nicely textured on the long, pointed finish. This shows superb purity, class and pedigree. Anticipated maturity: 2014-2039. The 2009 **Corton Clos du Roi** reveals superb aromatic complexity and delineation, with expressive floral scents that are woven into the fruit. This is intense and

powerful, but also marvelously elegant. It is a wine for those who can afford to be patient. The higher altitude of this site helped preserve a measure of freshness, which was quite welcome in 2009. Anticipated maturity: 2029-2049. The 2009 **Volnay Clos de la Bousse d'Or** is impeccable from start to finish. Elegant, refined aromatics weave into layers of fruit as this substantial Volnay shows off its class and purity. The finish is supple and delicate, with plenty of reserve. Anticipated maturity: 2023-2038. The 2008 **Volnay Clos des Soixante Ouvrées** possesses striking richness and depth. Deep, dark, and inward, the Soixante Ouvrées flows with the essence of black fruit, tar and licorice. This is a surprisingly big, rich wine for the year. Anticipated maturity: 2023-2038.

The 2009 **Chambolle-Musigny** is a huge, muscular Chambolle. Rich and textured through and through, the Chambolle dazzles for the richness of its fruit. This shows phenomenal balance and tons of style. It is one of the best village level Chambolles I tasted. Not entirely surprisingly, the Chambolle includes fruit from two small 1er Cru parcels – Gruenchers and Derrière le Four. Anticipated maturity: 2019-2029. The 2009 **Chambolle-Musigny Les Groseilles** presents a richer, deeper and more powerful style of fruit. This opulent Chambolle is impressive for the sheer intensity of its dark fruit. Anticipated maturity: 2019-2029. The 2009 **Chambolle-Musigny Charmes** is another huge, super-ripe wine. Black fruit, pepper, spices, menthol and goudron are among the nuances that take shape in the glass. Although quite dense and powerful at first, the wine finds a more delicate voice with time in the glass. Sweet rose petals and minerals linger on the finish. Anticipated maturity: 2019-2034. The 2009 **Chambolle-Musigny Les Feusselottes** represents the height of elegance. Here we find the femininity of Chambolle, but with an extra dimension of power and muscle to match. Crushed flowers and sweet spices add the final nuances on the subtle finish. Anticipated maturity: 2019-2034. The 2009 **Chambolle-Musigny Les Amoureuses** comes across as huge and super concentrated. There is plenty of textural richness and depth, but the wine is going to need a lot of time to shed its baby fat. The impeccable, textured finish makes me hopeful elegance will develop here, but today the Amoureuses is a bit clunky. The estate gave the Amoureuses 50% new oak. Anticipated maturity: 2019-2034. The estate's 2009 **Bonnes Mares** is a strikingly beautiful wine. It reveals stunning inner perfume to match the expressive, multi-dimensional fruit. The finish is simply eternal. The estate's parcel is on the terres rouges, where the wines are more overt in their fruit. Two out of three barrels were new in 2009. Anticipated maturity: 2024-2044. The 2009 **Clos de la Roche** saturates the palate with tons of fruit. Despite its richness, the Clos de la Roche remains brilliant through and through, with dazzling elegance and an intense, powerful finish. Anticipated maturity: 2014-2044. Importers: North Berkeley Wine, Oakland, CA; tel. (510) 336-9880; a Peter Vezan Selection (various importers), Paris; fax 011 33 1 42 55 42 93