

Tasting Notes

2008 Clos Blanc de Vougeot

Fine, bright colour. Just bottled two months ago so the oak is not yet fully integrated on the nose, showing a little overt toastiness. The palate offers a thick, rich texture with a refreshing touch of lime acidity and a very pleasing persistent. 2011-2015.

2007 Clos Blanc de Vougeot

Pale in colour with a youthful, fruity and heady bouquet – crystal clear and magical. The palate maintains this high energy level, with a fragrant touch of lime blossom and again the characteristic length of flavour. Drink 2010-2014.

2006 Clos Blanc de Vougeot

Soft, rounded with a little touch of vanilla. Richer and rounder with a hint of the September sunshine showing through. There is much more waiting in the background. The vintage to go for, for those who like a more opulent style of white burgundy. Drink 2010-2012+.

2005 Clos Blanc de Vougeot

Almost meaty and muscular. Up front it is tight and backward, though obviously rich. On the palate it is very powerful, even tannic. The flavours should start to soar in another two to three years but for the moment it is the power more than the charm on display. Drink 2012-2016.

2004 Clos Blanc de Vougeot

Pale gold and with a touch of menthol. This was a difficult year in the vineyards but has turned out well in bottle, though fully ready to drink. There is a golden feel to the fruit on the palate. Drink 2010-2011.

2003 Clos Blanc de Vougeot

The colour is a touch lighter than the 2004 and it looks as if this vintage will age very well. The bouquet is rich and heady with a faint trace of banana. It is very full bodied thanks to the heat of the summer, but everything seems in place and in balance. Atypical perhaps, but an excellent wine for an occasion or dish that requires the weight of fruit that this 2003 can deliver.

2002 Clos Blanc de Vougeot

Pale straw in colour with immediately attractive aromatics. This wine is now hitting its stride perfectly, the fruit having opened out on both nose and palate, backed by the typical mineral freshness of the vintage. Exceptionally persistent. Drink 2010-2012.

2001 Clos Blanc de Vougeot

The colour indicates that this wine has reached maturity. However the fruit is still very much alive and the wine displays unexpected palate weight. Lemon fruit pastilles at the finish, broad and handsome- but drink up.

2000 Clos Blanc de Vougeot

Fine glowing pale yellow. The nose is plump, soft and pleasing, reminiscent of a pillow of duck down with some dried summer flowers. It gets better and better in the mouth, reaching up to a heavenly finish. Now really in its prime but good for another year or two yet.

1999 Clos Blanc de Vougeot

The colour has begun to deepen in a gentle way. At first this wine seemed full ready to drink and even a little ungainly, but after being open for two hours it really filled out and freshened up to become one of the best wines of the flight. Perhaps it could usefully be decanted before serving. A full-bodied and characterful Clos Blanc. 2010-2012+?

1919 Clos Blanc de Vougeot, Jules Regnier

A dirty old bottle with fragmented label, having lived deep in the Berry Bros cellars for the last 80 years or so. The original cork has held up very well and there was only a slight ullage. Light pinkish tawny in colour. The first nose was sweetish but with traces of Madeira, evolving into dried flowers yet with clear life in it: something engaging, almost haunting, and utterly lovely. High acidity on the palate alongside the still persistent fruit. A final sip some three hours after opening still showed life and charm. A special moment!