



Château de Beaufort - J. Coudray-Bizot

APPRECIATIONS

Jancis Robinson: www.jancisrobinson.com: Domaine J CoudrayBizot

- Echezeaux Grand Cru, en Orveaux 2014: **17/ 20** Pale crimson. Firm, fresh strawberry fruit and stony undertow. Light and fine, with very pure fruit in a direct line on the palate. The opposite of showy, threaded though with a fine seam of light tannins. Hint of white pepper - unusual in a red burgundy. Delicate so would need careful food matching but, although it's a Grand Cru, it's already approachable.
- Vosne Romanée Premier Cru La Croix Rameau 2014: **16.5+/ 20** From a 40 year-old plot at the bottom of Grand Cru Romanée-St-Vivant practically next to the new offices of DRC. Dr Lavalley classified it as part of RSV. Pale to mid cherry red. Light glacé cherry fruit on the nose and admirable freshness on the palate. Still quite firm but it has all the ingredients necessary for future pleasure. Far from intense but very nicely constituted. Just a little savoury tannin on the end.
- Puligny Montrachet Les Combettes Premier Cru 2014: **16.5/ 20**. 75% of the vines are more than 80 years old, the rest were replanted in the 1990s. Right on the border with Meursault. Bright gold. Silky/satiny texture and very 'cool' and savoury. If anything this tastes a little more evolved than I would have expected - no bad thing. Creamy textured and bone dry on the end. Very neat, even if far from opulent. Very satisfying,
- Gevrey Chambertin Premier Cru Les Cazetiers 2012: **16+/20**. Pale crimson and overall very dry and savoury. No sweet New World Pinot fruit trying to charm you - much more a rather dignified expression of terroir. Light bodied for a Gevrey and definitely understated. But a true nose of slightly austere Cazetiers. Lip smacking. But on the light side. May well develop further in bottle.
- Echezeaux Grand Cru, en Orveaux 2012: **16.5/ 20** Pale grey ruby. Light and sweet and round. Very flattering. Fairly light for a Grand Cru but long and well balanced. Deep throated finish.
- Vosne Romanée Premier Cru La Croix Rameau 2012: **16/ 20** From a little *climat* in the north east corner of Romanée-St-Vivant. Pale ruby. Fruity nose with a suggestion of tamarind and some smoky character. Rather winning fruit and marked acidity. Fresh, delicate with the light scent of dried rose petals. I would not serve this with anything too strongly flavoured.
- Puligny Montrachet Les Combettes Premier Cru 2013: **16/ 20**. Smoky reductive struck match nose. Some meakiness on the front palate with a hint of beeswax. Bit looser than the most precise white burgundies. Dry savoury finish.
- Echezeaux Grand Cru, en Orveaux 2011: **16/ 20**. Very, very pale crimson. From the esteme north-eastern corner of Echézeaux, so relatively low. Vines planted in 1959. All the elements are there on paper and this is more successful than the same producer's Vosne Croix Rameau with some real drive and a firm line through the palate. Fine tannins on the end. Very delicate but the perfume is on the smudgy side.
- Vosne Romanée Premier Cru La Croix Rameau 2011: **15.5/ 20**. From a clos at the bottom of Romanée St-Vivant so the vines are very well situated. Made with no added yeast or enzymes. Very pale ruby indeed. Light nose very vaguely reminiscent of strawberries plus a bit of compost and a hint of something akin to plastic. Purer on the palate with marked acidity. Not really compelling and without the absolute drive of the mosy successful wines from Vosne. But it does build towards the pretty persistent finish.
- Gevrey Chambertin Premier Cru Les Cazetiers 2011: **16/20**. Light cherry red. Light in respect of a Gevrey but certainly pure and fresh enough. There is still a bit of fine tannin and no shortage of bright



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redcurrant fruit but it is all a tad muted. No great fault, but no great excitement. Pure enough though.

