

2022 Côte de Nuits reds

Assistant technical director Cyrille Jacquelin (who is also responsible for the Clos Frantin wines) commented that 2022 "initially confronted us with similar concerns that manifested themselves in 2021 but because almost everyone, us included, is now pruning later, we managed to largely avoid any serious frost damage. However, our vines in Gevrey did suffer some June storm damage that had a minor effect on yields. The flowering passed reasonably well with relatively little shatter though June, which was warm and wet, did have a short period where the mildew was threatening but once the season turned dry and hot, it was quickly over. There was however some blocage due to hydric stress and as such, the véraison was extended. This also complicated picking dates so we started with the Bichot vines on the 25th of August and then followed with the domaine vines on the 30th. The fruit was clean and ripe so there wasn't much sorting necessary. Yields were the best we've had since 2018 at between 40 to 45 hl/ha with pretty much perfect potential alcohols between 13 and 13.5%. Acidities, while certainly not high, were sufficient to avoid problems and maintain the proper balance. We used from 25 to 35% whole clusters, which I think helped with the freshness that the wines are displaying today. As to the wines, I wouldn't describe them as exactly classic, they have just the right amount of ripeness and freshness to be appealing while allowing the underlying terroir to be recognizable. In sum, I really quite like the wines, both qualitatively and stylistically." I would agree with Jacquelin as these are some of the best wines I've seen from the maison side of Bichot in several vintages.

2022 Bourgogne Côte d'Or Secret de Famille: 86 **TOP VALUE SELECTION**

Bright aromas include those of both red and dark pinot fruit, spice and a whiff of violet. There is fine richness, especially for a wine at this level, to the vibrant flavors that possess good volume that seems to build on the rustic and acceptably persistent finish. While this could be enjoyed young, I suspect that 2 to 3 years of keeping would help to add depth. 2025+

2022 Bourgogne Côte d'Or "Clos Frantin" Domaine du Clos Frantin: 86-89

Bright and fresh aromas include those of red cherry, raspberry and an interesting hint of spiced tea. There is good volume and richness to the delicious middleweight flavors that possess a succulent mid-palate. This is a very good effort for its level and one that should repay a few years of keeping if desired. 2026+

2022 Gevrey-Chambertin "Les Murots" Domaine du Clos Frantin: 89-91

Deft but not invisible wood frames ripe and distinctly earthy and sauvage-suffused aromas that enjoy a floral top note. There is both excellent intensity and volume to the delicious medium-bodied flavors that are supported by unusually bright acidity in the context of the 2022 vintage, all wrapped in a balanced, youthfully austere and only moderately rustic finale. This crunchy effort could be enjoyed young or held for up to a decade. 2030+

2022 Gevrey-Chambertin "Les Evocelles": 89-92 **TOP VALUE SELECTION**

This is the most floral wine in the range at present with a cool and restrained array of red and blue pinot fruit, violet, lavender and crushed fennel aromas. The notably refined and intense middleweight flavors also flash ample minerality on the beautifully textured and youthfully austere finale. This is an excellent Gevrey villages and worth your interest. 2030+

2022 Nuits St. Georges 1^{er} Cru "Chaînes Carteaux": 90-93

Here the wood is slightly more prominent though still discreet on the slightly riper liqueur-like aromas of red and black cherry, earth and a hint of crushed fennel. There is even better energy to the middleweight flavors that are a combination of power and seductiveness, all wrapped in a less refined but more complex finale. This is clearly from Nuits but not to the point of rusticity. 2032+

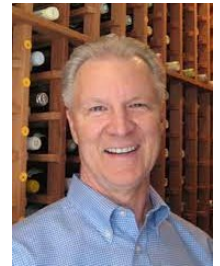
2022 Nuits St. Georges 1^{er} Cru "Château-Gris": 89-92

A cool, airy and ripe nose combines notes of both red and dark currant, spice and a violet top note. There is better volume and richness than usual to the overtly mineral-driven middleweight flavors that conclude in a moderately austere and lingering finish. At least some patience should prove to be beneficial. 2030+

2022 Morey St. Denis 1^{er} Cru "Les Sorbets": 90-92

A deft application of wood easily permits the cool and relatively perfumed aromas of red berries, dark currant and warm earth to be appreciated. The finer medium-bodied flavors are plump and round while retaining a lovely sense of vibrancy that carries over to the nicely long and balanced finish where the supporting tannins are noticeably fine-grained. 2030+

Burghound.com 2022 Vintage Selections: The "Top Value Wines" are those that are generally available in the marketplace at a price point of no more than approximately \$100 US; The "Sweet Spot Wines" section addresses the wide gulf between the under \$100 Top Value wines and the generally over \$350 "Don't Miss Wines."

