

### Domaine Taupenot-Merme (Morey St-Denis)

2006	Auxey-Duresses	red	(85-87)
2006	Auxey-Duresses "Les Duresses" 1er	red	(86-89)
2006	Auxey-Duresses "Grands Champs" 1er	red	(86-88)
2006	Bourgogne	red	(82-85)
2006	Chambolle-Musigny	red	(86-89)
2006	Chambolle-Musigny "La Combe d'Orveau" 1er	red	(88-91)
2006	Charmes-Chambertin Grand Cru	red	(90-93)
2006	Clos des Lambrays Grand Cru	red	(90-92)
2006	Corton-Rognets Grand Cru	red	(89-91)
2006	Gevrey-Chambertin	red	(87-89)
2006	⇒ Gevrey-Chambertin "Bel-Air" 1er	red	(89-92)
2006	Mazoyères-Chambertin Grand Cru	red	(90-93)
2006	Morey St-Denis	red	(87-89)
2006	Morey St-Denis "La Riotte" 1er	red	(89-91)
2006	⇒ Nuits St-Georges "Les Pruliers" 1er	red	(90-92)
2006	St. Romain	red	(85-87)
2005	Charmes-Chambertin Grand Cru	red	93
2005	Corton-Rognets Grand Cru	red	92
2005	Gevrey-Chambertin	red	89
2005	⇒ Gevrey-Chambertin "Bel-Air" 1er	red	92
2005	Mazoyères-Chambertin Grand Cru	red	93
2005	Morey St-Denis	red	89
2005	⇒ Morey St-Denis "La Riotte" 1er	red	91
2005	⇒ Nuits St-Georges "Les Pruliers" 1er	red	92
2005	St. Romain	red	87

Romain Taupenot calls 2006 a "blend of 2000 and 2002 as it has the tenderness, ripeness and round accessibility of 2000 with the vibrancy, structure and acidity of 2002. The growing season had its fair share of challenges as there was some rot and, in certain sectors, hail damage, which was worse in Gevrey and Morey. We began picking on September 21<sup>st</sup> and there was moderate sorting necessary to separate out the substandard fruit. By the time we finished, we actually had lower yields than in 2005 but the fruit that we kept had excellent sugars at between 12 and 13.4% as well as ideal acidities. Frankly, the ripeness levels were an excellent surprise because even after a terrific September, August was still so poor that we didn't expect it. I decided to do a slightly softer vinification than normal as I wanted to be sure that bitter seed tannins were being inadvertently extracted, which would risk unbalancing the wines in a highly transparent vintage like 2006. The malos were mixed but most finished relatively early and overall, the wines have improved in barrel every month. About 3 weeks before your visit (late November), the wines were racked and assembled in mass to allow them time to marry well before the bottling." As to the now bottled Taupenot '05s, they show great promise and for readers who may not be familiar with the style, it's one of elegance and balance. The wines are generally built on a base of finesse rather than power and are both transparent and very pinot. I like the wines as they are understated and never tiring to drink and if not wines of drama or muscle, they always comport themselves well at the table, which is to say classic in character and style. I particularly like their Côte de Nuits 1ers as they offer excellent value and each of them have distinct personalities. (Scott Paul Selections, Portland OR is the national importer with a number of regional distributors; Corney & Barrow, John Armit Wines, Fine & Rare Wines and Thorman Hunt, all UK).

**2006 Bourgogne:** A fresh nose of warm earth and red berry fruit aromas introduces moderately rustic flavors that are round and reasonably precise if not especially deep. (82-85)/2009+

**2006 St. Romain:** This is also very fresh and lively with earthy dark berry fruit aromas leading to round, detailed and punchy barely middle weight flavors that finish with good persistence. While not a standout, this is actually better than correct for what is typically a difficult appellation for pinot. (85-87)/2009+

**2006 Auxey-Duresses:** A much more deeply pitched nose that is more obviously earth-influenced blends both red and blue pinot fruit that is liberally laced with underbrush notes that continue onto the bigger, richer and tautly muscled slightly rustic flavors that are delicious though there is a slight edge to the finish that may or may not round out. (85-87)/2010+

