

WINE ENTHUSIAST

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Anne Krebiehl MW

2018 WHITES

Premiers Crus and Grands Crus from Côte de Beaune

2018 Beaune 1er Cru “Clos des Mouches” *Domaine du Pavillon*: **92**

Cream and roasted hazelnut notes create an inviting, rounded nose on this wine. The palate has that same hazelnut richness and creamy flow, buttressed by freshness that recalls lemon and yellow pear. A lovely balance and a juicy, fresh finish do justice to the warm 2018 vintage. Drink by 2035.

2018 Meursault 1er Cru “Les Charmes” *Domaine du Pavillon*: **93**

A hint of fresh beeswax precedes creamy limestone on the nose of this wine. The concentrated palate seems like a buffered blanket of creaminess, edged with limestone, a whisper of flinty reduction and ripe lemon for an interplay of rigor and softness. It's smooth on the long finish.

2018 Chassagne-Montrachet 1er Cru “Morgeot”: **93**

A subtle nose on this wine offers hints of corn husk and buttermilk, with a slight edge of lemon. The palate comes in with gentle freshness and a smooth, bright texture that seems bedded on soft chalkiness. It shows wonderful understatement, paying tribute to finesse rather than power. Drink by 2035.

2018 Chassagne-Montrachet 1er Cru “Vide Bourse”: **93**

Cold butter, toasted hazelnut, yeast and chalk meet on the nose of this wine to create a gentle, seductive scent. The palate retains this elegance with its detailed texture that gives a velvety feel to the medium body. Freshness supports, with a lemony gentleness. The wine is gentle but also precise. Drink by 2035.

2018 Puligny-Montrachet 1er Cru “Les Perrières”: **93**

A touch of butter informs the nose of bright, ripe Mirabelle plum. The palate of this wine has wonderful concentration, fruity and fresh, reminiscent of Mirabelle skin and citrus zest. The finish is slender, poised, zesty and incisive. Butteriness returns on the last note of this mouthwatering wine.

2018 Corton-Charlemagne Grand Cru *Domaine du Pavillon*: **94**

A shy nose on this wine gives almost nothing away, just a notion of wet limestone. Freshness and concentrated poise on the palate shows a structured, firm nature softened by inherent creaminess. Ripe lemon fruit sets bright accents while lemon pith highlights the creamy, textured midpalate. This wine is still tightly coiled, but promises a structure bathed in mellow light. The finish is long and chalky.



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Côte Chalonnaise and Maconnais

2018 Mercurey "Les Champs-Michaux" *Domaine du Pavillon*: 91

Apple blossom, hazelnut and freshly cut apple flesh make for an inviting nose on this wine. The palate offers almost breezy freshness and allows the nutty, toasty and floral tones to swirl. All is bedded in a creamy texture. The finish is bright and fresh.

2018 Montagny 1^{er} Cru: 90

A trace of flinty reduction is all the nose on this wine gives away. The palate presents gentle notes of greengage and lemon, bound in an easy flow but showing good concentration. Freshness brightens all and delivers an unpretentious wine with real balance.

2018 Viré-Clessé: 90

The nose on this wine is shy and subtle. The palate comes in with easy but balanced flow, speaking of Mirabelle, a certain creaminess, subtle mouthfeel and lovely freshness considering the ripeness of 2018. It's a gentle wine with inherent balance.

2018 Pouilly-Fuissé: 90

A hint of ripe pear juice hovers above the creamy nose on this wine. The palate conveys the fruit-driven generosity of 2018 and reveals more juicy pear and russet-pear-peel texture. It's rounded, mellow, balanced and fresh.

Villages from Côte d'Or

2018 Nuits-Saint-Georges "Les Terrasses" *Château-Gris*: 92 **Editors' Choice**

Floral, nutty and creamy elements combine intriguingly on the nose of this wine and continue on the bright, poised palate. Stoniness, texture, yeast and concentration make for an intense mouthfeel surrounded by freshness. It's an elegant wine with inherent balance.

2018 Meursault: 92

A shy nose on this wine reveals little besides limestone creaminess. On the palate, supermellow roundness descends like a cloud of creaminess on the palate where lemony freshness sends gentle, bright highlights. The finish is full of lemony and creamy yeastiness.

2018 Meursault *Domaine du Pavillon*: 92

Hints of chalk and Golden Delicious apple are all the nose on this wine gives away. On the palate real attraction is felt in the creamy, mellow mouthfeel, highlighted by a ripe lemony glow and harmonious balance. This wine is billowy and smooth, leaving an impression of limestone, cream and lemon on the long finish.

2018 Puligny-Montrachet: 92

Reductive flintiness on the nose of this wine almost has a lifted touch of mint. The palate reveals a juicy core of peachy, plummy fruit before concentrated mellowness wraps everything in its fruity, creamy charm. An edge of freshness keeps things poised. The finish is creamy, dry, perfumed, nervy and really long.

2018 Chassagne-Montrachet: 92

Gentle aromas of cream and yeast on the nose of this wine have a spicier edge of corn husk. The palate offers smooth richness lit by sparks of freshness. Concentration is evident in the yeasty, chalky mouthfeel. This elegant wine finishes with a hint of toasted hazelnut.