- Gevrey Chambertin Premier Cru Champeaux 2011: 15.5/20. Light Red currant fruit but not exactly haunting. Workmanlike. Nose still embryonic. Quite tart on the end.
- Echezeaux Grand Cru, en Orveaux 2010 : 16.5/ 20 The label promises Grand Cru en Orveaux. Very pale ruby, verging on rust colour. Sweet, toasty/oaky nose. Lightish in terms of fruit concentration but with masses of charm and freshness. Definitely light and exceptionally precocious for a grand cru but very forward and chock full of charm.
- Vosne Romanée Premier Cru La Croix Rameau 2010: 16/ 20. Very pale ruby. Already quite evolved nose with some spice and lift and more than a suggestion of autumn undergrowth. Very light and delicate with the finest of tannins only just in evidence. Light in every way but not unattractive. Slight bitter cherry finish. Far from a show stopper and unusually delicate for a show stopper. Almost more acid than tannin.
- Gevrey Chambertin Premier Cru Les Cazetiers 2010: 15.5/20 Pale ruby. Much fresher on the nose than the two 2009s from this producer tasted alongside. Sweet and round on the palate with some (very) light tannins. This just seems like a missed opportunity. Rather severe finish. Earthy and a little tart and chewy. Not enough magic. A bit stringy.
- Puligny Montrachet Les Combettes Premier Cru 2010: 16/20 Good undertow of ripe fruit overlaid with smoky/ struck match perfume. Good balance and slightly austere with some not 100% mealiness which came out with time.
- Puligny Montrachet Les Combettes Premier Cru 2009: 16/20 Lots of ripe, verging on fat, fruit with the same 'mealy' character as the 2007. Sufficient acidity and still some potential to age. Powerful with a certain lemon syllabub character. Neat and well made
- Puligny Montrachet Les Combettes Premier Cru 2007: 16.5/20 Apparently three quarters of the vines are more than 80 years old. Very pale greenish straw. Lots of wet stone character on the nose and then a little honeyed and soft on the palate. Sufficiently fresh to be refreshing however even if with a certain mealiness around the edges. Lots of extract. Long and satisfying
- Puligny Montrachet Les Combettes Premier Cru 2006: 17/20 Wet stones and some evolution on the nose but still fresh and lightly honeyed. I tasted the 2006, 2007 and 2009 together and they are remarkably similar. Mouthfilling without being heavy
- Echezeaux Grand Cru, en Orveaux 2009: 16.5/ 20 Pale ruby. Transparent look and nose. Something vaguely candified on the nose. Attractive round fruit and an edge of autumn mulch. Long and rich on the finish after this lightish start. Very pretty, round and sweet. Enjoyable already. Sweet and pungent and it doesn't taste as though the yields were particularly low. But it's certainly 'pleasant' already. A hint of blueberries. Just simple for a grand cru.
- Vosne Romanée Premier Cru La Croix Rameau 2009: 15.5/ 20 Transparent cherry red. Pale rim. Autumn leaves and moss on the nose. Rather firm and still a bit tough. Not obviously full of the generosity of the vintage. Some rather austere tannins on the end without great amplitude of fruit. A bit too stolid to set the pulse racing.

Wine & Spirits Magazine (Year's best White Burgundy 2017):

- Puligny Montrachet Les Combettes Premier Cru 2010: 92/ 100 This 2010 is both fresh and old-fashioned, its gracious and powerful flavors bringing to mind lobster stock, veal roast and buttery croissant, all that richness lasting on smoky mineral notes. This is coming into maturity and is ready to enjoy now, through it should continue to age well. Reviewed by Joshua Greene.



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Guide Gault & Millau: J Coudray-Bizot Château D. de Beaufort

Gault&Millau

- Puligny Montrachet Premier Cru Les Combettes 2011: 17/20. Combining passion and time, this premier cru Les Combettes can only delight connoisseurs. The nose offers concentrated aromas of white fruits very lightly toasted and spiced. In the mouth it displays a vivid palate with notes of candied citrus fruits.
- Gevrey Chambertin Premier Cru Les Cazetiers 2011: 16/20. This premier cru Les Cazetiers offers a body of sustained velvet. Subtle, delicious and clear, the nose offers hints of small red fruits and sweet spices. Full of delicateness, in the mouth it boasts a chewiness of beautiful length.
- Echezeaux Grand Cru en Orveaux 2011: 17,5/20. The aromatic palate seduces with charming notes of macerated, spicy mellow fruits: blackcurrants, morello cherries and strawberry coulis that blend harmoniously with Sarawak black pepper. The mouth is balanced, with an eloquent charisma, offering a chewiness of real character.
- Vosne Romanée Premier Cru La Croix Rameau 2011: 16,5/20. . In with the current trend, the colour is tinged with a delicate ruby tint. Full of delicateness, the nose expresses itself in macerated small red fruits and spices. On the palate it is exquisite.
- Nuits Saint-Georges Au Bas de Combe 2011: 15,5/20. Clear red colour and a nose of black fruits and spices with a beautiful crispness. A delicate bouquet, which also expresses itself in small black spiced berries with a hint of warmth. In the mouth it is easy-going and characterised by a fresh palate with rounded tannins.