**2006 Auxey-Duresses "Grands Champs":** A discreet touch of wood serves as a backdrop for the more elegant red berry fruit nose that slides into less rustic medium-bodied flavors that are rich, full and sweet as well as very firm on the mouth coating finish that possess slightly better ripeness of the structural elements. (86-88)/2011+

**2006 Auxey-Duresses "Les Duresses":** A pretty red pinot fruit nose nuanced by hints of stone and warm earth gives way to punchy and beautifully detailed middle weight flavors that are sweet, intense and admirably persistent if not overly complex, at least not yet. (86-89)/2011+

**2006 Chambolle-Musigny:** As one would reasonably expect, this is substantially more elegant and refined with airy and really pretty red pinot fruit aromas complementing the detailed, fresh and admirably pure barely middle weight flavors that are delicious, balanced and offer impeccably integration of the structure. The only aspect holding this back from ascending to the next level is the absence of a bit more depth but this is a classic Chambolle in every other respect. (86-89)/2010+

**2006 Morey St-Denis:** A more deeply pitched nose of red and blue berry fruit nuanced by subtle hints of earth and underbrush merges into textured, sweet and much fuller-bodied flavors that are delicious and in contrast to the Chambolle, deliver a shade more depth on the solidly persistent finish. A very fine villages. (87-89)/2011+

**2006 Gevrey-Chambertin:** Here the nose is more reserved, indeed almost discreet though it's possible to coax an earthy combination of red and blue fruit notes as well as underbrush and Gevrey sauvage character that persists on the supple and very fresh flavors that possess good finishing drive and energy. Qualitatively, this is as good as the Morey and as *villages* Gevrey goes, this delivers the goods and is certainly worth a look. (87-89)/2012+

**2006 Chambolle-Musigny "La Combe d'Orveau":** (from 35+ year old vines). A very pretty and seductive blend of red and blue pinot fruit is nuanced by floral notes, particularly violets with very subtle background traces of spice, earth and anise that beautifully introduce the delicious, refined and textured yet utterly serious medium-bodied flavors underpinned by moderately firm tannins and lovely balance. This too is very Chambolle but with the requisite depth to really deliver. (88-91)/2012+

**2006 Morey St-Denis "La Riotte":** While not a complete surprise, this is every bit as elegant aromatically as the Combe d'Orveau as La Riotte is one of the most elegant Morey 1ers with high-toned red pinot fruit with hints of stone and earth that can also be found on the round, pure and detailed medium full flavors that possess fine detail and vibrancy on the delicious, balanced and admirably long finish. Lovely stuff. (89-91)/2013+

**2006 Gevrey-Chambertin "Bel-Air":** (a little known 1er that sits directly above Chambertin-Clos de Bèze made from vines planted in 1973). A very discreet touch of wood spice sets off equally high-toned but cooler red berry fruit aromas that possess only a dash of Gevrey earth that merge into pure, balanced and slightly more complex middle weight flavors that possess real finishing punch as this does a slow build from the sappy mid-palate to the long finale. This is definitely worth a look and recommended. (89-92)/2013+

**2006 Nuits St-Georges "Les Pruliers":** Since this vineyard was purchased by the domaine several years ago, it has established itself as the consistent outperformer among their 1ers with its enveloping nose of spicy and earthy dark berry fruit liberally laced with Nuits *animale* notes where the latter is picked up by the rich, full, sweet and mouth coating flavors that are ripe and blessed with ample dry extract on the admirably lengthy finish. Also recommended. (90-92)/2013+

**2006 Corton-Rognets:** A densely fruited nose of stylish, pure and layered red pinot fruit, subtle spice and ample earth notes combines with rich, full and sleekly muscled big-bodied flavors that are highly complex, long and serious. (89-91)/2014+

**2006 Charmes-Chambertin:** This is a clear step up in aromatic purity and elegance, which is saying something as the Pruliers is gifted too in this regard with an elegant, pure and complex nose that is both seductive and complete while dissolving into serious yet extremely pretty medium-bodied flavors that also coat the mouth with extract, which confers a real sense of volume and focused muscle. Lovely and very long. (90-93)/2014+

