

2002 Meursault "Charmes": (35 year old vines in Charmes du Haut). Warm wood spice and pain grillé complement rich, generous and almost showy ripe fruit aromas, followed by highly complex and surprisingly powerful, mineral-infused flavors and a rather toasty finish. This is a very big Charmes and while there is a slightly more wood than I personally prefer, it's clear that the underlying material is of very high caliber. In short, this is an impressive Charmes. 91/2007+

2002 Meursault "Genevrières": (from 38 to 40 year old vines from a huge 2.5 ha parcel). An exuberantly spicy and wonderfully elegant nose leads to precise, sweet, classy and pure flavors that offer excellent intensity and lovely finishing freshness. I very much like this because not only is it terrific juice in its own right but it's also beautifully transparent. 91/2007+

2002 Puligny-Montrachet "Champs Canet": The nose is extremely ripe yet it stops short of being exotic with middle weight, ripe, rich and sweet flavors that are also impressively precise and detailed. There is much to admire in the sappy, generous character that offers excellent finishing complexity. In short, this is delicious, rich, complex and long. 91/2007+