

DOMAINE BERNARD MOREAU

Reviews of 2007 Vintage Wines by Allen Meadows' Burghound 2nd Quarter 2009

Bernard Moreau's son Alexandre reported that 2007 was a vintage that "demanded lots of attention in the vineyard. April was very hot but June, July and the first half of August were not exactly summer-like. As we got closer to a possible picking date, the north wind began to blow which was terrific as it evaporated some of the excess water in the berries and concentrated both sugars and acidities, not to mention keeping any potential rot at bay. Because of the presence of the wind, we decided to take the risk and wait to pick. We started on the chardonnay on the 9th of September and some domaines were already finished by then. Yields were normal and because we waited, we obtained excellent sugars as everything came in between 12.2 and 12.6%, which means for example that the Bourgogne was very ripe. As to the wines, they are completely classic, in fact for us they're even better than the 2004s as they're less austere." As the score and commentaries confirm, 2007 is a fantastic vintage for the Moreau family and one gets the sense in visiting here that there is a surer hand and a clearer vision as to both quality and style. 2005 and 2006 were both very good vintages here but 2007 makes clear that they have now ascended to the next level. Any more progress and they will be joining Burgundy's elite domaines for white wines. I believe that Pierre-Yves Collin has had some beneficial influence though good advice means nothing without the will to follow through on it. Kudos to Bernard, and his sons, Alexandre and Benoit.

2007 Bourgogne

A very fresh and bright nose of resin oil, soil tones and a hint of lemon leads to delicious, precise and complex flavors bounding with energy on the zesty and lingering finish. Terrific at this level and recommended. 87/2010+

2007 St. Aubin "En Remilly"

As would be expected, this is more elegant with an airy, floral and citrusy nose that merges into detailed, pure, precise and vibrant middle weight flavors that exude an intense stoniness on the understated

and balanced finale. This is a wine of finesse and harmony. 89/2011+

2007 Chassagne-Montrachet

(from parcels spread throughout the commune). A deft touch of *pain grillé* frames a completely different nose of white peach, crushed rosemary leaf and fresh earth that merges into the rich, full and generous flavors that retain fine delineation and excellent depth on the nicely punchy and powerful finish. This is also terrific for its level and recommended plus it will age. 90/2012+

2007 Chassagne-Montrachet "Vergers"

A slightly riper and a bit more elegant nose features apricot, white peach, spicedpear and again, fresh earth aromas trimmed in a discreet bit of oak that slide gracefully into rich, full and very generous medium-bodied flavors that also possess really lovely depth, all wrapped in a lingering, sappy and distinguished finish. Lovely and this should offer 4 to 6 years of upside development. (90-92)/2012+

2007 Chassagne-Montrachet "La Maltroie"

Here the nose offers another small step up in aromatic elegance with a lightly spiced citrus blossom and orchard fruit nose that gives way to fresh, pure and beautifully detailed middle weight flavors that possess plenty of underlying tension on the racy, linear and energetic finish. This isn't quite as complex but it's finer and this too should reward 4 to 6 years of cellar time. (90-92)/2012+

2007 Chassagne-Montrachet "Champ Gains"

A very pretty and layered ripe nose of primarily yellow orchard fruit aromas where the peach and apricot nuances continue onto the rich, full and supple middle weight flavors that possess very good volume and excellent intensity with more minerality than one typically finds in a classic example of Champ Gains, all wrapped in a finish where the same sense of underlying tension is palpable. Really a lovely effort. (90-93)/2012+

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2007 Chassagne-Montrachet “Chenevottes”

A highly attractive and airy nose of lemon zest, white pear and a hint of spice gives way to intense, focused, ripe and rich medium full flavors that display ample mineral-influence on the racy, pure and solidly punchy and persistent finale. There is a subtle muscularity here and good power as well, which when coupled with the refined nose creates a wine of finesse and punch. One of the best Chenevottes of the vintage. (91-93)/2012+

2007 Chassagne-Montrachet “Morgeot”

(from the sub-climats of La Cardeuse and Fairendes). A beautifully expressive nose where discreet wood influence envelopes earthy and crushed green herb aromas that merge seamlessly into big, powerful and robust flavors brimming with dry extract that imparts a beguiling sweetness to the opulent and textured finish that completely stains the palate. This is stylish Morgeot, something that the typical Morgeot is not exactly known for even if I wouldn't describe it as elegant either. (91-93)/2012+

2007 Chassagne-Montrachet “Grandes Ruchottes”

(from a .345 ha parcel of vines planted in 1939). This is almost always the class of the Moreau range and so it is again in 2007 with trace of wood spice that accompanies the pure and refined floral, peach and mineral notes which continue onto the citrus-infused, sweet and vibrant medium full flavors blessed with ample dry extract and a driving, bone dry finish. This is a powerful, understated and moderately austere wine that will need time to develop and should benefit from at least 5 years in the cellar first. Marvelous. (91-94)/2013+