



## 2018 Côte de Nuits reds

### 2018 Gevrey-Chambertin “Les Evocelles” *Domaine du Clos Frantin*: 89

A fresh high-toned nose features notes of essence of red currant, cherry and wafting floral nuances along with a hint of wood. There is unusually good volume for Evocelles along with solid mid-palate density to the saline-suffused flavors that culminate in an impressively long if slightly chewy finish. Still, this old school effort is a very good village provided you have the patience to give it at least a few years of cellaring first. 2026+

### 2018 Fixin 1er Cru “Clos de la Perrière”: 91

(from purchased fruit). Discreet wood and restrained aromas of both red and dark berries, earth and a whiff of spice serve as a pretty introduction to the delicious, intense and concentrated medium-bodied flavors that coat the palate with sap that also serves to buffer the balanced and lightly stony finale. This youthfully austere effort should reward a decade plus of cellaring. 2028+

### 2018 Nuits St.-Georges 1er Cru “Chaînes Carteaux”: 90

Here the equally expressive nose combines moderately high-toned notes of various red berries, pomegranate and lavender scents, all of which is trimmed in soft oak and earth. The racy and solidly intense medium-bodied flavors possess very good detail along with slightly more evident acidity on the stony, serious finale. 2030+

### 2018 Morey St. Denis 1er Cru “Les Sorbets”: 91

Here the slightly more expressive nose of red currant, plum and earth is more floral-suffused. There is a slightly more sophisticated mouthfeel to the middle weight flavors thanks to the relatively fine-grained tannins shaping the markedly saline and refreshing finish. 2030+

### 2018 Chambolle-Musigny 1er Cru “Les Chabiots”: 92

A deft application of wood is present on the cool but ripe array that is comprised by appealingly elegant notes of essence of plum, red currant and a dollop of various spice elements. There is fine volume to the attractively textured and mouth coating flavors that are at once refined while flashing focused power on the delicious and solidly persistent finish. 2030+

### 2018 Chambolle-Musigny 1er Cru “Les Amoureuses”: 93

A markedly spicy and slightly more elegant nose is both quite pretty and floral in character with just a touch of wood toast to the mostly red currant-scented aromas. The ultra-refined, sleek and lacy middle weight flavors that possess a velvety mouthfeel that contrasts with the firm and youthfully austere finale that is very well balanced. This lovely effort should amply reward medium to even longer-term patience. 2033+

### 2018 Vosne-Romanée 1er Cru “Les Malconsorts” *Domaine du Clos Frantin*: 92

(from a large 1.76 ha parcel). There is good volume and muscle as well as an attractive underlying tension to the intensely mineral-driven medium weight plus flavors that deliver excellent punch and drive to the lingering if grippy finale. This is presently very firmly structured and while by no means hard, it will need all of 12 to 15-ish years or so for the tannins to fully resolve. 2036+





## **2018 Côte de Nuits Reds**

### **2018 Clos de Vougeot Grand Cru *Domaine du Clos Frantin*: 94**

(from a .72 ha parcel). A distinctly earthy nose speaks of red currant and spiced plum that is trimmed in soft touches of game and wood. The delicious, detailed and vibrant larger-scaled flavors terminate in a saline, youthfully austere and serious finish. This old school effort is quite good though it's definitely a wine to buy and forget somewhere in the back of your cellar. 2039+

### **2018 Echézeaux Grand Cru *Domaine du Clos Frantin*: 93**

(from a .99 ha parcel in Champs Traversin). A notably ripe and very spicy nose combines notes of cassis, blue berry, violet and sandalwood. The seductive and velvet-textured middle weight flavors possess both good volume and plenty of sappy dry extract that mostly buffers the firm tannic spine shaping the balanced if youthfully austere finish that exhibits outstanding length. This too is very good and will need extended patience. 2033+

### **2018 Grands-Echézeaux Grand Cru *Domaine du Clos Frantin*: 93**

(from a .6 ha parcel). A more restrained nose features equally spicy and more floral-infused aromas that include lavender and rose petal. The exceptionally rich and full-bodied flavors possess very good power and muscle while the copious sap coats the palate on the firm, saline, very compact and built-to-age finale. Once again this is very serious and clearly in need of extended patience. 2038+

### **2018 Charmes-Chambertin Grand Cru: 93**

(from Charmes proper and Mazoyères). A decidedly reserved if not mute nose reflects notes of cassis, plum liqueur, earth and suggestions of the sauvage, all of which is trimmed in just enough wood to warrant mentioning. The round and nicely voluminous middle weight plus flavors possess an enveloping mouthfeel as well as very fine length on the firm finish. This is a big Charmes and will need ample patience if you wish to see it at its apogee. 2038+

### **2018 Chambertin Grand Cru *Domaine du Clos Frantin*: 94**

A brooding nose features mostly cool and reserved dark berry fruit, earth and freshly turned earth aromas. The rich broad-shouldered flavors possess excellent punch and minerality while flashing obvious muscle on the stony, chiseled and powerful finish. Like the Grands Ech, this is going to need considerable time to shed its very firm tannic shell. 2039+

