2011 BOURGOGNE CHARDONNAY
A lovely fresh nose, candied and very citric which carries over onto the palate. Easy, roly-poly minted fruit, this is quite mineral for a Bourgogne Blanc. Vanilla extract/ice cream flavors. Easy, with good balance and a fragrant, Chassagne-like perfume on the finish. 17.6/20

2011 SAINT-AUBIN PREMIER CRU LES CHARMOIS
Oak and ripe fruit on the nose; minty and herbal, too. Juicy and oaky with marzipan and ripe Meyer lemon. Racy acidity with a finish of almond cream and lime. 18.4/20

2011 CHASSAGNE-MONTRACHET VIEILLES VIGNES
Deep color and ripe nose, very aromatic and meaty, too. A good amount of oak. Minted vanilla ice cream, quite lush with an oily texture, and minerals, green tea and mint on the finish. 18.6/20

2011 CHASSAGNE-MONTRACHET PREMIER CRU LES BAUDINES
Very perfumed – Chassagne in a nutshell. A bit of tropical fruit on the palate, as well as oranges, anise and green tea. This is already gaining complexity, a signature of the vintage. Well-balanced, easy-drinking fruit with a very silky textured finish. 18.8/20

2011 CHASSAGNE-MONTRACHET PREMIER CRU LES EMBRAZÉES
More golden in color than the previous wines. Ripe butterscotch on the nose and also on the palate. Round and oily in texture, meaty and rich with ripe lemon and caramelized banana, with a salted silky finish. 19/20

2011 CHASSAGNE-MONTRACHET PREMIER CRU MORGEOT
Ripe peach on the nose – very fragrant. On the palate, round, oily and well-balanced with its baby acids. Caramel, peanut butter, pistachio and marzipan flavors, even some golden raspberry fruit. A lovely wine with an elegant finish. 19.1/20

2011 CHASSAGNE-MONTRACHET PREMIER CRU CAILLERETS
Very perfumed, the essence of Chassagne. Round and powerful, with golden raisin fruit, sugared lemon and ripe grapefruit. Lemon extract, sugar-coated grapes and a mix of mint and nuts, too. Sweet and sour Meyer lemon on the finish. 19.2/20

2011 PULIGNY-MONTRACHET PREMIER CRU LA TRUFFIÈRE
A very classy nose of grilled almond – very Puligny – and also on the palate. Lots of oak and lemon meringue with tight acids and sneaky power. Intense, tingling acidity with a very varietal, classy Chardonnay style. 19.3/20

2011 BÂTARD-MONTRACHET GRAND CRU
An extremely ripe nose of apricot, which carries over to the palate. Oaky, butterscotch, meaty and rich with tiny acids. Very perfumed with white flower aromas, and a vanilla custard and lemon sorbet mix on the finish. 19.5/20