

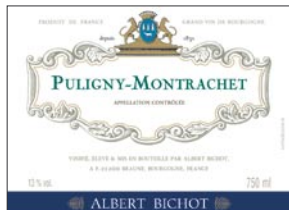
Allen Meadows'

Burghound.com

The ultimate Burgundy reference



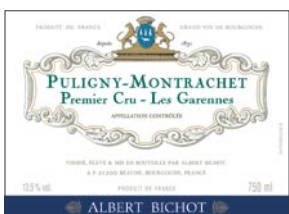
MAISON ALBERT BICHOT (BEAUNE)



PULIGNY-MONTRACHET 2005

A subtle touch of *pain grillé* sets off attractive aromas of white flower, lemon rind and pear that dissolve into rich, full and solidly intense flavors that possess real mid-palate depth and fat that buffers the white peach-suffused finish. This is balanced and offers better complexity than one usually finds at this level.

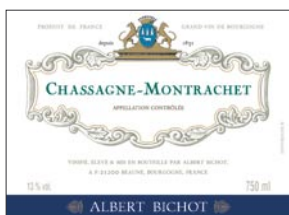
87-89/100. 2009+



PULIGNY-MONTRACHET 1ER CRU 'LES GARENNES' 2005

The wood treatment is not invisible but it's already well-integrated on the stylish and nuanced nose featuring white flower and spiced pear that complement the rich, full and surprisingly big flavors for this appellation that possess excellent intensity and punch plus a lovely minerality. This is forward and will drink well earlier than usual.

88-91/100. 2009+



CHASSAGNE-MONTRACHET 2005

There is good density of fruit on the nose if not much elegance but I like the richness and obvious concentration on the mid-palate that culminates in a delicious, sappy and citrus-infused finish that offers sneaky length. This is a bit on the awkward side and if it comes together, it could surprise to the upside.

86-89/100. 2009+



CHASSAGNE-MONTRACHET 1ER CRU 'LA MALTROIE' 2005

As one would expect, this is more elegant and certainly finer aromatically with notes of citrus and herb resin that continues onto the rich, sweet and nicely detailed medium full flavors supported by a pretty trace of underlying minerality and good backend punch.

87-90/100. 2009+



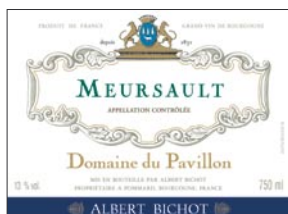
MONTRACHET GRAND CRU 2005

In contrast to the prior wines, here the wood treatment is considerably more generous and while it doesn't dominate the densely fruited nose, for the time being it's hard to miss. However the textured, sappy and vibrant flavors are so big and dense that the wood should ultimately be successfully absorbed, especially because there is ample finishing dry extract that gives the explosively long finish an almost chewy quality.

91-93/100. 2013+



DOMAINE DU PAVILLON (POMMARD)



MEURSAULT 2005

This is very Meursault in character with ripe orchard fruit, hazelnut and an attractive hint of honeysuckle that complements well the rich, full and fleshy middle weight flavors that possess solid depth, punch and finishing intensity. This is fairly forward but should still be able to reward 2 to 3 years of cellar time. **88/100**. 2009+



MEURSAULT 1ER CRU 'LES CHARMES' 2005

Toast, vanilla and oak spice frames slightly riper notes of peach, apricot and roasted nuts that also are in keeping with the slightly more precise and fuller flavors that possess excellent dry extract levels as there is an almost chewy character to the precise and intense backend. I quite like this. **90/100**. 2010+



BEAUNE 1ER CRU 'CLOS DES MOUCHES' 2005

Here the wood is better integrated and less obvious if not invisible with fresh and pure green fruit aromas that introduce precise and punchy flavors that possess good drive and that lovely sense of underlying tension on the citrus-infused finish. The only nit at present is that there is not much complexity though given this vineyard's fine performance with whites, this character may come with a year or two of bottle age. **87-89/100**. 2009+



CORTON-CHARLEMAGNE GRAND CRU 2005

As one might reasonably expect, this offers the most complex and complete aromatic profile with elegant and dense green apple and white pear aromas that precede big, rich, intense and sleekly muscled flavors that culminate in an explosive, chiseled and cuts-like-a-knife finish. This is beautifully balanced and has the concentration to repay extended aging. **92/100**. 2012+