

Propriétaire en Grands Crus et Premiers Crus  
de Bourgogne depuis 1859



— Jean Chartron —

A  
21190 PULIGNY-MONTRACHET

# *Revue de Presse* *France & International*

**D**urant tout l'été Les Buvologues vous invitent à la rencontre des producteurs dont un ou plusieurs vins ont obtenu un Coup de cœur dans notre dossier « Les villages de votre été. »



Nous les connaissons depuis vingt ans mais nous avons attendu cette dégustation à l'aveugle pour vous parler d'eux. Pourquoi maintenant ?

D'abord parce que leurs vins ont fait battre nos cœurs (trois vins présentés dont deux « Coup de cœur ». Respect.)

Et sûrement parce que c'est toujours plus compliqué de parler de gens qu'on apprécie sans que la critique ne soit vécue comme une agression personnelle.

## HONNEUR AUX DAMES

Et à l'aînée d'une fratrie de deux filles et d'un garçon.


Anne-Laure est une lionne... ascendant lionne de 1960. « **Ça se voit à ma crinière, non?** » dit-elle en agitant sa large chevelure. Après 17 ans d'une première vie en Allemagne, elle passe son bac à Dijon. Fait une année de faculté de droit sans conviction. Avant de dire non à son père quand ce dernier la voyait sur le prétoire plus que devant le pressoir. Elle passe alors un BTS de secrétariat de direction et commence de travailler. C'était sans compter sans l'amour...

Pour pouvoir intégrer la maison de négoce familiale elle retourne sur les bancs de l'école. Elle y rencontre celui qui deviendra son mari. Elle le suit dans les coteaux du lyonnais et « **pour faire bouillir la marmite.** » Elle travaillera durant dix ans dans une société d'informatique avant de rejoindre son frère qui y est directeur commercial export comme commerciale export chez Chartron & Trébuchet en 2002. Deux ans plus tard la société dépose le bilan

## UNE PROMESSE RICHE D'AVENIR

Son frère de neuf ans son benjamin lui fait alors une promesse. « **Laisse moi dix ans pour remonter le Domaine, et nous retravaillerons ensemble** ». Promesse tenue. Il faut dire que **Jean-Michel est homme de parole.**

Passé par une grande école de commerce parisienne il travaille cinq ans dans le prestigieux cabinet Arthur Andersen Consulting. Avant de revenir en 1995 dans la maison familiale. Pour former le binôme complémentaire et complice que l'on connaît, Anne-Laure se reforme. Dès 2012 elle part acquérir des bases en comptabilité, gestion et fiscalité. **En 2004** Jean-Michel récupère les vignes familiales et y adjoint une activité de négoce à taille humaine. La



promesse est tenue. Une nouvelle histoire commence ...  
Et elle va être palpitante.

## DOUBLE SIGNATURE

Anne-Laure et Jean-Michel ne partagent pas qu'un prénom double et le même nom de famille. Ils sont au diapason du métier. Ils se charrient en public tout en vantant leurs qualités respectives. Elle aime sa diplomatie, lui sa franchise. L'un est de chêne, l'autre est d'inox. Les deux participent à élever le vin. Dans tous les sens du terme.

Tous deux connaissent la responsabilité comme le poids de leur héritage. Pour autant le sujet de la transmission n'est pas tabou chez eux.

A la question de savoir lequel de leurs enfants pérennisera l'histoire viticole, l'ainée nettoie la question comme on bonde un tonneau pour pas que le vin ne s'échappe : **« Ma fille et mon fils sont grands et bien installés dans la vie active »**. Cash. Jean-Michel complète : **« Il faut qu'ils (ses trois enfants) aillent voir ailleurs. La question d'un retour n'est pas à l'ordre du jour. Je suis pour qu'ils fassent leurs choix »**.

Quand on repense à l'itinéraire professionnel des parents on comprend parfaitement leurs réponses

La « petite grande sœur » précise que même si elle n'a pas toujours vécu en Bourgogne, elle est revenue faire les vendanges chaque année depuis 1976.

Le domaine est aujourd'hui solidement assis. Si les vins se vendent sur allocation, l'amateur peut les trouver dans les restaurants et chez certains cavistes. La petite récolte 2021 (en volume) a poussé le duo à fermer provisoirement, et à regrets, leur caveau de vente de la grande rue dès le mois de Juin au lieu de Novembre pour la Vente des Hospices..

## VERS UN AVENIR VERT

Les 14,50 hectares de leurs **« jardins familiaux »** sont travaillés sans pesticides, ni herbicides avec des produits biologiques dès que c'est possible. Le duo ne se revendique pas « bio » et n'a pas commencé de conversion. A échanger avec eux on comprend que le bon sens prévaut. **« Si nous avions commencé la certification l'an passé (millésime 2021), on aurait encore moins récolté »** explique Anne-Laure.

Nous nous quittons sur un sourire. La Saint Vincent Tournante de Bourgogne que Jean-Michel présidait a été un succès. La récolte s'annonce belle. La famille Chartron va pouvoir récolter les fruits de son travail et de ses terroirs historiques.

Nous en salivons déjà d'impatience.



*Millésime 2023*

## GUIDE HACHETTE DES VINS 2026

Sept. 2025

**Appellation** : Chevalier-Montrachet

**Nom du vin** : Dom. Jean Chartron

**Dénomination** : Clos des Chevaliers Grand Cru Monopole

**Couleur** : blanc, tranquille

**Millésime** : 2022

**Appréciation** : 2 étoiles Coup de coeur ♥

**Commentaire du guide** : Un nouveau coup de coeur pour le domaine avec cette cuvée rare et précieuse de la colline du Montrachet, un monopole de 55 ares produit à partir de vénérables vignes de 80 ans, élevée 14 mois en fût et 4 mois en cuve. Drapée dans une élégante robe or pâle et cristalline, elle dévoile un nez subtil et raffiné de fleurs (aubépine, églantine) et de fruits à coque. La bouche conjugue rondeur, volume, texture veloutée, soulignée par une fine amertume minérale et saline qui pousse loin la finale. Un noble chevalier, gracieux et profond.

**Appellation** : Puligny-montrachet

**Nom du vin** : Dom. Jean Chartron

**Couleur** : blanc, tranquille

**Millésime** : 2023

**Appréciation** : 2 étoiles

**Commentaire du guide** : Élevé en fût, avec une petite proportion de chêne neuf, affiné brièvement en cuve, un 2023 très abouti, au nez élégant qui hésite entre note grillée, fleurs blanches et amande fraîche. En bouche, la délicatesse du fruit fait écho à celle de la texture, glissante, fraîche, rehaussée de beaux amers qui tirent loin la finale. On passe tout près du coup de coeur.

**Appellation** : Puligny-montrachet

**Nom du vin** : Dom. Jean Chartron

**Dénomination** : Clos du Cailleret

**Couleur** : blanc, tranquille

**Millésime** : 2023

**Appréciation** : 1 étoile

**Commentaire du guide** : Un 1<sup>er</sup> cru de belle garde dont le boisé encore évident enrobe et parfume une matière ample, puissante, nerveuse et bien fraîche, étirée sur le zeste d'agrumes en final. Un puligny racé, qu'il faut laisser respirer en cave.

**Appellation** : Puligny-montrachet

**Nom du vin** : Dom. Jean Chartron

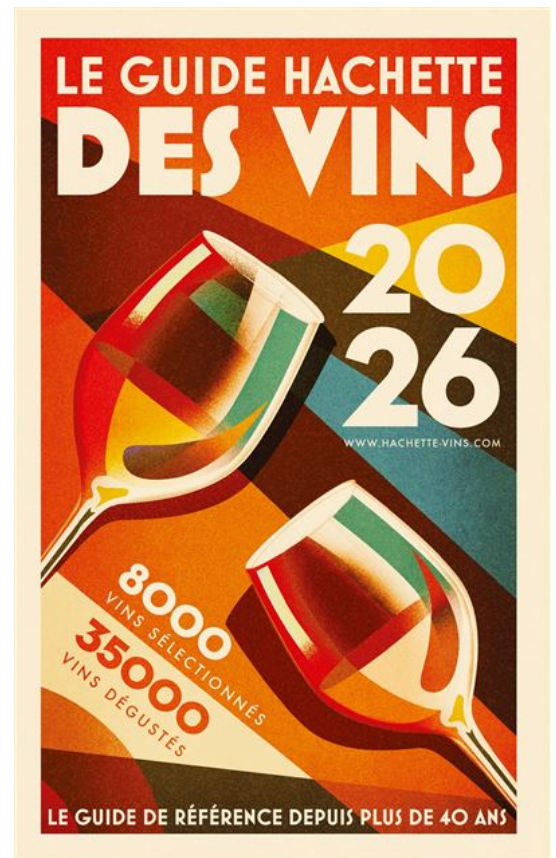
**Dénomination** : Clos de la Pucelle Monopole

**Couleur** : blanc, tranquille

**Millésime** : 2023

**Appréciation** : 1 étoile

**Commentaire du guide** : Un monopole d'1<sup>er</sup> cru, 16 ha situé au cœur de ce *climat* voisin des grands crus. Le nez, toasté et très floral, ouvre sur un palais ample, onctueux et pâtissier, mais aussi traversé par une belle acidité qui confère à l'ensemble une bien belle énergie. Un très bon classique.







**Chevalier-Montrachet grand cru blanc**  
**Clos des Chevaliers monopole (470€) - 92**

Le domaine exploite des vignes de 75 ans dans le Chevalier. Arômes élégants, à la fois minéraux, « cailloux » et solaires sur le citron confit, la bergamote... Le vin est complexe, frais, ample, long, dense, tendu, harmonieux. Beau potentiel !

**Saint-Aubin premier cru blanc Perrières (53 €) -91**

Arômes de fleurs, de fruits jaunes... Le vin est concentré, gras, avec un fruité généreux et une belle énergie.

**Bâtard-Montrachet grand cru blanc (390 €)- 89**

Issue de vignes de 60 ans, cette cuvée révèle des arômes fins, citronnés, floraux... Le vin a de la matière, de la chair, des saveurs de fruits mûrs et une belle longueur. Prometteur !

**Rully blanc Montmorin (26 €) -88**

**Saint Aubin Premier cru blanc Murgers des Dents de chien (53€) - 85**



Jean-Michel Charton et  
sa sœur Anne-Laure.



# DOMAINE JEAN CHARTRON

Sur les climats de Puligny-Montrachet, le génie des sols n'est pas usurpé. Avec 3 clos dont 2 monopoles, la 5<sup>e</sup> génération Chartron livre des vins d'une majestueuse profondeur qui déroulent leur force tranquille.

