

# DOMAINE BERNARD MOREAU

## *Reviews of 2014 Vintage Reds*

### *Allen Meadows –Burghound*

#### *Issue 62 – April 2016*

**B**ernard Moreau's son Benoît told me that the 2014 "growing season was basically the exact opposite of that of 2013 in the sense that there was no hail, no disease pressure and no worries about obtaining sufficient ripeness levels. The early season was extremely dry, in fact we even had hydric stress in some sectors. July turned wet and cool but conditions recovered after the 15th of August and remained essentially perfect until we began picking on the 11th of September. The harvest was super clean with good ripeness levels and there was basically no sorting required. Potential alcohols were in the 12 to 12.7% range which for us is pretty much ideal with yields that varied between 35 and 50 hl/ha in white though they were lower in red. The wines, be they red or white, have excellent richness, flesh, concentration and tension plus they're already refreshing. Honestly, this is one of the best vintages that I have made in the 20 years that I've been doing this."

#### **2014 Bourgogne Pinot Noir**

(from Chassagne vines and 100% barrel aged in 4 to 5 year old oak). An earthy and mildly rustic nose consists mostly of pepper, raspberry and red cherry. The round, supple and delicious flavors possess good volume and an attractive texture that should permit this easy-going effort to drink well almost immediately. 2017+ **86**

#### **2014 Chassagne-Montrachet Vieilles Vignes**

(from 35+ year old vines). Here the pretty nose is at once more elegant if more restrained with its array of various red berries, earth and a hint of the *sauvage*. There is good richness and notably more volume to the seductively textured, round and delicious medium-bodied flavors that culminate in a lightly structured, dusty and ever-so-mildly rustic finale. While this should reward a few years of cellar time it should also drink well young. 2018+ **88**

#### **2014 Chassagne-Montrachet Morgeot- La Cardeuse**

This is also quite aromatically restrained with its more complex mix of red currant, lavender, earth and slightly earthy aromas. There is once again more volume and mid-palate concentration to the medium-bodied flavors that possess both good richness and muscle before concluding in

a firm, serious and lingering finish that presently displays a hint of bitter cherry but I doubt that it will last. This is really quite good and worth considering provided that it is allowed at least 5 years of cellar time. 2021+ **90**

#### **2014 Volnay Santenots**

(from purchased grapes in Les Plures). A beautifully complex and spicy nose offers up notes of earthy dark berries, spice, floral and plum scents that are trimmed in just enough wood to notice. There is excellent richness to the round and supple medium-bodied flavors that possess a ripe core of firm tannins on the impressively long and lightly mineral-infused finish. This serious effort will also require at least a few years of cellaring first. 2021+ **90**

#### **2014 Volnay Clos des Chênes**

(from purchased grapes). A perfumed and highly spiced nose exhibits notes composed of essence of dark raspberry, plum and a pretty hint of lavender. There is excellent richness, volume and mid-palate density to the full-bodied and muscular flavors that display plenty of power and drive on the suave and mouth coating finish. This markedly serious effort possesses good minerality on the dusty and firmly structured backend that makes clear that at least 5 to 7 years will be necessary to round off the tannins. 2022+ **91**

#### **2014 Volnay Caillerets**

(from purchased fruit). A wonderfully fresh, cool and notably elegant, airy nose presents well-layered aromas of violets, spice, earth and a pretty mix of red berries. The strikingly fine and pure medium weight flavors possess a lacy, even silky mouth feel before culminating in an energetic, balanced, focused, detailed and impressively long finish. This mineral-driven effort is finer if less powerful than the Clos des Chênes but ultimately it is a bit more complete. Note however that at least a modicum of patience will definitely be required. 2022+ **92**