



ALLEN MEADOWS' BURGHOUND 2015

MILLESIME/VINTAGE 2013

Maison Frédéric Magnien

2013 Côte de Nuits-Villages Croix Violette

Reduction pushes the fruit to the background though there is fine energy and lovely detail to the mildly austere and tough finish. There is plenty of gas present so this is frankly hard to read and my predicted range offers the benefit of the doubt.

(85-88)/2018+

2013 Gevrey-Chambertin “Jeunes Rois”

Very earthy red and dark currant aromas display plenty of sauvage and damp earth nuances. There is fine intensity and a lovely bead of minerality on the medium-bodied flavors that deliver solid if not truly exceptional depth and length. The underlying tannins are riper and the overall balance is better.

(87-89)/2019+



2013 Gevrey-Chambertin Vieilles Vignes (this is mostly from En Songe with additions from Clos Prieur Bas, En Champsand Les Seuvrées)

This is also very Gevrey in character with its overtly sauvage aromas of earth, plum, violet and cassis scents. There is fine volume and intensity to the detailed and lightly mineral-inflected medium-bodied flavors that deliver fine length on the dusty, chewy and moderately rustic finale.

(87-90)/2020+

2013 Gevrey-Chambertin “Champs Chenys”

A notably floral and relatively high-toned nose features notes of red cherry and currant with discreet undertones of earth and humus. There is fine detail and plenty of punch to the middle weight flavors that terminate in an austere, mildly lean and ever-so-slightly tough finale. Again, there is plenty of gas present but the supporting structure does not appear to have the same level of phenolic maturity.

(86-88)/2018+

2013 Morey St. Denis “Herbuottes”

Reduction. There is fine delineation to the lightly mineral-inflected mineral-driven flavors that terminates in a mildly edgy and austere finish though there is solid depth and length. The supporting structure plays right on the edge of asperity but here again the abundant gas renders the overall balance hard to assess.

(86-89)/2019+

2013 Vosne-Romanée “Maizières”

Light reduction doesn't completely hide the spice though it does completely flatten the fruit. There is a lovely sense of underlying tension to the rich and delicious medium-bodied flavors that also finish with a hint of acid tang though this feels as though it may very well harmonize with a few years of bottle age.

(87-89)/2020+



2013 Vosne-Romanée “Champs Perdrix”

A spicy, cool and airy mix of red and dark pinot fruit displays top notes of violet and pomegranate. A sleek, intense and notably mineral-inflected mouth feel marks the middle weight flavors that culminate in an austere, long and delicious finale. The altitude shows as the acid spine is prominent though importantly it is not drying.

(87-90)/2020+

2013 Chambolle-Musigny “Condemennes”

An exuberantly fresh nose offers up notes of plum, red berries and essence of pomegranate. There is a beguiling mouth feel to the refined middle weight flavors that exude a fine bead of minerality onto the austere and slightly edgy finish. It's not clear if this will harmonize or not with a few years of bottle age but my guess is that it will always display a hint of acid tang.

(85-89)/2019+

2013 Morey St. Denis “Clos Sorbé”

There is a touch of green tea to the earthy red and dark currant aromas. The generously proportioned middle weight flavors possess a lovely mouth feel though here too there is a mild acid tang to the slightly dry finish that my predicted range attributes to the abundant gas.

(87-89)/2020+

2013 Morey St. Denis “Ruchots”

A more elegant and complex array of markedly floral aromas exhibit nuances of black raspberry and cherry where there is once again a hint of pomegranate in evidence. There is fine volume to the velvet-textured medium-bodied flavors that possess fine length on the slightly austere and mouth coating finale. The supporting tannins are notably riper and this should reward 7 to 10 years of cellaring.

(88-91)/2021+



2013 Chambolle-Musigny “Feusselottes”

Here too the expressive, cool and airy nose is markedly floral with black cherry, raspberry and lovely spice elements. I like the elegant and refined mouth feel of the mineral-inflected middle weight flavors though the austere, gassy and edgy finish is underpinned by tannins that appear to lack the last little bit of full phenolic maturity. As such I can't help but wonder if this will ever completely harmonize?

(86-89?)/2018+

2013 Chambolle-Musigny “Charmes Vieilles Vignes”

A refined, pure and fresh nose displays plenty of floral character, in particular rose petal and violets, on the spicy red and dark currant suffused nose. There is a supple and equally refined feel to the mid-palate though the finish tightens up on the moderately austere finale. The firm supporting tannins appear to have better phenolic maturity on the acceptably persistent finish though once again the gas makes this hard to read.