**d**u domaine Jean Chartron, les climats ne sont pas de simples parcelles mais les versets d'un poème séculaire, des empreintes laissées par les générations précédentes sur l'épiderme de cette terre de Puligny. Dans la clarté printanière du Clos du Cailleret, on évoque la rencontre entre les forces de la terre et de la mer, entre l'argile, le calcaire et les vestiges d'anciens fonds marins. Ici le chardonnay trouve une place idéale pour développer sa pureté et sa tension minérale. Bordant ce cépage roi, le pinot noir trouve également sa part de gloire sur 4,28 ares. Là, entre les roches qui se fendent et la fraîcheur des sous-sols, il puise la profondeur et la complexité propres aux grands vins rouges de la Côte : « Nous y sommes très attachés, lancent en préambule Anne-Laure et son frère Jean-Michel Chartron, les propriétaires. Nous sortons entre 150 et 300 bouteilles de ce Clos du Cailleret rouge selon les années. N'oublions pas que Puligny produisait au XIX<sup>e</sup> siècle plus de rouges que de blancs et qu'aujourd'hui les vins issus de pinot noir peuvent aller de pair avec les meilleurs de la côte de Beaune. » Les murs en pierre du clos semblent protéger cette cohabitation. Ils jouent surtout leur rôle dans la régulation de l'humidité comme de la chaleur, offrant un espace où ces deux cépages peuvent croître dans la plus parfaite harmonie. « Pour ce premier cru, nous possédions le monopole, malheureusement nous avons dû en céder une partie pour des questions de succession et n'en avons plus que 99,25 ares. » L'enchevêtrement des lieux-dits au sein des climats de Puligny semble l'un des plus compliqués de Côte d'Or : « Il est vrai que ce n'est pas simple. Regardez, si l'on prend les 15 premiers rangs du Cailleret, situés juste de l'autre côté de la route qui sépare ce climat du Montrachet, à cet endroit ils peuvent s'appeler indistinctement Demoiselles ou Cailleret, et puis, à partir du 16<sup>e</sup> rang, seule la dénomination Cailleret est autorisée. » Mieux vaut se munir de l'App « ClimaVinca » mise au point par Sylvain Pitiot et Pierre Cohen-Tanugi si l'on veut savoir au pas près où l'on se situe en toute intelligence. Autre joyeuse complication typiquement bour-

guignonne, le cas du célèbre monopole de la famille Chartron, le Clos de la Pucelle couvrant 1,16 hectare : « Sur le bas de notre parcelle, la petite pointe pourrait prendre le nom de Clos-des-Meix, mais nous préférons revendiquer sur l'étiquette le nom de ce clos prestigieux. »

Ce parcellaire fait suite au Bâtard-Montrachet, face au soleil levant. Véritable vaisseau de pierre coiffé d'un arc de triomphe, le clos se distingue du climat des Pucelles auquel il appartient par ses particularités géologiques : « Un sol plus calcaire, offrant un équilibre optimal entre drainage et rétention d'humidité. Les ceps s'enracinent ainsi profondément, permettant une expression encore plus vibrante. » À la dégustation, ce clos se différencie en effet du climat ambiant par une plus grande concentration et un trait minéral plus affirmé dans son rebond. Le 2022 dévoile une fraîcheur cristalline, telle l'aube qui dissipe la brume du matin. Des notes florales délicates, de fleur d'acacia et de tilleul, s'accompagnent de nuances minérales presque iodées, évoquant les cailloux baignés par les vagues. Ce vin est un ballet de pureté et de finesse. En bouche, il se révèle précis, marqué par une tension presque salivante, nous rappelant la pureté de ce terroir unique.

Plus en hauteur, Les Chevaliers constituent une grande scène naturelle avec cette singularité : les 55,61 ares du Clos des Chevaliers qui en sont la sphère intime. La magie de ce monopole réside dans sa capacité à concentrer toutes les qualités du grand cru Chevalier-Montrachet en y ajoutant une dimension de subtilité, de précision et de profondeur. Le Clos des Chevaliers 2019 exhale des arômes envoûtants de fruits mûrs et de noisette. Une touche de cire d'abeille se mêle à la richesse du bouquet, comme un parfum qui nous enveloppe. En bouche, il se déploie avec une ampleur maîtrisée, sa texture presque soyeuse contraste avec sa finale marquée par une minéralité précieuse, une pierre humide qui frappe les sens. C'est un vin d'une grande profondeur, un chevalier solitaire, calme et majestueux mais qui déroule une force tranquille. Ici tous les climats respirent comme un ancien secret révélé. / **JEAN-PIERRE**

## CHEVALIER-MONTRACHET GRAND CRU CLOS DES CHEVALIERS MONOPOLE 2019

« Le millésime 2019 pour ce clos a bénéficié de conditions climatiques exceptionnelles. Ces facteurs ont permis d'obtenir un vin très équilibré, avec une grande concentration aromatique et une belle finesse, tout en conservant la fraîcheur et la minéralité qui caractérisent ce terroir prestigieux. En bouche, l'équilibre entre le gras et l'acidité est remarquable, offrant une belle texture et une longueur impressionnante. »





# Bourgogne

## Classement 2025

### VINS BLANCS

Chablis	Pernand-Vergelesses	Corton-Charlemagne Montrachet Chassagne-Montrachet	Puligny-	Meursault Auxey-Duresses Saint-Aubin	Pouilly-Fuissé Saint-Véran Mâcon Crémants
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### PREMIERS GRANDS VINS

GUY ROBIN  
TREMBLAY

DENIS Père et Fils (PV)  
Ant. GUYON (CCH)  
Manuel OLIVIER (CCh)

Jean CHARTRON (ChM)

Anthonin GUYON (M)

Stéphane BROCARD  
(Mâcon)

Alain GEOFFROY  
HEIMBOURGER  
MOSNIER  
NAULIN

BADER-MIMEUR (Ch-M)  
CARILLON (PM)  
COUDRAY BIZOT (PM)  
Albert JOLY (PM)

Jean CHARTRON (Rully)  
COUDRAY-BIZOT (M)  
DELAGRANGE (M)  
DOREAU (M)  
Michel PRUNIER (AD)  
SEGUIN-MANUEL (M)  
VIRELY-ROUGEOT (M)

CACHEUX (Aligoté)  
Laurent COGNARD (Montagny)  
Guillaume CURVEUX  
Clos REYSSIER/DUBŒUF  
Roger LUQUET (PF)  
MATHIAS (PF)  
Michel PRUNIER (Crémant)  
Cave des VIGNERONS DE BUXY (Montagny)

### MIEUX COMPRENDRE LES CLASSEMENTS DE BOURGOGNE

Ici, les Grands et Premiers Crus sont de vrais crus ! On apprend très vite ce qui distingue les crus séparés par une route, les mi-pente à la plaine, des sols d'une richesse magique : marnes kimeridgiennes à Chablis, de silice, calcaire, argile, marnes pour les plus grands rouges (ceux des mi-coteaux), argilo-calcaire ou marnes calcaires en pentes douces pour les plus grands blancs..

Aucun autre vin blanc sec ne peut rivaliser avec ces Crus (Grands Crus ou Premiers) de Puligny-Montrachet, Meursault, ou Chablis qui dévoilent une minéralité envoûtante et tiennent 15, 20, 30 ans sans décevoir. Superbes millésimes 2022 à 2018, un époustouflant 2015, comme le 2010, et des millésimes 2014, 2013, 2011 ou 2007 excellent, et de très beaux 2009 et 2008. On ne peut pas dire non plus que les prix sont beaucoup plus chers qu'ailleurs. Un Premier Cru de Chablis ou un de Pernand-Vergelesses à moins de 25 €, un autre Nuits-Saint-Georges ou de Pommard, un Meursault à 40 €, un Côte de Nuits ou un Monthélie à 15 €... valent largement leur prix. Il suffit de comparer leur qualité intrinsèque à d'autres vins totalement surcotés que l'on trouve notamment des les grands crus de Bordeaux pour s'en assurer. Bien sûr, les prix s'envolent pour les vins magiques, mais la très faible quantité alliée à une complexité de sols exemplaire explique aisément la chose.

La force des terroirs est donc omniprésente, et le vin, ici, est avant tout un art de vivre où la main de l'homme va faire la différence, et l'on sait que, le vigneron bourguignon, sait de quoi il parle et met ses mains dans les vignes. Avec ces vignerons, talentueux et passionnés, souvent très discrets (pas besoin de chai ostentatoire...), on partage, quand on les rencontre, une convivialité rare.

Certains vignerons peuvent se retrouver dans plusieurs catégories, élevant des vins remarquables dans les unes comme les autres.

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## Grands Crus d'Exception : Les Coups de Cœur des passionnés



Vincent Arhuo, Chef Sommelier

### CLOS SAINT-JAQUES Gevrey Chambertin

#### LE COUP DE COEUR DE L'APOGÉE COURCHEVEL

##### / THE FAVORITE :

Chef Sommelier de L'Apoogée Courchevel, Vincent Arhuo recommande un Gevrey Chambertin 1er cru Clos Saint-Jacques Domaine Sylvie Esmonin 2019.

Head Sommelier of L'Apoogée Courchevel, Vincent Arhuo recommends a Gevrey Chambertin Premier Cru Clos Saint-Jacques Domaine Sylvie Esmonin 2019.

##### NOTES DE DÉGUSTATION/ TASTING NOTES

"Fleur du domaine, ce pinot noir dense et charnu élevé dans les plus belles futaies des forêts françaises nécessite un peu de garde pour livrer ses jolis parfums floraux soutenus par une trame tannique d'une élégance rare."

"The jewel of the estate, this dense and fleshy Pinot Noir, aged in the finest barrels from French forests, requires some cellaring to reveal its lovely floral aromas supported by a tannic structure of rare elegance."



##### UNE GOUTTE D'INFO +

##### A DROP OF EXTRA INFO

Le domaine Sylvie Esmonin figure parmi les rares domaines prestigieux tenus par des femmes, de surcroît en Côte de Nuits.

The Sylvie Esmonin estate is among the rare prestigious wineries run by women, notably in the Côte de Nuits.

Clos Saint-Jacques,  
Domaine Sylvie Esmonin



Nathan Foncier, Assistant chef sommelier, restaurant Boursier

### CLOS DES CHEVALIERS Chevalier-Montrachet

#### LE COUP DE COEUR DU STRATO

##### / THE FAVORITE :

Nathan Foncier, Assistant Chef sommelier, a visité le Domaine Jean Chartron avec le Chef sommelier Laurent Davin. Cette rencontre chaleureuse avec la famille, dont la personnalité se reflète dans leurs vins, les a conduit à opter pour "Le Clos des Chevaliers".

Nathan Foncier, Assistant Head Sommelier, visited Domaine Jean Chartron with Head Sommelier Laurent Davin. This warm encounter with the family, whose personality is reflected in their wines, led them to choose "Le Clos des Chevaliers."

##### NOTES DE DÉGUSTATION/ TASTING NOTES

"Ce grand cru d'exception est ample en bouche, généreux, avec une pointe d'agrumes qui conserve la fraîcheur. Le côté gras un peu plus ample se ressent dans l'aromatique avec des notes beurrées et toastées."

