



ALLEN MEADOWS' BURGHOUND 2021

MILLESIME/VINTAGE 2019

Domaine Michel Magnien

Frédéric Magnien described 2019 as one that “was relatively easy to manage even if there were moments of concern during a period of frost risk and an intensely dry summer. We really didn’t have much hydric stress in our vines but I confess to being concerned about it as conditions were bone dry at points. Otherwise it was pretty straightforward and I began picking on the 11th of September under essentially perfect conditions. Because I wanted to pick as quickly as possible, I hired extra pickers and divided them into 3 groups so we could be everywhere exactly when it was necessary. The team brought in super-clean fruit, in fact it was even cleaner than 2018, which was already incredibly clean. The fact that the fruit was so clean also enabled us to pick quickly as there was basically no sorting. Potential alcohols were good without being really high at between 12.5 and 13.8% and I used between 10 and 75% whole clusters. The acidities have held up as well because even after the malos the pHs averaged 3.5 and that’s just about ideal. As to the wines, they’re fresher than the 2018s with excellent *terroir* transparency and development potential.” I would call readers attention to the range of Morey 1ers as they’re particularly good in 2019. I’ve mentioned this before, but it bears repeating that Magnien has become arguably the leading specialist in Burgundy in the use of amphorae and jarres (the difference is essentially one of size) during the *élevage*. Others, such as Pousse d’Or and Jean-Marie Fourrier, are experimenting with them as well though Magnien has made them an essential part of his approach. For example, many of these offerings were raised with significant proportions of amphorae that averaged around 50% with the rest in traditional casks. Magnien believes the amphorae better preserve the freshness and they obviously do not mark the wines with toast or vanilla characteristics. Note: there is often confusion relating to the difference between the wines of Domaine Michel Magnien and those of Frédéric Magnien. All the wines are made by Frédéric and thus the difference between the two names is one only of grape sources. The



Domaine Michel Magnien wines are from vines owned directly by Michel (Frédéric's father). All of the wines labeled as Frédéric Magnien (see directly above) are from purchased grapes (not from purchased must or wine, an important distinction). (Winebow, Inc., www.winebow.com, NJ, USA; Charles Taylor Wines, www.charlestaylorwines.com, UK; Altaya Wines, www.altayawines.com, Hong Kong).

2019 Clos de la Roche Grand Cru: (from Monts Luisants and Les Fremières) (91-94)/2034+

A ripe, cool and spicy nose reflects notes of that include the essence of black cherry, raspberry and discreet nuances of earth, leather and smoke. The succulent and delicious big-bodied flavors possess both more volume and minerality that really comes up on the powerful, serious and markedly austere finale that is better balanced. Patience is again counseled.

2019 Clos St. Denis Grand Cru: (from Les Chaffots) (92-94)/2034+

This is spicier and more floral still with its aromas of red and dark cherry that are cut with notes of violet, lavender and rose petal. The sleeker and more finely textured medium-bodied flavors don't have the same volume and power, but they are classier and particularly so on the slightly more persistent finish. This is already quite complex, and time should only add to this. Lovely stuff.

2019 Charmes-Chambertin Grand Cru: (from Mazoyères) (90-93)/2034+

Moderate reduction overshadows the fruit but the whole cluster vinification still peeks through the funk. Otherwise there is once again very good volume to the rich, powerful and seductively textured broad-shouldered flavors that retain good delineation though the lingering finish is noticeably warm. This firmly structured effort is also going to require at least moderate patience.

2019 Chambolle-Musigny 1^{er} Cru "Les Sentiers": (from a .40 ha parcel) (90-92)/2031+

This is aromatically similar to the Fremières with just a bit more spice nuances. There is by contrast notably better volume to the bigger and richer medium weight flavors that possess a relatively refined mouthfeel compared to what is typical for Sentiers, all wrapped in a lingering bitter cherry pit-inflected finale that is markedly firmer. At least some patience recommended.



2019 Morey St. Denis 1^{er} Cru “Les Blanchards”: (90-93)/2031+

An earthy nose of poached plum, dark currant and pretty floral nuances lead to rich, round and relatively seductive flavors that possess a succulent mid-palate that gradually firms up on the youthfully austere and sneaky long finish. This is really quite good as it offers just a bit more overall depth.

