



ALLEN MEADOWS' BURGHOUND 2016

MILLESIME/VINTAGE 2014

Maison Frédéric Magnien

2014 Côte de Nuits-Villages “Croix Violettes”

Mild reduction dominates the underlying fruit though there is good verve to the supple and well-detailed middle weight flavors that exhibit a slightly austere and dusty finale of acceptable depth and persistence.

(86-88)/2018+

2014 Fixin

A markedly earthy nose presents notes of the sauvage along with floral and various red berry scents. The punchy, delicious and mineral-inflected middle weight flavors possess reasonably good depth and persistence on the slightly austere but not hard finale.

(86-89)/2019+



2014 Chambolle-Musigny - Coeur de Pierres

Once again reduction flattens the underlying fruit. By contrast there is a notably finer mouth feel to the stony, delicious and punchy medium weight flavors that are balanced and sneaky persistent. This pretty effort is very Chambolle in basic character.

(87-90)/2020+

2014 Morey St. Denis “Herbuottes”

An earthy and attractively layered nose offers up aromas of both red and dark pinot fruit along with subtle floral and spice hints. The very supple, round and vibrant lighter weight flavors exhibit a subtle touch of rusticity on the dusty and harmonious finish. This should drink well early on if desired.

(87-89)/2020+

2014 Chambolle-Musigny Vieilles Vignes

Yet again firm reduction renders the nose impossible to competently judge. There is a lovely sense of underlying tension to the nicely concentrated flavors that display noticeable minerality on the punchy finish that possesses just a wisp of rusticity. This is really quite good and should reward a few years of aging.

(88-91)/2021+

2014 Vosne-Romanée “Champs Perdrix”

A cool and distinctly spicy nose consists mostly of notably floral aromas that add elegance to the red and dark currant aromas. The delicious and markedly vibrant middle weight flavors possess both fine delineation and minerality before culminating in a moderately austere and highly complex finish. This is an excellent Vosne villages and worth considering.

(89-91)/2021+



2014 Nuits St. Georges Vieilles Vignes

The overtly sauvage and earthy nose exhibits notes of various dark berries and sandalwood. There is fine energy and precision to the middle weight flavors that possess focused power on the rustic, serious and moderately austere finish that delivers solid depth and length.

(88-91)/2022+

2014 Gevrey-Chambertin Vieilles Vignes

Here the expressive nose also exhibits plenty of sauvage character on the pungently earthy dark berry suffused aromas. The delicious, vibrant and well-detailed medium weight flavors possess a muscular mouth feel before culminating in a moderately firm, balanced and lingering finish. This mildly rustic effort is a very good Gevrey villages and worth a look.

(89-91)/2022+

2014 Gevrey-Chambertin “Champs Chenys”: (Magnien indicated that this might not be bottled separately)

This notably ripe effort displayed notes of volatile acidity that was enough to be annoying. Moreover the palate impression lacks a bit of vibrancy on the mildly warm finish. While I have no idea what Magnien will do but my guess is that this will not be bottled.

Not Rated.

2014 Morey St. Denis “Clos Sorbé”

A markedly earthy and smoky array of fresh red and dark currant aromas is trimmed by hints of floral and spice elements. There is both good volume and intensity to the sleek and vibrant middle weight flavors that conclude in a moderately austere finish where a hint of dryness arises. I suspect that the dryness is due to the abundant gas and my predicted range is based on this assumption.

(88-91)/2022+



2014 Morey St. Denis “Ruchots”

Moderate reduction again renders the nose unreadable. There is excellent volume and richness to the utterly delicious and seductively textured medium-bodied flavors that possess a velvety and caressing mouth feel while delivering fine depth and length on the well-balanced finish.

(90-92)/2024+

2014 Chambolle-Musigny “Baudes”

A highly spiced nose features notes of dark berry fruit liqueur, earth and a hint of violet. The saline, rich and relatively full-bodied flavors exhibit ample minerality and a taut muscularity on the moderately austere but wonderfully long finale. This robust effort is more Bonnes Mares than Chambolle in style.

(89-92)/2024+

2014 Chambolle-Musigny “Feusselottes”

Here the expressive, cool and airy nose is more elegant with its high-toned and markedly floral nose of red cherry, sandalwood, tea and soft spice hints. The sense of refinement continues onto the well-detailed and intense middle weight flavors that culminate in a linear and polished finish that lacks the depth necessary to be at the next level, at least at present.

(89-91)/2021+

2014 Chambolle-Musigny “Charmes Vieilles Vignes”

There is a trace of volatile acidity that is so subtle that it really doesn't detract materially from the otherwise very floral, red and dark currant and pomegranate scents. There is otherwise plenty of intensity to the notably round and seductively textured flavors that are clean, focused, complex and persistent. Note that my predicted range offers the benefit of the doubt that this will clean up appropriately.

