

Maison Lucien Le Moine (Beaune)

33 “Don’t Miss” Wines from the 2008 vintage in this Issue

2008 Bonnes Mares Grand Cru Henri Boillot 93

2008 Bonnes Mares Grand Cru Bouchard Père et Fils 94

2008 Bonnes Mares Grand Cru Joseph Drouhin 95

2008 Bonnes Mares Grand Cru Louis Jadot (91-94)

2008 Bonnes Mares Grand Cru Louis Latour 93

2008 Bonnes Mares - Sud Grand Cru Lucien Le Moine (91-94)

2008 Chambertin Grand Cru Jacques Prieur (92-94)

2008 Chambertin-Clos de Bèze Grand Cru Bouchard Père et Fils 95

2008 Chambertin-Clos de Bèze Grand Cru Chanson Père et Fils (91-94)

2008 Chambertin-Clos de Bèze Grand Cru Lucien Le Moine (92-95)

2008 Clos de la Roche Grand Cru Lucien Le Moine (92-94)

2008 Clos St. Denis Grand Cru Lucien Le Moine (92-94)

2008 Clos de Vougeot Grand Cru Camille Giroud (91-94)

2008 Clos de Vougeot Grand Cru Louis Jadot (91-94)

2008 Clos de Vougeot Grand Cru Lucien Le Moine (91-94)

2008 Le Corton Grand Cru Bouchard Père et Fils (92-95)

2008 Corton-Clos du Roi Grand Cru Pousse d’Or (91-94)

2008 Echézeaux Grand Cru Bouchard Père et Fils 93

2008 Gevrey-Chambertin “Cazetiers” 1er Bouchard Père et Fils (91-94)

2008 Gevrey-Chambertin “Cazetiers” 1er Lucien Le Moine (91-94)

2008 Grands Echézeaux Grand Cru Joseph Drouhin 93

2008 Musigny Grand Cru Joseph Drouin 95

2008 Musigny Grand Cru Louis Jadot (92-95)

2008 Musigny Grand Cru Jacques Prieur (92-95)

2008 Pommard “Rugiens” 1er Joseph Voillot (91-94)

2008 Richebourg Grand Cru Anne-Françoise Gros (91-94)

2008 Richebourg Grand Cru Lucien Le Moine (94-96)

2008 Romanée St. Vivant Grand Cru Lucien Le Moine (93-96)

2008 Romanée St. Vivant – Les Quatre Journaux Grand Cru Louis Latour 93

2008 Volnay “Clos des Ducs” 1er Marquis d’Angerville (92-94)

2008 Vosne-Romanée “Les Gaudichots” 1er Lucien Le Moine (92-95)

2008 Vosne-Romanée “Malconsorts” 1er Lucien Le Moine (91-94)

2008 Vosne-Romanée “Malconsorts - Christiane” 1er de Montille (92-94)

Mounir and Rotem Saouma established their two-person *micro-négoce* in 1999. They describe the 2008 vintage as one where the *élevage* was critical to each wine achieving its full potential. A very limited amount of sulfur (and in some cases, none at all) was used and that clearly played an important role because despite having ice cold cellars, the malos finished relatively early whereas in most cellars, they were late to finish. They stressed however that despite having malos that finished early they didn't touch the wines so as to allow them to develop without intervention. One other key point that Mounir made was that "you can't use essentially zero sulfur for such a long period unless you are absolutely sure that your wines are impeccably clean. This was ultra important as we really focused on working with the lees in 2008." As my comments and scores confirmed last year, the Le Moine '07s were excellent wines that displayed **more typicity** than I have seen here in the past and the 2008s continue this pattern. There are a number of very impressive wines in the range but as in 2007, if you can find the '08 Gaudichots, do not pass it up as it is again flat out spectacular. One other point bears mentioning, which is that the wines always have noticeable residual CO2 in them and thus **they should absolutely be decanted**.

Maison Lucien Le Moine (Beaune)

- 2008 Bonnes Mares - Nord Grand Cru red (89-92)**
- 2008 Bonnes Mares - Sud Grand Cru red (91-94)**
- 2008 Chambertin-Clos de Bèze Grand Cru red (92-95)**
- 2008 □ Chambolle-Musigny "Amoureuses" 1er red (91-93)**
- 2008 Chambolle-Musigny "Charmes" 1er red (89-92)**
- 2008 □ Chambolle-Musigny "Haut Doix" 1er red (90-92)**
- 2008 Charmes-Chambertin Grand Cru red (90-92)**
- 2008 Clos de la Roche Grand Cru red (92-94)**
- 2008 Clos St. Denis Grand Cru red (92-94)**
- 2008 Clos de Vougeot Grand Cru red (91-94)**
- 2008 Corton-Bressandes Grand Cru red (90-92)**
- 2008 Corton-Renardes Grand Cru red (90-93)**
- 2008 Echézeaux Grand Cru red (91-93)**
- 2008 Fixin "Les Arvelets" 1er red (87-89)**
- 2008 □ Gevrey-Chambertin "Cazetiers" 1er red (91-94)**
- 2008 □ Gevrey-Chambertin "Estournelles St. Jacques" 1er red (91-93)**
- 2008 □ Gevrey-Chambertin "Lavaut St. Jacques" 1er red (91-93)**
- 2008 Mazis-Chambertin Grand Cru red (91-93)**

