

B U R G H O U N D . C O M<sup>®</sup>  
THE ULTIMATE BURGUNDY REFERENCE

Maison Joseph Drouhin (Beaune)

2015	➤ Beaune "Clos des Mouches" 1er	white	91
2015	Chassagne-Montrachet	white	88
2015	Chassagne-Montrachet "Embazées" 1er	white	90
2015	Chassagne-Montrachet "Morgeot" Marquis de Laguiche 1er	white	90
2015	Corton-Charlemagne Grand Cru	white	93
2015	Mâcon-Bussières "Les Clos"	white	87
2015	➤ Meursault	white	89
2015	➤ Meursault "Genevrières" 1er	white	91
2015	➤ Meursault "Perrières" 1er	white	92
2015	Montrachet – Marquis de Laguiche Grand Cru	white	94
2015	Pouilly-Vinzelles	white	88
2015	➤ Puligny-Montrachet	white	89
2015	➤ Puligny-Montrachet "Clos de la Garenne" 1er	white	91
2015	➤ Puligny-Montrachet "Folatières" 1er	white	91
2015	Rully	white	86

I met this time with enologist and winemaker Jérôme Faure-Brac as well as Véronique Drouhin who collectively noted that the 2015 growing season "wasn't nearly as difficult as the prior seasons and particularly so with our parcels in the Côte de Beaune. You had to be really careful pruning the vines as the accumulated effects from three consecutive years of hail in the Côte de Beaune had made many of them quite fragile. We also had significantly different yields as they were normal in the Côte de Nuits but quite low in the Côte de Beaune. One of the really nice things about the vintage is how clean the fruit was and given that the harvest weather was so clement we could basically pick each parcel when we felt it was ready, a luxury that isn't always available. We were also super-vigilant about the pressing as we absolutely wanted to avoid the higher pHs that typically result from using the press juice. As such we vinified it separately and then, depending on the characteristics of the press wine, we incorporated it or, if we didn't like it, we sold it. We also did no lees stirring because it was clear from the beginning that the whites were going to be very rich. One of the interesting aspects of this vintage is how much the wines have changed over time as initially they seemed almost heavy and a bit flat at first but as the élevage progressed, they tightened up and actually became fresher and more focused. At that point we said that there was nothing further to be gained from keeping the wines in cask so we bottled the entire range between December 2016 and February 2017." I found the quality of the Drouhin 2015 whites to be generally better than what I found on balance elsewhere.

**2015 Mâcon-Bussières “Les Clos”: 87/2018+**

Pungent notes of straw, petrol and pear precede the delicious, sappy and opulent flavors that exude both notes of bitter lemon and minerality on the acceptably long finish. This plump effort should drink well within a year of its release.

**2015 Pouilly-Vinzelles: 88/2019+**

Hints of matchstick and wet stone add depth to the white flower and orchard fruit aromas. The similarly textured flavors aren't quite as rich but they are more evidently minerally, all wrapped in a lemony, clean and agreeable dry finish.

**2015 Rully: 86/2018+**

There is enough reduction present to dominate the fruit. Otherwise the round and fleshy flavors possess an easy-to-like texture though the lemon-tinged finale is a bit simple and the mouth feel is so forward that it's hard to see much more developing before this is entirely ready to drink.

**2015 Chassagne-Montrachet: 88/2020+**

Notes of petrol, resin and essence of pear and white peach can be found on the nicely layered nose. The rich, full-bodied and very generously proportioned medium weight flavors possess lovely mid-palate concentration while delivering good length on the relatively powerful finish. This is not especially complex at present though there is better aging potential here and this may surprise to the upside. I should further note that there was noticeable gas on the finish so if you're going to try a bottle young I would suggest decanting it first for a few minutes.

**2015 Puligny-Montrachet: 89/2021+**

A pretty and attractively complex nose combines notes of pear and apple with those of acacia and petrol. There is a notably finer mouth feel to the more vibrant medium-bodied flavors that possess a discreet minerality as well as slightly better depth and length. This is a lovely effort and worth considering.