(88-90)/2020+

2013 Chambolle-Musigny “Baudes”

A brooding nose is comprised of dark cherries, pomegranate, plum and soft floral and spice nuances. There is plenty of punch to the delicious and sleekly muscular middle weight flavors that exhibit ample minerality on the caressing yet quite serious flavors that deliver fine length on the moderately austere and quite firmly structured backend.

(88-91)/2023+

2013 Chambolle-Musigny “Fuées”

Soft reduction masks the underlying fruit. There is excellent verve and plenty of minerality to the wonderfully textured, intense and beautifully delineated medium-bodied flavors where the stony character of the mid-palate extends to the moderately austere, complex and lingering finish. This is also quite firmly structured and will definitely require time in bottle to soften the tannic spine.

(89-91)/2023+



2013 Chambolle-Musigny “Borniques”

Here too the reduction is sufficiently prominent to push the underlying fruit to the background. Otherwise there is fine intensity and a lovely sense of tension to the delicious and well-detailed middle weight flavors that also terminate in a moderately austere and solidly persistent, and structured, finale.

(88-91)/2023+

2013 Gevrey-Chambertin “Petite Chapelle”

An extremely pretty, airy and cool nose features a layered mix of floral nuances and a perfumed extract of both red and dark currant scents. There is an equally lovely mouth feel to the delicious and mineral-inflected medium weight flavors that possess fine vibrancy on the clean, linear and dusty finish that is presently ever-so-slightly clipped but my sense is that this will harmonize with a few years in bottle.

(89-91)/2021+

2013 Gevrey-Chambertin “Lavaut St. Jacques”

A brooding and distinctly cool nose exhibits notes of black cherry, violets, underbrush, humus and plenty of sauvage character. There is excellent intensity and fine detail to the mineral-driven and sleekly muscular medium-bodied flavors that possess a suave mid-palate that rapidly changes to austerity on the firm, serious and ever-so-slightly rustic finish. Note that this is a wine that will definitely require patience.

(90-92)/2025+

2013 Nuits St. Georges “Damodes”

An attractively layered nose features aromas of black raspberry, spice, pungent earth and plenty of floral and pomegranate nuances. There is a very suave and rounded mouth feel to the delicious and impressively rich medium weight flavors that also exude a fine bead of minerality on the robustly muscular finish that is moderately austere and rustic. This is very Nuits in character and should age well over the medium-term.

(89-92)/2021+



2013 Charmes-Chambertin

A cool and highly restrained nose only grudgingly reveals notes of red and dark currant, freshly turned earth, humus and underbrush. The mid-palate is relatively supple and round, indeed refined would not be a stretch to describe the mouth feel though there is no lack of tannic spine and punch on the solidly persistent and more complex finale. This should be approachable after only 5 to 7 years of bottle age if desired.

(90-93)/2023+

2013 Charmes-Chambertin – Mazoyères

This is also quite cool and reserved and while the aromas are compositionally similar to those of the straight Charmes here there is a more evident sauvage character. There is a fine sense of underlying tension to the bigger, richer and more intense medium-bodied flavors that are also notably more austere and a bit more obviously structured as well. In sum this is a big wine but I slightly prefer the regular cuvée of the Charmes.

(90-92)/2025+

2013 Clos de Vougeot

This is also markedly floral with its earthy array of both red and dark berry fruit aromas. There is fine intensity to the muscular and punchy large-scaled flavors that possess reasonably good depth on the decidedly firm and everso mildly drying finish that my predicted range attributes to the high level of CO₂.

(89-92)/2023+

2013 Echézeaux

A highly expressive nose reveals notes of spice, menthol, red currant and a hint of black raspberry liqueur. There is good vibrancy to the appealingly textured medium-bodied flavors that culminate in a very austere and mildly bitter finish that is once again difficult to read due to the abundant gas.

(88-91?)/2020+



2013 Bonnes Mares: (100% from Morey fruit)

A relatively elegant and appealingly complex nose combines notes of earth, spice and floral hints together with an assortment of both red and blue pinot fruit aromas. There is good size, weight and muscle to the broad-shouldered flavors that possess a lush mid-palate before tightening up on the moderately austere and slightly drying finish though in this case it seems more evident that the dryness is gas related.

(89-92)/2021+

2013 Chambertin-Clos de Bèze

A wonderfully spicy and floral-suffused nose displays a wide-ranging nose that consists mostly of extract of black raspberry and exotic tea aromas. There is a lovely mineral streak that adds lift to the well-detailed and focused medium weight plus flavors that possess fine verve, all wrapped in a gorgeously long and moderately austere finale. I like the balance and this should develop nicely over the course of the next 12 to 15 years.