2008 □ **Morey St. Denis “Clos des Ormes” 1er red (89-92)**
2008 Nuits St. Georges “Les Cailles” 1er red (89-92)
2008 □ **Nuits St. Georges “Les St. Georges” 1er red (90-92)**
2008 Nuits St. Georges “Vaucrains” 1er red (89-92)
2008 Pommard “Epenots” 1er red (88-90)
2008 Pommard “Les Grands Epenots” 1er red (89-91)
2008 Pommard “Rugiens” 1er red (87-90)
2008 Richebourg Grand Cru red (94-96)
2008 Romanée St. Vivant Grand Cru red (93-96)
2008 □ **Volnay “Caillerets” 1er red (90-92)**
2008 Volnay “Clos des Chênes” 1er red (88-91)
2008 Volnay “Santenots” 1er red (88-91)
2008 □ **Vosne-Romanée “Gaudichots” 1er red (92-95)**
2008 □ **Vosne-Romanée “Malconsorts” 1er red (91-94)**
2008 □ **Vosne-Romanée “Suchots” 1er red (90-92)**

2008 Volnay “Santenots”: A pretty and expressive though notably cool nose of red currant and raspberry marries into delicious, supple and beautifully detailed flavors that possess a refined and sophisticated mouth feel and about the only nit is a point of acidity that presently pokes through on the finish though it doesn't diminish the length. **(88-91)/2016+**

2008 Volnay “Clos des Chênes”: A background soupçon of oak highlights the fresh, ripe and admirably pure red and blue berry fruit aromas that complement the textured, naturally sweet and precise middle weight flavors that culminate in a mildly tangy and energetic finish. Solid quality in a package that is less robust and muscular than usual. **(88-91)/2016+**

2008 Volnay “Caillerets”: Presently the nose is dominated by reduction and wood though there is good intensity and freshness to the delicious mineral-driven flavors that possess fine precision and plenty of punch on the balanced, classy and impressively persistent finish. There is real style here and the natural class of Caillerets is on display. **(90-92)/2018+**

2008 Pommard “Rugiens”: An intensely earthy yet elegant red berry fruit nose trimmed in an appealing touch of minerality that continues onto the delicious, round and vibrant middle weight flavors that display a tangy finish where noticeable wood also surfaces. Good if not special quality here. **(87-90)/2016+**

2008 Pommard “Epenots”: (from Petits Epenots). A pretty nose of fresh red currant, warm earth and a nuance of underbrush leads to delicious, round and unusually supple medium-bodied flavors that possess good intensity and even better length. Again, good to very good but not excellent quality. **(88-90)/2016+**

2008 Pommard “Les Grands Epenots”: A discreet touch of wood sets off slightly riper aromas of both red and blue pinot fruit as well as notes of spice, warm earth and humus that give way to rich, naturally sweet and notably bigger middle weight plus flavors that possess slightly riper underlying phenolics and a sappy finish. Despite the additional volume, the tannins are

finer here than in either the straight Epenots or the Rugiens. **(89-91)/2016+**

2008 Fixin “Les Arvelets”: A relatively high-toned and very fresh nose of red currant and red pinot fruit slides into detailed, intense and even racy middle weight flavors that possess notes of subtle minerality and *animale* on the tangy finish of moderate length. **(87-89)/2015+**

2008 Morey St. Denis “Clos des Ormes”: An equally fresh and airy nose features both upper and lower register aromas of cranberry and warm earth that are followed by supple and seductively textured medium-bodied flavors that are very round and accessible yet the admirably persistent finish tightens up quickly and displays a touch of the sauvage. This is a balanced, complex and long effort that is worth a look. **(89-92)/2016+**

2008 Gevrey-Chambertin “Estournelles St. Jacques”: A subtle application of wood allows the high-toned, pure, elegant and very cool red berry and black cherry aromas to have center stage. The silky and highly sophisticated flavors are precise, supple and lilting, all wrapped in a stony, balanced and superbly persistent finish. This is extremely stylish and in contrast to the muscle of the Lavaut and Cazetiers, this is a wine of finesse and understatement. **(91-93)/2018+**