"This exceptional grand cru is full-bodied and generous on the palate, with a hint of citrus that maintains its freshness. The slightly richer texture is evident in the aroma, with buttery and toasted notes."



##### UNE GOUTTE D'INFO +

##### A DROP OF EXTRA INFO

Incarnant l'excellence de l'appellation Chevalier-Montrachet Grand Cru, Le Clos des Chevaliers est une parcelle en monopole exclusivement détenue par le Domaine Jean Chartron.

Embodying the excellence of the Chevalier-Montrachet Grand Cru appellation, Le Clos des Chevaliers is a monopole parcel exclusively owned by Domaine Jean Chartron.

GASTRONOMIE 106

#### LE COUP DE COEUR DU STRATO / THE FAVORITE:

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COURCHEVEL - LES MENUIRES - MERIBEL - VAL THORENS





Jean-Michel Chartron et sa sœur Anne-Laure.

## JEAN CHARTRON

### La maîtrise des rendements

Anne-Laure Chartron, qui s'occupe des vignes et d'une partie des exportations, et son frère Jean-Michel, qui réalise les vinifications et s'occupe du marché asiatique, sont pleinement satisfaits de leur millésime 2023 : « C'était une année plutôt agréable et tranquille car nous n'avons pas eu à subir le stress du gel de printemps, ni le stress hydrique de l'été. » précise Anne-Laure. « Nous avons débuté les vendanges le 31 août par les crémant et les 2 et 3 septembre pour les premiers crus de Puligny comme le Clos du Cailleret et Les Folatières. Tout était rentré le 12 septembre. La très forte chaleur nous a obligés à débiter à 6 h 30 du matin et à arrêter à 13 heures.

Cela nous a d'ailleurs permis de nous consacrer plus tranquillement aux pressurages pendant les après-midi. Les moûts ont été refroidis à 10 - 12° afin d'avoir des fermentations plus lentes et plus longues. » ajoute Jean-Michel. « La taille courte mise en place en 2022 a permis de limiter les rendements du millésime 2023. La principale problématique était de garder la fraîcheur et il était donc impératif de couper les grands crus très tôt le matin. » conclut Jean-Michel. Le caveau est ouvert au public sans rendez-vous, du jeudi au dimanche, et tous les vins du domaine sont vendus, selon les disponibilités des stocks, à prix caviste.

21190 Puligny-Montrachet - Tél. 03 80 21 99 19

**Saint-Aubin premier cru blanc**

**Les Perrières - 17**

Nez pur, précis avec une belle délicatesse florale. La bouche est pure, aux notes élégantes, citronnées, minérales qui s'étirent en longueur. Vin remarquable par sa texture en bouche.

**Puligny-Montrachet premier cru blanc**

**Clos de la Pucelle 2023 (102,30 €) - 16**

Nez subtil, frais, de fleurs blanches avec une touche anisée. La bouche harmonieuse, dynamique, pure, florale avec une finale concentrée et minérale. Beau potentiel !

**Puligny-Montrachet premier cru blanc**

**Clos du Cailleret (102,30 €) - 15**

**Puligny-Montrachet blanc (62,40 €) - 15**

**Puligny-Montrachet premier cru blanc**

**Les Folatières (90,70 €) - 14 5**

**Saint-Aubin premier cru blanc**

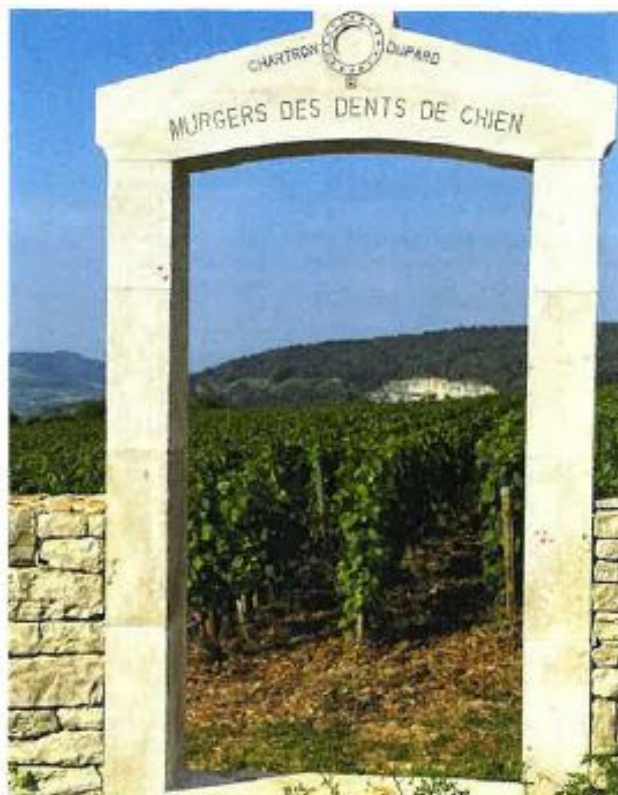
**Murgers des Dents de chien (52,10 €) - 14**





*Millésime 2022*

## Puligny-Montrachet



### Domaine Jean CHARTRON

Jean-Michel et Anne-Laure Chartron  
8 bis, Grande-Rue 21190 Puligny-Montrachet  
Tél. 03 80 21 99 19  
e-mail : [info@jeanchartron.com](mailto:info@jeanchartron.com)  
[www.jeanchartron.com](http://www.jeanchartron.com)

L'histoire de la famille Chartron est intimement liée à celle de la Bourgogne et, plus précisément, à celle de Puligny-Montrachet 145 ha sur 23 appellations, plantés à 95% sur Chardonnay en appellation Village, Premiers Crus et Grands Crus dont 2 monopoles. De la vendange à la mise en bouteille, tout est fait dans le plus pur respect des traditions. Fermentation et élevage en fûts originaux de l'Aïlier. Jamais plus de 40% de bois neufs - l'âge des fûts n'excède pas les 5 ans. Le pourcentage de fûts neufs, varie selon le millésime et l'appellation. Avant la mise en bouteille, les vins passent 4 mois en cuve inox pour que "l'assemblage des bois" se fasse tranquillement. La fratrie, 5ème génération, est gardienne de ce beau Domaine : viticulture pour Anne-Laure et vinification pour Jean-Michel, Domaine certifié HVE3 depuis Juin 2023.

"Petits commentaires sur les 2022 : les chaleurs de l'été 2022 n'ont pas eu d'incidences négatives sur ce millésime soigné. De petits orages, des rosées matinales, ont évité le stress hydrique redouté. Des vendanges précoces ont permis la conservation d'une belle acidité.

Nouveautés au Domaine : toutes les portes des Premiers Crus et Grands Crus ont fait peau neuve. Une nouvelle porte aux "Murgers des Dents de chien", fameux Premier Cru sur St Aubin a été construite par un compagnon du devoir pour en faire un cadre autour de cette parcelle magique."

**Chevalier-Montrachet Grand Cru Clos des Chevaliers Monopole 2022**, sol argilo-calcaire, l'une des plus grandes bouteilles dégustées cette année, où la densité se lie à une minéralité incroyable, envoûtant, riche, moelleux, très typé, puissamment mais subtilement bouqueté (pain brioché, reinette, fleurs blanches et fruits secs), avec cette bouche d'une grande suavité et minéralité. La pureté à l'extrême !

**Bâtard-Montrachet Grand Cru 2022** dans la lignée, majestueux, rocé, tout en opulence, aux nuances d'abricot et de grillé, d'un bel équilibre, aux senteurs persistantes de fruits frais, de musc, de vanille et d'une très longue finale, marqué par son terroir, d'une belle onctuosité, de bouche puissante. On est vraiment au sommet.

**Chassagne-Montrachet blanc 2022**, aux arômes très fins (agrumes, genêt), de robe d'un bel aspect limpide et brillant, de bouche franche, raffinée et friande.

**Rully blanc Montmarin 2022**, excellent, a des notes d'agrumes, un vin très bien vinifié, aux nuances de fougère et de pomme au palais, d'une jolie rondeur, un vin qui a beaucoup de charme.

**Puligny-Montrachet Monopole Premier Cru Clos de la Pucelle 2022**, issu d'un territoire hors normes d'1,36 ha (il suffit de passer devant pour le comprendre), gras et délicat au nez comme en bouche, avec des nuances de fruits blancs mûrs, de grillé et d'amande. ■

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# VOS VINS SÉLECTIONNÉS DANS LE

# GUIDE HACHETTE DES VINS 2025

1464

**Appellation** : Puligny-montrachet

**Nom du vin** : Jean Charton

**Dénomination** : Clos de la Pucelle Monopole

**Couleur** : blanc, tranquille

**Millésime** : 2021

**Appréciation** : 2 étoiles - coup de cœur

**Commentaire du guide** : On ne compte plus les coups de cœur pour ce domaine, qui détient en monopole ce clos d'1,16 ha idéalement situé au cœur de ce *climat* voisin des grands crus. D'un bel éclat doré, ce 1<sup>er</sup> cru dévoile au nez des parfums subtils et complexes de verveine, de chèvrefeuille, de pamplemousse et de noisette grillée. On retrouve cette élégante palette dans une bouche concentrée, puissante, large, longue et fraîche, « portée par le souffle calcaire du terroir » conclut un dégustateur.

**Appellation** : Puligny-montrachet

**Nom du vin** : Jean Chartron

**Dénomination** : Clos du Cailleret Monopole

**Couleur** : blanc, tranquille

**Millésime** : 2021

**Appréciation** : 1 étoile

**Commentaire du guide** : Autre cuvée phare du domaine, ce 1<sup>er</sup> cru séduit par son nez élégant et complexe de fleurs (jasmin, tilleul), de fruits blancs et de pomme sur fond de minéralité. Il plaît aussi par son attaque vive, nerveuse, droit et salin dans son développement. Un blanc rigoureux et énergique.

**Appellation** : Chassagne-montrachet

**Nom du vin** : Jean Chartron

**Couleur** : blanc, tranquille

**Millésime** : 2021

**Appréciation** : 1 étoile

**Commentaire du guide** : Ce chassagne livre au nez d'agréables parfums de tilleul, de chèvrefeuille et d'abricot mûr agrémentés de la touche toastée du bois. Un boisé qui soutient avec justesse une bouche souple, fraîche, à la texture fine, centrée sur les agrumes. Un vin équilibré et sapide.

# GUIDE HACHETTE DES VINS 2025

**Appellation** : Bâtard-montrachet

**Nom du vin** : Jean Chartron

**Couleur** : blanc, tranquille

**Millésime** : 2022

**Appréciation** : 1 étoile

**Commentaire du guide** : La famille Chartron n'exploite que 12 ares de ce grand cru, mais une parcelle que tout vigneron bourguignon aimerait posséder. Paré d'une robe or vert clair, ce 2022 développe des parfums complexes et généreux de fruit jaunes, d'agrumes mûrs, de miel et de boisé toasté. Une générosité bien dans le ton de ce millésime solaire qui infuse aussi une bouche riche, chaleureuse, puissante, rafraîchie par une longue finale sur les agrumes.

