



## 2013 Dubreuil-Fontaine et Fils Aloxe Corton 1er Cru les Vercots

A Pinot Noir Dry Red Table wine from France , Aloxe Corton, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (87-89)

Drink 2017 - 2023

Cost:

The 2013 Aloxe-Corton 1er Cru les Vercots has an expressive bouquet with blackcurrant pastille with just a dab of raspberry coulis. The palate is medium-bodied with chalky tannins, a crisp line of acidity and quite a firm, structured finish that imparts just a scintilla of austerity. Afford this a year in bottle if you can, and it should drink well for 4-5 years. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tolleot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

## 2013 Dubreuil-Fontaine et Fils Aloxe Corton Village

A Pinot Noir Dry Red Table wine from France , Aloxe Corton, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (84-86)  
 Drink 2015 - 2019  
 Cost:

The 2013 Aloxe-Corton Village, which is mostly sold domestically, is rather closed on the nose and offers light floral scents with aeration. The palate is medium-bodied with crisp tannins, a core of chalky black fruit and a touch of bell pepper just on the short, abrupt finish. Fine. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

## 2013 Dubreuil-Fontaine et Fils Beaune 1er Cru Montrevenots

A Pinot Noir Dry Red Table wine from France , Les Montrevenots, Beaune, Burgundy, France,

Review by [Neal Martin](#)  
*eRobertParker.com* # , #216 (Part 2) (Jan 2015)  
 Rating: (88-90)  
 Drink 2016 - 2022  
 Cost:

The 2013 Beaune 1er Cru Montrevenots has a mixture of red and black fruit on the slightly compact nose that begins to open with time. The palate is medium-bodied with a pastille-like entry. There is fine purity here, not complex, but it feels very lithe and supple in the mouth. There are just barrels rather than the usual seven, one of them new. Fine. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking

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## 2013 Dubreuil-Fontaine et Fils Corton Bressandes

A Pinot Noir Dry Red Table wine from France , Aloxe Corton, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

eRobertParker.com # , #216 (Part 2) (Jan 2015)

Rating: (90-92)

Drink 2017 - 2030

Cost:

The 2013 Corton-Bressandes Grand Cru has a refined, slightly tertiary bouquet with hints of wild herbs and mint permeating the black fruit. The palate is medium-bodied with a gentle grip on the entry, the acidity nicely judged with decent structure. There is focus here with a welcome touch of salinity on the finish. This should drink well over the next 8 to 10 years. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Guere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tolleot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## 2013 Dubreuil-Fontaine et Fils Corton Charlemagne

A Chardonnay Dry White Table wine from France , Aloxe Corton, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: 93

Drink 2016 - 2030

Cost:

The 2013 Corton-Charlemagne Grand Cru has a reticent nose at first but it opens with time in the glass: lime flower, cold limestone, a hint of wild mint and garrigue in the background. The palate is fresh and vibrant on the entry with a crisp line of acidity, very harmonious with a long and tender, mineral finish. This is a lovely Corton-Charlemagne. Excellent. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## **2013 Dubreuil-Fontaine et Fils Corton Clos du Roi**

A Pinot Noir Dry Red Table wine from France , Aloxe Corton, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (90-92)

Drink 2017 - 2032

Cost:

The 2013 Corton Clos du Roi Grand Cru, the vines next to those belonging to the Hospices, is more austere on the nose than the Corton Bressandes with raspberry preserve and hints of wild strawberry. The palate is medium-bodied with supple tannins, a little grainy in texture, quite refined and feminine, even if it does not quite possess the persistence of a more benevolent vintage. Drink over the next decade. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected

was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## 2013 Dubreuil-Fontaine et Fils Corton Perrieres

A Pinot Noir Dry Red Table wine from France , Corton, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (88-90)

Drink 2017 - 2032

Cost:

The 2013 Corton-Perrières Grand Cru has a vivacious blackcurrant and red plum-scented bouquet that is nicely defined. The palate is medium-bodied with fine tannins, good depth with grainy, stony and slightly austere finish. This is a decent Corton despite it not quite matching up to the Clos du Roi '13. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared

less well and should be drunk in the near term.

