



2014 Domaine Meuneveaux • Corton Bressandes Grand Cru

Rating:

(91 - 93)

Price (\$)

NA

Drink Date

2018 - 2032

Reviewed by

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The 2014 Corton Bressandes Grand Cru has a darker colour than the Corton Perrières, whilst the nose has more fruité - succulent red cherries, maraschino maybe, ripe strawberries interlaced with orange zest. The palate is clean and fresh with slightly more supple tannin than the Perrières, perhaps not quite as mineral driven but with a convincing powerful finish that leaves a peppery residue in the mouth. Very different animal to the Perrières, this is an equally enthralling 2014.

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.