



2014 Domaine Meuneveaux • Aloxe Corton Village

Rating:

(89 - 91)


Price (\$)

NA

Drink Date

2017 - 2023

Reviewed by

 [Neal Martin](#)

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The 2014 Aloxe-Corton Village has slightly darker fruit than the Chorey-les-Beaune with fine definition - black cherries and touches of blueberry fruit. I like this a lot. The palate is nicely structured with good acidity. It is endowed with fine backbone, slightly chalky tannins and commendable depth with some lovely pure black fruit on the finish. This is well worth checking out.

In the picturesque village of Aloxe-Corton, Domaine Meuneveaux occupies a quixotic setting, peeking over vineyard walls to the distinctive, diagonal-patterned Mansard roofs of Château Corton-Andre and yonder towards Corton-Charlemagne. Winemaker Frédéric Meuneveaux told me that he was not touched by hail except for some of his vineyards in Beaune. He commenced picking on September 15, ten days later than he did in 2015. His 2014s are being matured in used oak, though some of his 2015s will have a brush of new wood next year. I tasted his reds and single white, the former have not been racked (some of the white were still going through their malolactic). I must say, that these were some of the best wines that I have tasted from the domaine, displaying very commendable precision and terroir expression. In particular, the Aloxe-Corton 1er Cru is well worth seeking out, his two parcels more than a sum of their parts, whilst his Corton-Bressandes is outstanding, powerful and swarthy compared to the much more mineral-driven Corton-Perrières. What was pleasing was to see two almost dichotomous Cortons, each with their own virtues.

Note that I did not taste a couple of the white 2014s, as they were too reduced at the time of tasting and were not presented.