

Karolus Wine Imports
Collector's Guide
2019

DOMAINE
BONNEAU DU MARTRAY
CORTON-CHARLEMAGNE

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Welcome

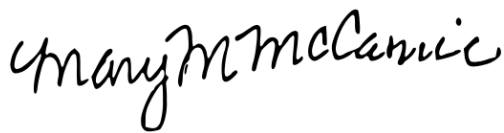
To all of our wonderful members:

It is a distinct pleasure to write the first annual Collector's Guide for members of the Bonneau du Martray mailing list through Karolus Imports. It is my hope that these pages will help you understand the wines you love even more by giving both general and unique insights into Burgundy, its Grands Crus, and Domaine Bonneau du Martray's current releases. As there are many resources for Burgundy lovers, this is merely an attempt to focus on particular areas of interest related to Bonneau du Martray.

Though all of the content has originated by Karolus Wine Imports via my personal experiences and communications with Bonneau du Martray, it is important to note the resources that were used for certain details and images. All maps are credited to and were used with the permission of their authors, Sylvain Pitiot & Jean-Charles Servant. Information on current statistics related to Burgundy is sourced from the Bourgogne Wine Board (BIVB). And of course, no writing on Burgundy could be complete without consulting the extensive writings of Clive Coates MW.

Let this guide be a gateway for you, one that I hope leads you down a long path of vines and up to the top of the Hill of Corton to Bonneau du Martray's highest parcels, where you can cast a reverent gaze down on all of its glory.

Cheers,

A handwritten signature in black ink that reads "Mary Margaret McCamic". The signature is written in a cursive, flowing style.

Mary Margaret McCamic, Master of Wine
General Manager, Karolus Wine Imports

About Karolus Wine Imports

Karolus Wine Imports is a U.S. importer that was established in 2017 in order to bring the wines from the revered Burgundian estate, Bonneau du Martray, directly to collectors. The name 'Karolus' pays homage to Charlemagne, or Charles the Great, known in Latin as 'Karolus Magnus.'



For Karolus, maintaining the quality of the wines we import is paramount, and it is considered in every step of the journey from Burgundy. Though nothing can compare to drinking Corton-Charlemagne while overlooking the beautiful limestone Hill of Corton in Burgundy, we aim to ensure that each bottle tastes as it was intended no matter where it is finally opened. All transport is done in temperature-controlled conditions so that the integrity of each bottle remains intact.



In addition to quality, Karolus Wine Imports assures provenance and provides direct access to Bonneau du Martray's two Grands Crus, Corton-Charlemagne and Corton, along with access to library vintages direct from the estate. Members of our exclusive mailing list can purchase allocations annually of Bonneau du Martray directly through Karolus Wine Imports, expediting the journey of each bottle between estate and wine cellar.

Karolus Wine Imports' General Manager, Mary Margaret McCamic MW, is one of 383 Masters of Wine in the world and one of only 50 living and working in the United States. She works directly with members on the mailing list and visits Bonneau du Martray annually to taste current releases and select library vintages. For videos and writings, visit our 'Collectors' section of the website: www.karoluswines.com/collectors.html

