



DOMAINE JEAN-MARC MILLOT ECHEZEAUX 2008

Grand Cru

Appellation: Cote de Nuits; Cote d'Or; France

Winemaker: Jean-Marc Millot
Closure: Cork
Alcohol: 13.0%

1.05 ha yielding 4000 bottles. Principal origins are Les Poulailières and Echezeaux du Dessus, vines average 35 years.

Tasting Notes

Bouquet: ripe black cherry with forest floor overtones.

Palate: expansive and thick but retaining great poise, distinguished, elegant tones on the finish.

Reviews:

(a 1.05 ha total from parcels in Echézeaux du Dessus, Poulailières and Clos St. Denis measuring .69, .20 and .16 ha, respectively). A notably cool and restrained nose of red and blue pinot fruit, spice and ample earth nuances continue onto the concentrated, rich and serious medium weight flavors that are delicious and solidly complex, all wrapped a lingering but slightly drying finish that will probably round out but for now, my rating remains cautious. 89+/2016+ - *Burghound*, Issue #41 January 2011

About the Domaine:

Jean-Marc Millot has been growing grapes and honing his winemaking skills since the late 1980's. He started estate-bottling his wines in 1992 with a limited range comprising Côte de Nuits Villages, a little Vosne-Romanée and Clos Vougeot. In 1997, however, he and his wife, Christine, had the opportunity to take control of vineyards which had been leased out to other producers. By adding substantial acreages of Premier and Grand Crus to their holdings the hitherto limited range then became a constellation of premium appellations. Jean-Marc strives to produce pure, soft, mesmerizing Burgundies with the accent firmly on the watchwords for Pinot Noir: aroma and fruit. The fruit is de-stemmed and care is taken not to over-extract on the basis that with the low yields employed, the density of texture and flavour are already to be found in the grapes.

The Vintage:

Burghound's 2008 Vintage notes:

The self-effacing Jean-Marc Millot told me that 2008 was a "very challenging vintage. The growing season was mediocre and there was a lot of rot and if it hadn't been for a near perfect September, it would have clearly been a disaster as nothing would have been ripe, or if it was, it would have been rotten. We began picking on the 22nd of September and the sorting required was frankly incredible. The fruit that we kept however was definitely ripe with very good sugars that ranged between 12.5 to 13%. I did a 12 to 15 day cuvaision and vinified quite gently. 2008 is a pretty vintage where the wines resemble the 2007s."

As I observed at the very beginning, the most successful 2008s are wonderfully fresh, ethereal, pure, transparent and sublimely elegant and refined burgundies that will be capable of amply rewarding short-to-mid-term cellaring out to 15 years or so. Moreover, the wines adhere quite closely to the *appellation* hierarchy though at the same time, few wines actually transcend their respective levels. The other aspect of the better '08s is how fine the tannins are and in this respect mind me substantially of their 2001 counterparts. Stated differently, when the more rustic *appellations* such as Fixin, Marsannay, Côte de Nuits-Villages and certain sectors of Gevrey and Nuits are good, they tend to be more refined than usual. That said, the lower level appellations are precisely those most likely to have drying tannins because they are not as well situated as the 1ers and *grands crus*.