**Appellation** : Rully

**Nom du vin** : Dom. Jean Chartron

**Dénomination** : Montmorin

**Couleur** : blanc, tranquille

**Millésime** : 2022

**Appréciation** : 1 étoile

**Commentaire du guide** : Ce vin se présente dans une belle robe dorée aux franges verveine, ouvert sur des arômes de chèvrefeuille, de vanille et de mirabelle sur fond de minéralité. À la fois frais et gras en bouche, il se révèle bien équilibré et déploie une finale chaleureuse et gourmande. Un vin flatteur que l'on verrait bien accompagner un vitello tonnato.



L'histoire de la famille Chartron est intimement liée à celle de la Bourgogne et, plus précisément encore, à celle de Puligny-Montrachet. On se doute que la vinification des vins blancs s'opère de manière traditionnelle. Les vins fermentent et font leur élevage en fûts de chêne, exception faite des appellations régionales pour lesquelles ces opérations ont lieu pour partie en fûts et pour partie en cuves. Pour les fûts, l'origine du bois de prédilection reste la région de l'Allier pour une gronde majorité, Le pourcentage de fûts neufs, varie de 10 à 40%, avec une moyenne d'âge jamais supérieure à cinq ans pour l'ensemble des fûts. C'est le frère et la sœur qui dirigent le domaine : viticulture pour Anne-Laure et vinification pour Jean-Michel,

C'est sous la chaleur que nous avons procédé aux vendanges qui ont été réalisées en plusieurs étapes, nous explique Anne-Laure Chartron Elles ont débuté le 24 pour les crémants , quant aux vins tranquilles le clap de départ se fit le 26 Août, pour se terminer mi-Septembre. La récolte était très saine, favorisée par un été sec avec des orages en fin de journée.

**Chevalier-Montrachet Grand Cru Clos des Chevaliers Monopole 2022**, sol argilo-colcoire, l'une des plus grandes bouteilles dégustées cette année, où la densité se lie à une minéralité incroyable, envoûtant, riche, moelleux, très typé, puissamment mais subtilement bouqueté (pain brioché, reinette, fleurs blanches et fruits secs), avec cette bouche d'une grande suavité et minéralité. La pureté à l'extrême! **99/100**

**Bâtard-Montrachet Grand Cru 2022** dans la lignée, majestueux, racé, tout en opulence, aux nuances d'abricot et de grillé, d'un bel équilibre, aux senteurs persistantes de fruits frais, ce musc. de vanille et d'une très longue finale, marqué par son terroir, d'une belle onctuosité, de bouche puissante. On est vraiment au sommet. **98/100**

**Puligny-Montrachet Monopole Premier Cru Clos de la Pucelle 2022**. issu d'un territoire hors normes 17,16 ha (il suffit de passer devant pour le comprendre), gras et délicat au nez comme en bouche, avec des nuances de fruits blancs mûrs, de grillé et d'amande, tout en élégance. intense. **96/100**

**Puligny-Montrachet Premier Cru Clos du Cailleret 2022**, d'une fraîcheur persistante, un vin classique qui développe un nez puissant d'agrumes mûrs. de bouche intense où l'on retrouve l'acacia et les agrumes. **95/100**

**Puligny-Montrachet 2022**, fidèle à lui-même, un vin ample et gros, aux nuances de pomme mûre et de noix en finale. **92/100**

**Chassagne-Montrachet blanc 2022**, aux arômes très fins (agrumes, genêt), de robe d'un bel aspect limpide et brillant, de bouche franche, raffinée et friande. **92/100**

**Rully blanc Montmorin 2022**, excellent, avec des notes d'agrumes, un vin très bien vinifié, aux nuances de fougère et de pomme au palais, d'une jolie rondeur. un vin avec beau-coup de charme. **93/100**

**Hautes Côtes de Beaune rouge Sous la Roche 2022**, avec des tanins très soyeux. a une très jolie finale avec ces notes de poivre et de petits fruits rouges mûrs. **90/100**





Le Bureau Interprofessionnel des Vins de Bourgogne ([BIVB](#)) donnait lundi soir à Bordeaux le coup d'envoi du « Grand Bourgogne Tour », un événement interactif pour faire (re)découvrir à une cinquantaine de professionnels les vins de ses AOP régionales.

### Opération séduction réussie

Cette opération séduction était donc la première étape d'une tournée nationale qui traversera sept villes. Elle s'inscrit dans une volonté du BIVB de mettre sur le devant de la scène des vins qui le méritent, comme le raconte Delphine Petit. *« Ce Grand Bourgogne Tour est pour nous une occasion unique de rencontrer nos prescripteurs et de leur proposer des gammes de vins différentes qui peuvent représenter pour eux de belles opportunités. En organisant un événement comme celui -ci avec de la théorie, de l'interactivité et de la dégustation, nous amenons un côté décomplexé qui je l'espère, a pu convaincre le plus grand nombre »*. Son vœu a semble -t-il été exaucé puisque côté prescripteur, le plébiscite est total, à l'image de Lin Chong, fondatrice du grossiste en vins B&C Best Wines, et son associée Cong Bu. Arrivées en 2011 à Bordeaux en provenance de Chine, elles ont progressivement fait entrer les vins de Bourgogne dans leurs stocks *« surtout depuis 2-3 ans »* au point qu'ils représentent aujourd'hui plus d'un tiers de leurs achats. Et si elles ont plutôt l'habitude de se tourner vers les premiers et grands crus, la soirée leur a offert de belles découvertes, à l'image de leur **coup de cœur, un Rully « Montmorin » 2021 du Domaine Jean Chartron en blanc, « un vin offrant une belle minéralité, complexe, bien structuré avec une belle longueur en bouche »** qu'elles envisagent de proposer très prochainement à leurs clients.

**Domaine Jean Chartron - 21190 Puligny-Montrachet - [info@jeanchartron.com](mailto:info@jeanchartron.com)**

*Propriétaire en Grands Crus et Premiers Crus  
de Bourgogne depuis 1859*



*— Jean Chartron —*

A  
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*Millésime 2023*



## MILLESIME 2021 WHITE BURGFEST - JULY 2025

JASPER MORRIS  
Inside|Burgundy

Jasper Morris MW Jul 2025

The team met once again at the Hameau de Barboron, in splendid isolation in the forest above Savigny-lès-Beaune, this time to taste the 2021 vintage of White Burgundy. I expected that we would have very many fewer samples from this heavily frost affected vintage, but in fact we were able to taste 215 examples, almost level with the previous year's record crop.

Tasting this vintage from barrel, I felt that 2021 had been less adversely affected by the frost, at least in the Côte d'Or, than its 2016 predecessor had been. My initial assessment of the vintage and resumé of the growing season can be found here: [2021 in Burgundy: An Introduction to the 2021 Vintage – Jasper Morris Inside Burgundy](#).

This is an attractive vintage, the fruit matched by adequate acidity, more often than minerality, and without excessive alcohol levels. Most wines are close to be ready for drinking and not many should be kept much beyond their 10th birthday. I always felt an element of fragility about the 2021s and that is now manifesting itself in some levels of botrytis – occasional but by no means always quite attractive, if atypical. Enjoy the successful wines, but be careful of long cellaring.

### Puligny

After the relative stability of Chassagne-Montrachet and Meursault, Puligny came as a disappointment. We found much more botrytis in Puligny, and deeper colours in the wines. Overall, the village average was well behind Chassagne-Montrachet and Meursault, and not very much above St-Aubin. [Excepted from this criticism would be Domaine Leflaive, whose wines were excellent and very pure, and Domaine Jean Chartron. Among the vineyards, Folatières showed its terroir better than most.](#)

VINTAGE ▼	WINE ▼	TASTED ▼	COLOUR ▼	STARS ▼	SCORE ▲
2021	Puligny-Montrachet Les Pucelles 1er Cru, Domaine Leflaive	May 2025	White	★★★★★	95
2021	Puligny-Montrachet Clos du Cailleret 1er Cru, Domaine des Lambrays	May 2025	White	★★★★★	95
2021	Puligny-Montrachet Les Folatières 1er Cru, Domaine Bachelet-Monnot	May 2025	White	★★★★★	94
2021	Puligny-Montrachet Les Combettes 1er Cru, Domaine Leflaive	May 2025	White	★★★★★	94
2021	Puligny-Montrachet Folatières 1er Cru, Domaine Louis Jadot	May 2025	White	★★★★★	94
2021	Puligny-Montrachet Clos de la Pucelle 1er Cru, Jean Chartron	May 2025	White	★★★★★	94
2021	Puligny-Montrachet Champ Canet 1er Cru, Etienne Sauzet	May 2025	White	★★★★★	94
2021	Puligny-Montrachet Les Pucelles 1er Cru, Olivier Leflaive Frères	May 2025	White	★★★★★	93

2021	Puligny-Montrachet Les Demoiselles 1er Cru, Philippe Colin	May2025	White	*****	93
2021	Puligny-Montrachet Les Referts 1er Cru. Domaine Bachelet-Monnot	May2025	White		92
2021	Puligny-Montrachet Les Folatières 1er Cru, Domaine Génot-Boulanger	May2025	White	*****	92
2021	Puligny-Montrachet Les Folatières 1er Cru, Domaine des Lambrays	May2025	White	*****	92
2021	Puligny-Montrachet Les Combettes 1er Cru. Etienne Sauzet	May2025	White	*****	92
2021	Puligny-Montrachet Le Cailleret 1er Cru, Domaine Michel Bouzereau & Fils	May2025	White	*****	92
2021	Puligny-Montrachet Le Cailleret 1er Cru. Domaine de Montlieu	May2025	White	*****	92
2021	Puligny-Montrachet Hameau de Blagny 1er Cru. Domaine La Chapelle de Blagny	May2025	White	*****	92
2021	Puligny-Montrachet Clos du Cailleret 1er Cru. Jean Chartron	May2025	White	*****	92
2021	Puligny-Montrachet Les Perrières 1er Cru. François Carillon	May2025	White	*****	91
2021	Puligny-Montrachet Les Combettes 1er Cru. Vincent Girardin	May2025	White	*****	91
2021	Puligny-Montrachet Les Combettes 1er Cru. Jean-Marc Boillot	May2025	White	*****	91
2021	Puligny-Montrachet Les Combettes 1er Cru. François Carillon	May2025	White	*****	91
2021	Puligny-Montrachet Folatières 1er Cru. Jean Chartron	May2025	White	*****	91
2021	Puligny-Montrachet Clos des Noyers Brets. Alvina Pernot	May2025	White	*****	91
2021	Puligny-Montrachet Les Pucelles 1er Cru. Domaine Henri Boillot	May2025	White	*****	90
2021	Puligny-Montrachet Les Folatières 1er Cru, Domaine Sébastien Magnien	May2025	White	*****	90
2021	Puligny-Montrachet Clos de la Mouchère 1er Cru, Domaine Henri Boillot	May2025	White	*****	90
2021	Puligny-Montrachet Champ Canet 1er Cru. Jean-Marc Boillot	May2025	White	*****	90
2021	Puligny-Montrachet Champ Canet 1er Cru. Château de Meursault	May2025	White	*****	90
2021	Puligny-Montrachet Les Pucelles 1er Cru. Alvina Pernot	May2025	White	*****	89