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### **2013 Dubreuil-Fontaine et Fils Pernand Vergelesses 1er Cru Clos Berthet**

A Chardonnay Dry White Table wine from France , Pernand Vergelesses, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: 90

Drink 2015 - 2020

Cost:

The 2013 Pernand Vergelesses 1er Cru Clos Berthet Blanc has a complex bouquet with citrus peel, cold wet granite and just a touch of grass clippings. The palate is fresh on the entry with a keen line of acidity, nicely balanced with a mineral-driven, rather Saint Aubin-inspired finish. Excellent. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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### **2013 Dubreuil-Fontaine et Fils Pernand Vergelesses 1er Cru Ile de Vergelesses**

A Pinot Noir Dry Red Table wine from France , Pernand Vergelesses, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (84-86)

Drink 2015 - 2019

Cost:

The 2013 Pernand-Vergelesses 1er Cru Ile de Vergelesses has a light raspberry and briary-scented nose with stony scents surfacing with aeration. The palate is medium-bodied with a saline entry, fine tannins with a sharp slightly grainy texture. It is just missing a little substance compared to the 2012 last year. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tolleot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## **2013 Dubreuil-Fontaine et Fils Pernand Vergelesses 1er Cru Sous Fretilles**

A Chardonnay Dry White Table wine from France , Pernand Vergelesses, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: 89

Drink 2015 - 2021

Cost:

The 2013 Pernand-Vergelesses 1er Cru Sous Frétilles has a pleasant crab-apple, fresh pear-scented bouquet that takes time to unfold from the glass. The palate is fresh on the entry with orange zest and a touch of pineapple, displaying more depth than the village cru with a mango and lychee-tinged finish. Simply delicious, but one I would prefer to broach in the short rather than longer-term. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tolleot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost

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## **2013 Dubreuil-Fontaine et Fils Pernand Vergelesses Clos Berthet**

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Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: 86

Drink 2015 - 2018

Cost:

The 2013 Pernand-Vergelesses Clos Berthet, which is not a premier cru unlike the white, had been bottled the previous week. The nose has redcurrant and raspberry jam on the nose that is nicely defined, if lacking a little vigour. The palate is medium-bodied with fine tannins, however it just needs more delineation on the finish. Enjoy this over the next four of five years. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## **2013 Dubreuil-Fontaine et Fils Pernand Vergelesses Village**

A Chardonnay Dry White Table wine from France , Pernand Vergelesses, Cote de Beaune, Burgundy, France,



Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: 86

Drink 2015 - 2019

Cost:

The 2013 Pernand-Vergelesses Blanc Village, which had been bottled just before harvest, has a slightly waxy, sappy bouquet with hints of white peach and custard crème. The palate is citrus-fresh on the entry, nicely balanced with lemon and lime furnishing the straightforward finish. Drink over the next two or three years. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## **2013 Dubreuil-Fontaine et Fils Pommard 1er Cru Epenots**

A Pinot Noir Dry Red Table wine from France , Pommard, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (90-92)

Drink 2016 - 2024

Cost:

The 2013 Pommard 1er Cru Epenots, which comes from Grand Epenots and Petit Epenots, has a floral, perfumed bouquet with wilted rose petals infusing the redcurrant and fresh raspberry scents. The palate is medium-bodied with fine tannins, very well-judged acidity, harmonious in the mouth with a silky smooth finish. This is one of the domaine's best contributions in 2013. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-

Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay.” I asked what she was doing when the hail struck. I mean, how do you react? How can you react? “I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn’t go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It’s always really bad when you go into the vineyard. Psychologically it’s terrible. You think you’ve lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn’t need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October.” Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## 2013 Dubreuil-Fontaine et Fils Pommard Villages

A Pinot Noir Dry Red Table wine from France , Pommard, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (?)

