

# Whitewater Valley Wine Society

**Tasting Report: October 2018**

## **Burgundy**

### **Presented by Alun Griffiths, Master of Wine**

Report by Barbara Jones

It is with enormous pleasure that we welcomed back Alun Griffiths to present our October tasting. Alun is a great friend of our Society and needs no introduction to most of our members. He has been a Master of Wine since 1991 and, for many years, he was Wine Director at Berry Bros & Rudd. Alun lectures frequently on wine in Britain, Japan and Hong Kong, and has been a panel judge at the International Wine Challenge and the Decanter Wine Awards Competition. He's also a regular member of the Decanter Magazine tasting panel.

A full house of members and guests greeted Alun on his return visit to the Society after six years. We waited with anticipation for his choice of wines from his favourite wine region. Burgundy is renowned for its Chardonnay and its Pinot Noir; the former is fairly easy to grow and the latter far more difficult. Alun's presentation, aided by visuals improved our knowledge of both the grapes and the region, centred on Beaune.

Our evening started with a **2016 Wine Society White Burgundy Jean-Marc Darbon** [12.5%, £9.95] – an entry level wine of a good vintage from the Macon region. This was pale gold in colour with hints of pear and sweet fruits on the nose. On the palate it was soft and easy, fresh with balanced acidity.

Our second wine was a **2014 Chablis, Vieilles Vignes, Domaine Jean-Marc Brocard** [12.5%, £18.00] from a classic vintage. Again, pale gold in colour but the similarity ended there; this was flinty dry with a minerality of its own and a hint of salt on the nose. It was unoaked and in need of food for full enjoyment.

Our third wine took us south west of Beaune for a **2015 St Aubin, Roche de Bellene** [13.5%, £18.50] where the wine maker, Nicolas Potel buys in grapes from neighbouring plots that face south east, ideal for maximum insolation. His pale gold wine had a hint of minerality on the nose and gentle oak maturation complemented the flavours of whole peach, stone fruits and nuts on the palate.

Our last Chardonnay was a **2013 Meursault Meix sous le Chateau, Domaine Jean-Philippe Fichet** [13%, £36.00]. Slightly paler in colour this wine had hints of orange peel on the nose. In the mouth it was clean and fresh with hazelnut characters. The oak was very subtle but the length was amazing – a well-balanced and stylish wine!

Our first Pinot Noir was a **2015 Bourgogne Rouge, Camille Giroud** [13.5%, £19.95] an entry level wine that was typically translucent. Blended from grapes from different vineyards this wine had a bouquet of raspberries and red cherries with gentle tannins and high acidity.

The next wine a 2016 **Givry 1er Cru le Clos du Cras Long, Domaine Danjean Berthoux** [13%, £23.50] was a little more opaque red cherry colour with hints of wild berries and brambles on the nose. It was balanced with medium tannins, good fresh acidity and a lingering finish.

The third wine was a bright purple colour – a **2013 Santenay 1er Cru Clos des Mouches, Domaine David Moreau** [13%, £34.50], semi-opaque with a bouquet of raspberries and red cherries. It was full bodied, silky and fresh on the palate with a good finish.

Our final wine was a **2013 Nuits St. Georges Vieilles Vignes, Domaine Robert Chevillon** [13%, £35.00] that again was a semi-opaque red cherry colour. The 50 year old vines gave this wine more intensity so flavours were ripe and bold with a hint of spice, and perhaps elegance?

It seems quite amazing that the same grape can taste so differently depending on 'terroir' and microclimate!

Our grateful thanks go to Alun for a 'master-class' tasting that was thoroughly enjoyed by all present.