



2012 Côte de Nuits Reds

2012 Vosne-Romanée - *Domaine du Clos Frantin* : 88

A reticent if softly spicy nose features notes of both red and black currant along with soil nuances though here too there is a lurking trace of reduction so again I would suggest decanting it first. There is a lovely sense of energy to the delicious flavors that possess an attractive mouth feel on the lingering finish. This is a very firm and serious *villages* that will definitely require a few years of bottle age first. 2020+

2012 Gevrey-Chambertin "Les Evocelles": 88

The expressive but somber nose displays plenty of *sauvage* character on the mostly dark berry fruit and earth aromas. There is excellent intensity to the mineral-driven, delineated and energetic mediumbodied flavors that are shaped by firm but relatively fine-grained tannins, all wrapped in a menthol-inflected and solidly persistent finish. The pronounced minerality and vibrant acidity combine to make this a fine example of Evocelles. 2018+

2012 Gevrey Chambertin "Lavaut St. Jacques": 91

Bright ruby. An exceptionally fresh, cool, pure and restrained nose is classic Gevrey with its intensely earthy and *sauvage* character that adds breadth to the ripe wild red currant aromas. There is a lovely sense of underlying tension and energy to the mineral-inflected, firm and beautifully well-detailed medium weight flavors that culminate in a tautly muscular and moderately austere finish. This will require at least a decade of cellar time to unwind and realize its full potential yet I suspect that it will be approachable after only a few years of bottle age. 2022+



2012 Chambolle-Musigny "Les Chabiots": 91

A deft touch of wood sets off strikingly elegant, pure and ripe red pinot fruit that displays enough spice and floral characters to mention. The suave, indeed even lacy flavors are very Chambolle in character before terminating in a balanced, persistent and utterly delicious finish. Like the 2013 version, this seductive effort is very "Chambollesque" and sufficiently approachable that it could be drunk young. 2022+

2012 Chambolle-Musigny "Les Sentiers": 90

A moderately elegant nose offers up notes of both red and dark currants along with hints of Asian tea and soft lilac scents. There is more volume and muscle to the taut and intense medium weight flavors that are supported by phenolically mature tannins and excellent length. This is a relatively big but not hard wine that will need a few years of bottle age to become a bit more civilized. 2022+

2012 Chambolle-Musigny "Les Amoureuses": 93

Like the 2013 version the nose is a perfect example of the fireworks-in-a glass descriptor with its wonderfully spicy and elegant essence of red berries and broad array of perfumed floral aromas that include violet, rose petal and lilac. There is fine volume to the rich and lacy medium weight flavors that exude a fine bead of minerality on the explosively long and gorgeously balanced finale. Lovely stuff fashioned in a built-to-age package. 2024+

2012 Vosne-Romanée "Les Malconsorts" - *Domaine du Clos Frantin*: 93

(from a whopping 1.76 ha parcel). Happily here there is no reduction present on the ultra-spicy and floral nose where soft wood frames the ripe aromas of various dark berries and plum scents. There is excellent concentration to the robust and overtly muscular medium weight plus flavors that brim with dry extract on the structured and very firm but not hard finish that displays outstanding length on the mineral-driven backend. This robust effort is borderline strict at present and will require plenty of age to soften the tannins. Patience required. 2027+



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2012 Charmes-Chambertin: 92

(from Mazoyères). An intensely *sauvage* nose of humus, underbrush and game hints add plenty of nuance to the red and dark fruit scents. There is excellent volume and intensity to the overtly mineral-inflected, concentrated and powerful middle weight plus flavors that possess fine balance on the firmly structured and beautifully persistent finish. This is a big and moderately powerful but not especially rustic effort that should amply reward extended aging. 2024+

2012 Clos de la Roche: 93

(from Genavrières). Gentle but not invisible wood frames agreeably spicy red and black currant, earth and subtle game hints. There is plenty of volume to the solidly structured and powerful large-bodied flavors that possess a lush mouth feel thanks to the abundance of tannin-buffering dry extract, all wrapped in a firm, balanced and impressively long finish. This attractively complex effort will also need a few years of bottle age though it should drink reasonably well young. 2024+

2012 Clos de Vougeot - *Domaine du Clos Frantin*: 92

(from a .72 ha parcel). Mild reduction pushes the earthy and brooding aromas of somber red and dark currant notes to the background so once again I would strongly suggest decanting this first if you're tempted to try a bottle young. The rich, suave and enveloping medium weight plus flavors possess excellent mid-palate concentration as well as plenty of dry extract that buffers the firm structural elements on the lingering, mouth coating and lingering finish. This is less austere than usual with a high level of phenolic maturity. 2024+

2012 Echézeaux - *Domaine du Clos Frantin*: 92

(from a .99 ha parcel in Champs Traversin). Here the reduction is a bit stronger and a thorough aeration is definitely in order if you're going to try a bottle in its youth. Otherwise there is a beguiling texture to the suave and very round medium-bodied flavors that brim with plenty of mouth coating sap that buffers well the moderately firm tannins that impart a dusty palate feel to the robust and very firm finish that is presently not especially complex. This is a big wine in the context of the appellation and will need time to both soften the underlying structure to develop more overall depth. 2024+

2012 Grands Echézeaux: 93

(from a .4 ha parcel). A still reticent but wonderfully spicy nose features ripe scents of plum, dark currant and dried flowers. There is a sophisticated mouth feel to the intense and big-bodied flavors that possess excellent midpalate concentration, all wrapped in a wonderfully long, powerful and palate staining finish that presently displays moderate austerity. This should be terrific but I underscore that once again plenty of cellar time will be required. 2027+

2012 Richebourg - *Domaine du Clos Frantin*: 94

A ripe yet restrained cool red berry fruit nose is explosively spicy and also displays notes of warm earth, plum and plenty of floral character. There is excellent richness and overt power to the relatively refined medium weight plus flavors thanks to the fine grained tannins that coat the mouth on the gorgeously long and mouth coating finish. This impeccably well-balanced effort is clearly built for the long haul. As good as the Grands Ech is there is simply another dimension of depth present here. 94/2027+

