

Domaine Pousse d'Or (Volnay)

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|------|----------------------|---|-----|-----|
| 2010 | Bonnes Mares | Grand Cru | red | 94 |
| 2010 | Chambolle-Musigny | | red | 887 |
| 2010 | ▶▶ Chambolle-Musigny | "Les Amourouses" 1er | red | 93 |
| 2010 | ▶▶ Chambolle-Musigny | "Les Charmes" 1er | red | 92 |
| 2010 | ▶▶ Chambolle-Musigny | "Les Feuillesottes" 1er | red | 90 |
| 2010 | ▶▶ Chambolle-Musigny | "Les Groselles" 1er | red | 91 |
| 2010 | Clos de la Roche | Grand Cru | red | 93 |
| 2010 | Corton-Bressandes | Grand Cru | red | 94 |
| 2010 | Corton-Clos du Roi | Grand Cru | red | 93 |
| 2010 | ▶▶ Pomard | "Les Jiroletins" 1er | red | 92 |
| 2010 | Volnay | "Clos des Tavannes" 1er | red | 89 |
| 2010 | Volnay | "Clos d'Audoubert" 1er | red | 91 |
| 2010 | ▶▶ Volnay | "Clos de la Bousse d'Or" 1er | red | 94 |
| 2010 | ▶▶ Volnay | "Celliers-et-Clos des Solitaires Ouvrées" 1er | red | 92 |
| 2010 | ▶▶ Volnay | | red | 93 |

Patrick Landinger was away traveling at the time of my February visit and while the tasting was well-organized, I do not have the benefit of his views on the vintage. As the scores and commentaries confirm however, his 2010s are terrific, in particular the Volney and Chambolle 1ers. Overall, I was extremely impressed with the wines and they should amply reward extended cellaring. (Langdon-Swinick, www.stwinick.com, Cleveland, OH, North Berkeley Imports, www.northberkeleyimports.com, Berkeley, CA, Ideal Wines, www.idealwines.us, Boston, MA, Premier Select, www.premiersselect.com, Cincinnati, OH and Donyaesa Imports, www.donyaesaimports.com, Lorton, VA, Melpac Wine Ventures, www.melpacwinestore.com, UK)

2010 Santenay "Clos des Tavannes": A notably ripe nose of both red and blue pinot fruit combines with pepper and earth before sliding gracefully into rich, round and utterly delicious medium weight flavors that possess excellent mid-palate density as well as a high level of phenolic maturity. There is both good balance and fine persistence and this should drink well early if desired. 88/2016+

2010 Volnay "En Celliers-et": A lightly spaced nose evidences a hint of smoke as well as plenty of minerality on the ripe cases, plum and violet infused nose. There is excellent richness and mid-palate concentration to the suave, round and mouth coating flavors that possess fine delineation before terminating in a mineral-inflected, dusty and impressively persistent finish. Lovely. 91/2018+

2010 Volnay "Clos de la Bousse d'Or": This is slightly more complex, if not more elegant with a more floral-infused nose and a more pronounced mineral character than the previous vintage. The palate is more refined and the finish is more detailed, intense and delicious flavors that possess that beguiling sense of underlying tension that carries over to the mouth coating and suave yet firm and enduring finish. 92/2020+

2010 Volnay "Clos l'Audoubert": (a northeast facing vineyard that rarely gets the same degree of sunlight as the other Volnay 1ers in the portfolio and thus it can often be more Pomard than Volney in character). Here the nose is earthier and not as elegant with a somewhat complex nose of dark berries and black fruit liquor aromas. There is excellent richness to the palate and the finish is more detailed, intense and delicious flavors that possess a silky and highly sophisticated mouth feel while culminating in a long, balanced and impressively deep finish. This built to age effort is a robust and imposing Volnay. 92/2020+

2010 Volnay "Celliers-et-Clos des Solitaires Ouvrées": This is more aromatically complex still with a beautifully floral nose of rose petal, violet and lavender as well as liquor of red currant and black cherry. The hallmark minerality of this wine is very much in evidence on the palate signaling flavors that possess a silky and highly sophisticated mouth feel while culminating in a dusty, explosive and gossamer finish. This does that wonderful slow build from the mid-palate to the finale and this should age exceptionally well. 92/2022+