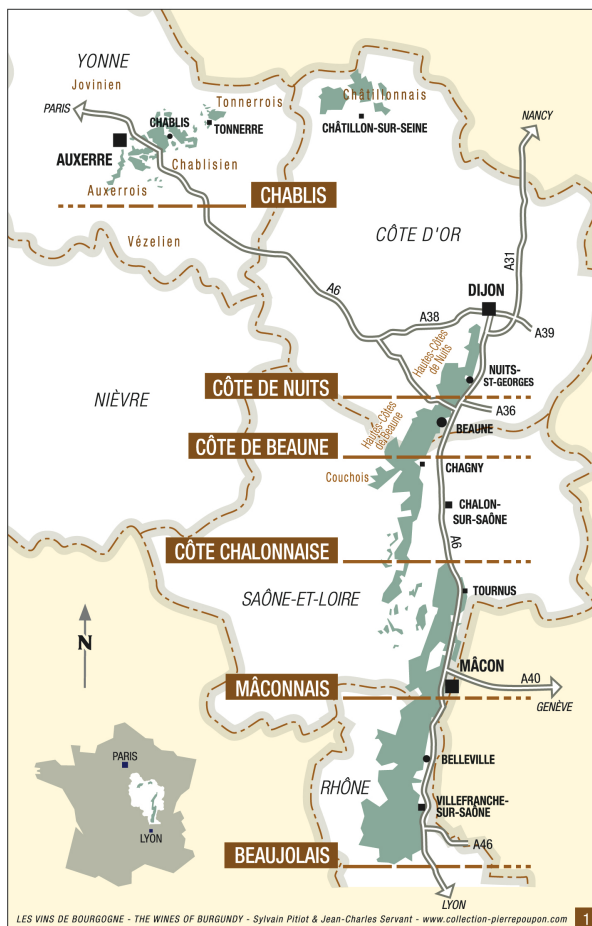
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An Introduction to Burgundy

Burgundy is one of the few wine regions in the world that allows collectors to truly see vintage. With its unique range of soils, altitudes, and aspects, it allows chardonnay and pinot noir to reach unparalleled heights in terms of quality, age ability, and nuance. It is home to some of the world's greatest wines, coveted by collectors globally, and yet its complexities can be daunting even to the most avid collectors and wine professionals.

Understanding Burgundy starts with understanding its landscape and defining characteristics, one of which is that Burgundy's great wines rely on two single grape varieties: **chardonnay** and **pinot noir**. Where they are planted in Burgundy will affect how a bottle is labeled as well as its quality designation.



- BURGUNDY AT A GLANCE -

SIZE

Burgundy is roughly 230km long (143 miles) from north to south

KEY SOILS

Varies with a mix of limestone, marl, with outcrops of clay and gravel

CLIMATE

Continental with summer temperature average of 68°F & average 700 mm rainfall per year (mostly May/June)

GRAPE VARIETIES

Chardonnay (~50%), pinot noir (~40%), aligoté, gamay & other minor varieties (~10%)

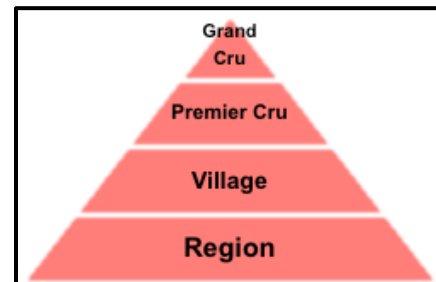
WINE STYLES

Still white (59%), red & rosé (30%), sparkling (11%)

The region of Burgundy sits in central eastern France, stretching from Chablis in the north down to Beaujolais in the south. It is hard to generalize about this region's climate, but generally speaking, it is continental, meaning that it is less consistent than a coastal, more moderated climate, and it experiences a significant shift between summer and winter months. Chardonnay and pinot noir can ripen sufficiently here, but the climate is moderate enough to let them ripen slowly and evenly throughout the growing season, depending on the vintage. Rain, frost, and hail can seriously impact a vintage in Burgundy, with effects ranging from decreased yields to damaged fruit and rot. This variation is part of what makes Burgundy so special, but what can also cause differences in vintage **quality** and **price**.

Burgundy's vineyards are divided into a hierarchy that helps indicate the quality of the wine in the bottle, a system that in many cases dates back to the Catholic monks who inhabited the area and their ability to distinguish a high-quality parcel of land from another. The Côte d'Or is considered the best segment of land in Burgundy, as it encompasses the Côte de Nuits and the Côte de Beaune with generally southeast facing slopes and the majority of the entire region's Grands Crus. It is throughout this strip of land where one finds such names as Le Musigny, Richebourg, Corton-Charlemagne, and Le Montrachet.