**2015 Meursault: 89/2021+**

A ripe but classic nose of hazelnut and fresh white orchard fruit aromas is trimmed in a hint of matchstick. The rich, full and naturally sweet middle weight flavors also possess fine depth and length for a villages level wine. This is seductively delicious if a bit less energetic but richer and one that should repay 4 to 6 years of cellar time.

**2015 Chassagne-Montrachet “Embazées”: 90/2021+**

A mildly exotic nose consists of spiced pear, white peach and a whisper of floral notes. There is reasonably good tension to the rich and beautifully well-detailed flavors that exhibit discreet notes of minerality and a hint of bitter lemon on the palate staining finish. This is not especially refined but it is clean, focused and appealingly dry.

**2015 Chassagne-Montrachet “Morgeot” Marquis de Laguiche: 90/2020+**

(from Le Grand Clos and Vignes Blanches). Moderate reduction is enough to push the underlying fruit to the background today. Otherwise there is excellent size, weight and mid-palate concentration to the solidly powerful flavors that coat the palate on the sappy finish.

Like the Embazées, this is not particularly refined but it does offer very good complexity and sneaky good length.

**2015 Puligny-Montrachet “Folatières”: 91/2021+**

A soupçon of wood surrounds the ripe acacia blossom, lemon rind and slightly exotic white fruit aromas. Once again there is fine richness to the concentrated medium-bodied flavors that possess impeccable balance and excellent length on the mouth coating, lemony and moderately dry finish. This generous effort should both drink reasonably well young yet reward 5 to 8 years of cellaring too.

**2015 Puligny-Montrachet “Clos de la Garenne”: 91/2021+**

A background note of wood mixes with ripe citrus and airy white flower aromas that are liberally sprinkled with wet stone and petrol notes. The mouth feel of the slightly more precise middle weight flavors is sleeker though it would be fair to say that they remain generously proportioned on the delicious and lingering finish that displays a touch of youthful austerity. This too should be approachable young but repay mid-term keeping.

**2015 Meursault “Genevrières”: 91/2021+**

Here too a deft touch of wood allows the ever-so-slightly exotic and clearly ripe floral, pear, apple and citrus aromas to shine. There is a beguiling mouth feel to the very rich yet classy and refined medium weight flavors that exhibit a subtle minerality on the lingering and markedly dry finish in the context of what is typical for the 2015 vintage.

**2015 Meursault “Perrières”: 92/2022+**

An elegant, pure and airy nose combines notes of ripe, fresh and layered white fruit aromas with those of acacia blossom and mineral reduction. The clean and equally pure flavors exhibit really lovely detail and ooze an exceptionally fine minerality on the refined and gorgeously long finish. This is somewhat less complex than it usually is at this stage but the underlying material appears to be present such that it will likely progressively develop more depth and my rating offers the benefit of the doubt in this regard.

**2015 Beaune “Clos des Mouches”: 91/2021+**

Here the nose is quite firmly reduced so be sure to decant it if you’re yearning to try a bottle upon release. On the plus side there is a really lovely texture to the elegant and vibrant medium weight flavors that possess very fine complexity on the highly persistent finish where the only nit is a hint of warmth.

**2015 Corton-Charlemagne: 93/2023+**

(from a .33 ha parcel in Les Languettes). A ripe but beautifully fresh nose combines notes of green apple, pear, white flowers and spice nuances. The sleek, intense and mineral-inflected broad-shouldered flavors possess a taut muscularity as well as good delineation on the impressively long and dry finale. In the same fashion as the Perrières, this is not as complex as it usually is at this stage but there is so much underlying material that more depth will almost certainly develop.

**2015 Montrachet – Marquis de Laguiche: 94/2023+**

(from a 2.06 ha parcel on the Puligny side). A highly reserved, riper and more complex nose offers up white orchard fruit, floral notes and a panoply of spice nuances that are trimmed in subtle oak toast. The big-bodied, dense and succulent flavors are muscular but still relatively refined before culminating in a backward and linear finish. Not surprisingly at this early juncture the palate impression is quite compact and this is going to require most of a decade to realize its full potential.