2019 Morey St. Denis 1^{er} Cru “Aux Charmes”: (89-91)/2029+

Reduction presently masks the underlying fruit. More interesting are the sleek, vibrant and delicious middle weight flavors that possess a more refined mouthfeel though not nearly the same concentration or complexity on the dusty and acceptably long finale. This is pretty enough but not especially deep.

2019 Morey St. Denis 1^{er} Cru “Millandes”: (91-93)/2031+

The whole cluster vinification is in plain view as the super-floral and green tea-inflected aromas of plum, the *sauvage* and warm earth flash plenty of spice elements. The tightly coiled and muscular medium weight flavors brim with minerality on the chiseled, serious and built-to-age finale. This too is very good though at least some patience is certainly recommended.

2019 Morey St. Denis 1^{er} Cru “Chaffots”: (91-93)/2034+

This is aromatically similar to the Millandes but with two minor distinctions in that it's both earthier and spicier. There is excellent volume and density to the slightly less powerful but more seductive medium-bodied flavors that exude a bracing salinity on the firm, serious and more structured finale. This too is very good but again, be prepared to exercise at least some patience. Recommended.

2019 Morey St. Denis 1^{er} Cru – Climats d’Or: (from a blend of the 1es Monts Luisants, Charrières, Chézeaux, Clos Baulet, Blanchards, Les Chaffots and Aux Charmes) (90-93)/2031+

Like the Millandes, the whole cluster vinification shows on the cool, pure and restrained aromas of red currant, dark berries, humus and an earthy whiff. The tautly muscular and impressively intense medium weight flavors exude plenty of minerality on the seductive yet quite serious finish that leaves little doubt that this will need at least 10 years to arrive at its apogee and should reward 12 to 15.



2019 Gevrey-Chambertin 1^{er} Cru “Goulots”: (from a .15 ha parcel) (89-91)/2029+

Here too there is a top note of herbal tea to the ripe and equally cool essence of red and dark cherry, game and warm earth. The sleek, delicious and vibrant middle weight flavors exude evident minerality on the racy and slightly warm finish that offers acceptable but not special depth and persistence. This could well surprise to the upside if it develops more depth but that remains to be seen.

2019 Gevrey-Chambertin 1^{er} Cru “Cazetiers”: (90-92)/2031+

An ultra-fresh mélange features notes of cassis, poached plum, violet and a whisper of the *sauvage*. The rich, well-detailed and tautly muscular bigger-bodied flavors possess ample minerality and almost painful intensity while delivering fine persistence on the balanced and youthfully austere finale. This isn't super-dense, but I like the delivery.

2019 Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”: (88-91)/2027+

A distinctly earthy and *sauvage*-inflected nose grudgingly offers up its aromas of mostly wild dark berries and forest floor. There is even better volume to the punchier and more powerful medium weight flavors that possess both better density as well as better depth and persistence. Solid quality here in a package that should reward mid-term keeping.

2019 Chambolle-Musigny “Les Fremières”: (89-91)/2025+

A fresh and bright nose features notes of cool red and dark currant, herbal tea and intimations of spice and floral nuances. The agreeably textured and energetic middle weight flavors offer a refreshing hint of salinity that surfaces on the mildly austere and rustic finale that flashes a bit more depth if not the same density. This lilting and elegant effort is very Chambolle in character.

2019 Chambolle-Musigny “Les Argillières”: (88-91)/2026+

Mild reduction suppresses the fruit but not the floral nuances. There is better volume to the finer middle weight flavors that exude a subtle minerality on the suave, round and sappy finale that is notably more complex. This is lovely and while it's not a Chambolle of finesse, there is plenty of character.

2019 Morey St. Denis: (from a mix of Les Crais, Les Cognées, Clos Solon, Bas Chenevery and les Herbuottes) (87-89)/2026+



Here too there is an herbal tea top note to the cool and earthy dark currant-scented aromas. There is fine volume to the caressing middle weight flavors that possess a slightly more refined mouthfeel that contrasts somewhat with the mildly rustic and austere finale that is delicious if a bit short, at least today.