As the image to the right illustrates, vineyards such as the aforementioned are designated as 'Grand Cru' and are believed to be the highest in quality. They are also produced in the smallest amounts. In fact, Grands Crus account for a mere 1% of wine produced in Burgundy. Premier cru and village-designated wines account for 46%, while regional wines account for 53%.¹



There are many factors to consider when determining the quality of a wine, regardless of its legal designation, including if not more importantly the **producer**. Just as the region of Burgundy has been divided into many different quality segments, the vineyards themselves are also divided in ownership. For example, within the Grand Cru Corton-Charlemagne, there are many different landholders and producers, each making wine from grapes sourced from the same Grand Cru but from different locations within. Even though they are all labeled as Grand Cru, certain producers take more care in the vineyard, have better parcels, and/or are more detailed in the winery, thus producing styles that outperform their fellow producers of Grand Cru Corton-Charlemagne.

This is why it is important to understand that, although Burgundy's central focus has always been its land, there is hierarchy of quality even within the best vineyards in Burgundy. Savvy collectors know to seek out top names like Bonneau du Martray, and they put their trust in the producer's ability to craft top wines vintage after vintage.

The journey to understand Burgundy is endless, and there are many resources available that can provide in-depth looks at sub-regions, villages, and beyond. For more information on Burgundy, please email Karolus Wine Imports, and we will happily send along some of our favorite resources. Now to the subject of interest, Domaine Bonneau du Martray, and how this revered estate fits into the larger picture of Burgundian wine.

-The Rare Factor –

- Burgundy's area under vine accounts for only 4% of vineyard area in France
- The wines of Burgundy account for just over 4% of all French wine production, and only 0.6% of global wine production – it is tiny!
- Grands Crus account for only 1% of wine production in Burgundy
- There are only 33 Grands Crus in Burgundy

¹ All statistics on pages 4-5 & remainder of this document were sourced from 2018 BIVB (Bourgogne Wine Board)

