

Domaine Feletig 2017's

Tasting notes from Jasper Morris MW

Chambolle-Musigny 1er Cru Les Charmes: Their holding is on the upper slope towards Les Amoureuses. This is very exciting, fresh purple colour and so much energy. Great elegance and great force. Bravo. This is my favourite Chambolle-Charmes of the vintage, with amazing persistence behind. Mind you, Gilbert thinks his Carrières can be as good. Tasted: November 2018. 93-96 Points. 5 Star Wine!

Chambolle-Musigny 1er Cru Les Feusselottes: Actually this comes from Les Grands Murs but for some reason the authorities insist he labels it as Feusselottes. Whatever. Lots of small stones on top of the clay, with vines planted in 1956. Glowing purple, lively and exciting. This has a magical density to it, dark raspberry, and a silky sexy texture behind, this is exciting. Tasted: November 2018. 93-95 Points. 5 Star Wine!

Chambolle-Musigny 1er Cru Les Fuees: From two equal plots at either end, these grapes always ripen but keep good acidity. Gilbert stresses that you need to avoid too high degrees but I am not sure he has quite got the balance this year. Hugely dense black purple in colour, with a slightly brutal nose. There is a vast density of fruit, very ripe notes, plums and figs, wait and see if this calms down. Tasted: November 2018. 89-93 Points

Chambolle-Musigny 1er Cru Les Carrieres: A not quite monopoly for the Felletigs who are probably the only source who bottle it separately. It is clearly a cuvée close to Gilbert's heart. From barrel: dense colour if a bit more sombre than some, as is the nose, some torrefaction, then a thick red fruit, maybe a touch cooked, darkish. From wooden amphore: Slightly more vibrant purple, nose fresher but not more open, much juicier and rounder, then good acidity. The first sample probably just needed freshening up a touch. Tasted: November 2018. 91-94 Points

Chambolle-Musigny 1er Cru Les Combottes: Planted 1956, with apparently a certain amount of pinot beurot mixed in. Gilbert thinks that he and Ghislaine Barthod probably share the best part of this 1er cru. His holding also has old vines with good plant material. This is Gilbert's idea of classic Chambolle and it absolutely has that nose. Ripe purple, very pretty perfumed fruit, very lively finish, lifted, very classy for Les Combottes. Tasted: November 2018. 91-94 Points

Chambolle-Musigny 1er Cru Les Gruenchers: Fine rich purple, with a very elegant, precise nose. Almost a Vosne of a Chambolle. Then the wine becomes quite powerful and punchy on the palate, with high class fruit, the oak (50% new) just a touch present but better integrated than the Chambolle-Musigny 1er Cru. Tasted: November 2018. 91-94 Points

Chambolle-Musigny 1er Cru Les Lavrottes: From vines planted in 2000. Fresh bright purple, the nose is quite discreet but with a floral Chambolle elegance. I can tease out some violets too. The fruits stays elegant and discreet on the plate though for now the wood has quite a big role to play. Nothing to fear though. Promising. Tasted: November 2018. 92-94 Points

Tasting notes from Neal Martin, Vinous Media

Chambolle-Musigny 1er Cru Les Charmes: The 2017 Chambolle-Musigny Les Charmes 1er Cru, which comes from vines planted in 1965 by Feletig's father, is aged in 60% new oak. It has the most refined and nuanced bouquet among all of Feletig's Chambolles – a beautiful mélange of red and black fruit, hints of sous-bois and rose petals. The palate is medium-bodied with fine-grained tannin. There is a natural sucrosity to this Chambolle, even a hint of brown sugar and fig toward the complex, lingering finish. One of the best Chambolle-Musigny cuvée in 2017. (Drink between 2023-2045) 92-94 Points

Chambolle-Musigny 1er Cru Les Feusselottes: The 2017 Chambolle-Musigny Les Feusselottes 1er Cru, matured in two-thirds new oak, represents the Felettigs' smallest cuvée, at just three-and-a-half barrels. It has a very sensual bouquet of plush red fruit that becomes darker with aeration, touches of pressed iris and lavender emerging with time. The palate is medium-bodied with grainy tannin. There is a symmetry about this Feusselottes, which is

supremely well focused, delivering a lot of substance and grip on the finish while maintaining freshness. The finish is slightly chalky in texture but very persistent. Very, very impressive. (Drink between 2023-2040) 92-94 Points

Chambolle-Musigny 1er Cru Les Fuees: The 2017 Chambolle-Musigny Les Fuées 1er Cru underwent a relatively late malolactic and so had only recently been sulfured. Matured in 50% new oak, this has an intense, pure bouquet of black cherries, blueberry and violets, all very natural and well defined. The palate is medium-bodied with impressive sucrosity on the entry, matched by a fine line of acidity. There is density to this Les Fuées, and the lovely saline, slightly licorice-tinged finish lingers long in the mouth. Excellent. (Drink between 2023-2040). 92-94 Points

Chambolle-Musigny 1er Cru Les Carrieres: The 2017 Chambolle-Musigny Les Carrières 1er Cru comprises six barrels this year, plus one amphora that may or may not be blended. The barrel sample has a concentrated bouquet of ravishing red berry fruit mixed with iodine and violet aromas. The palate is medium-bodied with grainy tannin, a slightly chalky texture and a focused, quite Morey-like finish that lingers. There is something serious about this Les Carrières that suggests it will be for long-term consumption. I also tasted the wine from amphora. This has more sheen on the nose, more polish, perhaps. The palate is medium-bodied with black cherry and cassis fruit, the fruit profile similar but the texture silkier than the regular blend. There are touches of pain grillé here, and the wood element is just a little more marked on the finish. (Drink between 2022-2036) 90-92 Points

Chambolle-Musigny 1er Cru Les Combottes: The 2017 Chambolle-Musigny Les Combottes 1er Cru comes from vines over 60 years old and sees around 60% new oak. The bouquet is more introspective and the fruit blacker than the Les Fuées, featuring blackberry and bilberry tinged with earthy, sous-bois aromas. The dense, sinewy palate is medium-bodied with supple tannin and fine acidity, though I miss the finesse shown by the Les Fuées on the finish. Give this several years in bottle. (Drink between 2023-2038) 90-92 Points

Chambolle-Musigny 1er Cru Les Gruenchers: The 2017 Chambolle-Musigny Les Gruenchers 1er Cru, made from purchased fruit and matured in 50% new oak, has a well-defined bouquet of perfumed dark cherry, blueberry and light black currant fruit, becoming more floral with aeration. The oak here is nicely integrated. The palate is medium-bodied with crisp, crunchy tannin, a slightly chalky texture and fine delineation toward the finish. Very fine. (Drink between 2020-2035) 91-93 Points

Chambolle-Musigny 1er Cru Les Lavrottes: The 2017 Chambolle-Musigny Lavrottes 1er Cru, which sees 50% new oak, was showing some reduction when I visited the domaine, though there appears to be fine fruit concentration. The fresh, vibrant palate is vivid and tensile, offering crisp, slightly chalky tannin and crunchy red fruit mixed with blueberry toward the finish. There is good backbone here, and so this will deserve at least four to six years in bottle. Excellent. (Drink between 2023-2040). 91-93 Points