



2014 Domaine Meuneveaux • Aloxe Corton 1Er Cru

Rating:

(90 - 92)


Price (\$)

NA

Drink Date

2018 - 2030

Reviewed by

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The 2014 Aloxe-Corton 1Er Cru, from the usual blend of two parcels of "Les Guerets" and "Les Fournieres" that were severely impacted by hail the previous year, has a compact bouquet with slightly tertiary black fruit. It is still nicely defined. The palate is well balanced with good density here: quite firm tannin in the mouth, good backbone with lightly spiced red and black fruit towards the finish. Give this some bottle age, I think this will become an elegant Aloxe-Corton, but it deserves time in bottle.

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.