

Domaine Dubreuil-Fontaine (Pernand-Vergelesses)

2014	Aloxe-Corton	red	87
2014	➔Aloxe-Corton "Les Vercots" 1er	red	90
2014	Beaune "Montrevenots" 1er	red	89
2014	Corton-Bressandes Grand Cru	red	93
2014	Corton-Perrières Grand Cru	red	92
2014	Corton-Clos du Roi Grand Cru	red	93
2014	Pernand-Vergelesses "Clos Berthet" 1er	red	88
2014	Pernand-Vergelesses "Ile de Vergelesses" 1er	red	89
2014	Pommard	red	87
2014	Pommard "Epenots" 1er	red	90
2014	➔Savigny-lès-Beaune "Les Vergelesses" 1er	red	90
2014	Volnay	red	87

Christine Dubreuil describes the 2014 growing season as one that required a "great deal of vigilance. The hail of the past few years has everyone on edge now whenever the conditions favor a storm and with good reason as we were hit relatively hard in Volnay, Pommard and Beaune. Plus we had some Suzukii issues so that concerned us as well. We chose to begin the harvest on the 12th of September and the Suzukii problem, while minor in hindsight, caused us to sort especially carefully as we wanted to be absolutely certain that we weren't going to have a problem. The fruit was for the most part quite clean as the

late June hail storm was sufficiently early that any damaged fruit on the whole dried up and fell off before the harvest began. Potential alcohols for the reds were in the 12 to 12.5% range and a bit higher for the whites at between 12.5 and 13%. Yields were in general correct and in any event better than what we obtained in 2013 so that was at least some recompense. I like the style of the wines and in both colors as they're classic and a bit more charming than their 2013 counterparts." Dubreuil noted that the reds were bottled in January 2016. (A.P.S., www.apswine.com, Oakland, CA, DB Wine Selection, www.dbwineselection.com, Framingham, MA and Voix de la Terre, www.vdltwine.com, NY, NY; Direct Wine, www.directwine.co.uk, UK).

2014 Pernand-Vergelesses "Clos Berthet": An earthy and quite somber nose of humus, earth and various dark berries precedes the nicely rich and relatively full-bodied flavors that possess a suave mouth feel along with good energy on the ever-so-mildly rustic finish. This should drink well young but also be capable of reward 5 to 7 years of bottle age. 88/2020+

2014 Savigny-lès-Beaune "Les Vergelesses": Here the nose is more elegant and a bit more expressive as well with its combination of both red and dark currant aromas that are laced with hints of spice and dried floral elements. There is also a bit more volume and concentration to the delicious, rich and vibrant mineral-laden flavors where a touch of the Savigny-like *sauvage* character arises on the balanced finale. 90/2021+

2014 Aloxe-Corton: (from Les Combes, Les Cras and Les Boutières). A layered and expressive if overtly rustic nose offers up notes of earth, game and various dark berry aromas. There is both good concentration and punch to the solidly dense middle weight flavors that culminate in a serious, rustic and palate coating finale where a touch of bitter cherry arises. 87/2021+

2014 Pommard: (from Trois Follots and En Boeuf). There is a hint of menthol on the markedly earthy yet super fresh nose of mostly dark currant scents. I like the richness and volume of the delicious medium weight flavors that flash a hint of minerality before concluding in a muscular finish that also exhibits a touch of bitter cherry. 87/2020+

2014 Volnay: (~50% comes from 1ers that include Les Lurets, Carelle Sous la Chapelle and Les Brouillards with the remainder from Les Grands Champs). As one would reasonably expect the aromatic profile is a bit more elegant with its pretty nose of plum, red currant and violet scents. There is really lovely delineation to the cool and very pure middle weight mineral-inflected flavors that somewhat curiously display mild rusticity as well as hint of dryness that is just enough to detract somewhat from the overall sense of balance. 87/2020+

2014 Pernand-Vergelesses "Ile de Vergelesses": This is quite floral with its fresh and perfumed nose of both red and dark pinot fruit that is trimmed in discreet spice and earth nuances. There is markedly more refined mouth feel to the stony and vibrant middle weight flavors that exhibit just a touch of dryness on the dusty and mildly austere finish. This is certainly pretty and I like the delivery though the balance isn't quite perfect even though it's by no means awkward. 89/2021+

2014 Beaune "Montrevenots": This softly oak effort is notably more deeply pitched with somber if agreeably fresh aromas of game, pungent earth and wild dark currants. There is a distinct *sauvage* character along with a more pronounced earthy character on the vibrant and appealingly textured flavors that also culminate in a moderately rustic but suave and persistent finish that offers very good depth. 89/2020+

2014 Aloxe-Corton "Les Vercots": Here too a deft application of wood frames a ripe, intensely earthy and attractively complex nose of black raspberry, cassis and *sauvage* nuances. The supple, round and delicious middle weight flavors exhibit good punch and plenty of taut muscularity on the rustic and moderately austere but better balanced finale. This will require several years of cellaring to be approachable and should reward 8 to 10. 90/2022+

2014 Pommard "Epenots": A touch of menthol is present on the notably earthy mix of mostly dark currant aromas that exhibit top notes of tea and floral nuances. There is excellent richness to the supple and generously proportioned medium-bodied flavors that deliver fine length and excellent complexity on the ever-so-mildly edgy finish. While the balance isn't presently ideal there is a reasonably good chance that this may very well harmonize with a few years of cellaring. 90/2022+

2014 Corton-Perrières: (from a .60 ha parcel). Discreet but not invisible wood sets off a cool, ripe and fresh if restrained nose that combines various wild red and dark berries with those of earth and *sauvage* hints. There is a lovely sense of vibrancy to the beautifully detailed and impressively intense broad-shouldered flavors that possess a subtle minerality before terminating in a rustic, serious and youthfully austere finish. This is old school in style though not hard and will clearly need extended bottle age to become more civilized. 92/2026+

2014 Corton-Bressandes: (from .77 ha holding of vines planted in 1953). Moderate wood and menthol influences that stop short of being invasive surround an admirably ripe and fresh dark berry fruit suffused nose that also reveals earth, spice and *animale* scents. The mid-palate is remarkably supple and forward with very round, indeed almost suave middle weight plus flavors that exhibit excellent intensity and length on the structured but not austere finish. This is a classic Bressandes which is to say a muscular wine of refinement. 93/2026+

2014 Corton-Clos du Roi: (from a .62 ha parcel). Relatively prominent wood fights a bit with the spicy and gamy dark berry fruit aromas that display a pungent earthiness. There is outstanding volume and excellent mid-palate concentration to the stony and muscular big-bodied flavors that deliver very fine persistence on the dusty, austere and very backward finish. This is also clearly going to require extended cellaring but everything is in place to reward exactly that. 93/2026+