Domaine Bonneau du Martray at a Glance

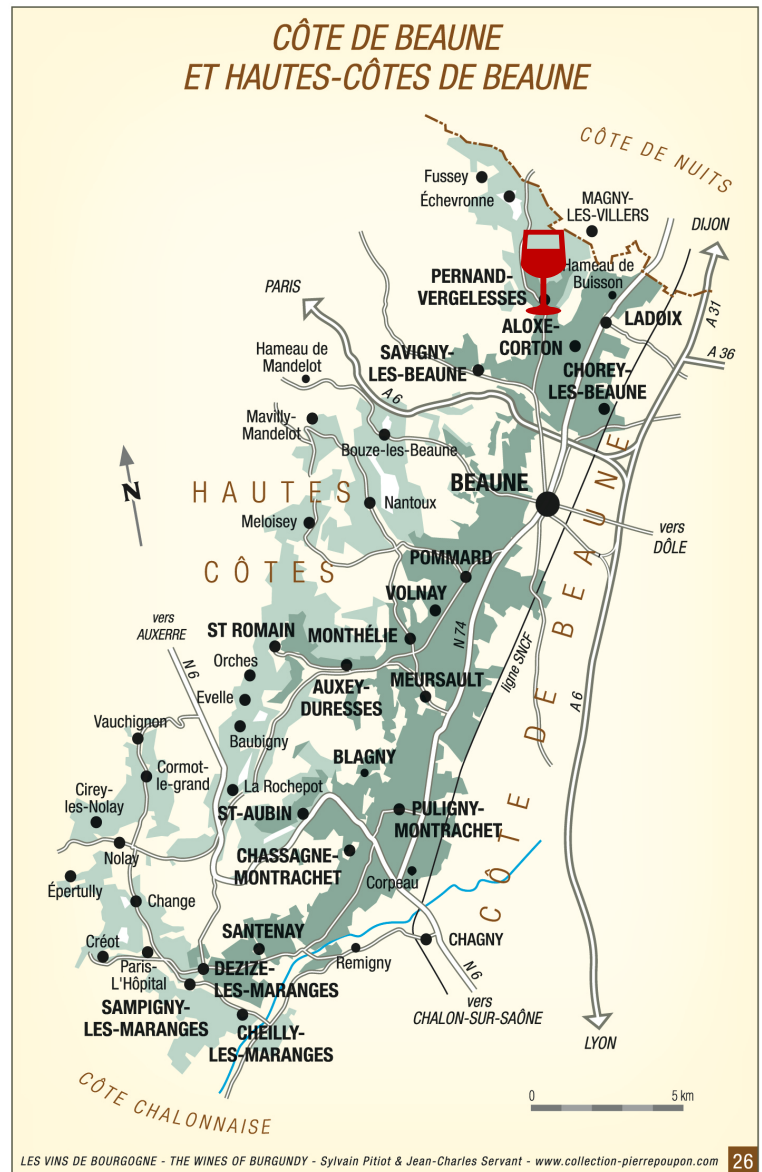
HISTORY

Bonneau du Martray can trace its roots back to the Emperor Charlemagne nearly 1200 years ago, when he owned the vineyard atop the Hill of Corton. In 775, Charlemagne (Charles the Great) gifted the vineyard to the monks of Saint-Andoche in Saulieu, who called the vineyard ‘Clos Charlemagne,’ and who would own it for the next 1,000 years. The property changed hands to the Very family at some time in the late 1700s, and ultimately became part of the Bonneau du Martray family when Charles Bonneau du Martray and Eugénie Very were married in 1835, and her dowry included parcels in Pernand-Vergelesses, where the estate is today. In 2017, the Domaine changed hands for the fourth time in its history, when E. Stanley Kroenke became the proprietor.

LOCATION

Within the grand scheme of Burgundy, Bonneau du Martray finds itself within the Côte d’Or, in the northern portion of the Côte de Beaune. More specifically, Bonneau du Martray’s estate sits in the sleepy village of Pernand-Vergelesses, which is roughly a ten-minute drive north from Beaune.

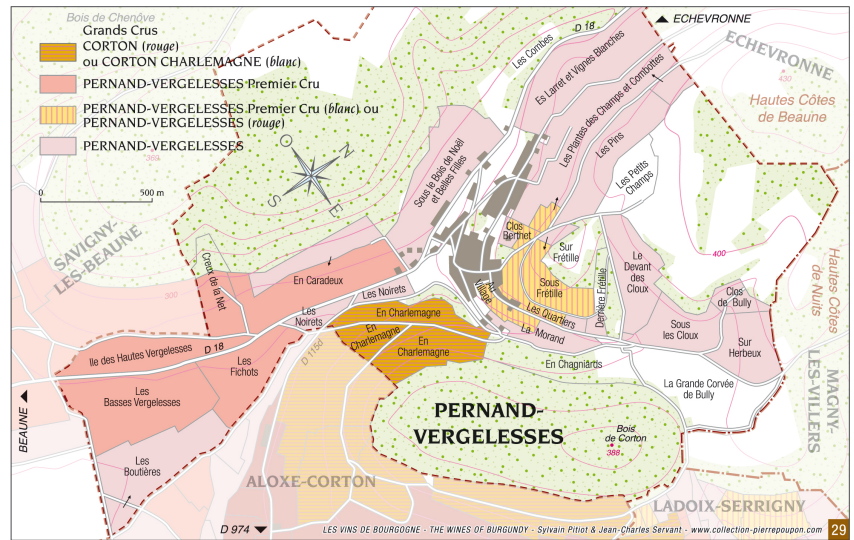
The village overlooks the majestic Hill of Corton as it rises over 300 meters, nestled between three Burgundian villages: Pernand-Vergelesses, Aloxé-Corton, and Ladoix-Serrigny.



LES VINS DE BOURGOGNE - THE WINES OF BURGUNDY - Sylvain Pitlot & Jean-Charles Servant - www.collection-pierrepeupon.com 26

IN THE VINEYARD & WINERY

Bonneau du Martray's vines stretch across the Grand Cru Corton-Charlemagne appellation, with vines in both famed lieux-dits 'Le Charlemagne' and 'En Charlemagne.' Uniquely, these vines are west and southwest-facing, which allows them to soak up less direct sunlight during the day but enjoy it for longer than their east-facing neighbors. Vines are planted at high density and have been farmed biodynamically since 2003.



