

Burgundy Tasting October 13th 2018

“Heaven is a place on Earth!”

by Ormond Smith

The more “mature” amongst us might just recall American singer Belinda Carlisle’s hit record “Heaven is a place on Earth” back in 1987.....could she possibly have been thinking of Nuits-Saint-Georges in Burgundy when she sang that song? The title aptly applies to the subject of Goustevin Scotland’s October Tasting, wines of Burgundy or to be more precise, a selection of wines from the town of Nuits-Saint-Georges, in the heart of the Côte d’Or wine region, a selection of wines which were exquisite in the glass.



The scene had been set in April of this year when a group from the **Société St. Vincent des Vignerons de Nuits Saint Georges (NSG)** came across to Scotland for a visit organised by Nicol, Ormond and Dick. They much enjoyed their trip and were delighted to assist when they learned that the Goustevin wished to organise a Burgundy Tasting later in the year. The selection of wines which they had very kindly donated to the tour organisers were superb and included three “Appellation Village” and two “Premier Cru” wines.....we were not to be disappointed!!

Most kindly hosted at home by Connetable Nicol and Beverley, and having dried off from the persistent heavy rain outdoors, the evening kicked off in style with a welcoming glass of **Crémant de Bourgogne** (£10.50), a bottle fermented sparkling wine which found favour immediately. Clean and refreshing on the palate, it heralded an evening of vinous pleasures. Following the introduction by Connetable Nicol, we were tantalised by the offerings of Gougerès, (Comté cheese choux buns), a Burgundian speciality and created for us by Damoiselle Sallie Fraser – acceptable?.....indeed so and in the writer’s opinion, as good as any tasted when in Burgundy last September!



The Connetable outlines the evening format

The first wine of the evening was a 2016 “**Bourgogne Blanc**” from the house of **Jessiaume**, in Santenay, owned by Sir David Murray, our Baron d’Honneur at our Chapitre in 2008, a wine with a good balance of fruit and acidity and a dry lingering aftertaste. This was followed by the second white of the Tasting, a 2015 “**Les Argillats Blanc**” (£14.75) by **Philippe Gagnon**, pale in the glass with a light green tinge. Nuits Saint Georges produces only 40,000 bottles of white wine per annum compared to 1.55m of red so this was a rare treat, especially having been accorded a



Heather pours the Bourgogne Blanc

prestigious Bronze Medal at the Paris Wine Fair. The nose exhibited floral notes, citric with a hint of oak while the palate confirmed these impressions...a well balanced wine with a long finish. Usually 100% Chardonnay NSG Blancs are sometimes made with up to a 50% blend of Chardonnay / Pinot Blanc but the percentages can certainly vary and one can never be totally confident in one's opinion but for the writer, this example seemed to sway towards a higher % of Chardonnay. Was I correct?

Onto the reds and immediately an exercise in appreciation – a pair of wines (**Bourgogne Hautes Côtes de Nuits AC**) from the same producer, of the same vintage, with the same appellation *but* from different terroirs. Both were 2012 wines, a “**Les Dames Huguettes**” and a “**Le Prieuré**” from **Nuiton-Benoy** (both priced at circa £18.50). With only one bottle of each to satisfy 30 enthusiasts, a degree of diligence was required when pouring.....remarkably nobody missed out! The “**Les Dames Huguettes**”, ruby red with juicy red cherries on the nose, the palate had good acidity with soft tannins – a light wine for early drinking and on the comparison with “**Le Prieuré**”, the latter showed the same ruby red in the glass but the red berry fruits were laced with a hint of oak and a degree of spiciness, complimented again with better acidity, balanced soft tannins and similar dry but longer, lingering finish. The “**Prieuré**” proved the more popular of the two.



The 2015 NSG “**Les Coteaux des Bois**” (£27) from **Domaine Jafflin** which followed is a *Village* wine produced from Pinot Noir grapes from a small area of ground at the upper end of the “climats du sud” and vinified separately from the other Domaine wines. An intense velvety nose hinting at spiced fruits and, yes, a wee touch of ginger developed into a palate displaying cured meat nuances with delightful overtones of cherries, lacking in acidity for some, but leading into a longish, satisfying finish. For NSG, a very “feminine” style of wine reminiscent of a Chambolle Musigny. Between this and the final two Premier Crus was an Appellation Village 2015 “**Nuits Saint Georges**” (circa £32 to £35) from **Domaine Dupasquier & Fils**, a slightly subdued nose hinted at loads of fruit and this came through on the palate with richness and good balance, culminating in a long aftertaste. Regrettably, no terroir information was available on this wine to locate the vineyard(s).



Animated discussions on the 2015 “**Les Coteaux des Bois**”

The climax of the tasting came with the final two wines, both Premier Crus and from the outstanding 2014 vintage, and the writer would be doing them a great disservice by merely stating that they did not disappoint! The first was the 2014 “**Premier Cru Aux Boussetots**” (circa £65 to £79) from **François Legros**, produced from a single one acre plot. Very much a hand crafted wine, it is concentrated garnet in the glass with the nose exhibiting perfumed fruit and earth, leading into black cherries, dried herbs and exotic spices on the palate. A well structured wine with a seemingly endless aftertaste; this is one for laying down, to be enjoyed in ten yearsor more! Managing to track a bottle down however will present somewhat of a challenge!!

The second Premier Cru and our final wine of the dégustation (and what a dégustation!) was a 2014 “Premier Cru Les Pruliers” (£65) from **Domaine Henri Gouges**. The intense garnet wine in the glass emanated a nose of both red and dark berry fruits with floral notes, spices and a touch of old leather. These nuances were carried over into the palate, well balanced and rounded, the tannins are softening and the acidity is well integrated. The lingering, luscious finish was most agreeable and here again, a wine of complexity which will only improve with age!

An evening of sensual pleasure would be a fitting appraisal of the range of wines we were privileged to enjoy and it would be remiss not to record our thanks and indeed appreciation to our friends in the **Société St. Vincent des Vignerons de Nuits Saint Georges**. The fact that these wines are almost impossible to acquire in the UK made the dégustation all the more special and satisfying.....indeed a unique experience.

Before savouring the delights of the Coq au Vin supper prepared by caterer Steve Hulme (Highland Prestige Catering), we were enticed to partake of yet another Burgundian speciality, a Jambon Persillé (ham in parsley aspic) created by “Le Patron”, Connetable Nicol, for our indulgence. It was Nicol’s first attempt at creating this dish! He said that it took him 50 years, 4 hours, and 20 minutes to prepare this and so it was with an air of trepidation that he began serving the guests.....the trepidation was ill founded – the Jambon Persillé was excellent, accompanied by fresh bread made by Noble Dame Heather Sheerin. It was then onto the tender and satisfying Coq au Vin before the “plateau de fromages” was passed around, suitably laden with Burgundian La Delice and Comté also a Le Rustique Brie from Normandy. A true “soirée Bourguignonne” which could only have been bettered if it had been actually held in Burgundy! Many thanks and appreciation to Nicol and Beverley for hosting the evening at their home and also to the members who “mucked in” with the clear up late in the evening. Good wine, good food and good company.....without a doubt!



**No rest for willing hands . .
Anne-Marie gets on with the
washing up!**

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[If you missed this tasting and would like to read the tasting and terroir notes for each of the Nuit St Georges wines from this evening, click here !](#)