2022 Côte de Nuits reds**2022 Vosne-Romanée *Domaine du Clos Frantin*: 89-91**

A spicier and less earthy combination features notes of the very pretty essence of red cherry, exotic tea and a hint of incense. There is once again and really lovely texture to the succulent and nicely refined medium weight flavors that possess fine mid-palate density where the dry extract helps to buffer the moderately firm tannic spine supporting the powerful finish. 2030+

2022 Chambolle-Musigny 1^{er} Cru "Les Chabiots": 91-93

There is enough reduction present to overshadow the fruit though a touch of spice does peek through the funk. The rich and caressing medium weight flavors possess a seductive mid-palate texture that contrasts somewhat with the powerful, serious and solidly constructed finish that offers excellent length. There is a perceptible hint of warmth but overall, this is quite promising provided you cellar it for at least a few years first. 2032+

2022 Chambolle-Musigny 1^{er} Cru "Les Amoureuses": 91-94**SWEET SPOT WINE**

This is also moderately reduced at present. Otherwise there is both good richness and vibrancy to the utterly delicious medium-bodied flavors that exude evident minerality on the tightly wound, balanced and youthfully austere finale that also displays a touch of backend warmth. This is both lovely and classy though clearly in need of at least mid-term cellaring. 2034+

2022 Vosne-Romanée 1^{er} Cru "Les Malconsorts" *Domaine du Clos Frantin*: 92-94

(from a large 1.76 ha parcel). Here the even spicier nose is comprised by notes of red cherry, dark currant and a lovely array of floral elements. There is excellent volume, concentration and power to the vibrant larger-bodied flavors that retain good focus on the dusty, sappy, firmly austere and compact finale. It's indisputably built-to-age and extended patience will absolutely be necessary. 2034+

2022 Latricières-Chambertin Grand Cru: 92-94

Enough wood to merit mentioning frames spicy, cool and airy aromas of various red berries, the sauvage, plenty of floral influence as well as a hint of wet stone character. There is again excellent volume to the impressively intense medium weight flavors that brim with both minerality and dry extract where the latter helps to buffer the firm tannins supporting the youthfully austere, compact and built-to-age finale. Good stuff but patience needed. 2034+

2022 Clos de Vougeot Grand Cru *Domaine du Clos Frantin*: 91-94

(from a .72 ha parcel). More evident wood and menthol nuances stop short of fighting with the cool and surprisingly high-toned aromas of ripe essence of red currant and soft earth scents. There is impressive richness to the succulent, even seductive, medium weight plus flavors that also flash focused power on the firm, youthfully austere and highly compact finish. Like the Malconsorts, this is a 'buy and forget you own it' wine. 2034+

2022 Echézeaux Grand Cru *Domaine du Clos Frantin*: 90-92

(from a .99 ha parcel in Champs Traversin). Relatively generous wood actually does fight somewhat with the spicy and fresh mix of mostly red cherry and lavender scents. The rich, plump and seductively textured medium weight flavors possess good punch. There is sufficient structure for this to age and improve over the next 15 years that much more depth may well develop. 2034+

2022 Grands-Echézeaux *Domaine du Clos Frantin*: 92-94

(from a .6 ha parcel). An attractively spicy nose combines a wide range of elements that include red and dark cherry, raspberry, violet, exotic tea and sandalwood. The super-sleek yet solidly intense and powerful big-bodied flavors are shaped by firm yet relatively fine-grained tannins on the youthfully austere finish. This is a big wine with the structure to match and as such, it's very much going to need a long snooze in a cool cellar. 2037+

2022 Chambertin *Domaine du Clos Frantin*: 92-95

Here the moderately wooded nose is sufficiently reduced as to be difficult to properly read. More interesting are the supple and caressing but quite punchy larger-bodied flavors that brim with minerality on the austere, compact and saliva-inducing finish that delivers simply huge length. This does need to develop better depth but given the extended potential aging curve, more complexity will almost certainly develop. 2037+

2022 Richebourg Grand Cru *Domaine du Clos Frantin*: 92-95

A moderately toasty nose grudgingly offers up its aromas of exotic tea, orange peel, various red berries and a nice array of floral elements. The rich and bold yet reasonably refined larger-scaled flavors possess fine mid-palate density thanks to the mouthcoating sap that helps to buffer the very firm and austere tannic spice shaping the impressively long finale. This is borderline old school in style so it's not going to drink well early, indeed I would advise not even thinking about opening a bottle for at least 10 years. 2037+

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