Gault&Millau

- Vosne Romanée Premier Cru La Croix Rameau 2009 : 17/20. The sustained texture of this 2009 wine produces a lively fruitiness around macerated, spicy red berries. In the mouth, it eagerly offers a harmonious and exquisite palate with slightly tight tannins. A classic wine that is still in its youth.
- Vosne Romanée Premier Cru La Croix Rameau 2010: 18/20 : One is carried away by a breath of flowers, but the light fruitiness brings us back to the pinot noir. The strength of the grape, of its terroir and of the wine-maker brings us to a magnificent achievement. An unforgettable wine!
- Echezeaux Grand Cru en Orveaux 2010: 17,5/ 20: On the palate as on the nose one recognises notes of red fruits together with flowers that progress over time into vegetable and animal aromas. Beautiful length on the palate and delicious plumpness. It's superb and we love it.
- Puligny Montrachet Premier Cru Les Combettes 2010: 17,5/ 20 : This wine is top-notch! The aromatic threads bind together and will develop over time. A touch of exoticism and a hint of yellow-bodied fruits bathe us in pleasure
- Echezeaux Grand Cru en Orveaux 2009: 18.5 / 20: Masterly, long and full-flavoured and yet so fine, so delicate, so floral. The tannins display wonderful finesse; they even have a hint of liquorice swelling up after an initial floral embrace. A full-flavoured, acidulous wine resting on a juicy fruitiness. A magnificent bottle!

Gault&Millau

Guide Gilbert & Gaillard: (Club +90 & GOLD)



- Echezeaux Grand Cru en Orveaux 2012 : 93/100. Light Red. Very elegant, mature nose showing ultra ripe red fruit notes, a subtle smoky tone and mineral touch. Excellent grip on the palate. A robust wine, still fairly youthful with lots of fullness and persistent fruitiness.
- Puligny Montrachet Premier Cru Les Combettes 2013: 90/100 Beautiful clear, brilliant yellow-gold. Intense nose marrying ripewhite fruits, fresh mushroom tones and toast touches. The attack is rich on the palate and show more of the same aromas. A tell-tale Burgundy-style Chardonnay as its peak.
- Gevrey Chambertin Premier Cru Les Cazetiers 2012 : 91/100 Light red. Racy nose with ripe red berry



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fruits and a subtle touch of cacao. The palate is soft yet retains lovely volume and aromas brimming with freshness. The same candies, almost toasted tone recurs on the finish. Lovely.

- Gevrey Chambertin Premier Cru Champeaux 2012 : **90/100** Light red. Delightful nose recalling ripe cherry. The palate is fairly light, soft and very tangy. Mature and harmonious with heady fruit on the finish. Drink now.
- Echezeaux Grand Cru en Orveaux 2011: **95/100** Clear hue starting to mature. Sumptuous nose of sour cherry, cherry and mild tobacco with fine spice and toast touches. Lively, svelte, ripe palate with intense aromatics in the same vein as the nose. Very delicate and lace-like. A magnificent Echezeaux.
- Puligny Montrachet Premier Cru Les Combettes 2011: **94/100** Bright gold. Toasted oak on the nose backed by white flowers, dried fruit and gunflint. The palate is still very youthful and boasts savoury exuberance yet fieriness does not preclude complexity, length and body. A top-flight white wine.
- Gevrey Chambertin Premier Cru Champeaux 2011: **92/100** Clear colour starting to mature. Appealing nose melding sour cherry, plum, peony and fine spice touches. Concentrated, velvety, tense, open palate exuding superb racy aromas. Beautiful intensity and length. Fully encapsulates the charm of a top Pinot. Irresistible.
- Gevrey Chambertin Premier Cru Les Cazetiers 2010: **93/100** Bright, medium intense colour. Endearing nose of sour cherry with fine spices, hay and a mineral note. Generous, rich, structured palate that is powerful and taut. Racy aromas are still young but articulate. Highly expressive. Marvellous. Patience!
- Gevrey Chambertin Premier Cru Champeaux 2010: **92/100**. Relatively mature light red. The nose is quite delightful with very pleasant red berry fruit tones. Wonderful presence, freshness and fruit on the palate and an overall harmony that adds the final convincing touch. Still has a future ahead
- Puligny Montrachet Premier Cru Les Combettes 2010: **90/100** Bright, pale yellow. Refined nose showing delicate lemony, menthol and toast notes. Full, warm palate that is still fiery. Upfront exuberance imparts lovely length. The aromatic spectrum will become more complex over time.

