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Burgundy 2019 – Parcelles de Saulx

A review of the 2019s of an ambitious new négociant de luxe and the wine from the mother ship Dom de la Commaraine, whose château is pictured above. See also [this guide](#) to our extensive coverage of 2019 burgundy.

Boston hospitality academic Denise Dupré and ex managing director at Bain Capital Mark Nunnery are major philanthropists with a serious interest in French wine. They are behind the exciting rejuvenation of the Champagne house [Leclerc Briant](#) and the dramatic upgrading of the Royal Champagne hotel overlooking Epernay, which reopened in 2018. Now they are also making substantial inroads into Burgundy. In 2017 they acquired the Domaine de Belleville in Rully with its parcels of vines on the Côte d'Or to the north, and have also acquired the handsome manor house in Pommard that is the Château de la Commaraine shown above. Just behind the house is the east-facing slope of the Premier Cru Clos de la Commaraine, long owned by Jaboulet Vercherre. The wine used to be made by both Jadot and Corton André but from the 2018 vintage it has been made exclusively by the Domaine de la Commaraine, whose château is currently also being transformed into a luxurious five-star hotel with gastro-restaurant and spa. (The newish American owners of the Château de Pommard are also constructing a luxurious new five-star hotel in the village, so Pommard looks set to become the [Bray-on-Thames](#) of Burgundy.)

In 2017 the couple also founded a négociant label, Les Parcelles de Saulx, based in yet another handsome manor house, this one above the nearby village of Meursault and once known as the Manoir Murisaltien. Under the direction of régisseur Jean-Luc Vitoux, who also looks after the Domaine de Belleville, various parcels of wine, including many a premier and grand cru, are aged in the ancient cellars below, having been bought either as must or wine. The policy is not to blend but to offer the produce of distinct plots of land, ideally cultivated organically or biodynamically. Vitoux describes Les Parcelles de Saulx as 'an haute couture house of wines'.

Certainly I was impressed by the Parcelles wines, which seemed agreeably distinct and generally true to their origins with freshness and personality. I was less thrilled by the

Clos de la Commaraine 2019, which seemed completely different: very sweet (a common characteristic in 2019) even though both the Parcellaires wines and the Clos de le Commaraine are made by Isabelle Laurand in the cellars above – until 2022 when brand-new cellars in Pommard will be devoted to the latter. No less a character than Louis-Michel Liger-Belair, who makes such superb wines at his own estate in Vosne-Romanée, oversees this project so perhaps I am wrong to criticise the atypical (for Pommard) lightness and softness of the Clos de la Commaraine. Perhaps this is the essential character of the 3.75-ha (9.3-acre) monopole that was originally highly rated in Lavalley's 1855 classification of the vineyards of the Côte d'Or.

These are clearly two enterprises to watch. For the moment in the UK Justerini & Brooks, who import Liger-Belair's wines, also offer the new Clos de la Commaraine wines while some of the Parcellaires wines have been available from members of the Vindependents organisation. They have yet to appoint US importers but I would suggest someone ought to pounce.

Each of these enterprises has a very smart website, although one of the wines I was sent does not yet feature on the Parcellaires site, and some of the background details were missing. The details of each wine's élevage (generally either 18 or 24 months in year-old barrels) were eerily similar and I suspect there is a bit more variation in reality.

Below are my tasting notes on the Clos de la Commaraine followed by those on the seven Parcellaires reds I was sent and then the four whites (which had recently been fined) that I tasted afterwards in traditional Burgundian tasting order. But you can change the order of the Parcellaires tasting notes.

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Domaine de la Commaraine

Dom de la Commaraine, Clos de la Commaraine Premier Cru 2019 Pommard

16 +

Cask sample. Pale garnet. Remarkably ripe, sweet and heady on the nose. Sweet front palate and then sufficient acidity but surprisingly light in tannin for a premier cru Pommard. If tasting this blind, I'd be more likely to take this for a Volnay, it's so light-bodied and low in tannin. I'm sure everything will be

thrown at this wine now that it is owned by the same owners as Leclerc Briant in Champagne. (This is their second vintage.) Lightly chalky but definitely fresh finish.

Drink 2022 – 2034

Imported into the UK by Justerini & Brooks

Les Parcellaires de Saulx

Les Parcellaires de Saulx 2019 Pommard

16 +

Aged for 18 months in a barrel that has been used once before, presumably for their first vintage, 2018. Cask sample.