(89-92?)/2022+



2014 Chambolle-Musigny “Chabiots”

This may be the most floral wine in the range with its notes of lilac, lavender, violet and rose petal, all of which add breadth to the spicy black cherry scents. There is excellent richness to the relatively full-bodied flavors that retain a good sense of energy and detail, all wrapped in a firm, powerful and mildly austere finish. This is sufficiently well-structured that it will need all of a decade to arrive at its apogee.

(90-92)/2024+

2014 Chambolle-Musigny “Borniques”

Here the nose provides an interesting contrast to that of the Chabiots as it's less floral but even spicier with good freshness to the layered nose of kirsch, dark cherry and sandalwood. The supple and seductive medium-bodied flavors possess a velvety mouth feel before concluding in an even more powerful, dusty and impressively persistent finish.

(90-92)/2024+

2014 Gevrey-Chambertin “Petite Chapelle”

The almost ethereal nose of reserved and exceptionally cool yet ripe red and dark pinot fruit is spiked with notes of dried flowers, humus and sandalwood. The palate impression is impressively energetic with a lovely and very clean mouth feel to the middle weight flavors that exude a fine minerality that is almost chalky, all wrapped in a focused, firm and muscular yet beautifully refined finish.

(90-93)/2026+

2014 Gevrey-Chambertin “Lavaut St. Jacques”

An extremely fresh, cool and restrained dark berry fruit nose of remarkable complexity displays notes of leather, game, tea, humus and plenty of earth. The muscular and impressively concentrated mineral-inflected medium weight plus flavors culminate in a hugely long and moderately austere finish. This powerful effort is built-to-age and is going to need it.

(91-93)/2026+



2014 Nuits St. Georges “Damodes”

This is also pungently earthy with plenty of that gamy character that classic examples of Nuits so often display on the array of dark berry fruit aromas. There is outstanding intensity and ample muscularity to the firmly structured medium weight flavors that deliver excellent power on the overtly rustic finale. This robust effort doesn't offer much in the way of refinement but it certainly doesn't lack for character.

(89-92)/2026+

2014 Clos de Vougeot

This is also ultra-earthly with its restrained nose of red and dark currant that display background hints of floral, spice and sandalwood nuances. The supple and quite round middle weight flavors possess good volume and punch though only limited depth on the saline, youthfully austere and solidly persistent finish. I suspect that this will tighten up once it is bottled yet be accessible after 6 to 8 years if desired.

(89-92)/2026+

2014 Bonnes Mares: (100% from Morey fruit).

A discreet application of wood frames very fresh and once again restrained aromas of red currant, kirsch and plenty of earth and sauvage influence. There is good density to the broad-shouldered and muscular flavors that possess plenty of that beguiling quality of underlying tension, all wrapped in a very firm, dusty and strikingly long finish that coats the mouth with dry extract. Patience will definitely be required.

(91-94)/2029+



2014 Charmes-Chambertin

Reduction dominates the nose at present. By contrast there is once again excellent volume to the dense, powerful and lively medium weight plus flavors that exhibit very good detail on the dusty, serious, palate coating and youthfully austere finish. I like the balance and while this should also reward longer-term cellaring in this case it should be approachable after only 7 to 8 years of aging.

(91-94)/2026+

2014 Chambertin-Clos de Bèze

An exuberantly spicy, fresh and airy nose offers up a variety of red berry fruit liqueur aromas that include black cherry and raspberry as well as hints of earth, humus and a subtle note of game. There is excellent intensity to the supple and rich yet focused and beautifully well-detailed broad-shouldered flavors that possess outstanding power and minerality on the well-balanced and strikingly persistent finale. Like the Bonnes Mares this sleek and serious effort is clearly built-to-age and a wine that it going to require at least a decade of it.

(92-94)/2029+



Domaine Michel Magnien

2014 Bourgogne – Pinot Noir

A gently earthy nose displays notes of both red and dark currant that precede the delicious, punch and delineated flavors that possess a restrained mouth feel and an agreeably refreshing finale.

(86-88)/2017+

2014 Côte de Nuits-Villages: (from Brochon vines).

Here the nose is moderately reduced though the pungent earthiness is evident. There is good energy to the unusually refined, even liting, flavors that culminate in a lightly rustic and austere finale.

(86-89)/2018+

2014 Marsannay “Les Mogottes”: (a monopole of the domaine)

This too is sufficiently reduced to render the nose impossible to correctly assess. There is good volume and richness to the velvety medium-bodied flavors that possess good punch and intensity on the overtly rustic, frank and robust finale.

(86-89)/2019+

2014 Morey St. Denis

There is a top note of menthol to the otherwise pungently earthy dark currant and sauvage-inflected nose. Here too there is good richness and volume to the nicely concentrated middle weight flavors that culminate in a robust and mildly austere finish that is noticeably less rustic.

(87-89)/2020+



2014 Morey St. Denis “Très Girard”

Once again there is a top note of menthol to the firmly reduced nose. Otherwise there is slightly finer mouth feel to the vibrant and well-detailed medium weight flavors that also display a touch of austerity on the more refined finish.

