



MARTINE'S WINES, Inc.®

Importer & Wholesaler

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BURGHOUND

Allen Meadows / Issue: 33

Maison Terres d'Arômes (Nuits St. Georges)

2007	Beaune "Epenotes" 1er	red	(86-88)
2007	Bourgogne	red	(84-86)
2007	Chambolle-Musigny	red	(86-89)
2007	Côte de Nuits-Villages	red	88
2007	Echézeaux Grand Cru	red	(89-92)
2007	Gevrey-Chambertin	red	(88-90)
2007	Mazoyères-Chambertin Grand Cru	red	(90-92)
2007	Monthelie	red	87
2007	Nuits St.-Georges "Les Chaboeufs" 1er	red	(88-91?)
2007	Nuits St.-Georges "Les Charmottes"	red	(87-89)
2007	Savigny-lès-Beaune	red	88
2007	Savigny-lès-Beaune "Narbantons" 1er	red	(87-90?)
2007	Volnay "Cave des Ducs"	red	88
2007	Volnay "Mitans" 1er	red	90

The talented Claire Forestier has resurfaced, this time with her own *négociant* operation after 5 plus years at Domaine Bertagna and a brief stint consulting for Domaine Denis Mortet. Mlle Forestier explained that she had always wanted to make wine in her own vision, which she describes as "wines of elegance and finesse. The other aspect that strongly appealed to me was the privilege of working with a variety of terroirs. This of course is complicated by finding the highest quality sources of grapes but I like the challenge of finding good growers and then working with them to obtain the materials that I'm looking for." Forestier explained that her new venture is, in a manner of speaking, a joint-venture between her and Maison Labouré-Roi. Essentially, Labouré-Roi handles the bookkeeping and finances and Forestier handles everything else. She elaborated that she envisions an operation that will produce approximately 35,000 bottles a year made with 100% destemming, 5 to 6 days of cool maceration and then 4 to 5 weeks of total cuvaison using natural yeasts and allowing a maximum temperature of 32°C. Note that 2 of these weeks are actually a post-fermentation period where the wine is held at ~30°C. In short, as Forestier explains it, "I do as little as can be done and still have a correct wine." She further noted that there is no definitive idea about bottling except that generally she believes in the 6 month after malo rule of thumb and absent special conditions that might argue against it, will follow that general guideline. While not everything is top notch, for a first effort these wines are really quite impressive, strongly suggesting that this will be a fine source of quality burgundies going forward. At the time of my November visit, UK importer relations were still being worked out but there is more information available here: www.claireforestier.com (Martine's Wines, Novato, CA).

2007 Bourgogne: (from vines planted in 1929 near Beaune). A nicely complex and ripe red berry fruit nose introduces equally complex middle weight flavors that are fresh and racy with an evident but balanced acid backbone. Solid if not special quality here. (84-86)/2010+

2007 Beaune “Epenotes”: As one would expect, this offers a step up in aromatic elegance but not necessarily all that much more depth with a red pinot fruit nose, earth and a hint of spice that is also reflected by the fresh, lively and detailed medium-bodied flavors supported by relatively fine tannins and good length though the finish is ever so mildly edgy at present. This should benefit from 4 to 5 years of cellar time as it’s on the forward side. (86-88)/2011+

2007 Monthelie: A very pinot and very ripe nose features a pretty blend of black cherry and blue berry that leads to fresh, textured and admirably concentrated flavors that culminate in a delicious and mouth coating finish where there is just a touch of asperity on the otherwise minerally finish. In sum, this is attractive if not especially complex. 87/2010+

2007 Savigny-lès-Beaune: (from Dessus les Gollardes). A pungently earthy nose that is not elegant but not overly rustic either and certainly attractive in its fashion with its layered and fresh wild red berry fruit slides into minerally and relatively fine flavors that possess good punch and length. This is actually quite good for what it is and worth a look as Savigny *villages* of this quality is not common. 88/2011+

2007 Savigny-lès-Beaune “Narbantons”: This was heavily reduced and rather gassy as the malo was delayed and thus tough to read. The flavors appear to be precise, pure and supple, also with relatively fine tannins and a light weight finish. Myrange is the best guess under the circumstances. (87-90?)/2012+

2007 Volnay “Cave des Ducs”: (1500 bottles produced). An impressively elegant and high-toned red pinot fruit nose nuanced by obvious hints of minerality that complements the rich, fresh, energetic and detailed middle weight flavors that also exude an intense minerality on the complex, sappy and beautifully balanced finish. This could easily be approached now. 88/2011+

2007 Volnay “Mitans”: A highly perfumed and more aromatically complex red and blue berry fruit suffused nose that also reflects ample stone nuances that are picked up by the supple, delicate and delicious flavors blessed with fine pinot extract and a finely detailed finish of admirable length. As Mitans usually is, this is a wine of finesse and delicacy that is also on the forward side and while it will be better with a few years of bottle age, it would be no sin to enjoy it now. 90/2012+

2007 Côte de Nuits-Villages: A relatively discreet if ripe nose that is more elegant than one usually finds with this *appellation* offers up notes of red currant, blue berry, underbrush and warm earth tones that are in keeping with the round, forward and supple flavors that are underpinned by moderately fine tannins and solid length. Again, this is very good without being truly distinguished, fashioned in a forward style that will allow for early drinkability. 88/2010+

2007 Chambolle-Musigny: A very high-toned, pretty and airy, even cool red pinot fruit nose with limestone nuances gives way to ripe, rich and fresh light to barely middle weight flavors that are quite pure and refined if not especially complex. Still, this is very Chambolle in character and style as well as seductive if simply lacking a bit of substance. (86-89)/2011+

2007 Nuits St.-Georges “Les Charmottes”: As one would expect, this presents a very different aromatic profile with a fresh but very earthy and *sauvage* nose of red and dark berry fruits, jerky and a subtle mineral note yet the nose manages to remain on the elegant side and this elegance continues onto the dusty, round and forward mid-palate yet the finish firms up quickly on the reasonably long finale. A pretty Nuits *villages* with better overall depth. (87-89)/2012+

2007 Nuits St.-Georges “Les Chaboeufs”: Chaboeufs is a very rocky terrain that still manages to give impressively rich wines and while the nose is heavily reduced the big-bodied flavors are rich, full and serious with good punch, volume and energy though the finish is presently difficult due to the presence of ample gas. The range is my best guess as this is frankly tough to read today. (88-91?)/2014+

2007 Gevrey-Chambertin: An unusually perfumed nose mixes red, blue and black berries, cassis, underbrush and a hint of game that can also be found on the round, rich and accessible middle weight flavors that possess very good depth, fine tannins and much better than average length. Very promising for its level and worth a look. (88-90)/2012+

2007 Echézeaux: (300 bottles produced). As one should expect, this delivers a step up in aromatic elegance with airy, refined and spicy cool dark berry fruit aromas and hints of underbrush highlighting the mineral-infused and plummy medium weight plus flavors that are fresh, vibrant, detailed and punchy, all wrapped in a precise, balanced and linear finish. I very much like the textured mouth feel and this should reward up to a decade of cellar time though probably drink well before that. (89-92)/2014+

2007 Mazoyères-Chambertin: (600 bottles produced). A subtle touch of wood frames attractively perfumed red berry fruit with plenty of *sauvage* Gevrey character plus a hint of *animale* that precedes delicious and admirably complex and notably serious flavors that are somewhat oddly, relatively refined and really quite pure and delineated on the impeccably well balanced and powerful finish. There is a real sense of energy here and I like the texture as there is much less rusticity present than one usually finds with the typical Mazoyères. (90-92)/2015+