What distinguishes Bonneau du Martray from its neighbors has always been that their stretch of parcels extends from the very top of the hill down to the bottom, allowing a complete expression of the Hill rather than just a single site interpretation. A small portion of the Domaine is planted with pinot noir, and it is used to produce the estate's rare and wonderful red, Grand Cru Corton.

Once the chardonnay is harvested each year, each parcel is vinified separately and begins fermentation in tank and complete it in oak barrels. The whites are matured for 12 months in 25-30% new French oak, then blended for the final cuvée.

Like the chardonnay, the pinot noir is hand-harvested to preserve the freshness and integrity of the grapes. Each parcel is vinified in wooden tanks so as to express the typicity of each. Bunches are entirely destemmed and sorted separately by parcel. Traditional punch-downs and pump-overs take place to extract the vintage's aromatic potential. The wine then rests 18 months in oak and stainless prior bottling.



Grands Crus Corton-Charlemagne & Corton

CORTON-CHARLEMAGNE

As the only Grand cru in Burgundy to face west, the Charlemagne climat, located in the heart of the Hill, enjoys the sun's light longer than other climats. The top of the Hill reaches altitudes over 300 meters above sea level, keeping the vines above the fog. Corton-Charlemagne's unique positioning allows for ample sunlight and gentle, cooling airflow, giving way to grapes that are perfectly balanced in the best years.

With parcels stretching from the top of Corton-Charlemagne all the way to the bottom, Bonneau du Martray has the ability to create a wine that represents the vineyard in its entirety. The different parcels of the estate collectively fall into three distinct microclimates, each influenced by altitude, aspect, soil type, soil quality, and drainage. Clay, silt, marl, limestone, and chalk are all make up the unique geology of Corton-Charlemagne.

The highest vineyards are buffered by the forest, resulting in chardonnay grapes that are taut, tense, and focused. The heart of the vineyard produces grapes that are more giving, round, and floral. The plots at the very bottom of the vineyard produce grapes that are rich and intense, yielding the most powerful expression of Corton-Charlemagne.

Individually, these three microclimates are musical notes. When blended together, there is harmony. Bonneau du Martray is the only Domaine that produces a unified expression of Corton-Charlemagne.

CORTON

Though Corton-Charlemagne is the most famous name atop the Hill of Corton, the reds made from pinot noir bearing the name 'Corton Grand Cru' have a long, respected history. There is no question that this terroir has the capacity to make some of the region's best reds, especially if yields are kept low and if vines are planted where they thrive best.

The Hill of Corton is also divided into many different climats, which can be listed on the label with the name 'Corton.' For example, 'Corton Clos du Roi' or 'Corton Les Renardes' are names of specific climats that collectors may see on the label. Much of the pinot noir is planted on the Ladoix and Aloxe-Corton sides of the hill, but some is also planted in Corton-Charlemagne on the lower parts of the hill where there is more clay. This is the case for Bonneau du Martray.

Bonneau du Martray's 1.5 are divided into 3 plots of pinot noir, and the estate remains one of the only producers of Corton within Corton-Charlemagne. The red from Bonneau du Martray is quite aromatic, fresh, and intense, making is a beautiful, though rare, complement to their flagship white Grand Cru Corton-Charlemagne.

Current Release: 2017 Vintage

Bonneau du Martray Corton-Charlemagne and Corton's distinctiveness are the results of elevation as well as orientation. The location of the Domaine's vineyard with its different elevations on the Hill of Corton, coupled with its west south-west vine alignment, result in a unique exposure to light, particularly in the afternoon and early evening. It is then when the vine's leaves capture the soft light while also acting as a layer of protection against excessive heat. In 2017, this unique and beautiful light helped produce an exquisite expression Corton-Charlemagne and Corton.



GROWING SEASON

Over the past few years, Burgundy has faced several dire climatic swings. In 2017, Bonneau du Martray was forced to sacrifice volume due to three distinct events during the growing season: heavy rains in the spring, frost, then heat and drought over the summer. Precise and careful practice of biodynamics helped mitigate these challenges, and while quantity decreased, quality was exceptional.

