JASPER MORRIS - INSIDE BURGUNDY

ABOUT DE SAULX

The investors who bought Domaine Belleville in Rully and the Clos de la Commaraine in Pommard, also purchased the Manoir Murisaltien in Meursault, which has become their wine-making base and home to a range of negociant wines known as the Parcellaires de Saulx. The de Saulx family were early owners of Château de la Commaraine. The idea was launched in late 2017 and is expected to top out at 60,000 bottles in due course. In theory each wine comes from a single plot and a single grower. The whites arrive as juice, organic and/or biodynamic as much as possible, while in this first vintage the reds have come as wine while all the building works are being finished. The samples were taken from barrels which had not yet been racked.

2019, Chapelle-Chambertin Grand Cru, Parcellaires de Saulx 92-95

Deep purple, heady, succulent and ripe. A gorgeous thread of ripe cherry/raspberry fruit, possibly some strawberry too. This certainly fills the mouth, to a sweetly harmonious finish with good length. Tasted: October 2020

2019, Gevrey-Chambertin Corbeaux 1er Cru, Parcellaires de Saulx 91-93

Mid red colour. The nose is elegant and stylish, yet with some depth. This is lower in acidity than the village Gevrey, while the fruit is delicious. It is backed by a few tannins behind, so not out of balance, but enjoyable early. From a biodynamically run vineyard with some whole bunches employed. Tasted: October 2020

• 2019, Chambolle-Musigny, Parcellaires de Saulx 86-88

Good depth of purple colour with an attractive bouquet. Starts soft and solid, finishes on a little apple-tinted acidity, which I find a bit out of kilter. A Chambolle-Musigny of medium length, not quite together at the moment. Tasted: October 2020

2019, Aloxe-Corton Guérets 1er Cru, Parcellaires de Saulx 90-92

Solid deep red purple, rather an impressive mouthful, with the fruit building to the back, dense cherry/raspberry, just a few well grained tannins, this works really very well. Quite good acidity as well. Aloxe takes revenge for my slightly caustic comment alongside the village wine. Tasted: October 2020

• 2019, Aloxe-Corton Boutieres, Parcellaires de Saulx 86-88

Mid red purple. An attractive clean pinot fruit, continuing on the palate with a sharper edge, before some slightly rustic tannins – Aloxe will be Aloxe – balanced by good enough acidity and fair length. Tasted: October 2020

• 2019, Meursault Poruzot 1er Cru, Parcellaires de Saulx 90-92

Pale colour with a distinct light green tint. A perfumed nose with the lightest of honeysuckle touches, flesh at the front of the palate, stonier with some fresh citrus touches behind. An attractive example, with the citrus finish bringing out the length further. Tasted: October 2020

2019, St-Aubin Sur Gamay 1er Cru, Parcellaires de Saulx 88-90

Pale primrose, heady fruit here, ripe apples, plums and peaches, softer than the village wine, with a little bit of necessary acidity bringing up the finish. Soft and quite long. Tasted: October 2020

2019, St-Aubin Ebeaupin, Parcellaires de Saulx 87-89

Light lemon and lime, with a partly grapey partly stony bouquet, good tension behind, medium weight some light peach notes, but still in good balance. Tasted: October 2020

2019, Pernand-Vergelesses Combottes, Parcellaires de Saulx 87-90

Clear lime tint, attractive and lively, yet with the flesh of the vintage –, but I certainly recognise the qualities of Pernand-Vergelesses here. Good mid palate concentration, a certain warmth at the back. Tasted: October 2020