2008 Gevrey-Chambertin “Lavaut St. Jacques”: A cool, pure and almost as elegant nose offers up similar but even more mineral-suffused aromas that precede rich, muscled and relatively full-bodied flavors that possess ample amounts of dry extract on the solidly powerful, notably firm and lingering finish. This is not as refined as the Estournelles but it's every bit as interesting as the balance is impeccable. **(91-93)/2020+**

2008 Gevrey-Chambertin “Cazetiers”: An elegant and pure nose features notes of dried rose petal, cherry and a faint hint of the *sauvage* that also characterizes the rich, full and generous full-bodied flavors that interestingly, possess a silky mouth feel allied with fine power, focus and outstanding length. This is terrific. **(91-94)/2020+**

2008 Nuits St. Georges “Les Cailles”: A pungent and highly complex nose of rose petal, red currant, spice, earth and a subtle vegetal component combine to introduce fresh, intense and beautifully detailed middle weight flavors that are delicious, focused and intense and culminate in an extremely long if slightly lean finish. My range assumes that this will flesh out during the course of the *élevage*. **(89-92)/2018+**

2008 Nuits St. Georges “Vaucrains”: A background hint of wood does not compromise the clear reading of the equally pungent and complex nose that is much more *animale* in character and this character also suffuses the textured, powerful and precise big-bodied flavors that, like the Les Cailles, also lean out somewhat on the otherwise linear and exceptionally long finish. Also like the Les Cailles, my predicted range assumes with this will flesh out with more time in barrel. **(89-92)/2018+**

2008 Nuits St. Georges “Les St. Georges”: A touch of reduction is not enough to completely block the red currant and floral aromas that move into textured and highly seductive middle weight flavors that possess good volume and a sleek muscularity on the strikingly persistent finish. This is very backward at present and could surprise to the upside. **(90-92)/2018+**

2008 Chambolle-Musigny “Charmes”: Noticeable wood tussles somewhat with the otherwise ripe nose that offers notes of red and blue pinot fruit as well as violet and floral hints. The rich and relatively full-bodied flavors possess good volume and a sappy mouth feel on the mildly tangy finish where the tanginess adds lift. **(89-92)/2016+**

2008 Chambolle-Musigny “Haut Doix”: A more elegant and distinctly higher-toned nose of red currant and cherry leads to pure, refined and lightly mineral-driven medium-bodied flavors that are delicious, racy, focused and solidly persistent, all wrapped in a perfectly balanced finish. This is a lovely and understated effort that is very Chambolle. **(90-92)/2016+**

2008 Chambolle-Musigny “Amoureuses”: Here the wood influence is more prominent though certainly not intrusive with ripe and mostly red berry aromas along with subtle earth, anise and spice hints that precede the complex, fresh, naturally sweet and palate staining medium-bodied flavors that are more firmly structured on the mouth coating and lingering finish. I like the fresh and bright acidity that gives a lovely sense of relief and detail. **(91-93)/2018+**

2008 Vosne-Romanée “Suchots”: (from the upper portion of the vineyard). Ample amounts of Vosne style spice and dark pinot fruit and earth aromas are trimmed in noticeable but not invasive wood. The fresh and bright medium-bodied flavors possess a beguilingly seductive texture while being supported by firm tannins on the dry, clean and linear finish that is mildly tangy at this point. **(90-92)/2020+**

2008 Vosne-Romanée “Malconsorts”: This is very fresh, pure, spicy and ripe with a mix of red and black earth-infused aromas that introduce textured, sweet and layered full-bodied flavors that possess a taut muscularity and perfect balance on the strikingly long finish that seems to go on and on. As is its wont, this is a very serious effort built to age. **(91-94)/2023+**

2008 Vosne-Romanée “Gaudichots”: An intensely floral nose that is spicy, pure, ripe and elegant merges seamlessly into detailed, minerally and vibrant middle weight flavors that possess marvelous depth and length where the finish possesses an abundance of underlying tension. This is a harmonious and beautifully proportioned effort that is deceptively well-structured as it seems relatively clear that a high percentage of stems was used in the vinification of this wine. A worthy successor to the brilliant '07. **(92-95)/2023+**

2008 Corton-Bressandes: A wonderfully elegant and layered nose of stony red and blue pinot fruit complements well the detailed and mineral-driven medium weight plus flavors that possess a highly attractive mouth feel and culminate in a textured, pure and lingering finish that exudes a sense of underlying tension. A classic Bressandes. **(90-92)/2018+**