Bettane & Desseauve :

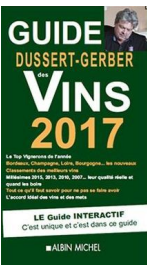
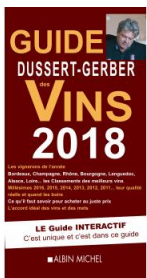


- Gevrey Chambertin Premier Cru Champeaux 2013 : **14/20**
- Echezeaux Grand Cru en Orveaux 2014 :
- Vosne Romanée Premier Cru La Croix Rameau 2014
- Echezeaux Grand Cru en Orveaux 2012 : **17.5/20**
- Vosne Romanée Premier Cru La Croix Rameau 2012 : **16.5/20**
- Echezeaux Grand Cru en Orveaux 2011: **15/20** Nez d'églantine et de fruits rouges, bouche en droiture et en expression de fleurs sauvages.
- Gevrey Premier Cru Les Cazetiers 2011: **14/20** Nez de ronce, de réglisse, bouche au tannin épicé dans un style à l'ancienne qui a du charme.
- Puligny Montrachet Combettes 2011: **15/20** Onctuosité en attaque avec la générosité habituelle du cru et un meilleur équilibre en fin de bouche que sur le 2010.
- Echezeaux Grand Cru En Orveaux 2010 : **16/20** Wild flowers on the nose with a hint of liquorice; elegant, lingering tannin that culminates in a cherry fruitiness with elements of spice.
- Gevrey Chambertin Premier Cru Champeaux 2010: **15/20** Aroma of wild blackberry with notes of liquorice; the tannin is tight with a good vinosity; good ageing potential.
- Puligny Montrachet Premier Cru les Combettes 2010: **14/20** Generous in the attack with length and a warm finish; serve with langouste.



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Guide Dussert-Gerber: Domaine rated 5 ♥ with « Premier Grands Vins Classés »



- Echezeaux Grand Cru 2012 : Elégant, un vin complet et puissant, avec des nuances de cerise confite, alliant structure et élégance, aux tanins très structurés, épicé et charnu comme il se doit
- Vosne Romanée Premier Cru La Croix Rameau 2012 : Savoureux, coloré, de bouche puissante et dense, aux nuances de fruits rouges et d'épices, d'une structure soutenue, charnu, d'une finale complexe et d'excellente évolution.
- Gevrey Chambertin Premier Cru Champeaux 2013 : qui développe des notes de pruneau et de sous-bois, de bouche pleine et généreuse, aux tanins fermes et soyeux à la fois, de couleur pourpre, un vin puissant et savoureux, avec du gras et de la rondeur, parfait par exemple, avec une épaule d'agneau
- Puligny Montrachet Premier Cru les Combettes 2013 : avec un nez bien expressif où s'entremêlent des notes de vanille et de fruits frais, de bouche franche et harmonieuse, c'est un vin suave, toujours très bien élevé.
- Nuits Saint Georges Au Bas de Combe 2012 : vieilles vignes de 90 ans, aux tanins très équilibrés, qui allie charpente et rondeur, riche, de bouche puissante.
- Vosne Romanée Premier Cru La Croix Rameau 2011 : racé, de couleur pourpre intense, aux tanins riches et savoureux, très parfumé (mûre, épices...) alliant puissance et finesse, gras et intensité, idéal sur un chapon rôti ou une terrine de faisan aux fruits secs.
- Gevrey Chambertin Premier Cru Champeaux 2011 : où dominant la groseille et les épices, un vin qui associe richesse et harmonie, avec des notes de pruneau et de truffe en finale, qui poursuit sa très belle évolution.
- Nuits Saint Georges Au Bas de Combe 2010 : de belle teinte rouge intense, au nez marqué par des arômes de mûre et de réglisse, un vin ample, très persistant aux papilles.
- Vosne Romanée Premier Cru La Croix Rameau 2010 : où s'entremêlent des notes de petits fruits rouges bien mûrs et de réglisse, puissant, tout en bouche, de belle matière, aux tanins fermes, un vin corsé, d'une belle robe pourpre.
- Gevrey Chambertin Premier Cru Les Cazetiers 2010 : de robe pourpre intense, aux tanins soyeux, solide, complexe, tout en bouche, corsé, avec ces notes subtiles de pruneau confit.
- Gevrey Chambertin Premier Cru Champeaux 2010 : toujours racé, de grande finesse, complexe et riche, souple à la fois, un vin bien typé comme il se doit, avec des notes de pruneau et de truffe, de couleur soutenue, un grand vin puissant.
- Puligny Montrachet Premier Cru les Combettes 2010 : aux senteurs de poire mûre et de noisette grillée, de robe jaune pâle aux reflets d'or, puissant et élégant à la fois, est tout en suavité, avec des connotations d'aubépine et de musc en bouche, de jolie garde, parfait sur des langoustes rôties aux herbes ou un risotto à la truffe blanche.