

THE WORLD OF FINE WINE

(laying down)

YOUNG WINES THAT WILL BENEFIT FROM FURTHER MATURATION

2011 BURGUNDY FRESH, FRIENDLY, FAITHFUL

Stephen Brook introduces another challenging but surprisingly successful vintage, which yielded wines of an irresistible if unusual balance: accessible, charming, often seductive, but fresh, pure, terroir-transparent, and vital. Additional notes from recent tastings by Michel Bettane, Michael Edwards, Margaret Rand, and Neil Beckett

BEAUJOLAIS HENRY FESSY

ME : A first-rate vintage in Beaujolais



Beaujolais Villages

ME: Bright ruby-purple, natural hue; expressive scents of joyful but classy granite-based fruit; everything a Beaujolais Villages should be, *glissant* and moreish but with a mineral grip that makes it a natural for food, especially *charcuterie* and fresh cheeses. 16+



Chiroubles

ME: Fresh primary shades of light purple/ruby—the zing and thrust of high-altitude Chiroubles fruit with elegant acidity hits the right spot. Its raciness would make a good match, lightly chilled, for salmon with sorrel sauce. For early drinking. 16.5



Côte de Brouilly

ME: The blue granite of the Mont de Brouilly shapes this fine 2011: deeper violet hue, deeper violet scents, and much more depth of flavor, yet precise and beautifully defined. A winner. 17+



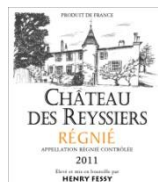
Juliéna

ME: Lovely grown-up color, shades of vermilion; bewitching scents of your favorite meadow/orchard: violets, plums, cherries. An imposing texture in the mouth, with a fine, varied, fruit profile and that touch of iron characteristic of great Juliéna. Long, dense, yet poised, not trying to be Bourgogne. The champ. 18



Morgon

ME: This has the denser ruby color typical of serious Morgon; cherries more than violets on the nose, with a sense of complex terroir; reassuring central core of vinous flavors beyond the tutti frutti of moderate Beaujolais. Upright and with life ahead. 17



Régnie Château des Reyniers

ME: Good depth of fruit; *gras* texture without heaviness. Fine 16.5