2008 Corton-Renardes: This is also quite complex but the aromatic profile of the violets and primarily blue berry fruits is less elegant and notably gamier and this gamy character continues onto the supple and graceful yet quite powerful larger-scaled flavors that possess excellent length but also a touch of rusticity on the decidedly firm and long finish. Like the typicality displayed by the Bressandes, this is very Renardes and overall, there is just a bit more depth of material. **(90-93)/2020+**

2008 Clos St. Denis: (from 90+ year old vines). Moderate wood spice frames a backward nose that is composed of very primary red and blue berry fruit, warm earth and a hint of the *sauvage* that can also be found on the full-bodied, powerful, mouth coating and highly complex flavors that are really quite serious on the well muscled and long finish. **(92-94)/2020+**

2008 Clos de la Roche: Noticeable wood adds nuance to the otherwise fresh, earthy and relatively somber plum and red pinot fruit where notes of anise, underbrush and a hint of *animale* are also present. The big and well-muscled flavors possess fine concentration and a seductive texture on the brooding and youthfully austere finish that is not only very firmly structured and generously wooded but delivers outstanding length. This is a powerful wine in the context of the vintage and one that will need plenty of cellar time to be at its best. **(92-94)/2023+**

2008 Clos de Vougeot: A relatively high-toned and unusually elegant nose of dark berry fruit, in particular black raspberry and cherry is trimmed in moderate wood treatment that merges into round, rich and supple flavors that culminate in a textured and delicious finish that displays only mild austerity on the balanced and harmonious finish. This will also require plenty of cellar time. **(91-94)/2023+**

2008 Echézeaux: (from En Orveaux). A subtly toasty yet elegant nose featuring a pretty *mélange* of earthy red currant, plum and black cherry fruit aromas leads to sweet, serious and concentrated full-bodied flavors that are underpinned by ripe tannins and a strikingly long and robust finish that is both fresh and beautifully detailed. This is not an elegant Ech but it's impressive all the same. **(91-93)/2022+**

2008 Charmes-Chambertin: (from both Charmes and Mazoyères). Here the nose is extremely pretty with expressive aromas of red berry fruit, underbrush and warm Gevrey-style earth nuances that can also be found on the admirably pure and relatively fine flavors that display a hint of tanginess on the otherwise extremely long finish. **(90-92)/2020+**

2008 Mazis-Chambertin: (from both Mazis-Haut and Bas). A distinctly vegetal nose that is not unpleasant (though it is unusual) combines with notes of red currant and game that complement the rich, full-bodied and serious flavors that possess a textured mouth feel and a delicious, intense, powerful and wonderfully long finish. There is presently a trace of dryness on the finish though I suspect that this is more due to the significant amount of gas present than under ripeness. **(91-93)/2020+**

2008 Chambertin-Clos de Bèze: An exceptionally spicy nose of ripe red berry fruit trimmed in subtle wood notes gives way to rich, full, naturally sweet and seductively textured flavors that offer real style on the complex, powerful and gorgeously long finish where the wood resurfaces. This is a classy offering that should age extremely well. A stunner. **(92-95)/2023+**

2008 Bonnes Mares - Sud: (from the Chambolle side). Noticeable but moderate wood spice frames the ripe and highly complex mix of earthy dark pinot fruit and floral aromas that introduce robust, pure and intense big-bodied flavors that display a distinct gaminess on the textured and hugely long, powerful and dusty finish where the wood displayed by the nose resurfaces. This is not particularly refined but it is an imposing wine, especially in the context of the vintage. **(91-94)/2020+**

2008 Bonnes Mares - Nord: (from the Morey side). A cool, refined, pure and more elegant nose of red and dark berry fruit that includes elements of spice, earth and wet stone, all of which can be found on the very primary and fresh, sappy, detailed and focused flavors that are serious and linear though do not possess the same volume or overall depth of its southern cousin. To be sure, this is very good but on the whole, it's less interesting. **(89-92)/2018+**

2008 Romanée St. Vivant: An expressive and intensely floral nose of spicy black fruit aromas that are ripe and strikingly elegant complement well the detailed and seductively textured medium-bodied flavors that are blessed with plenty of dry extract that buffers the firm tannins on the seamlessly long finish that just seems to go on and on. This is simply at another level compared to all of the prior wines and if you can find it, buy it. **(93-96)/2023+**

2008 Richebourg: An elegant and refined nose of notably ripe and very spicy blue and black berry fruit aromas that also evidence distinct notes of violets and dried rose petal merges into textured, naturally sweet and robust broad-scaled flavors blessed with ample amounts of dry extract that confer a velvety mouth feel onto the explosively long finish. This knockout effort will need plenty of patience but it's also one that should reward 15 plus years of cellar time. **(94-96)/2025+**