Pinot noir was harvested on August 30th, but the chardonnay was delayed to September 1st due to rains on 31st. The entire harvest was complete on September 5th. The berries were of excellent composition with a yield which exceeded all expectations.

WINE STYLES

2017 Bonneau du Martray Corton-Charlemagne Grand Cru

Lively and bright, with an intense mid-palate of ripe stone fruits, lemon curd, white floral notes, all amidst flinty minerality and a steely finish. A taut and tense wine with plenty of fruit, winemaker Emmanuel Hautus likens this vintage to 2014 for its freshness, elegance, and longevity.

2017 Bonneau du Martray Corton Grand Cru

Aromatic and intense, with fresh strawberry and bright cherry notes amidst savory spice and a firm structure. A perfumed expression of Corton with fine-grained tannins and depth of fruit; age-worthy and impressive while young all in one.

Library Vintages

This year, Karolus Wine Imports released both Grands Crus Corton-Charlemagne and Corton from vintage 2005. The 2005 vintage is one of the most coveted vintages for Burgundy collectors because of its power, intensity, and longevity. Many credit these attributes to a warm growing season that allowed for ripeness and freshness in the best sites.

White wines produced in 2005 have gained a reputation for being quite fruit-driven, which is no doubt true. Yet the perception that these wines will not age as long as others, in my view, depends on the wine's balance of fruit and acid. Bonneau du Martray's Corton-Charlemagne delivers astounding balance, with bright, nervy acidity that dances perfectly alongside the distinctive fruit character of the wine. Robust apple and pear along with fresh lemon curd, hint of saline, and subtle hazelnut make this wine alluring and complex. In winemaker Emmanuel Hautus' view, drinking the 2005 vintage now, nearly 15 years later, allows us taste the "true expression" of Corton-Charlemagne.

The 2005 vintage for reds has been just as lauded (if not more so), though the wines have taken some time to come around. Firmly structured and fruit-driven, the red Grand Cru Corton could continue to age another decade or more, depending on your personal taste. Right now, the wine shows plenty of primary red fruit, distinct savory spices, and hints of earthy notes reminiscent of fall days in Burgundy. The tannins have softened since its release, making it approachable and food friendly. I decided to release it alongside the 2005 Corton-Charlemagne so that members could experience how Bonneau du Martray captured the vintage as a whole. It will reward the patient and please the indulgent.

In previous releases, Karolus Wine Imports has also released the 1991 Corton-Charlemagne and the 1994 Corton-Charlemagne. The 1991 is a collector's wine, showing saline, purity, focus, and developing stone fruit notes. It carefully balances almond and hazelnut, showing its age more than the 1994 vintage, but offering a precision that the 1994 lacks.



This year, Karolus Wine Imports released a few more 3-packs of the 1994 because of its popularity among members over the past two years. It is a wine that outperforms every time I open it; even bottles that at first show a bit more age than I anticipate end up freshening up throughout the course of the evening, offering crème brûlée, spice, and hazelnut amidst fresher citrus fruits and floral notes. Perhaps the most compelling aspect of the wine has been its texture; round and soft up front, it offers a fresh spike of acidity on the finish, making it thought-provoking and drinkable.

A Discussion of Ageability

Great white burgundy remains one of the few white wines that can **improve** – the operative word – over time. And yet it remains one of the most confusing elements of its identity, as very few collectors have extensive experience with this category.

Though many factors should be considered, there are three main elements of a wine that can give it the ability to age with grace: balanced acidity, complexity, and overall exceptional quality. Acidity is like the backbone of a wine; it allows a wine to develop more softened fruit, spice, and savory notes while still maintaining freshness. Anyone who has ever cooked can understand this concept – without acidity, a rich, complex dish can seem flat and lifeless.



Second to balanced acidity is complexity. Great white wines like Bonneau du Martray Corton-Charlemagne Grand Cru never consist of only one characteristic. They are a combination of fresh stone fruits, citrus, flinty minerality, floral and spice notes. These musical notes sing together in harmony and only become all the more beautiful with time. The wines of Bonneau du Martray indeed evolve into haunting melodies.