2021	Puligny-Montrachet Les Folatières 1er Cru, François Carillon	May 2025	White	★★★★★	89
2021	Puligny-Montrachet Les Folatières 1er Cru, Domaine Olivier Leflaive Frères	May 2025	White	★★★★★	89
2021	Puligny-Montrachet Champ Gain 1er Cru, François Carillon	May 2025	White	★★★★★	89
2021	Puligny-Montrachet Sous le Puits 1er Cru, Domaine Jean-Claude Bachelet & Fils	May 2025	White	★★★★★	88
2021	Puligny-Montrachet Les Referts 1er Cru, Jean-Marc Boillot	May 2025	White	★★★★★	NR
2021	Puligny-Montrachet Les Combettes 1er Cru, Domaine Dujac	May 2025	White	★★★★★	NR

## Saint-Aubin

2021	St-Aubin Murgers des Dents de Chien 1er Cru, Domaine Hubert Lamy	May 2025	White	★★★★★	93
2021	St Aubin En Montceau 1er Cru, Domaine Marc Colin & Ses Fils	May 2025	White	★★★★★	92
2021	St-Aubin Murgers des Dents de Chien 1er Cru, Jean Chartron	May 2025	White	★★★★★	92
2021	St-Aubin En Remilly 1er Cru, Domaine Marc Colin & Ses Fils	May 2025	White	★★★★★	92
2021	St Aubin La Chatenière 1er Cru, Domaine Henri Prudhon	May 2025	White	★★★★★	91
2021	St Aubin Les Champplots 1er Cru, Domaine Jean-Claude Bachelet & Fils	May 2025	White	★★★★★	91
2021	St Aubin Charmois 1er Cru, Domaine Jean-Claude Bachelet & Fils	May 2025	White	★★★★★	91
2021	St-Aubin En Remilly 1er Cru, Domaine Hubert Lamy	May 2025	White	★★★★★	91
2021	St Aubin Clos de la Chatenière 1er Cru, Domaine Hubert Lamy	May 2025	White	★★★★★	90
2021	St-Aubin Oratorium Sanctum Albini 1er Cru, Joseph Colin	May 2025	White	★★★★★	90
2021	St-Aubin En Remilly 1er Cru, Olivier Leflaive Frères	May 2025	White	★★★★★	90



## Corton Charlemagne

2021	Corton-Charlemagne Grand Cru, Domaine des Croix	May 2025	White	★★★★★	94
2021	Corton-Charlemagne Grand Cru, Bouchard Père & Fils	May 2025	White	★★★★★	94
2021	Corton-Charlemagne Grand Cru, Maison Camille Giroud	May 2025	White	★★★★★	94
2021	Corton-Charlemagne Grand Cru, Henri Boillot	May 2025	White	★★★★★	93
2021	Corton-Charlemagne Grand Cru, Alvina Pernot	May 2025	White	★★★★★	92
2021	Corton-Charlemagne Grand Cru, Jean Chartron	May 2025	White	★★★★★	92
2021	Corton-Charlemagne Grand Cru, Domaine Tollot-Beaut	May 2025	White	★★★★★	91
2021	Corton Charlemagne Grand Cru, Les Héritiers Louis Jadot	May 2025	White	★★★★★	91
2021	Corton-Charlemagne Grand Cru, Domaine Follin-Arbelet	May 2025	White	★★★★★	91
2021	Corton-Charlemagne Grand Cru, Domaine Génot-Boulangier	May 2025	White	★★★★★	90
2021	Corton-Charlemagne Grand Cru, Domaine de Montille	May 2025	White	★★★★★	90
2021	Corton-Charlemagne Grand Cru, Domaine Rollin Père & Fils	May 2025	White	★★★★★	88
2021	Corton-Charlemagne Grand Cru, Pierre-Vincent Girardin	May 2025	White	★★★★★	NR

## The Montrachet Grands Crus

Burgundy's most expensive white wines were able to demonstrate a suitable uplift in density and persistence over the 1er Cru wines, while the same issue of some botrytis elements in many wines kept the scores in check. Nonetheless, I was able to find one 5 star wine and seven at four stars, on the positive side.

2021	Bâtard-Montrachet Grand Cru, Domaine Coffinet-Duvernay	May 2025	White	★★★★★	95
2021	Bâtard-Montrachet Grand Cru, Domaine de la Vougeraie	May 2025	White	★★★★★	89
2021	Bâtard-Montrachet Grand Cru, Jean Chartron	May 2025	White	★★★★★	95
2021	Bâtard-Montrachet Grand Cru, Olivier Leflaive Frères	May 2025	White	★★★★★	94
2021	Bâtard-Montrachet Grand Cru, Pierre-Vincent Girardin	May 2025	White	★★★★★	91
2021	Bâtard-Montrachet Grand Cru, Thomas Morey	May 2025	White	★★★★★	92
2021	Bâtard-Montrachet Grand Cru, Vincent Girardin	May 2025	White	★★★★★	95
2021	Chevalier Montrachet Grand Cru, Domaine Leflaive	May 2025	White	★5	97
2021	Chevalier-Montrachet Clos des Chevaliers Grand Cru, Jean Chartron	May 2025	White	★★★★★	96
2021	Chevalier-Montrachet Grand Cru, Bouchard Père & Fils	May 2025	White	★★★★★	93
2021	Chevalier-Montrachet Grand Cru, Bruno Colin	May 2025	White	★★★★★	92
2021	Chevalier-Montrachet Grand Cru, Domaine de la Vougeraie	May 2025	White	★★★★★	90
2021	Chevalier-Montrachet Grand Cru, Olivier Leflaive Frères	May 2025	White	★★★★★	92
2021	Chevalier-Montrachet Grand Cru, Philippe Colin	May 2025	White	★★★★★	92
2021	Chevalier-Montrachet Les Demoiselles Grand Cru, Héritiers Louis Jadot	May 2025	White	★★★★★	93

## MILLESIME 2021 WHITE BURGFEST - JULY 2025

JASPER MORRIS  
Inside|Burgundy

### Tasting notes

#### **2021, Puligny-Montrachet Folatières 1er Cru, Jean Chartron \*\*\* 91/100pts**

Mid lemon yellow with a lighter, floral nose. Sound on the palate with fresh citrus, then a little riper through the middle. Not the highest class but correctly made. Not kicking on however, and there is a slight sour apple note which should soften with more time. Drink from 2026-2030. Tasted May 2025.

#### **2021, Puligny-Montrachet Clos du Cailleret 1er Cru, Jean Chartron \*\*\* 92/100pts**

Mid straw yellow. Is there a vegetal hint here? A touch of sulphur on the nose. I find this particularly classy on the palate but it is quite forward, with plenty of oak behind. A sense of winemaking here. Long finish. Drink from 2026-2031. Tasted May 2025.

#### **2021, St-Aubin Murgers des Dents de Chien 1er Cru, Jean Chartron \*\*\*\* 92/100pts**

Pale lemon and lime. The bouquet is backward yet refined. Excellent intensity on the palate, stylish and long. Riper fruit on the palate, but still there is a lot more left to deliver. Drink from 2026-2030. Tasted May 2025.

#### **2021, Corton-Charlemagne Grand Cru, Jean Chartron \*\*\* 92/100pts**

Pale yellow. A touch of vanilla from the oak. This also has good weight, significant oak, and a little lemon acidity, it seems very backward to me, but will it deliver later on or is it too turned in on itself? A slight harshness on the nose, and a little lean at the finish. Drink from 2028-2033. Tasted May 2025.

#### **2021, Puligny-Montrachet Clos de la Pucelle 1er Cru, Jean Chartron \*\*\*\* 94/100 pts**

Mid straw yellow. The bouquet does not yet show class, but the palate does. The fruit is backward with a touch of lime added to the white fruit. Clear and classy, with an electric mineral finish after a steely core. At the moment, it is just missing the nose. No problem to give this the benefit of doubt. Drink from 2027-2033. Tasted May 2025.

#### **2021, Bâtard-Montrachet Grand Cru, Jean Chartron \*\*\*\* 95/100pts**

Pale yellow, light at the rim. There is not much initial bouquet, which is fair enough for grand cru, then a very considerable weight of fruit from the orchard along with a couple of more exotic notes, a little touch of pineapple. Complex wine with clear grand cru weight, the oak fully integrated and with adequate acidity. Botrytis now showing a touch at the finish. Drink from 2027-2034. Tasted May 2025.

#### **2021, Chevalier-Montrachet Clos des Chevaliers Grand Cru, Jean Chartron - \*\*\*\* 96/100pts**

Pale lemon yellow. Some oak, some white fruit, a minor reduction. Another high class understated Chevalier, with excellent grip and perhaps a little more dynamic tension to finish. Yellow touch to the fruit makes it slightly less stylish than the very best. Drink from 2028-2036. Tasted May 2025.



## Visit to Domaine Jean Chartron – tasting the 2023s from bottle

Domaine Jean Chartron is one of the most prominent, historic landowners in Puligny-Montrachet, having owned several of its holdings for more than 100 years.

This year, I again have the pleasure of tasting with Jean-Michel Chartron, who is running this fine estate with his sister Anne-Laure Chartron Malassagne.

### Domaine Jean Chartron in more depth

Domaine Jean Chartron has a long historical background, having been established in 1859. It has a unique portfolio of vineyards that includes three famous clos: Puligny-Montrachet Clos de la Pucelle, Puligny-Montrachet Clos du Caillerets, and Chevalier-Montrachet Clos des Chevaliers.

The estate, after problems with inheritance taxes in the 1980s and 1990s, has entered a more stable period under the leadership of Jean-Michel Chartron, and this has led to tremendous quality improvements over the past several years.

Domaine Chartron has a lovely portfolio of vineyards, and I have recently dove into this treasure.



### Tasting the 2023s at Domaine Chartron

The 2023s are very refined at Domaine Chartron ... the phenolic ripeness, in most cases, is close to perfect ... and this gives you some truly lovely 2023s.

Chartron has, like Roulot, manned up on the pickers, and let's face it ... this does help a lot on the precision of the 2023s. This helps the freshness and energy in the 2023s ... but let's face it: Cool vintages in Burgundy are not on the menu these days – sadly. But with the 2023s from Chartron we will survive. To the tasting notes! You know the drill...

## Tasting notes from May 6th 2025

### Domaine Jean Chartron Santenay Blanc 2023

Lovely salinity ... ohh yes, white Santenay always delivers. Lovely phenolic balance, very fresh and delicate fruit. Love the mineral note in this wine ... Santenay should be combined with white fish and even oysters as the mineral note in a well-chilled Santenay will make a unique combo with seafoods.

