

# DOMAINE BERNARD MOREAU

## *Reviews of 2014 Vintage Wines*

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**M**y visit to see Alex Moreau at Domaine Bernard Moreau in Chassagne completed my third week in the region on a high. The bottom line is that Alex has overseen some potential stunning expressions of a fecund white Burgundy vintage. He's a winemaker on a roll at the moment. His 2012s and 2013s attested a winemaker furnishing wine-lovers with some of the appellation's most expressive, mineral-driven Chardonnays that tread that fine line between nervosité and flavor. There is no way you would describe these as austere wines, yet they were so full of energy that my mouth was tingling with glee long after I had left his domaine, walked straight around the corner and procured a bottle to drink with Mrs. M over the weekend. Tasting in his vat-room, surrounded by stainless steel vats, I began by asking him how 2014 compares with other recent vintages. "The main difference between 2013 and 2014 is the last day of each harvest," he began intriguingly. "In 2013, I said: 'Finally we are finished.' In 2014 on the last day, I said: 'At least it will be a minimum "good vintage" but I am sure that is better than that.' It was an easy spring with not too much rain. We had to spray but there was no [disease] pressure. Summer was a bit up and down, only a few seconds of hail. It would be wrong to say we were touched by hail. The good weather came in September. It was great during harvest. We started on September 11 and we were lucky because on the last day of picking there was a storm. There was hardly any sorting to do for the Chardonnay, but with respect to the Pinot Noir, you had to be meticulous. Finally, we had a decent crop. For whites it is similar to 2010 in some places. I made a good crop for the reds, nearly the same as 2009 in terms of quantity. For example, the Chassagne Vieilles Vignes Rouge, we were at about 43 hectoliters per hectare. It's a long time since I saw those figures. We didn't pick too late so the acidity levels were good. It is exactly the style of Chardonnay we like to make here. I've seen a big variation in cuvées between the rate of malolactic fermentation, some in springtime and others much later. Some did not finish until the following harvest. Premier crus will be bottled mid-February." These 2014s were taken directly from vat on their fine lees with the exception of the Chevalier-Montrachet from barrel and the generic wines that had just been bottled. I think I said all that I need to say. I absolutely adored these wines that were completely true to their respective terroirs, shimmering with energy -- the kind of wines you are reluctant to spit out (indeed, I couldn't when it came to the grand crus and hey, I had worked hard all week...I deserved

to quench my thirst). All in all, Alex Moreau oversaw a raft of thrilling 2014s that simply confirm him as one of Chassagne's most exciting winemakers.

### **2014 Batard Montrachet Grand Cru**

The 2014 Bâtard-Montrachet Grand Cru had been racked two weeks earlier, so there was a little cloudiness in my glass. The nose is very well defined as you would expect, hints of dried apricot and quince underneath that cold stony exterior. The palate is crisp and fresh with wonderful acidity, beautifully balanced with wonderful salinity. Wow...this is seriously one of the best Bâtard-Montrachets that I have tasted in 2014. Order in magnum (if you can), since a bottle will not be enough. 2018-2035. 94-96.

### **2014 Bourgogne**

The 2014 Bourgogne, which was bottled at the end of July, has a crisp green apple and citrus fresh bouquet that is nicely defined. The palate is taut on the entry, a little spiciness creeping in with a twist of sour lemon that lends some tension towards the finish. 2016-2018. 84-86.

### **2014 Bourgogne Rouge**

The 2014 Bourgogne Rouge, which undergoes a very gentle extraction according to Alex Moreau, has a pleasant dark cherry and bergamot-scented nose that offers sufficient fruitiness for the vintage. The palate is medium-bodied with sappy red berry fruit, quite saline in the mouth with a pleasing mulberry finish. 2016-2019. 86.

### **2014 Chassagne Montrachet 1er Cru la Cardeuse**

The 2014 Chassagne-Montrachet 1er Cru la Cardeuse (Rouge) offers a feisty cocktail of raspberry coulis and wild strawberry on the nose - simple but quite potent. The palate is grippy on the entry with tannins that need to soften by the time of bottling. It is strict and linear with a good saline finish that just needs a tad more length. Hopefully it will fill out by the time of bottling. 2016-2024. 87-89.

