

STEPHEN TANZER

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Vintage 2009



MICHEL MAGNIEN

While too many growers seemed to be brainwashed into thinking they had perfect fruit-or simply didn't want to sacrifice grapes because they already knew the vintage would be easy to sell-Frederic Magnien told me he eliminated up to 15% of his crop in 2009, tossing out the grapes that were still pink. The result was riper and more concentrated wines, and an elimination of the dilution that could characterize wines from other producers. At the family domain, grape sugars ranged from 12.7% to 13.9% and no chaptalization was done (a few of his basic negociant cuvees were chaptalized lightly). The domain wines tended to be a little more brisk than the negoce bottlings, with pHs of 3.5, vs. 3.6 for Fred's own bottlings. (A Peter Vezan selection; imported by North Berkeley Imports, Berkeley, CA)

Grands Crus

CLOS-SAINT-DENIS Grand Cru 2009 Full red-ruby. Captivating nose offers crushed cherry, rose petal, spices, smoke and vanilla. Lush, sweet and liqueur-like in the mouth, with good floral lift giving it a light touch. Really echoes with flowers and minerals. This very strong wine finishes long and subtle, with lovely mineral grip.

92-95

CLOS DE LA ROCHE Grand Cru 2009 Good deep, bright red-ruby. Wild nose melds strawberry, mocha, game, iron, licorice, lavender and crushed tock. Then tighter and drier on the palate than the Clos-Saint-Denis, and much less open to inspection today. Very pure and soil-inflected but less fruity today. Finishes with impressive length. But this will need five or six years in the cellar.

92-94

CHARMES-CHAMBERTIN Grand Cru 2009 (from Mazoyeres) Bright red-ruby. Complex, musky aromas of black cherry, dark chocolate, dried flowers and smoked meat. Juicy, spicy and youthfully imploded; hints at strong spice and dried flowers but this is very closed today, even a bit dry. Finishes spicy and long. This will require patience.

90-92

Premiers Crus

GEVREY-CHAMBERTIN 1er Cru Cazetiers 2009 Deep red. Aromatic nose combines black cherry, licorice, mint and flowers. Dense, spicy and tightly coiled, with a rising minerality and a peppery element accentuating the wine's sound acidity. Very scented in the mouth and long and structured on the firmly tannic aftertaste. This has a relatively low pH of 3.42 and will need four or five years of bottle aging.

90-92

MOREY-SAINT-DENIS 1er Cru Les Millandes 2009 Good deep red. Very ripe aromas of raspberry, chocolate and menthol, plus a whiff of garrigue Dense, fat, supple and seamless; very fresh and structured wine with a classy, rising finish featuring good mineral lift. Strong juice but not a bit hard.

89-92

GEVREY-CHAMBERTIN 1er Cru *Sentiers* 2009 Good deep red. Complex nose melds black cherry, crushed rock, mocha, pepper and spices, along with a medicinal menthol element. Quite tight, dry and uncompromising, but also fresh and pure. Imploded fruit flavors are powered by a stony, mineral spine.

89-92

MOREY-SAINT-DENIS 1er Cru *Chaffots* 2009 Good deep red. Reticent, slightly reduced nose hints at dark berries and smoked meat. Supple, silky and rather open-knit in the mouth; comes across as distinctly riper than the Cazetiers. The spicy, herbal, savory finish conveys a strong soil character, and the mounting tannins coat the front teeth.

89-92

GEVREY-CHAMBERTIN 1er Cru *Goulots* 2009 Good deep red. Musky aromas of black cherry and smoked meat. Sweet and dense yet reticent; in fact, this is quite dry and unforthcoming today. Deeply spicy but shows less stuffing than the Millandes. Finishes with a stony element.

88-91

Villages

CHAMBOLLE-MUSIGNY *Fremières* 2009

Good deep red. Sexy aromas of crushed cherry and wild herbs. Dry, juicy and tight, with lovely inner-mouth perfume to the flavors of crushed berries and stone. Classic Chambolle with lovely persistence.

89-91

MOREY-SAINT-DENIS 2009 Medium red. Expressive aromas of raspberry, mocha and underbrush, lifted by peppery herbs. At once dense and juicy on the palate, with firmly integrated acidity framing the flavors of wild red berries. Finishes with solid tannic spine, good lift and a lingering note of cherry.

88-90

MOREY-SAINT-DENIS *Très Girard* 2009 Medium red. Musky aromas of strawberry, raspberry, cherry and smoked meat. Juicy, spicy and on the lean side; tight and structured today, even a bit tough. Finishes firmly tannic and persistent. But this is not pliant yet.

87-89

GEVREY-CHAMBERTIN *Seuvrées Vieilles Vignes* 2009 Bright dark red. Aromas of spices and cocoa powder, plus exotic white fruit suggestions of peach and grapefruit.. Dense, juicy and sweet, with good texture and breadth to its red berry, pepper and herb flavors. Not at all overripe; in fact, this is a distinctly tight style of 2009.

87-89