



2013 Côte de Nuits Reds

Albéric Bichot noted that 2013 “was, like 2012 before it, a very challenging growing season and particularly so in the Côte de Beaune. In our various entities we have vineyards all over Burgundy and depending on the sector there were some problems or a large amount of them. As I noted the Côte de Beaune was particularly hard hit but a poor flowering served to reduce yields everywhere. On the plus side the reduced yields allowed the fruit to obtain very good levels of phenolic maturity coupled with reasonable potential alcohols and supporting acidities. We elected to use a lower percentage of whole clusters in our vinifications than we did in 2012. As to the wines, they are very fresh and bright with excellent terroir expression. They should drink well over the medium term and overall I would describe them as classic burgundies

2013 Vosne-Romanée - *Domaine du Clos Frantin*: (89-91)

(the mix in this *cuvée* has changed as Bichot did an exchange with Domaine d'Eugénie and now is a blend of Damaudes and Hautes Maizières). A discreetly spicy nose combines notes of mostly purple fruit that is liberally laced with floral scents. There is a fine sense of energy along with fine detail to the delicious and bright middle weight flavors that possess good focus and finishing precision. I like both the depth and the persistence here and this is a very good Vosne *villages* and worth checking out. 2020+

2013 Nuits St.-Georges "Chaînes Carteaux": (89-92)

There is enough reduction present to push the fruit to the background. There is a lovely sense of vibrancy to the refreshing and solidly intense middle weight flavors that possess good volume on the detailed and well-balanced finish. At present this is not super complex but the underlying material appears to be present to allow more to develop with bottle age. 2021+

2013 Gevrey Chambertin "Lavaut St. Jacques": (90-92)

The aromas of red raspberry are liberally laced with Gevrey style earth along with top notes of kirsch and violet. There is excellent freshness and vibrancy to the intense and mineral-inflected medium weight flavors that display a sleek muscularity on the linear and moderately austere finish. This is very Lavaut in character and will necessarily need at least a decade to arrive at its full majority. Patience required. 2023+

2013 Chambolle-Musigny "Les Sentiers": (90-92)

This is at once aromatically spicier and more elegant than the Lavaut if perhaps not quite as complex with its array of various red berries and floral elements. Here too the intense and solidly concentrated middle weight flavors exhibit a sleek muscularity that is so typical of a fine Sentiers yet the lingering mineral-driven finish is more supple and accessible than is typical. Though this may tighten up once it is in bottle, for the moment it is quite forward in the context of the *appellation*. 2020+

2013 Chambolle-Musigny "Les Chablots": (90-93)

A brooding and inexpressive nose mixes notes of red pinot fruit with a lovely array of spice and floral elements, in particular violets. There is a wonderfully refined mouth feel to the seductively textured medium-bodied flavors that are finer but less obviously mineral-inflected than the Sentiers on the impressively persistent finish. This is very "Chambollesque" in style and should drink well young as well as reward 8 to 10 years of cellaring. 2021+

2013 Chambolle-Musigny "Les Amoureuses": (92-94)

A fireworks-in-a-glass nose is strikingly spicy with its gorgeously layered aromas of lilac, plum, violet and exotic tea scents. The silky and intensely mineral-infused medium weight flavors are shaped by ultra-refined tannins on the firm and impeccably well-balanced finale that goes on and on. This is a very classy effort that should also be relatively accessible young but amply reward longer-term bottle ageing. 2023+

2013 Vosne-Romanée "Les Malconsorts" - *Domaine du Clos Frantin* : (91-94)

(from a whopping 1.76 ha parcel). A pungent nose is presently composed of mild reduction and green tea with a few disparate spice elements lurking in the background. The muscular, serious and powerful medium-bodied flavors possess excellent depth of material that coats the palate on the very firmly structured, long and balanced finale. This has everything it needs to be first-rate as the tannins are mature and well-integrated and the balance is impeccable. 2025+



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2013 Charmes-Chambertin: (91-94)

(from Mazoyères and Charmes). A broad-ranging nose features notes of green tea, rose petal, earth, humus and a broad array of red berry scents. There is excellent volume and concentration to the powerful and intense big-bodied flavors that are quite firm if not downright hard on the moderately rustic and hugely long finish. This is impressive but at the same time it is most definitely not a good candidate for early consumption. 2028+

2013 Chambertin - *Domaine du Clos Frantin*: (92-95)

There is hint of menthol on the overtly *sauvage* aromas of mostly cool and earthy red berry fruit. There is fine intensity and plenty of muscle to the almost pungently mineral-driven big-bodied flavors that possess outstanding persistence on the well-balanced finish. Note however that this is going to need a very long snooze in a cool cellar as this is very much built for long-term aging. 2030+

2013 Clos de la Roche: (91-93)

(from Genavrières). This is also quite aromatically complex if slightly less so compared to the Charmes with its earthy and slightly *animale* nuances on the oak-tinged dark berry fruit scents. There is excellent size, weight and intensity to the well-muscled flavors that possess a moderately rustic mouth feel before culminating in a lingering and powerful finish. This appears to possess very good if not truly exceptional development potential. 2025+

2013 Bonnes Mares: (92-94)

This is brooding and inexpressive to the point of being all but mute and it requires aggressive swirling to liberate a glimpse of floral and earth nuances. There is outstanding density to the overtly powerful and imposingly-scaled flavors that are underpinned by very firm but again not hard tannins on the beautifully persistent finish. This is very much old school in style though there is only a trace of rusticity. In the same vein as the Charmes, as impressive as this is it is most definitely not a good candidate for early consumption. 2028+

2013 Clos de Vougeot - *Domaine du Clos Frantin*: (92-94)

(from a .72 ha parcel). Reduction flattens the nose and renders it impossible to evaluate. There is good volume to the relatively supple medium weight flavors that possess a surprising mouth feel in that it's caressing rather than powerful. By contrast there is a solid tannic spine and the classic youthful austerity on the long and beautifully complex finish and overall this should make for a very fine example in time. Moreover note that unlike the Chambertin this should be more accessible young if desired. 2025+

2013 Echézeaux - *Domaine du Clos Frantin*: (91-94)

(from a .99 ha parcel in Champs Traversin). There is no such funkiness here as the elegant and pure aromas of spice, green tea and lovely floral scents are really quite lovely. The spiciness continues onto the middle weight flavors as there is a beguiling inner mouth perfume adding a sense of refinement to the velvety finale. This doesn't have the impressive depth of the best of these *grands crus*, at least not yet, but it has the underlying material such that more will almost certainly develop if you have the patience to wait. 2025+

2013 Grands Echézeaux - *Domaine du Clos Frantin*: (92-95)

(from a .4 ha parcel). An overtly spicy and quite floral nose features notes of both red and dark berries, plum, violet and sandalwood. The rich and full-bodied flavors possess a sleek muscularity where the mouth feel is enhanced by the abundant amounts of dry extract that also help to buffer the very firm structure on the explosively long finale where the only nit is a hint of warmth. This is seriously impressive and should develop well if, once again, you have the patience to allow this to happen. 2028+

2013 Richebourg- *Domaine du Clos Frantin*: (93-96)

A wonderfully elegant and very spicy nose also features plenty of floral character on the aromas that combines notes of exotic tea, sandalwood, dried orange peel, lilac, violet and red and dark currants. There is ample richness to the broad-shouldered, concentrated and intense flavors that exude a fine bead of minerality on the textured, powerful and superbly long finish. This is a complete knockout but note well that there is absolutely zero sense in opening a bottle young except in the interest of science as this will require a very long stay in a cold cellar to arrive at its apogee. 2033+