(Drink from 2025) – **Very Good** – (88p) – 


### Domaine Jean Chartron Pernand-Vergelesses 2023

An interesting terroir, as the cool rear side of the Corton hill provides excellent conditions in a hot year such as 2023. Quite reduced (as normal), with vivid, fine acidity – classic Pernand with its citrus, grapey notes. Love these Pernand cuvées as they give a good mineral balance even in hot years. As always, a good choice for a hearty lobster dish.

(Drink from 2025) – **Very Good** – (88-89p) – 

### Domaine Jean Chartron Bourgogne Vieilles Vignes 2023

The Chartron Bourgogne VV is a lively and charming wine. The vintage, with its generous character, makes this wine a lovely and charming apéritif as well as a wine for summer food. Very fine phenolic ripeness – enjoyable.

(Drink from 2025) – **Good+** – (87p) – 

### Domaine Jean Chartron Rully Montmorin 2023

The Rully Montmorin is showing well with its limestone character. It is rich, but there's still a nice saline note. Crisp and vivid for a Rully ... I like what I taste, although many Rullys are not to the Winehog palate. Summer food ... spicy summer food is a good combo with this wine.

(Drink from 2025) – **Good+** – (86-87p)

**2023 Chevalier-Montrachet Clos de Chevaliers Grand Cru**

**(95-97)**

Drinking Window: 2026 - 2048

The 2023 Chevalier-Montrachet Clos de Chevaliers Grand Cru is Charton's best Grand Cru this year. Intense and flattering citrus fruit notes commingle with crushed stone and light undergrowth scents blossoming in the glass. The palate is fresh, vibrant, beautifully balanced and very harmonious with a long and tender finish. Cohesive and multi-layered, très bon vin!

**2023 Puligny-Montrachet Clos du Cailleret 1er Cru**

**(93-95)**

Drinking Window: 2025 - 2040

The 2023 Puligny-Montrachet Clos du Cailleret 1er Cru has more precision and mineralité compared to the Clos de la Pucelle at this stage. It's vibrant and poised, with real drive and energy. The palate is concentrated and lightly spiced, with a keen line of acidity and plenty of energy and penetration on the finish. This represents an outstanding contribution to the vintage. I suspect it will land at the top of my banded score.

**2023 Montrachet Grand Cru**

**(92-94)**

Drinking Window: 2026 - 2042

The 2023 Montrachet Grand Cru comprises just a single one-year-old barrel this year. It is quite elegant and refined on the nose, opening with granite and Granny Smith apple aromas. The palate is well balanced and elegant with fine acidity, though it's marked by the wood on the finish. It is a delicious wine, of course, though it is not in the top tier of Montrachets this vintage.

**2023 Puligny-Montrachet Vieilles Vignes 1er Cru**

**(91-93)**

Drinking Window: 2025 - 2038

The 2023 Puligny-Montrachet Vieilles Vignes 1er Cru comes mainly from Hameau de Blagny. Like last year, this has more clarity and complexity on the nose compared to the Les Enseignères, with just a hint of lemon verbena. The palate is well defined with good tension. It's stony/flinty in style with a waxy-textured, persistent finish. This is very fine.

**2023 Puligny-Montrachet Clos de la Pucelle 1er Cru**

**(91-93)**

Drinking Window: 2026 - 2038

The 2023 Puligny-Montrachet Clos de la Pucelle 1er Cru is the monopole of the domaine. It has a more backward nose than other cuvées, with touches of orange blossoms and Granny Smith apples. The palate is well balanced, taut and fresh with a fine bead of acidity. It is tightly wound on the saline finish. This is a Puligny that will bide its time in bottle and reward those with the nous to cellar. This is very promising.

**2023 Puligny-Montrachet Les Enseignères**

**(90-92)**

Drinking Window: 2024 - 2036

The 2023 Puligny-Montrachet Les Enseignères has a more floral bouquet than the Village Cru, with hints of white flowers filtering through the green apple and orange blossom scents. The palate is fresh and crisp, with a little more clarity than the Village and a touch of flintiness defining the finish that needs a couple of years to subsume the wood. This has good potential.

**2023 Bâtard-Montrachet Grand Cru**

**(90-92)**

Drinking Window: 2025 - 2040

The 2023 Bâtard-Montrachet Grand Cru has another very tight and backward nose that doesn't really grab you. The palate is medium-bodied with light malic fruit, orange pith and light apricot notes on the finish. This is pretty, but I prefer some of Chartron's best Premier Crus.



### **2023 Puligny-Montrachet Village (89-91)**

Drinking Window: 2025 - 2035

The 2023 Puligny-Montrachet Village is a combination of Chartron's own vineyard plus exchanges with other growers. This has commendable vivacity and focus, with Granny Smith and fresh Anjou pears on the nose. The palate is well defined with orchard fruit tones intermixed with touches of orange rind and spice. This has fine length and admirable precision for its class. It is recommended.

### **2023 Puligny-Montrachet les Folatières 1er Cru (89-91)**

Drinking Window: 2026 - 2037

The 2023 Puligny-Montrachet les Folatières 1er Cru has a straightforward bouquet that doesn't have the same degree of mineralité as the Vieilles Vignes this year. I wonder if this has more to give. The palate is taut on the entry, with satisfying weight, yet it needs a little more tension and energy on the finish.

### **2023 Saint-Aubin Les Perrières 1er Cru (89-91)**

Drinking Window: 2025 - 2034

The 2023 Saint-Aubin Les Perrières 1er Cru has a perfumed, slightly menthol-scented nose. It's quite generous if not one of Jean-Michel Chartron's most complex cuvées. The palate is well balanced with a keen line of acidity, fine tension and a little flintiness coming through toward the finish. This is very fine.

### **2023 Saint-Aubin Héritage Cistercian 1er Cru (89-91)**

Drinking Window: 2025 - 2035

The 2023 Saint-Aubin Héritage Cistercian 1er Cru is a blend of three lieux-dits. It has a strict, Puligny-esque bouquet that is linear in style—and I like that. The palate is balanced with a fine bead of acidity, well-integrated oak, good weight and persistency. This is a cuvée that will have wide commercial appeal.

### **2023 Santenay Les Pierres Sèches (88-90)**

Drinking Window: 2025 - 2034

The 2023 Santenay Les Pierres Sèches, from five barrels of purchased fruit, has a little more mineralité than the 2022, with hints of Clementine and lemon sherbet. The palate is fresh and vibrant. It's citrus-driven and not long in the mouth with fine tension. This already conveys a sense of joie de vivre that should make it irresistible in its youth.

## MILLESIME 2023

### March 2025 - Issue 87

tasting · laying down · 2023 Burgundy

## 2023 BURGUNDY: ABUNDANT VARIABILITY

2023 Burgundy was a bounteous but very heterogeneous vintage in which the supple white wines generally outshone the silky reds after the region's hottest harvest on record, says Sarah Marsh MW in the introduction to her extensive coverage of the wines

### PULIGNY-MONTRACHET JEAN CHARTRON

#### Puligny-Montrachet Premier Cru Clos du Cailleret

Attacks with a broad and savory punch. Density and layering. Cold and warm wine. Rich fruit and stony notes. Marked sapidity on the punchy finish. Powerful. 2028-40. | 95-96

#### Puligny-Montrachet Clos de la Pucelle (monopole)

Some of the vines are 60 to 70 years old. A silky aroma, with a hint of mandarin. Succulent attack, before it becomes super-streamlined. Precise edges, crispy, focused, and intense. A lively thread of minerals on the persistent finish. Such vibration for a warm vintage. 2027-40. | 95

#### Chevalier-Montrachet Grand Cru

Rich citrus combines with stony intensity on the nose. Reserved, cold, and compact on the palate, tightly layered. It shivers. Cold chalkiness layered with warm stone. The finish is super-persistent and intense. Very precise. It stood out among the 2023 grands crus here. 2028-48. | 97

#### Montrachet Grand Cru

Super-focused and reserved. The depth, density, and concentration is countered with almost a severity of minerality. The finish is extremely long. Power and reserve. 2028-38. | 97-98

## THE WORLD OF FINE WINE



ISSUE 87 2025 / HAUTES-CÔTES SARAH MARSH ON A RISING STARTER FOR  
2023 BURGUNDY 2023 BAROLO OREGON PINOT NOIR 100 CLOS ROUGEARD

# MILLESIME 2023

Vintage	Wine	Producer	Score	Drinking Window	Review	Date	Issue
2023 barrel	Chevalier-Montrachet "Clos des Chevaliers" Grand Cru White	Jean Chartron	92-95	2035+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Montrachet Grand Cru White	Jean Chartron	92-94	2035+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Bâtard-Montrachet Grand Cru White	Jean Chartron	91-93	2033+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Corton-Charlemagne Grand Cru White	Jean Chartron	91-94	2035+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Puligny-Montrachet "Clos de la Pucelle" ♥ 1er Cru White	Jean Chartron	91-93	2031+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Puligny-Montrachet "Clos du Cailleret" ♥ 1er Cru White	Jean Chartron	91-94	2033+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Puligny-Montrachet "Les Folatières" ♥ 1er Cru White	Jean Chartron	91-93	2031+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Puligny-Montrachet "1er" Vieilles Vignes 1er Cru White	Jean Chartron	90-92	2029+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	St. Aubin "Murgers des Dents de Chien" 1er Cru White	Jean Chartron	90-92	2029+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Chassagne-Montrachet ♥ Villages White	Jean Chartron	89-91	20208+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Puligny-Montrachet "Les Enseignères" ♥ Villages White	Jean Chartron	89-92	2029+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	St. Aubin "Les Perrières" 1er Cru White	Jean Chartron	89-92	2028+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	St. Aubin Cuvée Héritage Cistercian 1er Cru White	Jean Chartron	89-91	2028+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Pernand-Vergelesses Villages White	Jean Chartron	88-91	2027+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Puligny-Montrachet Villages White	Jean Chartron	88-91	2027+	<a href="#">View</a>	Jun 10, 2025	99
2023 750 ml	Rully "Montmorin" Villages White	Jean Chartron	88	2026+	<a href="#">View</a>	Jun 10, 2025	99
2023 750 ml	Puligny-Montrachet "Clos du Cailleret" 1er Cru Red	Jean Chartron	88	2027+	<a href="#">View</a>	Apr 10, 2025	98
2023 barrel	Santenay "Les Pierres Sèches" Villages White	Jean Chartron	87-90	2027+	<a href="#">View</a>	Jun 10, 2025	99
2023 barrel	Savigny-les-Beaune Théologique, Nourissant, et Morbifuge Villages White	Jean Chartron	87-89	2027+	<a href="#">View</a>	Jun 10, 2025	99
2023 750 ml	Bourgogne-Chardonnay Vieilles Vignes Regional White	Jean Chartron	86	now+	<a href="#">View</a>	Jun 10, 2025	99
2023 750 ml	Bourgogne-Hautes Côtes de Beaune Vieilles Vignes Regional White	Jean Chartron	86	2026+	<a href="#">View</a>	Jun 10, 2025	99
2023 750 ml	Bourgogne Hautes Côtes de Beaune "Sous la Roche" Regional Red	Jean Chartron	86	now+	<a href="#">View</a>	Apr 10, 2025	98
2023 750 ml	Bourgogne Vieilles Vignes Pinot Noir Regional Red	Jean Chartron	86	now+	<a href="#">View</a>	Apr 10, 2025	98



## MILLESIME 2023 Tasted October 2024

JASPER MORRIS  
Inside Burgundy



Jean-Michel Chartron started picking on 31st August for Crémant, 1st September for the whites through to 10th for the Hautes Côtes and 13th for Corton-Charlemagne, with the reds mostly picked on 12th September. He reports big yields, as was the case in 2022. Degrees not bad, some wines were chaptalised, which he likes to do for extending fermentation in any case. Good acidity, very little malic. The first three whites were in bottle, the rest racked except the grands crus which were still in barrel, all as per normal at this stage. Those in tank will be bottled at the end of January.

