



Charles Curtis MW

Vintage 2022

CHAMBERTIN GRAND CRU Domaine du Clos Frantin: 96

Bichot's 0.17-hectare holding at the top of the slope has produced an evocative, lovely wine with a forward pomegranate and red plum fruit with hints of spice, smoke, and earth. The texture is silky and more approachable than the 2020 vintage at a similar point. The vines are worked by horse and farmed organically, with everything done by hand—truly 'à l'ancien' in the best way. The results speak for themselves since this is a delicious wine. It will be drinkable reasonably early on but has the substance for long-term ageing.



MOREY-SAINT-DENIS 1^{ER} CRU LES SORBETS: 94

Very 'Côte de Nuits' in style, this lovely wine features a rich blackberry fruit aroma with hints of earth and spice. The texture is rich and dense, with a pleasant persistence to the finish. The grapes are purchased from a large plot down-slope from the Clos des Lambrays and Clos de Tart on the other side of town in the premier cru. Some producers spell this climat Les Sorbès. The grapes are partially destemmed and gently fermented before ageing in cask (one-third new).



POMMARD 1^{ER} CRU LES RUGIENS Domaine du Pavillon: 94

The Rugiens from Domaine du Pavillon enchants with its subtle depth of plummy fruit aromas and hints of earth and smoke. The texture is tannic but not overly so, and there is an interestingly supple quality to the texture that makes this wine intriguing. The grapes come from a third of a hectare located next to the Hospices parcel, just above Chaponnières. The wine is mainly destemmed and carefully fermented before ageing in cask (half new). Wait three to five years before opening for optimal results.



POMMARD CLOS DES URSULINES, Monopole, Domaine du Pavillon: 94

Picked early but not excessively so (3 – 6 September), this monopole of Bichot's Domaine de Pavillon has produced a wine with bright plum and cherry aromas and a hint of fresh violets. The texture is silky and approachable, yet it does not lack the tannin one looks for in Pommard. The vineyard team made several passes through the vineyard to ensure that the wine retained a charming freshness, and the result was lovely.



SAVIGNY-LES-BEAUNE LES GRANDS PICOTINS Domaine du Pavillon: 93

This lively, expressive wine has bright notes of blue and purple fruit — plums, blueberries, fresh violets — and an attractively lively texture with light body and medium pressure. Alain Serveau relates that he has always had a 'defensive strategy' on extraction, preferring a delicate expression of Pinot, ideally suited to this elegant terroir. The domaine organically farms 0.57 hectares in this climat on the alluvial soils of the Rhoin; the grapes are mostly destemmed and gently fermented before ageing in cask over two winters (20% new).



CORTON-CHARLEMAGNE GRAND CRU Domaine du Pavillon: 94

Bichot owns a parcel of just over a hectare in the slightly reddish soils of Corton Languettes that produces this alluring Corton Charlemagne with aromas of ripe apricot, quince, and a suggestion of acacia flowers and spice. The texture is dense, almost chewy — Alain Serveau notes, 'It has almost the structure of a red'. In fact, the parcel was one planted to Pinot, but Serveau prefers the Chardonnay, which they pick early (4 September in 2022) to preserve freshness.



MEURSAULT 1^{ER} CRU LES CHARMES Domaine du Pavillon: 94

The initial attack of the Meursault Charmes from Domaine du Pavillon is rich with aromas of ripe apple and peach with hints of flowers, butter, and hazelnut. On the palate, the richness continues with a delightful depth. The wine, however, is not heavy since it is balanced by fresh acidity and an almost tannic tactile sense that makes the wine 'chewy' and helps propel it to an elegantly lingering finish. The grapes are from three parcels that total 1.17 hectares; two are in Charmes Dessus, and a small one is in Charmes Dessous.



NUITS-SAINT-GEORGES LES TERRASSES, Monopole, Château Gris: 94

Les Terrasses is Bichot's proprietary name for their 0.67 parcel of Chardonnay atop the lieu-dit Les Crots. In this cool, steep site in a former limestone quarry, the Chardonnay is planted on individual stakes (en echalas) and worked by hand. The wine it produced has a lovely, crisp, lemony acidity, even in a hot year like 2022. The grapes are picked by hand and carefully sorted before pressing and fermentation in cask (one-third new), where the wine will age over two winters.