Drink -

Cost:

The 2013 Pommard Villages comes from two parcels, one near the village that was badly hit, another near “Les Boeufs” that was less affected. The nose is light and airy with blackcurrant and boysenberry fruit that is a little monochromatic. The palate is medium-bodied with quite sharp tannins, rather angular in the mouth with some attenuation on the finish. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine’s vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tolleot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. “In some places such as Corton it was fine,” she explained, “and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay.” I asked what she was doing when the hail struck. I mean, how do you react? How can you react? “I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn’t go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It’s always really bad when you go into the vineyard. Psychologically it’s terrible. You think you’ve lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn’t need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October.” Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## 2013 Dubreuil-Fontaine et Fils Savigny les Beaune 1er Cru les Vergelesses

A Pinot Noir Dry Red Table wine from France , Savigny les Beaune, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (86-88)

Drink 2016 - 2021

Cost:

The 2013 Savigny-les-Beaune 1er Cru les Vergelesses has a light blackcurrant and bilberry-scented bouquet with satisfying vigor, if not the complexity of the 2012. The palate is medium-bodied with light tannins, dark berry fruit and a slightly hard finish that needs 8-12 months to soften. This feels denuded of its usual elegance, but it still offers pleasure. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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## 2013 Dubreuil-Fontaine et Fils Volnay Village

A Pinot Noir Dry Red Table wine from France , Volnay, Cote de Beaune, Burgundy, France,

Review by [Neal Martin](#)

*eRobertParker.com* # , #216 (Part 2) (Jan 2015)

Rating: (87-89)

Drink 2016 - 2021

Cost:

Half of the 2013 Volnay Village is actually premier cru and it offers a bright redcurrant and pomegranate-scented bouquet that is simple but clean and pure. The palate is medium-bodied with supple tannins, decent backbone and a nicely focused, quite edgy finish. I like this – simple as that. The quiet village of Pernand-Vergelesses was cold and rainy when I visited Domaine Dubreuil-Fontaine. Compensation for this inclement weather was being able to taste the 2013s of one of its

best producers. Winemaker Christine Gruere told me how 95% of the vines had been hit in the areas where the domaine's vines are located and as if to rub salt into their wounds, the only vines unaffected was their Bourgogne Aligoté (no disrespect to Aligoté). Like Domaine Tollot-Beaut, you have to approach each wine one by one: some damaged to the point where Christine felt that it was not worth bottling and others completely unscathed. "In some places such as Corton it was fine," she explained, "and in Aloxe-Corton it was not too bad. There was more damage in Corton-Charlemagne, Pernand Ile de Vergelesses and of course Beaune, Pommard and Volnay." I asked what she was doing when the hail struck. I mean, how do you react? How can you react? "I was in the office when the hail started and my husband was in the labeling room. We were all looking outside but we could not go out because it was so violent. We were just thinking: what can you do? We didn't go into the vineyard on that day. When I went home and saw the flowers I thought that I would rather not go and see the vines. It's always really bad when you go into the vineyard. Psychologically it's terrible. You think you've lost everything but then as time passes it gets better. In the end we lost 40 to 45% of the crop, which we didn't need. The hail was actually stronger in 2014 but in 2013 it was very long and we thought that it would never stop. We started picking on 1 October until about 9 or 10 October." Despite the tumultuous growing season there is much to like in 2013: the whites bottled and the reds due for bottling between January and March. Most of the wines have achieved commendable purity and terroir expression, reflective of where they come from. I probably err toward their whites than the red overall, which is unsurprising in 2013. The Pernand Vergelesses 1er Cru Clos Berthet was just brimming with Saint Aubin-like tension and mineralité – a steal at the price, while their Corton-Charlemagne is a little gem and likewise cheaper than many of its peers. Like many others, their Pommards generally fared less well and should be drunk in the near term.

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