### WHITE WINES

VINTAGE ▾	WINE ▾	TASTED ▾	COLOUR ▾	STARS ▾	SCORE ▲
2023	Chevalier-Montrachet Clos des Chevaliers Grand Cru, Jean Chartron	Oct 2024	White	★★★★★	94-97
2023	Bâtard-Montrachet Grand Cru, Jean Chartron	Oct 2024	White	★★★★★	93-96
2023	Montrachet Grand Cru, Jean Chartron	Oct 2024	White	★★★★★	93-97
2023	Puligny-Montrachet Clos de la Pucelle 1er Cru, Jean Chartron	Oct 2024	White	★★★★★	92-94
2023	Puligny-Montrachet Clos du Cailleret 1er Cru, Jean Chartron	Oct 2024	White	★★★★★	92-94
2023	Puligny-Montrachet Folatières 1er Cru, Jean Chartron	Oct 2024	White	★★★★★	91-94
2023	Corton-Charlemagne Grand Cru, Jean Chartron	Oct 2024	White	★★★★★	91-93



2023	St-Aubin Perrières 1er Cru, Jean Chartron	Oct 2024	White	★★★★★	90-91
2023	St-Aubin Murgers des Dents de Chien 1er Cru, Jean Chartron	Oct 2024	White	★★★★★	90-92
2023	Puligny-Montrachet Enseignères, Jean Chartron	Oct 2024	White	★★★★★	90-93
2023	Puligny-Montrachet 1er Cru Vieilles Vignes, Jean Chartron	Oct 2024	White	★★★★★	90-93
2023	Pernand-Vergelesses, Jean Chartron	Oct 2024	White	★★★★★	89-91
2023	St-Aubin Heritage Cistercien 1er Cru, Jean Chartron	Oct 2024	White	★★★★★	89-91
2023	Chassagne-Montrachet, Jean Chartron	Oct 2024	White	★★★★★	89-90
2023	Puligny-Montrachet, Jean Chartron	Oct 2024	White	★★★★★	89-90
2023	Santenay 'Les Pierres Sèches', Jean Chartron	Oct 2024	White	★★★★★	88-90
2023	Savigny-lès-Beaune, Jean Chartron	Oct 2024	White	★★★★★	88-90

## RED WINES

2023	Puligny-Montrachet Clos du Cailleret 1er Cru, Jean Chartron	Oct 2024	Red	★★★★★	90-93
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## TASTING NOTES

### WHITE WINES

#### **2023, Chevalier-Montrachet Clos des Chevaliers Grand Cru, Jean Chartron**

An attractive pale colour with a lime streak. Pure and stylish on the nose, with the white limestone feel of classic Chevalier. The bouquet will express itself more later on, I suspect. On the palate, the terroir also reverberates, with a very fine-boned acidity alongside the nuanced white fruit and flowers, with just a little well-judged oak bringing up the rear. A high-class finish. Very distinguished. Drink from 2030-2037.

#### **2023, Bâtard-Montrachet Grand Cru, Jean Chartron**

3 barrels. Pale colour with a lime streak. Surprisingly peachy aromatics. Composed on the palate, in this richer style, possibly later picked, but it is rather lovely. Generous through the middle and then further out behind. Lingers very nicely on the palate. Drink from 2030-2036.

#### **2023, Montrachet Grand Cru, Jean Chartron**

One barrel of one year old wood. Mid lemon colour. The fruit on the nose does show the wealth of Montrachet. The wood is quite present, there is an apple and aniseed taste, it's the volume which marks this out. Greater weight, not necessarily more finesse. A grassier note to fish. Embryonic. Drink from 2030-2038.

## TASTING NOTES

JASPER MORRIS  
Inside|Burgundy

### **2023, Puligny-Montrachet Clos de la Pucelle 1er Cru, Jean Chartron**

Pale lemon and lime. The bouquet is fresh and chiselled, a little more herbal in style, much steelier than Foliatières. On the palate one finds the Pucelles rhythm, waves of white fruit of controlled intensity, with a more mineral finish. The length also exceeds that of the excellent Foliatières. Drink from 2029-2034.

### **2023, Puligny-Montrachet Clos du Cailleret 1er Cru, Jean Chartron**

One of the paler colours with an intense but unforthcoming nose. A concentrated raft of white fruit through the middle, then a more electric mineral finish. There is both more flesh and a little more wood showing, compared to Pucelles. Fine length. Drink from 2029-2034.

### **2023, Puligny-Montrachet Foliatières 1er Cru, Jean Chartron**

This is made from Chartron Hameau de Blagny vines (80%) plus some purchases. Pale in colour, on the leaner side, less engaging than Enseignères, quite tightly wound, a bit of white fruit but also plenty of oak. Needs a little time to come into place. Drink from 2028-2032.

### **2023, Corton-Charlemagne Grand Cru, Jean Chartron**

4 barrels, half domaine and two sourced elsewhere. Light green tint, very little showing on the nose then the fruit expands very well in the mouth, though both firm and a little warm. Some of the mineral qualities, though, do show through. Drink from 2029-2035.

### **2023, St-Aubin Perrières 1er Cru, Jean Chartron**

This cuvée originated in 2022 after pulling out the vines in Sentier du Clou. It is a mix of purchases and a proportion of Jean-Michel Chartron's own vines in Perrières and Murgers Dents de Chien. Pale in colour, a mix of wood and white fruit on the nose. Generosity on the palate, assisted by the wood, then a good line of citrus acidity through the middle. Drink from 2027-2031.

### **2023, St-Aubin Murgers des Dents de Chien 1er Cru, Jean Chartron**

Pale in colour, but with a certain amount of sunshine on the nose, along with a very light reduction. Stones and apples beneath. A burst of energy at the front of the palate which carries on through, good acidity, all in balance. Drink from 2028-2032.

### **2023, Puligny-Montrachet Enseignères, Jean Chartron**

Mostly exchanges but a little of his own in Les Levrans and Derrière La Velle, plus the vines of the commune which Jean-Michel has a five year contract to farm. Pale colour, very light on the nose. A little citrus and grapefruit on the palate, medium bodied, quite elegant, and with fair length. Drink from 2027-2031

### **2023, Puligny-Montrachet 1er Cru Vieilles Vignes, Jean Chartron**

The fruit comes through exchanges plus a purchased barrel. Pale lemon and lime in colour. Floral, indeed perfumed, with notably more depth of fruit on the palate, thanks to the provenance. A long clean finish, with waves of nuanced orchard fruit. Everything in place. Drink from 2028-2031.

### **2023, Pernand-Vergelesses, Jean Chartron**

5 barrels purchased. A light and slightly stony bouquet, quite fine. Elegant up front, quite a lot more concentration behind, a citrus wash on top of fresh apples, middleweight, well made and typical of the place. Drink from 2027-2030.

### **2023, St-Aubin Heritage Cistercien 1er Cru, Jean Chartron**

Pale lemon in colour. Much more perfumed than the relatively dry Savigny. Floral and fruity together. Graciously attractive, with fine-boned white fruit and significant length. Well worth looking out for. Four barrels are sourced from Les Belles Filles and two others elsewhere. Drink from 2027-2030.

### **2023, Chassagne-Montrachet, Jean Chartron**

Pale lemon and lime. The bouquet has more depth and density than Perrières but is slightly less forthcoming – which is fair enough for both vineyards. Serene on the palate with waves of ripe apple fruit, then some stones to finish, almost a pyrazine note. Drink from 2027-2030.





### **2023, Puligny-Montrachet, Jean Chartron**

Made from Les Benoîtes and young vine Caillerets. A lime tint to the colour, with some flesh on the nose, and a little well-judged oak. This is very prettily balanced, no more than medium depth, with a good fruit-acid balance. Drink from 2027-2030.

### **2023, Santenay ‘Les Pierres Sèches’, Jean Chartron**

Lemon and lime in colour. Some elegance to the nose, a little weight, attractive apple and citrus up front, a slight pyrazine note behind, which gives the Rully a little edge. Drink from 2027-2029.

### **2023, Savigny-lès-Beaune, Jean Chartron**

Lemon and lime in colour. This is relatively muscular, with a thicker texture and good weight on the palate. Medium plus length. It is a lower slope Santenay from Champ Claude, which explains the greater weight. Good length. Drink from 2027-2029.

## **RED WINES**

### **2023, Puligny-Montrachet Clos du Cailleret 1er Cru, Jean Chartron**

A pretty ruby pink. Reduction at first on the nose, an elegant stylish and mineral red fruit behind, with precision, the floral strawberry and cherry just a little compromised by the reduction at the moment. Drink from 2028-2032.

# Burgundy Report

Tasted in Puligny with Jean-Michel Chartron 29 October 2024.



Jean-Michel on 2024:

*"The whites are not bad, but really there's not much red to speak of..."*

Jean-Michel on 2023:

*"I fined the wines last week but these are samples from before – they have been racked since the harvest but are 'brut.' I think it's a fresh vintage with a good balance."*

The wines...

A range that starts very good – sometimes excellent – but reaches a peak of greatness in several wines – well done !!

All the Bourgognes are sealed with DIAM, higher wines depend on the vintage – Caillerets/Pucelles are usually in cork like the GCs except Corton-Charlemagne which is also DIAM.

The wines...

**A range that starts very good – sometimes excellent – but reaches a peak of greatness in several wines – well done !!**

All the Bourgognes are sealed with DIAM, higher wines depend on the vintage – Caillerets/Pucelles are usually in cork like the GCs except Corton-Charlemagne which is also DIAM.

**First, les Reds:**

Generally Racked a month ago for bottling just before Christmas:

**2023 Bourgogne Côte d'Or (or Bourgogne VV)**

Some variations on this label depending on the market – but there is only one Bourgogne at the domaine and it's the same wine in each case.

Depth exacerbated with a hint of reduction – it's a little closed. Hmm – this has width and flavour energy – there's depth of flavour here too – this is very tasty – a fine start!!