### **2014 Chassagne Montrachet 1er Cru la Maltroie**

The 2014 Chassagne-Montrachet 1er Cru La Maltroie felt a little taciturn on the nose, surprisingly, not quite as energetic as the village cru. The palate is fresh and taut on the entry with a hint of apricot and quince, just a dash of ginger on the back palate, leading to an elegant, saline finish. This is a very commendable Maltroie, although it is not the stronger

Premier Cru that Alex Moreau fashioned in this vintage. 2016-2026. 88-90.

#### 2014 Chassagne Montrachet 1er Cru les Chenevottes

The 2014 Chassagne-Montrachet 1er Cru les Chenevottes has a precise, limestone and green apple-scented bouquet, a hint of orange blossom developing in the glass. The palate is fresh and vibrant on the entry. I like the texture here, the slight waxiness to the mouthfeel with a feisty and lively finish that lingers long in the mouth. This is the kind of Chenevottes you could drink until the cows come home. 2017-2030. 91-93.

#### 2014 Chassagne Montrachet 1er Cru Les Grandes Ruchottes

The 2014 Chassagne-Montrachet 1er Cru Les Grandes Ruchottes has a very complex bouquet that you have to keep nosing and nosing...white peach, honeysuckle and white flowers, all with a captivating underlying mineral seam. The palate is very well defined, a little richer than the Morgeot with dried apricot and citrus fruit, the tongue just tingling with mineralité (literally) after this just fabulous white Burgundy has departed. 2017-2032. 93-95.

#### 2014 Chassagne Montrachet 1er Cru Morgeot

The 2014 Chassagne-Montrachet 1er Cru Morgeot has a more backward, more malic bouquet than the Chenevottes with scents of wet granite and green apples. The palate is sharp and citric, not shrill at all, but quite penetrating in the mouth with crustacea towards the chalky finish. Again, this is a very attractive, very brilliantly executed Chassagne-Montrachet, one of the best you will find from Morgeot. Chapeau Alex! 2017-2032. 92-94.

#### 2014 Chassagne Montrachet Vieilles Vignes Rouge

The 2014 Chassagne-Montrachet Vieilles Vignes Rouge was a little closed on the nose when I tasted it. The palate is medium-bodied, quite firm in the mouth with chalky tannin framing the raspberry and cranberry fruit. The modest 10% new oak gives a little weight on the finish. Give this a year in bottle so that it can find its groove. 2017-2024. 86-88.

#### 2014 Chassagne Montrachet Villages

The 2014 Chassagne-Montrachet Villages has a well defined, precise, almost Puligny-like bouquet with hints of white peach and citrus lemon - precise and detailed - impressive for a village cru. The palate is well balanced, elegant and refined in the mouth, hints of apricot and peach filtering through, but it is really based on the tension and spiciness towards the finish. This is excellent. 2016-2024. 90-92.

#### 2014 Chevalier Montrachet Grand Cru

There are two barrels, one new and one old, of the 2014 Chevalier-Montrachet Grand Cru this year. Like the Bâtard, the nose is tight and reticent at the moment despite rigorous

aeration. The palate is crisp and tensile on the entry, perhaps more nuanced than the Bâtard with very discrete white peach and nectarine notes. But it is the tension, the almost coruscating sense of energy here that bowls you over. With superb persistence in the mouth, this is another spellbinding wine from Alex Moreau. 2018-2038. 95-97.

#### 2014 St. Aubin 1er Cru en Remilly

The 2014 St Aubin 1er Cru en Remilly, matured in 20% new oak, has an attractive lemon curd and lime flower-scented nose that in a single word, is simply "pretty". The palate is crisp on the entry with a keen line of acidity, great tension and harmony here with a stony, very focused and long finish. There is a wonderful sense of harmony here. 2017-2030. 91-93.

#### 2014 Volnay 1er Cru les Santenots

The 2014 Volnay 1er Cru les Santenots had a little bit of hail and as a result, underwent sorting. Alex Moreau said he took time to pick this particular cru and used partial whole bunch, 30% to 35%. It has a detailed bouquet with blackberry, raspberry coulis and subtle granitic scents that are very well defined. The palate is medium-bodied with crisp tannin. The whole bunch is quite palpable with a stemminess coming through on the finish. I wonder whether slightly less stems would have benefit this Volnay? Still, it should age well as there is good substance and hopefully that will absorb those stems as time goes by. 2017-2027. 87-89.