

I have known Thibaut Marion since he attended a memorable tasting of Domaine Seguin Manuel wines 2004, immortal such as Le Musigny 1906 rendering a room full of « Pinotphiles » speechless in awe. We had met Thibaut on the Tuesday night when we enjoyed dinner together at “La Table du Vieux Vigneron”, a bistro-type eatery, aesthetically non-descript, the owners young and convivial, spending their spare time playing jazz around Beaune. But the food is delectable : hearty local fare cooked exquisitely. My lamb chops were seasoned to perfection whilst Johan’s were to die for, so if “Ma Cuisine” is fully booked - you know where to go.

I arrange to sample Thibaut’s 2005 on Friday before my itinerary goes awry and I end up with approximately two and a half minutes to taste his entire portfolio, unless I want to miss my train back from Dijon. I ruminate upon my predicament, a succession of tastings snowballing later and later past their due finish time means that I regrettably cancel the appointment and ask him whether samples can be posted in order to afford them due respect and time.

Sure enough the samples arrive days later and so these notes are taken back in London rather than at his winery in Beaune. This a fine set of Burgundy 2005’s, both from their own vines and source from others, crowned by an admirable Clos de Vougeot imbued with an attractive velvety finish and an elegant Chassagne-Montrachet 1er Cru Vergers. This a name to watch out for.

## Tasting Notes

### Reds

#### 2005 Beaune 1er Cru Cent Vignes 84-86

Bright ruby hue. Good intensity on the nose after an hour in glass, scents of cherry, cranberry and a touch of iron with good definition. The palate is medium-bodied, soft entry, sappy, red-berried fruits. Lights tannins, much more fruit-driven, but with an attractive succulence to it. Tart on the finish, this is highly enjoyable red Burgundy that you can quaff without thinking too hard about it. Drinking 2008-2012. Tasted February 2007.

#### 2005 Beaune 1er Cru Bressandes 84-86

A very fruit-driven nose of ripe cherry, violet and a touch of orange zest. Good definition, light and fragrant. The palate has a light entry but builds nicely to a cohesive, supple, polished palate with lively red-berried fruits, a touch of lemon zest and cassis. Light and rather effervescent, pretty and charming drinking over the short term. Drinking 2007-2011. Tasted February 2007.

#### 2005 Pommard 1er Cru Clos Blanc 86-88

This wine takes a while to settle, but is certainly worth the wait. It literally takes 2-3 hours to acquire a luscious, red cherry, iodine, vanillary nose that entertains the notion of becoming volatile but pulls back just in time. The medium-bodied palate lacks poise and sophistication, but it has a charming simplicity, a soft rounded texture and a pleasing raspberry, cherry and redcurrant finish. Quite alcoholic and perhaps unrefined, yet undeniably a pleasure to drink. Drinking 2008-2011. Tasted February 2007.

#### 2005 Clos de Vougeot Grand Cru 90-91

This is an excellent Clos de Vougeot from Thibaut Marion. A lush, sweet nose of wild strawberry vanilla pod and blueberry. Not great definition but clean, pure and succulent. The palate is full-bodied with good balance and focus. A soft entry, building to a plump mid-palate that is sensuous and very rounded, becoming more plush and velvety with time in glass. Quite decadent, lacking the sophistication of other growers, yet undeniably delicious and slips down the throat with ease. Drinking 2008-2014. Tasted February 2007.

### Whites

#### 2005 Savigny-lès-Beaune Goudelettes 84-86

Clear, pale, silvery hue. Moderate intensity in the nose, a fare dose of new oak at first with tropical fruit, a touch of coconut milk and almond. The palate is balanced, quite simple with mime, a touch of orange peel and a very citrus-infused finish. Rather linear and heavy on the finish, lacking a little nervosity, but still a commendable Savigny for a medium-term drinking. Drinking 2008-2010. Tasted February 2007.

#### 2005 Puligny-Montrachet Vieilles Vignes 83-85

Just a tinge of straw colour in the glass (usually I like my nascent Puligny crystal clear). This is a good white Burgundy in that there is good definition on the nose with sense of lemon, hazelnut and a touch of mango, whilst the palate is balanced with good acidity. What it lacks for me is the minerality that would distinguish it as a Puligny, the nervosity that engenders such a thrill. Certainly enjoyable, but there is just a touch of oxidation on the finish. Drinking 2008-2010. Tasted February 2007.

#### 2005 Corton-Charlemagne Grand Cru 84-86

A decent if unexceptional Corton-Charlemagne that is competently but simply lacking some breeding . A light citrus nose with apple blossom and a touch of vanilla that lacks a little delineation. The palate has moderate concentration, lacks the nervosité of a great Corton-Charlemagne with slightly tropical overtones (pineapple especially). A bit overblown and alcoholic on the finish but not bad overall. Drinking 2008-2012. Tasted February 2007.

#### 2005 Chassagne-Montrachet 1er Cru Vergers 89-90

This is an excellent wine Thibaut Marion’s resurrected domaine, certainly one his best 2005’s. An understated nose of apple, dried orange peel and a touch of dried apricot. The palate is well balanced with good definition, crisp acidity with a tangy finish of citrus fruit, pnk grapefruit and tangerines. Very fresh and elegant though I would enjoy this in its flush of youth rather than cellar it. Drinking 2008-2012. Tasted February 2007.

#### 2005 Meursault Vieilles Vignes 87-89

This is another very commendable wine from Seguin Manuel. Very good intensity on the nose, citrus fruits, a touch of tangerine and honeysuckle, with superb definition. The palate is crisp, vibrant, primal and zesty. Perhaps it lacks a little typicity, more Chassagne than Meursault. But still an excellent Burgundy white nonetheless. Drinking 2008-2012. Tasted February 2007.