

The North Hampshire Wine Society Blog



'Departement 71': The Wines of the Cotes Chalonnaise Presenter: Andy Finklaire

26 April 2017

A big turnout for Andy's evening of affordable Burgundy, with a couple of unscripted and much-enjoyed contributions from Stephen
All prices are local

The wines

Whites

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| 1. Cremant de Bourgogne 'Le Clos de Saint-Servin' | 12% | €8.40 |
| Stephen brought along his own Cremant de Bourgogne as an aperitif to kick off Andy's Burgundy-fest. Lively fine bubbles, very pale lemon colour, fresh attack, impressive body and substance within a zingy palate and an attractive lemony finish. A jolly nice example that went down very well with the group. | | |
| 2. Bourgogne Aligote, Joly, 2015 | 12% | <€6.00 |
| Aligote is the 'everyday' white wine in Burgundy and can make very pleasant light drinking. Pale clear colour, nice and bright. A very decent almondy nose, surprisingly upfront and mellow, a light bodied palate, pretty nicely balanced overall, and a simple but pleasant finish. | | |
| 3. Cremant de Bourgogne Domaine L'Eveche, Blanc de Blancs | 12% | €9.00 |
| From Saint-Denis-de-Vaux, southwest of Mercurey. Rather more aggressive bubbles and palate – 'like Granny Smiths skin' was one comment. Probably fair to say that this suffered a little by comparison with wine 1 – there were a lot of suggestions this was perhaps a more uneven wine – 'disappears then comes back' was one observation. While wine 1 was an excellent advert for Cremant de Bourgogne, some of us felt that this one was 'no comparison'. | | |
| 4. Mercurey Blanc 2015, Marinot-Verdun | 13% | €8.50 |
| Andy described this as their entry level Chardonnay. A nice clean rather 'pebbly' nose, a fuller palate than you might expect at this price level, with perhaps a little oak, and a slightly hot finish. General consensus was that nose and palate weren't perhaps quite matched – it seemed cleaner and more enticing on the nose. Nit-picking at this price though! | | |
| 5. St Veran 2015, Cave de Martailly | | €10.50 |
| St Veran straddles Pouilly-Fuisse and is one of those interesting areas if you're looking for both quality and value. I've never yet had a disappointing St Veran and this was no exception – they seem to have real character. Pale very bright colour, ripe aromas (2015) in an otherwise fresh nose, very 'Chardonnay', developed well in the glass. A nervy palate (a good thing!), no oak, much better balance here, fresh and zippy. Much enjoyed. | | |

Reds

- 6. Bourgogne Rouge 2015, Cote-du-Couchois** 13% €9.99
Stephen's second contribution of the evening – a modern style Bourgogne Pinot Noir, big and ripe, obviously having benefitted from the excellent 2015 vintage, but also made in a style likely to appeal to those raised on warmer climate Pinot Noir. Deepish colour, very fruity palate, satisfyingly juicy but with some true Pinot character in there too, a weighty Pinot that went down very well with both cheese and punters...
- 7. Bourgogne Rouge 2011, Domaine Garrey** €6.80
Producer also makes a Mercurey. This was a different animal to wine 6 – a more developed vegetal nose of the sort that you more associate with Burgundian Pinot Noir ('down on the allotment' was overheard). A lighter colour and palate, perhaps slightly thin in the middle and on the finish. Tricky coming after the bigger wine 6 though, and not as well-liked in the room.
- 8. Givry 1er Cru 2015, Marinot-Verdun** €8.70
The general feeling here was that this might need some time to 'settle'. A chewy palate with much more prominent tannins and structure, although the room seemed to be unconvinced by the nature of that structure. Probably does need some time, but that said the price point may be an indicator of its potential for development.
- 9. Mercurey 1er Cru 2015, Les Crets** €18.00
A big leap in quality here. Deeper colour though still true to the paleness of Pinot Noir, but the nose was immediate – massive developing aromas, very attractive, you could almost feel it in your sinuses! A big palate, very good structure with softish but persistent tannins, and a decent finish. Much enjoyed!
- 10. Mercurey 1er Cru En Sazenay 2015, Domaine Tupinier-Bautista** €18.00
From a 1ha site with 30-40 year old vines, just 6,500 bottles per annum, 12 months in oak of which 50% is new. So we're talking careful - and more modern? - winemaking here. More vanilla on the nose (the new oak), a softer less obviously developed palate but big and round, a very crowd-pleasing style, good length. It's fair to say that both this and the previous wine demonstrated the extra quality that the higher price point can deliver.

A splendid tasting of wines only really available locally so would be new to us, accompanied by Andy's usual lively and informative presentation. And a couple of extra crackers from Stephen!

The North Hampshire Wine Society Blog is by **Julia Shaw**