Third is exceptional quality, which one expects at a Grand Cru level. High quality means that the wine is in complete balance, without any hard edges, with ample complexity, intensity, and length of finish. All of these elements must come together for a wine to truly have the stuffing to improve over time. Like people, though, wine changes as the years go by. We cannot expect to open a bottle that has been aged for 25 years and have it drink like a baby, with primary fruits abound. At the same time, we should not expect dull fruit or excessive oxidative notes like intense nuttiness. A well-aged wine should still have energy, but its fruit will have softened, any oak will have integrated, and it may offer notes like hazelnut, caramel, and honey, depending on its age.

Depending on your personal preferences, these flavor profiles may seem strange. If that sounds like you, I suggest that you buy and drink your Grand Cru Bonneau du Martray on the younger side, when Bonneau du Martray's Corton-Charlemagne will offer plenty of fresh citrus and stone fruit without the savory, sometimes subtle nutty notes that naturally come with time.

How incredible to be able to enjoy such a wine at all stages of its life and find pleasure, whether it is young, middle-aged, or wise.

The White Grands Crus in Context

Many collectors are familiar with the range of Grands Crus in Burgundy producing red wine, but the whites seem more elusive. Overall, Grand Cru vineyards make up a tiny fraction of the whole of Burgundy, and as of 2018 accounted for a mere 1% of wine production. The vineyards that produce **white** wine of this caliber can be counted on two hands – they are very special and rare indeed.

Outside of Grand Cru Chablis (which is comprised of seven vineyards that fall under the classification), Grand Cru Corton-Charlemagne is the largest of the vineyards producing white wines, which in some ways may account for its recognition. Though its size may allow for larger production, make no mistake that there is differentiation of quality atop the Hill of Corton, and within Corton-Charlemagne. Producers who hold vines at the bottom of the hill, for example, may produce styles that are richer and fuller, while producers who hold parcels at the top of the hill may have lighter, slightly leaner expressions of Corton-Charlemagne. Its range of terroir and of course, influence of winemaking philosophy, makes one single style of Corton-Charlemagne hard to pin down given the greater context of Grands Crus.

While it is hard to generalize, it can be helpful to have an idea of what great Corton-Charlemagne can be, and for that, Bonneau du Martray is an ideal model. With parcels from the top, middle, and bottom of the Hill of Corton within Corton-Charlemagne, Bonneau du Martray offers

intensity on the front and middle palate, opulent stone fruits, and a taut, tense acidity that gives the wine tension and nerve. Even in warmer vintages, Bonneau du Martray's Corton-Charlemagne offers an energy unlike any other. The Domaine's marked style also makes it a standout when tasted alongside Grands Crus to the north or south.

At risk of simplifying such a complex subject, the below outlines factors that influence the styles of white Grand Cru vineyards. Of course, nothing can be quite as educational as a comparative tasting, so I encourage you to place Bonneau du Martray alongside your Le Montrachet or your Chevalier-Montrachet to explore the nuances of each.