Pale garnet. Quite earthy nose and more typically Pommard than its stablemate Clos de la Commaraine. Sturdy with a good balance of lively but fairly concentrated sweet fruit with just the right amount of acidity and tannin for a village wine. Still a little tannin at the end.

Drink 2024 – 2033

Les Parcellaires de Saulx, Les Mitans Premier Cru 2019 Volnay

16.5

Halfway up the slope on clay, marl and limestone. Aged for 18 months in barrels used once. Cask sample.

Pale ruby. Very pale rim. Quite an evolved nose. Lots of guts here and lots of immediate pleasure too with fruit hovering somewhere between cranberries and tamarind. There's a certain saline quality. Well balanced with good freshness and light chewiness on the end. Rather succulent.

Drink 2024 – 2036

Les Parcellaires de Saulx, Les Boutières 2019 Aloxe-Corton

16.5

Cask sample. Pale crimson – a slightly darker hue than the Volnay and Pommard. Heady, meaty nose. With real pace and life. Sweet and spicy and already pretty expressive. Just light sandy tannins on the finish. Promising, so long as you enjoy spiciness.

Drink 2024 – 2038

Les Parcelles de Saulx 2019 Nuits-St-Georges

15.5

Cask sample. Much darker crimson than this producer's 2019s from the Côte de Beaune. Medium intensity on the nose. Very dry; tastes as though it were made from grapes a little short of juice. Correct rather than thrilling with a slightly sour note on the end but fairly good persistence.

Drink 2023 – 2030

Les Parcelles de Saulx, Les Evocelles 2019 Gevrey-Chambertin

16.5 +

This wine does not feature on the producer's lavish [website](#). Cask sample.

Notably dark purplish crimson. Rather sumptuous, seductive nose of fruit that is more intense than many. The palate is less sweet than the nose suggests; it finishes bone dry. Good energy here and with real Gevrey intensity and vigour.

Drink 2025 – 2036

Les Parcelles de Saulx, Les Corbeaux Premier Cru 2019 Gevrey-Chambertin

16.5 +

Apparently to be aged for a full 24 months in barrels used once before. Cask sample.

Mid crimson (slightly paler than the Evocelles). Lightish but well balanced and well constituted. Appetising and crisp fruit with quite a bit of tannin still. Reasonably severe for the moment but ambitious. At the moment the jury is out as to whether the fruit will trump the tannin eventually but I have given it the benefit of the doubt.

Drink 2026 – 2040

Les Parcelles de Saulx, Grand Cru 2019 Clos de Vougeot

17

Aged for 24 months in one-year-old barrels. Cask sample.

Mid crimson. Still pretty youthful with a dry finish but zesty fruit with a lots of cherry and orange-peel flavours. Not quite the weight one might expect of a grand cru but pretty close and it may well gain weight with time. It's certainly well balanced and has real energy. Fine tannins lurk underneath but the fruit

should retain the upper hand and develop into something more complex.

Drink 2027 – 2042

Les Parcelles de Saulx, Sur Gamay Premier Cru 2019 St-Aubin 16.5

In the far north of the appellation on limestone gravel mixed with brown clay.

Aged for 18 months in barrels used once. Cask sample.

Really quite an opulent nose with a little streak of lime juice. Lots of fun and appeal here with quite a dry finish. But it's certainly appetising and is not too sweet. Attractively juicy. An appetising charmer.

Drink 2021 – 2026

Les Parcelles de Saulx, Les Perrières 2019 St-Romain 16.5

According to the website this wine is aged for 18 months in barrels used once before. Cask sample.

The acidity suggested by the nose already heralds the elevation of this site in the east of the appellation but on the palate it's much richer, with a distinct flavour of hazelnuts. Really rather distinctive and extremely alluring. Not concentrated but perfectly balanced. I wonder whether this, a village wine from a non-glamorous appellation, could be **GV**?

Drink 2021 – 2025

Les Parcelles de Saulx, Les Narvaux 2019 Meursault 16

Above Genevrières. 18 months' ageing, according to the website. Cask sample.

Quite solid and savoury and very much a Meursault even if not desperately concentrated or complex. Lemon flavours and very fresh and competent even if not absolutely thrilling.

Drink 2021 – 2026

Les Parcelles de Saulx, Le Porusot Premier Cru 2019 Meursault 16

Cask sample. Quite open and rich on the nose. Then there is quite a high

charge of acidity and astringency. The fruit and acidity are distinctly un-integrated at the moment. Slightly bitter grapefruit notes on the drying finish. A bit unyielding for the moment but perhaps that is just Porusot ... or Les Poruzots as is written on this label.

Drink 2024 – 2030

