



DOMAINE JEAN-MARC MILLOT VOSNE ROMANÉE 2011

1er Cru 'Les Suchots'

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

Winemaker: Jean-Marc Millot

Closure: Cork

Alcohol: 13.0%

Vineyard:

0.28 ha yielding 1500 bottles, 42 year old vineyard on the Vosne side of Suchots.

Tasting Notes:

Bouquet: heady with liquorice, violets and exotic flowers.

Palate: deep and ample with huge velvet texture, ethereal/floral lingering finale.

Reviews:

(from a .29 ha parcel raised in 25% new wood). This is spicier still with nose of anise, hoisin, soy and cinnamon adding plenty of breadth to the ripe red currant and plum scents. There is a sophisticated mouth feel to the supple middle weight flavors that possess good phenolic maturity before culminating in a detailed, balanced and admirably persistent finish. Good stuff. (89-92)/2017+ **Burghound**, Issue #49 January 2013

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.

Vintage: **Burghound's 2011 Vintage notes:**

Just as he did in 2010, the self-effacing and laconic Jean-Marc Millot told me that 2011 was a "difficult vintage. While we had slightly better yields in 2011, the growing season itself required constant vigilance as the conditions always seemed perfect for one form of disease or another. We began picking on the 3rd of September and brought in ripe fruit that required some sorting but it was manageable. Potential alcohols were not exceptional but they were respectable at between 11.5 and 12.5%. I did my normal vinification which is to say soft extraction with roughly 12 days of total cuvaion. As to the wines, I like them a lot because they're very pure, do a good job of reflecting the underlying terroirs and should also have that relatively rare ability to drink well both young and old." For readers that are not familiar with the Millot style, it's lighter but wonderfully pure, precise and elegant but note well that he creates wines that pack plenty of flavor authority.

The chaotic weather patterns continue as Burgundy yo-yos from an early harvest to a late one and then back again. 2011 is the third vintage since 2003 that saw many domaines picking in late August, a phenomenon that did not occur once in the entire 20th century! Growers consistently lament the relatively poor mid-summer weather that has plagued the last few vintages but in a sense they have been blessings in disguise because without something to dampen the maturities we would be drinking 16% chardonnay and pinot-based wines picked in July. In this case though July arrived in April and April came to visit in July so not much could really be considered as typical in 2011. In short, it was a topsy-turvy growing season from start to finish. Despite the weird weather, 2011 gave us many really lovely wines that should provide for delicious drinking early on yet be capable of amply rewarding mid-term cellaring and in a few cases, they will be as long-lived as the 2010s. The 2011s are not as classic as the 2010s but they are seductively delicious without being banal and there is enough underlying *terroir* expression to satisfy most burg geeks.

