



France: Burgundy 2014 – Pommard & Volnay

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The Wine Advocate Issue #222 – December, 2015

Domaine de la Pousse d'Or 2014

Clos de la Roche Grand Cru - The 2014 Clos de la Roche Grand Cru, from 0.32 hectares of vines planted in 1950 and 1951, has a much more generous bouquet compared to the Chambolle-Amoureuses, tensile red cherry and raspberry coulis scents, wet limestone and just a hint of cassis in the background. It is very Clos de la Roche, to put it prosaically. The palate is very harmonious, silky smooth and elegant. There is fine weight in the mouth, though this is more about tension and elegance, with a gorgeous, sensual, satin-like touch to the finish. This could become one of the best wines from this vineyard. (94-96 points)

Bonnes-Mares Grand Cru - The 2014 Bonnes Mares Grand Cru comes from vines planted in 1929 and 1930, and is matured in 50% new oak. It has a surprisingly strict bouquet that does not exude the flamboyance or hedonism once normally associates with Bonnes-Mares. This is much more strict and stoic. The palate is harmonious with ripe, silky, smooth black cherry and boysenberry fruit interlaced with fine mineralité. The

finish is almost understated, deceiving you with its length as it gently fans out. You end up being quite smitten by this Bonnes-Mares that should give 20, perhaps 30 years of pleasure. (93-95 points)

Corton-Bressands Grand Cru - The 2014 Corton Bressandes Grand Cru, from the domaine's 0.48 hectares of vines planted between 1956 and 1994, has a correct, foursquare, tertiary bouquet with touches of autumn leaves over the black fruit. The palate is nicely structured and welcoming on the entry, thanks to its supple tannin and well judged acidity. There is a touch of piquancy here as it fans out towards the finish with hints of black pepper and allspice; it is not a long Corton-Bressandes, but clean and detailed. (90-92 points)

Corton – Clos du Roi Grand Cru - The 2014 Corton Clos du Roi Grand Cru comes from 1.45 hectares of vine planted in 1979 and 1987, and it matured in 30% new oak. This offers more red berry fruit on the nose compared to the Corton-Bressandes, perhaps more generous and rounded, softer even. The palate is again very supple on the entry with quite rich black cherry and raspberry confit notes, with hints of raisin and fig in the background; it is a grand cru that just wants to give. I would have preferred a little more restraint on the finish, but it is certainly a Corton that will satiate the senses. (90-92 points)

Chambolle-Musigny “Les Amoureuses” 1er Cru - The 2014 Chambolle-Musigny les Amoureuses 1er Cru comes from the domaine's handkerchief-sized 0.19-hectares in the revered vineyard, the vines planted half and half in 1976 and 1977. It has a very backward nose that demands a lot of coaxing from the glass, and even then it convinces you to go away and come back later (like in a decade's time). There are traces of black cherry fruit, a slight gravel/wet concrete scent

and a touch of violet. The palate is nicely structured with fine tannin, harmonious and quite elegant, though certainly one of the most backward that I have tasted at this juncture. There is a touch of spice and sea salt towards the finish that lingers long in the mouth. This is an excellent Amoureuuses...but it will need time. (92-94 points)

Chambolle-Musigny “Les Charmes” 1er Cru - The 2014 Chambolle Musigny les Charmes 1er Cru has one of the most exotic bouquets from La Pousse d'Or: macerated red cherries, orange peel and dried fig, nicely defined and just a little heady! The palate is succulent on the entry with supple, fine tannin. Here, there is a mixture of red and black fruit, whereas other cuvées lean towards the latter. It feels more harmonious in the mouth, perhaps more approachable with a persuasive, silky texture on the finish. This is very well crafted. (91-93 points)

Chambolle-Musigny “Les Feusselottes” 1er Cru - The 2014 Chambolle Musigny les Feusselottes 1er Cru, from vines planted between 1920 and 1966, has a stony, slightly austere bouquet that demands some rigorous aeration before it opens up and deigns the imbiber with more fruit. The palate is crisp on the entry with fine tannin, crisp black cherry and blackberry notes augmented by a vein of crème de cassis, gentle and focused towards the finish without that peacock's tail of a more benevolent vintage. (89-91 points)

Volnay “Clos des 60 Ouvrées” 1er Cru - The 2014 Volnay 1er Cru Clos des 60 Ouvrées, the domaine's 2.39-hectare monopole planted between 1954 and 1987, has a degree of transparency on the nose: blackberry and briary, cold flint and limestone, perhaps a touch of sea spray here. The definition is commendable. The palate is well balanced

with supple tannin, very fine acidity and cohesion; it is a little high-toned compared to some of its peers, but with ample freshness and tension struck through the multi-layered finish. This is sure to be a long term Volnay. (91-93 points)

Volnay “Clos de la Bousse d’Or” 1er Cru - The 2014 Volnay 1er Cru Clos de la Bousse d'Or, the 2.13 monopole from vines planted between 1958 and 1991, has a refined bouquet with more mineral scents filtering through the carapace of black and red berry fruit. There is something gentle about these aromatics. The palate is fleshy on the entry. The oak is nicely integrated here, lending this a creaminess to the texture. This is very harmonious with just a touch of salinity furnishing the elegant finish. This is a well crafted Volnay. (90-92 points)



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