

2001/2002 Burgundy - Tasting Notes by Daniel Haas

❧ Thierry Matrot ❧

White Wines

2002 Bourgogne Blanc

13° natural alcohol; no sugar added. Very ripe nose; some lemon sugared white licorice fruit. Very silky, already; a little bit elegant. Nice. 16.8



2002 Meursault

Lovely pear/peach nose. Some buttered baked apple fruit. Already quite silky. Mid palate of pears. Finishes with a minty refreshing zip. 17.8

2002 Meursault les Chevaliers

Apply malic nose. Super white licorice fruit with menthol and spearmint flavors. Nice refreshing zippy acids that end with a Granny Smith finish. 18.3

2002 Meursault Blagny

Premier Cru

Very smoky mineral nose; very floral, too, like gardenias and jasmine. Elegant, very refined and structured fruit with an angular lemon finish. 18.5

2002 Meursault-Charmes

Premier Cru

Just 2 tons an acre; 13° natural alcohol. Ripe nose of passionfruit, also on the palate. Quite thick; most massive fruit so far. Ripe, sugared green apple flavors that are covered with a lemon butter topping. 18.8

2002 Puligny-Montrachet

Premier Cru les Chalumeaux

Same production as the Charmes; same alcohol levels. Ripe citric nose. Pure lemon cream fruit with lots of grilled almonds. Signature Puligny-Montrachet. Some vanilla bean mineral flavors. Lots of finesse. Lemon soufflé finish. 19.0



Red Wines

2001 Meursault Rouge

Somewhat light in color, yet has lush, sweet sugared black fruit. Quite ripe and smoky with plums and prunes. A very silky finish. 17.4

2001 Volnay-Santenots

Premier Cru

A little bit deeper in color. Ruby red currant nose. Toasty, very smoky red currant fruit with some milk chocolate, and even grilled plantains and banana. 17.7

2001 Blagny la Pièce

Sous le Bois

Pine forest nose. Spicy black fruits, mostly plums – like a pudding. Some oily texture and has some strawberry/kiwi flavors and a little bit of pepper. Has character. 18.0