2019 Vosne-Romanée Vieilles Vignes: (from Aux Saules and Aux Raviolles) (89-91)/2029+

A much spicier and more elegant nose combines notes of ripe plum with those of violet, jasmine tea and sandalwood. There is a completely different texture to the medium-bodied flavors that possess a rich and velvety texture while the lingering, mouth coating and youthfully austere finish tightens up considerably. This is impressive but a wine that's going to require at least some patience first.

2019 Nuits St. Georges Vieilles Vignes: (from Les Tuyaux) (89-91)/2027+

A spicy, pretty and cool nose features notes of various dark berries, humus and newly turned earth. Here too the medium-bodied flavors possess a lovely texture while the balanced, youthfully austere and firm finish tightens up significantly. This moderately rustic effort is very Nuits in style.

2019 Marsannay “Les Mogottes”: (a monopole of the domaine) (87-89)/2025+

Whiffs of warm earth and herbal tea can be found on the red and dark cherry-scented nose. There is a slightly finer texture to the medium weight flavors that also flash both good salinity and delineation before concluding in a youthfully austere and nicely balanced finale.

2019 Fixin: (from Les Mogottes and Crèchelin) (87-89)/2024+

A much more floral nose reflects notes of various dark berries, spice and a whiff of the *sauvage*. The sleek, intense and equally well-detailed middle weight flavors that exude evident salinity on the slightly longer and more structured finale. This also could use more depth but if held to maturity, there is a reasonable chance of that occurring.

2019 Bourgogne – Côte d’Or: (86-89)/2023+

An expressive nose of ripe plum and earth aromas gives way to vibrant, detailed and delicious flavors that possess a relatively refined mid-palate that contrasts somewhat



with the mildly rustic finale. This isn't overly complex, but I like the delivery and the refreshing finale.

Maison Frédéric Magnien

See the comments for Domaine Michel Magnien below for Frédéric Magnien's 2019 vintage impressions. Note that many of these offerings were raised with significant proportions in amphorae that average around 50% with the rest in traditional casks. Some though, such as the Chambolle "Les Fuées", the Gevrey "Petite Chapelle" and the Chambertin were raised entirely in amphorae or jarres (the difference is essentially one of size). (North Berkeley Imports, www.northberkeleyimports.com, CA and Country Vintner, www.countryvintner.com, VA, USA; Domaine Direct, www.domainedirect.co.uk, Charles Taylor Wines, www.charlestaylorwines.com, UK).

2019 Charmes-Chambertin Grand Cru "Aux Mazoyères": (89-92)/2031+

A notably ripe and densely fruited nose flashes notes of both red and black cherry aromas that display additional breadth in the form of plum, pungent earth and discreet spice nuances. The exceptionally rich, fleshy and reasonably concentrated flavors manage to retain good delineation, all wrapped in a succulent yet firm and mildly austere finish. At present, this nicely refined effort lacks the same fine complexity as the best wines in the range though it should develop more with time in bottle.

2019 Charmes-Chambertin Grand Cru "Aux Charmes": (90-93)/2031+

This is compositionally similar to the Mazoyères though with touches of herbal tea and underbrush. There is more volume though not the same refinement to the medium-bodied flavors that do possess slightly better complexity on the equally long finish. While this is certainly very good, and in particular I like the balance, it seems to lack the same presence as the best here and though that might change, I doubt it.

2019 Chambertin-Clos de Bèze Grand Cru: (91-94)/2034+

The nose is at once both slightly riper and definitely spicier with its markedly floral nose of poached plum, dark berries and hint of cinnamon. There is better volume and power to the decidedly punchy large-scaled flavors that exude a bracing salinity on the focused, balanced and firmly structured finale.



2019 Chambertin Grand Cru: (this is actually from Clos de Bèze; 100% whole clusters). (91-93)/2034+

The expressive if distinctly cool nose is overtly floral in character with a plethora of spice elements adding breadth to the red and dark currant, earth and *sauvage*-scented aromas. The racy, intense and muscular flavors possess excellent delineation on the equally saline and lingering finish that is not quite as complex. Despite both wines being from Clos de Bèze, they offer two very different expressions.

2019 Clos de Vougeot: (91-94)/2031+

A pungent nose is composed by notes of menthol, mocha, black cherry, poached plum, warm earth and soft wood nuances. The exceptionally rich and round flavors possess fine volume and a seductively textured and sappy mouthfeel, all wrapped in a youthfully austere, powerful and firmly structured finale. This is quite good and especially for its excellent persistence.