2010 Pomard "Les Jiroletins": A more deeply pitched nose of pungent earth, stone, spice and ripe red berry fruit liquor aromas introduces rich, suave and well-concentrated flavors that for all of the density don't lose their delineation on the mouth coating, balanced and remarkably persistent finish. The supporting tannins are dusty but ripe and the mouth feel is more sophisticated than usual. 92/2022+

2010 Corton-Bressandes: (from a .5 ha parcel). This is also quite deeply pitched with more layered aromas of violet, warm earth, stone, humus and a hint of the sauvagee added to the red currant scents. The medium weight plus flavors possess a firm minerality and good power that continues on to the sleekly muscular, firm, long and impeccably well-balanced finish. This is rarely as complex as the Clos du Roi but it's always finer. 93/2025+

2010 Corton-Clos du Roi: This is much more animals in character than the Bressandes, with a scrubber if lightly complex nose featuring dark berry fruit, stone, earth and underbrush nuances. There is an overt muscularity to the big-bodied, intense and robust flavors that possess a most admirable amount of structure-buffering dry extract that imparts a velvety texture to the borderline chewy and terrifically persistent finish. A classic Clos du Roi that is built for the long-term. 94/2025+

2010 Chambolle-Musigny: (from a 1.41 ha parcel). Here the nose is noticeably reduced and the reduction extends to the palate as well, which suggests that there may be a problem that declining alone won't solve. There is good detail to the palate and the finish is more detailed, intense and delicious flavors that possess a silky and highly sophisticated mouth feel while offering the benefit of the coast that I will but with a cautionary question mark. 88/2017+

2010 Chambolle-Musigny "Les Groselles": (from a .52 ha parcel). A discreet touch of wood sets off a very fresh, pure and performed mix of red and blue pinot fruit that is trimmed in subtle spice and mineral hints. There is good richness and excellent intensity to the detailed and extract-rich flavors that possess a very clean finish of admirable depth, length and balance. This is lovely and very Chambolle in basic character. 91/2017+

2010 Chambolle-Musigny "Les Feuillesottes": (from a .42 ha parcel). A similar if more elegant nose precedes rich yet racy and beautifully well-delineated middle weight flavors that are supported by very fine-grained tannins and a subtle mineral element on the vibrant and persistent finish. This is a very sophisticated effort that is delicious but a bit one-dimensional at present though the underlying material is such that this could very well change with cellar time. 90/2018+

2010 Chambolle-Musigny "Les Charmes": (from a .19 ha parcel). A discreet but beguilingly perfumed nose of liquor of plum, cherry and dark berry fruit aromas introduces rich, suave and well-concentrated flavors that possess a silky and highly sophisticated mouth feel while also brim with palate coating dry extract. There is a suave and velvety texture that presently completely buffers the equally fine-grained tannins on the lingering finish. A classic Charmes that is generous but exceptionally fine. 92/2018+

2010 Chambolle-Musigny "Les Amourouses": (from a .20 ha parcel). An exuberantly spicy nose of primarily red currant, plum and stone merges seamlessly into rich, intense and mouth coating flavors that are shaded by exceedingly fine-grained tannins on the strikingly persistent finish. This classy effort is restrained and Zen-like. In a word, wonderful. 93/2020+

2010 Bonnes Mares: (from a .17 ha parcel). An extremely fresh, cool and reserved nose offers up notes of an array of different red berries, plum, smoke and a mineral reduction note like one often finds in classic Chablis. There is outstanding volume, size and weight to the broad-shouldered, intense and energetic flavors where the supporting tannins possess a high level of phenolic maturity while culminating in an explosive but impeccably well-balanced finish. This is quite firmly structured but not to the point where it will need 20 years of cellar time. 94/2022+

2010 Clos de la Roche: (from a .32 ha parcel). A very deeply pitched nose gudgingly offers up notes of liquor of plum, cherry and dark berry fruit aromas that introduce rich, suave and well-concentrated flavors that possess a silky and highly sophisticated mouth feel as well as imbues the mouth feel with a velvety texture. There is fine balance and excellent length though not quite the sheer depth of the Bonnes Mares. 93/2025+