**2006 Mazoyères-Chambertin:** As is virtually always the case, this is bigger and more robust though at the price of less elegance with a much earthier and more obviously *sauvage* character on the red and dark berry fruit nose that introduces rich, full and more serious big-bodied flavors underpinned by more robust and rustic tannins though not any more depth or length. A qualitative choice but note that the respective characters are miles apart. (90-93)/2014+

**2006 Clos des Lambrays:** (from a tiny .04 ha parcel that barely produces 1 barrel). Usually this is not at the same level as the other three *grands crus* but in 2006, it's more of a horse race as the pretty and cool underbrush-infused nose features attractive red berry fruit and moderate earth that is also reflected by the sweet, intense and beautifully detailed flavors that culminate in a long and linear finish that doesn't quite have the sheer breadth of the Charmes or Mazoyères. (90-92)/2013+

**2005 St-Romain:** A wonderfully pure and ripe high-toned red cherry and dark raspberry fruit nose introduces notably ripe flavors compared to the typical St-Romain *rouge* that culminate in a firm, sweet and delicious finish. Still, for the *appellation*, this is a serious effort that will benefit from a couple of years in bottle. 87/2009+

**2005 Morey St-Denis:** An exceptionally pretty and notably fresh red and blue pinot fruit nose nuanced by subtle spice and earth hints merges seamlessly into delicious but completely serious flavors that possess excellent acid/fruit/tannin balance and fine length. I quite like this in the context of its level and it's worth a look. 89/2012+

**2005 Gevrey-Chambertin:** A completely different aromatic profile presents itself with more obvious earth and slightly *animale* aromas on the mostly red fruit nose that strikes me as very Gevrey in character and this aspect can also be found on the punchy and sweet middle weight earth-inflected flavors that offer fine length and the same beautiful acid/fruit/tannin balance of the Morey. Also an excellent *villages* and worth a look. 89/2013+

**2005 Morey St-Denis "La Riotte":** This is also ripe and very pinot with a bit more earth influence in the pretty mix of black and blue fruit liqueur aromas that merge into spicy, sweet and intense flavors that possess excellent volume on the moderately structured and intense finish. This is delicious, mouth coating and possesses lots of *sève*. Recommended. 91/2013+

**2005 Gevrey-Chambertin "Bel-Air"**: (a little known 1er that sits directly above Chambertin-Clos de Bèze made from vines planted in 1873). An airy red pinot fruit nose nuanced by a lovely mix of game, earth, iron, underbrush and a touch of the sauvage that continues onto the supple, delicious and very pinot flavors yet the finish is intensely earthy and serious. In sum, this is an attractive mix of beautiful fruit and ample Gevrey character, particularly on the explosive finish. Terrific. 92/2013+

**2005 Nuits-St-Georges "Les Pruliers"**: A more reserved spicy and earthy nose but there is more depth to the dense fruit black berry and cassis suffused nose that is also quite delicious with a generous but firm flavor profile that culminates in a muscled but not rustic or aggressive finish of substantial length. High quality here and recommended. 92/2014+

**2005 Corton-Rognets**: A relatively discreet touch of wood spice frames a ripe mix of red and blue fruit aromas laced with violets and earth that introduce impressively scaled big-bodied, robust, intense and well-muscled flavors that offer good concentration and plenty of power and punch on the highly complex and strikingly long finish. Recommended. 92/2013+

**2005 Charmes-Chambertin**: A pretty red berry fruit and earthy nose trimmed in a bit of wood spice introduces delicious, intense and precise medium full flavors that are fleshy and sweet but not obvious, all wrapped in a long, complex, intense and very firmly structured but not hard or aggressive finish. This really coats the mouth and on the explosive finale. 93/2015+

**2005 Mazoyères-Chambertin**: As it almost always is, here the nose is deeper and more serious with more obvious earth and game notes that add depth to the red and dark berry fruit aromas that merge into delicious, round and distinctly more masculine and powerful flavors that are punchy, long and while not rustic, certainly more robust than those of the Charmes. This duo presents almost the contrast as it did in 2005 with their qualitative similarity but quite different personalities. A high class choice. 93/2015+