



B U R G H O U N D . C O M
 THE ULTIMATE BURGUNDY REFERENCE

January 2009

Domaine Armand Rousseau (Gevrey-Chambertin)
2007 Chambertin Grand Cru red (93-95)
2007 Chambertin-Clos de Bèze Grand Cru red (94-96)
2007 Charmes-Chambertin Grand Cru red (89-91)
2007 Clos de la Roche Grand Cru red (90-93)
2007 Gevrey-Chambertin red (87-89)
2007 Gevrey-Chambertin "Les Cazetiers" 1er red (88-91)
2007 Gevrey-Chambertin "Clos St.-Jacques" 1er red (92-94)
2007 Gevrey-Chambertin "Lavaut St.-Jacques" 1er red (88-90)
2007 Mazis-Chambertin Grand Cru red (89-92)
2007 Ruchottes-Chambertin - Clos des Ruchottes Grand Cru red (91-93)

Charles Rousseau's son Eric, who makes the wines and has now largely completely taken over all of the day to day management duties, calls 2007 "one of those strange vintages where the hottest month of the growing season was April.

Things were so far in advance that even with the cool and wet summer that according to the 100 day rule of thumb, we thought that we would harvest around the 20th of August. There was so much rain though that it retarded the maturities and I remember noticing that only the weekends were nice, which meant that you had to be out treating the vines when you could. It would be fair to say that there were very few off days in 2007. However, beginning around the 10th of August, good if not really hot weather arrived and when we began picking on August 31st, the harvest weather was ideal. There was some rot that had to be eliminated as well as some under ripe berries. Sugars were good at between 12 and 13% as were acidities. Phenolic maturities were also good, probably because the number of days between flowering and harvest made 110, which normally will give you good phenolic maturity even in average vintages. As such, I did a normal vinification that went according to Hoyle as there were no problems and the malos were finished by March. Overall, 2007 is a very good vintage and certainly better than 2006." (Frederick Wildman and Sons, New York, NY; Berry Brothers & Rudd, The Wine Society, Heyman, Barwell & Jones, O.W. Loeb and Justerini & Brooks, all UK).

2007 Gevrey-Chambertin: An exuberant red berry fruit and subtle warm earth infused nose introduces transparent and attractively minerally middle weight flavors that are balanced, vibrant and persistent. This is really a lovely effort crafted in a distinctly understated style. Worth a look. (87-89)/2012+

2007 Gevrey-Chambertin "Lavaut St. Jacques": (one-third of the .45 ha parcel is very young vines with the remainder from vines of around 50 years of age). Interestingly, the nose is actually quite similar in terms of composition yet here it's certainly more elegant and there is a greater

emphasis on the underlying minerality that carries over to the cool, precise, pure and solidly ripe flavors where the stony quality of the site resurfaces on the linear and energetic finish. (88-90)/2013+

2007 Gevrey-Chambertin “Les Cazetiers”: (from a .5 ha parcel of 40 to 45 year old vines). Here the nose is quite reduced, rendering it difficult to evaluate though the detailed, firm and somewhat *animale* medium-bodied flavors also possess a firm minerality as well as a dusty, precise and punchy finish that is underpinned by moderately firm tannins. (88-91)/2013+

2007 Charmes-Chambertin: (from a 1.4 ha parcel that is situated one-third in Charmes proper and the remainder in Mazoyères). A somewhat taciturn and narrow nose features a limited mix of wild red berries, warm earth and a touch of underbrush that continues onto the round, delicious, fresh and supple flavors that possess a certain delicate quality to them as well as a subtle touch of minerality on the persistent finish. This is a bit rounder than the Cazetiers with finer tannins as well. In sum, this is pretty rather than profound. (89-91)/2014+

2007 Mazis-Chambertin: (from Mazis-Bas). Here the nose blends upper and lower register aromas that include cranberry, raspberry, cassis, rose petal and smoked jerky that merges into very pure and textured flavors that also have a certain delicate quality to them, yet the finish is robust, sauvage and displays very good phenolic maturity to the structural elements. This should age well as it's balanced yet will be approachable young. (89-92)/2015+

2007 Clos de la Roche: A notably riper nose features more classic aromas of red and blue pinot fruit, violets, underbrush and this too offers a hint of jerky that complements the lightly spiced, rich, full and delicious medium weight plus flavors that possess an appealing textured quality to the energetic, sappy and mouth coating finish that is both balanced and impressively long. Excellent quality here and while not ultra powerful, this is certainly a step up in muscle compared to the Charmes and Mazis. (90-93)/2015+

2007 Ruchottes-Chambertin - Clos des Ruchottes: Rousseau noted that in 2007, the Ruchottes received 25% new wood whereas in the past, the percentage was zero. An elegant, cool, restrained and lilting nose of rose petal, cranberry and raspberry aromas merges into medium weight flavors brimming with minerality and culminating in a relatively powerful finish underpinned by ripe tannins and excellent length. This really stains the palate and I very much like the underlying sense of tension. (91-93)/2017+

2007 Gevrey-Chambertin “Clos St.-Jacques”: (from a 2.2 ha parcel raised in 80% new wood). A touch of wood spice frames an ultra elegant, cool and mineral suffused red currant, cherry and raspberry nose that complements to perfection the detailed, supple, round and wonderfully classy medium weight flavors that possess positively gorgeous complexity on the sappy, mouth coating and explosively long finish. A wine of harmony and style with outstanding depth. (92-94)/2017+

2007 Chambertin-Clos de Bèze: This too displays a framing touch of oak influence that highlights stunningly complex and layered aromas that are positively kaleidoscopic in their sheer breadth with textured, cool and intensely mineral suffused bigbodied flavors that for all the focused muscularity sacrifice none of the fine detail this wine is known for, all wrapped in an almost painfully intense and explosively long finish. This is not a massive Bèze but it's a real knockout. (94-96)/2019+

2007 Chambertin: By contrast to the Clos St. Jacques and the Bèze, the Cham has already eaten its wood which allows freerein for the spicy, pure, elegant and restrained earthy red pinot fruit with *animale* hints and ample mineral notes to dissolve seamlessly into dusty, textured, precise and palate staining big-bodied flavors that are exceptionally tight on the linear but hugely long finish. At present, the Bèze appears to have slightly better underlying material but we'll see in time as both are sensational. (93-95)/2019+