White Grands Crus at a Glance

Grand Cru	Key Soil Elements	Notable Topography	Style
Chablis (includes all 7 climats)	Kimmeridgian (crumbly white and grey limestone)	Southwest-facing slope 100-250m altitude	Ranges depending on climat, from firm, racy and floral (Les Clos) to fuller and slightly richer (Bougros). All show distinct flinty minerality.
Le Musigny	Mix of limestone & red clay	260-300m altitude 8-14% slope	Unique to de Vogüé; full wine, almost red-fruited, with floral and citrus zip
Corton-Charlemagne	Top: whiteish marl, hard limestone (Oxfordian) Pernand: Flintier soil than Aloxe	Range of exposition; Pernand side has southwest-facing slopes 250-330m altitude Steep incline	Styles vary, but the best combine intensity and verve; more tense than Montrachet; long-lived
Chevalier-Montrachet	Marl & stony rendzina; thinner soils	Southeast exposure; Higher up on the slope than Montrachet 265-290m altitude	Full yet fresh; offers more finesse than neighboring vineyards; structured
Le Montrachet	Hard Bathonian limestone with light brown topsoil; quite stony; some iron	Southeast exposure; 260m altitude Protected from harsh winds Near perfect exposition	Ripeness and power often define the wine; long-lived
Bâtard-Montrachet	More clay than Montrachet; deeper, richer soils with brown limestone, more gravel	Southeast exposure; 240-250m altitude	Slightly fatter styles than Montrachet or Chevalier
Bienvenues- Bâtard-Montrachet	More clay than Montrachet; deeper, richer soils, more gravel	Southeast exposure; 240-250m altitude	Fuller and less structured than Chevalier; often honeyed and floral
Criots- Bâtard-Montrachet	More clay than Montrachet; deeper, richer soils, more gravel	South of Bâtard-Montrachet; southeast exposure; 240-250m altitude	Slightly more elegant, with more citrus and floral notes than Bâtard & Bienvenues

*All data gathered is either original from personal experience; soil & topography from BIVB or Clive Coates MW *The Wines of Burgundy*.

Recent Vintage Reflections

With every new vintage, I am asked how it compares to recent vintages. It is a question that can be hard to answer, as each vintage has its unique challenges and merits. In Burgundy, “great” vintages can come about from severe hardship during a growing season if the stewards of the land are willing to listen and adapt. Style is everything, as is personal preference. Bonneau du Martray’s beautiful 1994 reminds us that a difficult vintage for a region can prove miraculous for a particular producer, even 25 years later.

Looking back to 2013, it seems fair to reflect on how vintages of Bonneau du Martray compare, both to each other and in contrast to the original perceptions. As their lives begin to unfold, it is interesting to see how these wines open up and then quiet down, and how these evolutions keep drinking Burgundy exciting for all of us.

VINTAGE	EVENTS OF NOTE	Style & Drinking Reflections for BONNEAU DU MARTRAY
2016	Very low yields due to frost after which drier, warmer weather over the summer helped grapes ripen well	CORTON-CHARLEMAGNE: Still very young, with plenty of time to integrate, but they have come around over the past year to be even more nervy, zesty, and delicious. Bright yet intense, with very long-term aging potential, 15+ years or more.
		CORTON: Perfumed and intense. Beautiful structure with a long way to go, though a 30-45 minute decant makes this a delicious younger wine if you like structure.
2015	Ample sunlight and a warm, dry summer	CORTON-CHARLEMAGNE: Upon release it was opulent and sultry, and while it is still so accessible, it has come to show more steely, flinty qualities and vibrant stone fruit. Beautiful now, but its structure is revealing that it will age gracefully.
		CORTON: Aromatic and fruit-driven – just beautiful. Its high-toned strawberry notes make it so drinkable, but its savory qualities, and fine-grained tannins will give it longevity.
2014	June hail and low yields in some areas; slightly cooler start to summer that warmed up toward the end	CORTON-CHARLEMAGNE: About two years after it release, the 2014’s went quiet for a bit. They are opening right back up now, with precise fruit and focused acidity. I adore this vintage and its style; it will age for decades and bring pleasure along the way.
		CORTON: Lovely, firm, and focused. Not quite as open as the 2015 right now, fine-grained and built to age.
2013	July hail and rather slow ripening conditions throughout the summer; sorting critical to avoid rot; range of styles depending on pick times.	CORTON-CHARLEMAGNE: A quiet vintage in the beginning that has taken some time to show its beauty. Overall styles varied depending on pick time, and the subtle, pretty nature of the wines went unappreciated in some ways. 2013’s elegance is starting to show, offering delicate fruit, flinty minerality. Overall fine-tuned and lovely.
		CORTON: A statuesque expression of Corton, but starting to soften a bit. Fresh red fruits that are starting to dance nicely with the savory elements of the wine. Not as perfumed as more recent vintages, and a bit more tightly wound, but will offer great pleasure as it ages.