

Burghound.com - July 2008

Domaine Jean-Philippe Fichet (Meursault)

- 2006 Auxey-Duresses white (85-88)
- 2006 Bourgogne white (85-88)
- 2006 Bourgogne – Hautes Côtes de Beaune white (85-87)
- 2006 Bourgogne – Vieilles Vignes white (86-88)
- 2006 Meursault white (87-89)
- 2006 Meursault “Les Chevalières” white (86-88)
- 2006 Meursault “Genevrières” 1er white (89-91)
- 2006 Meursault “Les Gruyaches” white (87-90)
- 2006 Meursault “Le Meix Sous le Château” white (86-89)
- 2006 Meursault “Les Tessons” white (88-91)
- 2006 Monthelie white (85-87)
- 2006 Puligny-Montrachet “Les Referts” 1er white (89-92)

Jean-Philippe Fichet described in detail the big storm that hit on September 19th and he freely admits that those “who harvested before that brought in better quality fruit. I didn’t start until September 23rd and in hindsight, I wish that I had started earlier. We wound up having to do a fair amount of sorting, which means extra work only to ultimately bring in less fruit, which is a double penalty of a sort. Still, no grass grew under our feet as I doubled the number of harvesters pushed the picking teams hard because in a normal vintage, it requires 9 days to pick everything whereas in 2006, we finished in only 4. On the plus side, sugars were strong and everything, even the regionals, came in between 13 and 13.8%. 2006 is clearly a good vintage but I definitely prefer my ‘05s, at least to this point. I say it this way because it seems as though the ‘06s have improved during their *élevage* every month so maybe this will surprise me by the time they’re bottled.” I have to agree with Fichet that while this group of ‘06s is certainly solid, particularly at the regional level, it can’t compete with the brilliant wines he fashioned in 2005. (The Rare Wine Company, Sonoma, CA brokers to a number of regional importers, including Bommarito Wines, St. Louis, MO; Fine Vines, Melrose Park, IL; Glazer’s Wholesale Distributors, Dallas, TX; USA Wine Imports, New York, NY and The Wine House, Ltd. San Francisco, CA; Morris & Verdin, Goedhuis and Ballantynes of Cowbridge, all UK).

2006 Bourgogne – Hautes Côtes de Beaune: (from purchased grapes). A subtle touch of wood frames off a clean, bright and citrusy nose that complements and gives a sense of elegance to the nicely rich and naturally sweet flavors that possess good volume for this level, all wrapped in a delicious and delicately mineral-infused finish. Lovely. (85-87)/2009+

2006 Bourgogne: (100% from Meursault vines planted in soil with high clay content). A bit riper and aromatically fuller with straw, melon and chardonnay fruit aromas that are followed by somewhat richer flavors that also possess fine volume and depth where a nicely firm acid spine maintains focus and balance. Terrific Bourgogne. (85-88)/2009+

2006 Bourgogne – Vieilles Vignes: (also 100% from Meursault vines from soil with much more gravel and rock content and no new oak). There is a bit more evident wood treatment here as it highlights the notably riper still orchard fruit aromas that complement substantially richer and fuller flavors blessed with ample mid-palate fat and dry extract that confers a textured mouth feel onto the punchy and notably intense finish. Again, a terrific Bourgogne. (86-88)/2009+

2006 Monthelie: (the first vintage for this *appellation*). Noticeable wood frames very fresh and detailed earthy green fruit aromas nuanced with citrus hints that can also be found on the somewhat less concentrated flavors that possess good vibrancy but not quite the depth. I prefer the old vines Bourgogne to this. (85-87)/2009+

2006 Auxey-Duresses: (from the *lieu-dit* Nampoillon, which abuts St. Romain). This is unusually ripe for an appellation that is often marked by its cool, reserved aromatics but here the nose borders on the exotic with peach, apricot and mango notes that merge into rich, full and naturally sweet flavors that don’t possess much elegance or refinement though there is an appealing frankness to the finish. This is rather forward and easy to like if not particularly distinguished. (86-88)/2009+

2006 Meursault: (from Limozin, Chaumes de Narvaux and Clous-Dessus). This is notably brighter and while ripe, pretty citrus and spice notes add a touch of elegance to the brown butter, roasted nut and yellow orchard fruit aromas that precede nicely pure and defined middle weight flavors that possess ample finishing energy on the slightly toasty finish. (87-89)/2010+

2006 Meursault “Le Meix Sous le Château”: (from a .48 ha parcel of 45 year old vines in the heart of the village). An attractive nose of ripe peach and spiced pear with brown butter and roasted nut notes complements the slightly more complex if not especially elegant flavors that are easy to like but lack the same degree of underlying tension. This is perfectly good but not really distinguished. (86-89)/2010+

2006 Meursault “Les Chevalières”: (from extremely stony ground with very little top soil). This is unusually open, airy and accessible with a touch of wood toast setting off the pure acacia and honeysuckle aromas that dissolve into round, easy and attractively mineral-infused flavors that lack their usual degree of vibrancy and punch. This is normally one of the finest wines in the Fichet range and perhaps I caught it at a bad time but it's well short of its usual quality level. (86-88)/2009+

2006 Meursault “Les Gruyaches”: (Fichet explained that these vines directly abut Charmes and are his oldest as they were planted in 1918). Here the wood is no longer subtle as there is toast, wood spice and vanilla fighting for center stage with the otherwise pure aromas of white peach and pear notes that also lead to very rich, full and naturally sweet medium-bodied flavors that possess impressive concentration and volume on the complex and persistent finish. Like several of the wines in the range, this is not as elegant as it usually is but for those who enjoy power and punch, this will suit. (87-90)/2010+

2006 Meursault “Les Tessons”: Much more discreet wood treatment mixes in with the white flower and ripe peach, apricot and mango aromas that merge into rich, full and detailed flavors that possess the best underlying tension of any wine to this point as well as the best depth on the persistent finish. Lovely balance and harmony here. (88-91)/2010+

2006 Meursault “Genevrières”: (from purchased grapes). Moderately evident wood is a prominent part of the otherwise exotic, spicy and seductive nose but doesn't affect the purity, freshness, energy or punch of the balanced and wonderfully intense flavors that offer good if not special depth but excellent length on the sappy and mouth coating finish. (89-91)/2010+

2006 Puligny-Montrachet “Les Referts”: A completely different nose that is more classic in character as it offers floral and citrus aromas of impressive elegance and purity as well as detailed and subtly mineral-infused medium-bodied flavors that possess really lovely balance and excellent depth on the sappy and harmonious finish. I quite like this and it's very Puligny in style. (89-92)/2011+