2019 Gevrey-Chambertin 1^{er} Cru “Lavaut St. Jacques”: (91-93)/2034+

There is a whiff of herbal tea to the cooler and more restrained aromas of red and dark currant, newly turned earth and game hints. There is excellent energy and focused power to the muscular medium-bodied flavors that are even more mineral-driven before culminating in a youthfully austere, serious and very much built-to-age finale. This is very good and a class Lavaut.

2019 Gevrey-Chambertin 1^{er} Cru “Petite Chapelle”: (91-93)/2031+

Here too the more elegant nose is cool and restrained with its layered array of dark cherry, plum and spice elements. The racy, intense and more refined medium weight flavors also exude an abundance of mineral character on the compact, dusty and lengthy finale. I very much like the fruit/acid/tannin balance and this beauty should age effortlessly.

2019 Chambolle-Musigny 1^{er} Cru “Les Noirots”: (90-92)/2031+

Fresh and ripe aromas of cassis, poached plum, pretty spice and warm earth scents give way to racy, intense and precise flavors that deliver impressive length on the overtly mineral-driven and relatively powerful finish. This is like rolling small rocks around in the



mouth and while it needs to develop better depth, the underlying material appears to be present for that to occur.

2019 Chambolle-Musigny 1^{er} Cru “Les Fuées”: (90-93)/2031+

Magnien noted that this had not been racked and it showed as the nose was funky and firmly reduced. Otherwise there is very good freshness and verve to the finer medium-bodied flavors that possess equally good punch and minerality if not quite the same power, all wrapped in a youthfully austere finish that delivers just a bit more depth. This too is promising.

2019 Chambolle-Musigny 1^{er} Cru “Les Feusselottes”: (this is 20% from Feusselottes proper and 80% from Les Grands Mur) (90-92)/2027+

An elegant and more restrained nose reluctantly offers up notes of essence of plum, various dark berries, anise, violet and lavender. The ultra-fine, lilting and pure flavors possess fine cut and plenty of minerality on the lingering finish that really fans out as it sits on the palate. This too could use better depth but it’s already awfully pretty.

2019 Chambolle-Musigny 1^{er} Cru “Charmes Vieilles Vignes”: (91-93)/2031+

This is also quite reserved, yet aggressive swirling helps to liberate the very spicy nose that also reflects notes of cassis and black raspberry and subtle floral suggestions. The super-sleek and wonderfully refined medium weight flavors also possess lovely cut and a seductive texture before culminating in a saline, youthfully austere and beautifully persistent finish. Like the Noirots and the Feusselottes, this could use more depth, but more should almost certainly develop and my predicted range assumes that it will.

2019 Chambolle-Musigny 1^{er} Cru “Les Borniques”: (91-93)/2031+

A slightly riper nose exhibits aromas of essence of plum, black cherry, a range of spice elements and violet. The exceptionally detailed and seductively textured flavors possess first-rate mid-palate density, all wrapped in stony, powerful, focused and very serious finale where a touch of austerity gradually emerges.

2019 Morey St. Denis 1^{er} Cru “Clos Baulet”: (90-92)/2027+

Like the Charmes, this is quite reserved but still appealingly layered with its array of poached plum, violet, newly turned earth and an interesting hint of dried orange peel. The



attractively textured middle weight flavors are not especially dense, but I like the underlying tension and detail on the saline-infused finale. This too could use a bit more depth and there is a reasonable chance that more will develop if this is held for a few years.

2019 Morey St. Denis 1^{er} Cru “Clos Sorbé”: (89-91)/2026+

Here the nose is quite firmly reduced and impossible to evaluate. Otherwise there is very good vibrancy to the intense and detailed medium weight flavors that are relatively accessible before concluding in an austere, dusty and somewhat short finish. I suspect that this will better harmonize but it's not clear that this will reach the same level of quality as the best of these Morey 1ers.

2019 Morey St. Denis 1^{er} Cru “Les Ruchots”: (90-93)/2029+

Ripe dark berry aromas combine with cool, pretty and ripe earth, spice and soft floral nuances. The round, seductive and attractively textured flavors possess a plush mid-palate that retains a reasonable sense of precision on the youthfully austere, moderately firm and sneaky long finale. Lovely and very Ruchots.