(90-93)/2025+



Domaine Michel Magnien

2013 Vosne-Romanée Vieilles Vignes: (75% of this blend derives from Les Saules with the remainder in Ravioles).

Reduction renders the nose difficult to evaluate. Otherwise there is good intensity to the detailed and saline-inflected middle weight flavors that culminate in a ripe and lingering if ever-so-slightly lean finish.

(86-89)/2019+

2013 Morey St. Denis “Très Girard”

Here the expressive nose reflects notes of earth and sauvage hints on the red and black cherry suffused aromas. There is good intensity to the lightly mineral-inflected middle weight flavors that also culminate in an austere and lean finish where the supporting tannins seem to lack just a hair of phenolic maturity though like many of the wines in the range this impression is complicated by the presence of abundant gas.

(85-88)/2018+

2013 Morey St. Denis “Monts Luisants”

An appealingly complex nose of black cherry, earth and soft spice hints introduces suave yet reasonably well-detailed medium weight flavors that exude a fine bead of minerality on the austere, linear and ever-so-slightly drying finish. Once again the dryness could be due to the abundant gas.

(86-89)/2019+

2013 Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”

A classic Gevrey nose features aromas of humus, pungent earth and black currant along with an abundance of sauvage nuances. This is a powerful Gevrey villages with plenty of robust muscularity though the solidly complex finish is austere, short and drying and it's hard to say if this will come together in time.

(85-88?)/2020+



2013 Nuits St. Georges Vieilles Vignes

This is also distinctly earthy with animale hints on the dark currant, underbrush and sandalwood aromas. The supple but intense medium-bodied flavors exude a touch of minerality on the slightly riper if still austere finish that is very Nuits in basic character.

(86-89)/2019+

2013 Morey St. Denis “Millandes”

A slightly riper nose features notes of menthol, violets, plum and extract of red currant and pomegranate. There is solid minerality and punch to the medium weight flavors that terminate in an austere and ever-so-slightly bitter finish that delivers better overall depth and slightly better length too. This does not appear to be under ripe so I don't anticipate that the bitterness will persist.

(87-89)/2021+

2013 Morey St. Denis “Chaffots”

A spicy and once again notably earthy nose also features notes of black cherry and raspberry with floral top nuances. The supple, delicious and very round middle weight flavors possess a caressing mouth feel, all wrapped in a lightly mineral-inflected and mildly austere finish where the supporting structure appears to possess better phenolic maturity.

(88-91)/2021+

2013 Chambolle-Musigny “Les Sentiers”: (from a .40 ha parcel)

A notably floral nose is composed of cool, pure and restrained red berry fruit, spice and exotic tea aromas. There is good richness to the supple yet muscular flavors that possess good vibrancy though at present there is a touch of acid tang on the ever-so-slightly dry finish that my predicted range attributes to the profusion of gas.

(87-90)/2021+



2013 Gevrey-Chambertin “Goulots”: (from a .15 ha parcel)

A restrained, pure and very pretty nose displays notes of dark berries, black cherry, earth and a hint of humus. The intense middle weight flavors possess both good verve and precision on the lightly mineral-inflected and lacy finale that is slightly edgy and austere.

(87-90)/2020+

2013 Gevrey-Chambertin “Cazetiers”

A classic Gevrey nose features plenty of sauvage character to the pungently earthy and humus infused nose of somber dark berries and discreet floral hints. While there is good energy, minerality and intensity to the medium weight flavors, the saline-inflected finish possesses enough bitterness to raise the question as to whether this can harmonize in time. I like the style but it would be fair to say that the balance isn't ideal.

(86-89)/2019+

2013 Clos St. Denis: (from Les Chaffots).

Noticeable but not dominant wood frames the ripe plum, menthol, black cherry and spice suffused nose. There is excellent volume but also fine detail to the extract-rich medium weight flavors that possess an attractive sense of underlying tension on the very firm and complex finish that delivers good but not better length. It's of course possible that this will continue to improve before it's bottled but at present it's not really distinguished.

(88-91)/2023+

2013 Clos de la Roche: (from Monts Luisants and Les Fremières).

Here too there is a subtle touch of menthol to the oaktinged dark cherry, spice and subtle earth-scented nose. There is a beguiling texture to the broad-shouldered, intense and mineral-inflected flavors that possess fine complex though once again there is a slightly edgy, austere and mildly drying finish. My predicted range assumes that this will find its center as the underlying tannins seem adequately ripe.

(89-91)/2025+



2013 Charmes-Chambertin: (from Mazoyères).

A fresh and airy nose offers up notes of black raspberry, earth, sauvage hints and background nuances of herbal tea. I very much like the texture of the muscular big-bodied flavors that possess fine size, weight and intensity before concluding in a beautifully complex, robust and serious finish that displays very good if not truly excellent persistence. Note that patience will be required.

(89-92)/2025+