(87-90)/2020+

2014 Gevrey-Chambertin “Aux Echézeaux”

The attractively layered nose presents an earthy mix of floral and humus-inflected red currant aromas. There is excellent vibrancy to the relatively fine middle weight flavors thanks to the fine-grain of the supporting tannins, all wrapped in a balanced if linear and somewhat strict and austere finale.

(87-90)/2021+

2014 Gevrey-Chambertin “Les Seuvrées Vieilles Vignes”

A very Gevrey nose is potently sauvage and earthy while offering up a well-layered array of red and dark currant, underbrush and a hint of smoke. Once again there is good density and intensity to the rich medium-bodied and lightly stony flavors that deliver fine depth and length on the slightly rustic finale. This will need at least 6 to 8 years of cellaring to round off the supporting tannins.

(88-91)/2022+

2014 Chambolle-Musigny “Les Fremières”

Once again there is enough reduction present to flatten the fruit. There is a notably finer mouth feel to the lacy but punchy middle weight flavors though the finish is slightly drying. There is quite a bit of gas present and this is frankly difficult to judge but the tannins seem to lack a bit of maturity.

(86-89?)/2019+



2014 Vosne-Romanée Vieilles Vignes: (75% of this blend derives from Les Saules with the remainder in Ravioles).

A ripe and spicy if quite somber nose consists primarily of dark currant liqueur and floral scents. The cool, pure and energetic middle weight flavors possess a lovely mouth feel though here too the supporting tannins seem to lack a bit of maturity.

(86-89)/2020+

2014 Morey St. Denis “Les Blanchards”

A beautifully fresh and distinctly cool and restrained nose exhibits notes of red currant, earth, lavender and a hint of the sauvage. The rich, delicious and generously proportioned flavors pack good punch on the moderately complex finish that is supported by noticeably riper tannins.

(89-91)/2022+

2014 Morey St. Denis “Aux Charmes”

Menthol and reduction dominate the nose. The middle weight flavors are finer and sleeker than those of the Blanchards though the firm and dusty tannins stick out somewhat on the moderately austere finish. This may well harmonize with a few years of bottle age and my predicted range offers the benefit of the doubt.

(88-91)/2022+

2014 Morey St. Denis “Millandes”

An appealing and beautifully complex nose possesses notes of lavender, herbal tea, earth and essence of black cherry liqueur. The supple yet very well-delineated flavors exhibit notably more minerality on the delicious yet entirely serious and better balanced finale.

(89-92)/2022+



2014 Morey St. Denis “Chaffots”

This is also quite aromatically pretty with its expressive nose of pomegranate, red and black raspberry, earth and a hint of anise. The sleek, intense and focused medium weight flavors are firm but not rigid thanks to the ripe tannins that shape the dusty and mildly rustic finale.

(89-92)/2022+

2014 Gevrey-Chambertin “Goulots”: (from a .15 ha parcel)

This is both cooler and more elegant with its appealing array of red and dark currant scents that are spiked with floral and sauvage hints. There is good intensity to the precise and mineral-driven flavors that are finer than those of the Chaffots, all wrapped in a slightly less complex finale.

(89-91)/2021+

2014 Gevrey-Chambertin “Cazetiers”

A more deeply pitched nose grudgingly liberates notes of essence of black cherry along with more prominent hints of game, earth and underbrush. The sleekly muscular middle weight plus flavors also exhibit plenty of minerality on the focused, powerful, austere and firmly structured finish. This is going to require at least 8 year or so of bottle age to become more civilized.

(90-92)/2026+

2014 Chambolle-Musigny “Les Sentiers”: (from a .40 ha parcel)

Reduction presently dominates but there is a lovely sense of underlying tension to the detailed and tautly muscular flavors that possess good size and weight before terminating in a balanced and equally serious finish that is now austere to the point of being slightly strict. Like the Cazetiers this is definitely going to require several years of bottle age to round off the mildly rustic tannins.

(90-92)/2026+



2014 Clos St. Denis: (from Les Chaffots).

An interesting nose features notes of smoke and spice on the plum, violet and dark currant liqueur scents. There is good richness to the finer and caressing medium-bodied flavors that benefit from fine mid-palate concentration before terminating in a palate coating, structured and mildly austere finish.

(90-93)/2026+

2014 Clos de la Roche: (from Monts Luisants and Les Fremières)

Soft but not invisible wood weaves through the beautifully well-layered dark berry, plum, floral and sauvage scents. There is excellent power, weight, volume and concentration to the big-bodied flavors that possess a lovely sense of underlying tension while delivering outstanding length on the very serious, firm and well-balanced finale. Note well though that this will not be a good candidate for early consumption.

(91-94)/2029+

2014 Charmes-Chambertin: (from Mazoyères)

This is also notably sauvage in character with its potently earthy and humus-inflected nose of mostly dark berry fruit and subtle forest floor aromas. Like the Clos de la Roche there is excellent volume to the sleekly textured, intense and tautly muscular flavors that exhibit focused power on the mildly austere and impressively persistent finish. Once again patience will absolutely be required.

(91-94)/2029+