2019 Nuits St. Georges 1^{er} Cru “Les Damodes”: (90-93)/2031+

A slightly riper combines features notes of dark cherry, raspberry, earth and a whiff of the *sauvage*. The super-sleek, pure and refined middle weight flavors exude evident minerality on the solidly complex, firm and lingering finale. This is not especially concentrated though it is balanced and if not exactly delicate, it would be fair to say that it's an elegant Nuits 1er.

2019 Chambolle-Musigny Vieilles Vignes: (from 4 different *lieux-dits*) (89-91)/2026+

There is enough reduction present to blur the underlying fruit. More interesting are the sleek, intense and delicious middle weight flavors that exude a subtle minerality onto the lingering and moderately refined finale. This is a quality Chambolle *villages* and worth checking out.

2019 Vosne-Romanée “Champs Perdrix”: (88-91)/2026+

A much spicier nose features notes of plum, spice and a plethora of pretty floral nuances. The equally sleek, intense and utterly delicious medium weight flavors are not especially



dense, but they are well- defined while exhibiting solid length on the youthfully austere and moderately firm finale.

2019 Vosne-Romanée “Maizières”: (from Maizières Basses) (88-91)/2027+

A restrained and very pretty nose speaks of even spicier if less airy aromas of various red and dark fruit along with exotic tea and star anise wisps. There is slightly better density and volume to the medium-bodied flavors that culminate in a mildly more structured, austere and rustic finish. While this should drink well after 5-ish years, it should also reward up to a decade of keeping.

2019 Nuits St. Georges Vieilles Vignes: (from Aux Allots and Tuyaux) (89-91)/2029+

A markedly earthier nose blends ripe aromas of plum, dark berries, freshly turned earth and subtle hint of the *sauvage*. There is again very good volume and vibrancy to the denser and more muscular flavors that are quite serious and particularly so for a *villages* level wine on the rustic, complex, sneaky long and built-to-age finish. This is potentially a very good Nuits *villages*.

2019 Gevrey-Chambertin Vieilles Vignes: (89-91)/2027+

A spicy, complex and ripe combination exhibits notes of mostly dark berries, iron-inflected earth and a whiff of underbrush. The velvety, round and delicious medium weight flavors possess fine mid-palate density as well as a certain muscularity on the saline, firm and sneaky long finale. This is a very good Gevrey *villages* with promising development potential.

2019 Gevrey-Chambertin “Champs Chenys”: (89-92)/2029+

A more restrained blend displays various dark berries, plum, spice and a background hint of violet. The mouthfeel of the middle weight flavors is sleeker and finer if not quite as dense though still with a lovely sense of underlying tension adding lift to the lightly stony and mildly austere finish. This serious and quite firmly structured effort is excellent and well-worth checking out.

2019 Côte de Nuits-Villages “Croix Violettes”: (88-90)/2024+

Markedly ripe but still nicely fresh aromas consist mainly of plum, violet and a whiff of the *sauvage*. The mouthfeel of the bigger and richer middle weight flavors is both sleeker



and more refined while offering good intensity on the moderately firm, balanced and sneaky long finish. This should drink well after only a few years of bottle age.

2019 Fixin: (from 5 different *lieux-dits*) (87-89)/2024+

A brooding and more deeply pitched nose displays notes of various dark berries, pungent earth and hints of underbrush and forest floor. There is fine intensity and delineation to the solidly mineral-inflected flavors that conclude in a moderately austere, focused and rustic finale. (87-89)/2024+

2019 Marsannay “Saint Jacques”: (88-90)/2026+

A restrained nose remains cool and pure with its super-fresh and earthy aromas of purple fruit, red currant and newly turned earth. There is plenty of sap present on the vibrant and well-detailed medium-bodied flavors that terminate in a nicely complex and energetic if mildly warm and youthfully austere finish.

2019 Bourgogne “Gravières”: (86-89)/2023+

An attractively fresh nose combines notes of various dark berries with those of earth and a whiff of spice. The sleek, vibrant and delicious flavors possess an attractive mouthfeel before concluding in a rustic and mildly austere effort that offers fine length. This is a quality Bourgogne that is worth a look.