**2023 Bourgogne Hautes Côtes de Beaune Sous la Roche**

Also a subtle reduction but there's more of the red fruit showing here. More mouth-filling and with some extra energy. Extra intensity in the detailed – and actually super finish. The first flavours are different, not better, vs the first Bourgogne – but this finish is much more impressive!! This is the last domaine vintage for this wine as it is to be replanted and will turn to white – a red might reappear but from bought grapes.

**2023 Puligny-Montrachet 1er Cru Clos du Cailleret (Rouge)**

Direct from the barrel – much more open and easy red-fruited. There is clearly extra scale and depth to this flavour – less 'ready' than the previous wines. That's a really lovely finish !!

**Les Whites:**

The first three are bottled – DIAM5 sealed – but only those, for now:

**2023 Bourgogne Chardonnay Cuvée Eugénie Dupard**

Again a wine that can take multiple labels depending on the end market – but again there's just one cuvée here at the domaine. All the vines in the commune of Puligny, this labelled as Cote dor in Japan.

A good width of freshness here – the citrus well defined and freshly yellow in style. Hmm – I like this – there is scale but also definition – neither too fat nor ripe – that's a simply excellent 'entry' wine.

# Burgundy Report

## **2023 Bourgogne Hautes Côtes de Beaune Blanc Vieilles Vignes**

From hillsides in Nantoux

A fine and airy depth to this nose. Like the red, we have a bit more definition and structural shape – nothing strict though, just a deliciously melting fine citrus flavour. This is a good jump in quality – it's an excellent wine!!

## **2023 Rully Montmorain**

4 hectares here but about half a harvest in this sector. This bottled end of August like the previous two.

An extra aromatic cushion here. Broad, a little more muscle and extra intensity – there's still concentration here. Larger in most directions but I slightly prefer the mouth-watering detail and shape of the Hautes Côtes...

None of the following have been filtered or fined – just racked:

## **2023 Santenay Les Pierres Sèches**

Just one parcel.

A more airy width of fresh yellow citrus. A wine with energy and a small frame of zesty tannin texture. Nicely finishing... a lovely wine...

## **2023 Savigny-lès-Beaune Nourrissants, Théologiques et Morbifuges**

Fresh, wide, attractive, high tones – a fine invitation. Another wine with a more defined structure – not quite strict but more in that direction. The palette of flavours is more floral-infused. Love it – a simply excellent villages...

## **2023 Pernand-Vergelesses**

From Belles Filles

Attractively high toned – a certain Pernand-ness to this. Vibrant – yes, still a little gas – but a wine of juicy energy too. A touch of the barrel in the long finish today – but it's unlikely to be visible by the time it's bottled...

## **2023 St.Aubin 1er Cru Heritage Cistercien**

'Had to pull out our Sentier de Clous, so for a time, here is a replacement cuvée which is a blend of parcels.'

Here's a sweetly ripe citrus – not a heavy citrus. Large in scale, another with good definition and juicy flavours. Less ready than some but making a very fine impression – I think it will be excellent... You want to take another glass... !

## **2023 St.Aubin 1er Cru Perrières**

A stricter width of airy, zesty citrus. More compact. More considered but also more concentrated – but melting over the palate in fine, and concentrated style. The finish impresses. More contemplative today but it's a delicious and persistent wine...

## **2023 St.Aubin 1er Cru Murgers des Dents du Chien**

Not fully open but there are certainly more dimensions of fresh aroma. Energy and clarity are coupled with fine texture. Easily the most complete wine so far, with a layered finish – delivered in waves – Lovely !!

## **2023 Chassagne-Montrachet**

The normal Benoités but augmented with some young vine Chassagne Caillerets – like last year – 'it helps!'

A more direct wine – complex – a touch of aniseed in this. Open, complex – delicious wine. This is beautifully shaped/structured – and a clarity of flavour and lightness of touch. The finish is broad and delicious – even a little chalky – holding well – a simply excellent villages.

## **2023 Puligny-Montrachet**

Not a lot of domaine villages here but it's only villages in this!

The nose is easy to start – less incisive than the Chassagne. In the mouth this is very attractive though – open, with fine clarity – small fireworks of flavours – it's complex. Part very good, part great today – it will be interesting to see how it comes together but I suspect it will be an excellent villages. The finish is one of the great parts!

## **2023 Puligny-Montrachet Les Enseignières**

Not fully open but still a fine and fresh nose. Here is a good volume in the mouth and lots of precision and detail. The concentration is more visible today – the finish is more complex too – saline and lasting. Still a small notch higher here! Bravo villages.

## **2023 Puligny-Montrachet 1er Cru Vieilles-Vignes**

Mainly Hameau de Blagny plus a couple of barrels of others... vines from the 1950s

A more vertical, but still airy, nose – fresh and pure. Here is scale in the mouth – flavours framed by a tiny grain of tannin. Direct, juicy, fine clarity. Lovely wine...



# Burgundy Report

## 2023 Puligny-Montrachet 1er Cru Folatières

Much more open in the higher tones. A wine with scale in the mouth – there's a little extra something – a next level of flavour in this wine. Finishing with a small vibration of energy – hmm endearing, moreish flavours. Simply lovely...

## 2023 Puligny-Montrachet 1er Cru Clos de la Pucelles

The 106th vintage for this wine at the domaine.

Directly more mineral and quite deep too – less seductive than the Folatières, more architectural. In the mouth too – I love the shape of this. Clarity of fresh flavour – and vibrant and intense finishing – yes!!

## 2023 Puligny-Montrachet 1er Cru Clos des Caillerets

Also the 106th vintage for this wine Chez Chartron. This, together with the Clos Chevalier and Clos de Pucelles were bought from a Madame Billerey – her domaine had an 'amazing collection of vineyards.' Jean-Michel's grandfather had half a hectare of pinot in here.

Less overtly deep but more panoramic aromatics – and that's really a very inviting nose – class! Scale, and juicy energy.

There's the texture of citrus skin and really a wonderful complexity. Hmm, I usually prefer Pucelles to Caillerets – but today that's a much harder decision for me. That's a properly great wine – with an additional floral complexity if less chiselled than the Pucelles.

The following all sampled from barrel:

## 2023 Corton-Charlemagne

From En Charlemagne.

Fine width and there's a zing more intensity to this yellow citrus aroma. Much more linear. A super texture, a wine of direction but not too strict. Chalky finishing with bread – what an excellent CC!!

## 2023 Bâtard-Montrachet

'Almost' Chassagne side

Not the largest nose but there's an interesting vibration of minerality here – that's very attractive. Hmm, so much energy – now that's a wine – not quite ready – more of everything but never too much. Even a little ginger spice here. Just a complete wine with no excess in any direct – yes!

## 2023 Chevalier-Montrachet, Clos des Chevaliers

An airy but focused width of aroma. Panoramic in the flavour too, slightly saline – but oh-so complex – wow! Much as I loved the unusually elegant Batard – this slightly stricter avalanche of complexity is game-changing. What a wine – bravo!!

## 2023 Montrachet

An aromatic that's supported by more weight of concentration but also has 'extra' in all directions. A mineral base to this mouth-filling volume. There's a little barrel today – just one and not new – but here is a wine that will be grand in 10+ years. A finish that's unending. It needs to become a little more direct and gain some finesse in the last of its élevage but the material is here and waiting – true Montrachet!





*Millésime 2022*

# Bill Nanson dégustation du millésime 2022

Tasted in Puligny with Jean-Michel Chartron 10 October 2023.

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[More reports](#) with Domaine Chartron

### Jean-Michel on 2022:

*"2022 was a good vintage – with a decent volume too – except in Rully and to an extent Folatières also. It was the slope for these two and the lack of rain that meant plenty of berries but not much juice – but it was very easy – certainly compared to 2021. We have become used to these early vintages – we started in August again – 26–29<sup>th</sup> August for most of the reds. Just a couple of days later for the whites – so also a lot was already completed in August. Our Hautes Côtes and Rully were harvested 5-6 September together with Corton-Charlemagne. The vinifications were easy and the malos fast – there wasn't a lot of malic acid – easy to taste with stable wines during the élevage. I'm happy!*

*"Premier cru volumes are 4-5 times what they were in 2021 – if 2024 has yields like 2022 and 2023 there's the chance of some real price drops – okay still maybe not for the grand and 1er crus! We pushed for the maximum rendements in the last two years – if the yields are the same in 2024 we might not do that again..."*

### The wines...

*A very classy result from Jean-Michel Chartron. Not too many 'great' wines – the grands, as they should be, mainly are – but a properly excellent quality to this range – well done!*

All the Bourgognes are sealed with DIAM, higher wines depend on the vintage – Caillerets/Pucelles are usually in cork like the GCs except Corton-Charlemagne which is also DIAM.

Only 3 wines have been bottled – all the rest were racked during the harvest – they haven't been fined yet – he will start on that tomorrow!

### First, les Reds:

*Generally Racked a month ago for bottling just before Christmas:*

#### **2022 Bourgogne Côte d'Or (or Bourgogne VV)**

*Some variations on this label depending on the market – but there is only one Bourgogne at the domaine and it's the same wine in each case. Harvested 17 September – one of the first*

*There's fine volume here on the nose – the fruit still with some airy quality to it. Supple then broadening with fresh, energetic and completely delicious intensity – that's a simply excellent, delicious wine.*





## **2022 Bourgogne Hautes Côtes de Beaune Sous la Roche**

Slightly paler colour. Deeper and more perfumed though – it's a narrower but clearly more vertical nose. Hmm – a more architectural, fresh wine – this could be one of the better 2021s in style – which you know I love. Perhaps wait a hint longer than the already too delicious previous wine.

## **2022 Puligny-Montrachet 1er Clos du Cailleret (Rouge)**

*Just one barrel – there will also be a barrel for 2023.*

More colour again. A much deeper and wider nose – the fruit has a slightly strained extra ripeness but also some attractive silkiness. Hmm – oh yes. The super ripeness is still present but also a depth and energy to this flavour that is both invigorating and moreish – so silky – so delicious!!

### **Les Whites:**

*The first three are bottled – DIAM5 sealed – but only those, for now:*

## **2022 Bourgogne Chardonnay Cuvée Eugénie Dupard**

*Again a wine that can take multiple labels depending on the end market – but again there's just one cuvée here at the domaine.*

A bright sherbet nose but still some depth. Incisive, almost a little mineral too – the needling intensity growing and growing but never getting out of hand. A delicious wine – juicy finishing. I'd drink this young and enjoy – maybe a slight sharpness might creep in after a couple of years – but now it's simply lovely\*

## **2022 Bourgogne Hautes Côtes de Beaune Blanc Vieilles Vignes**

*From hillsides in Nantoux*

Broader, it's a beautiful aromatic clarity – this is much finer I think. Hmm – transparent clarity, coupled to a certain fluidity – broad complex and so drinkable. Bravo Bourgogne!

## **2022 Rully Montmorans**

*4 hectares here but about half a harvest in this sector. The last of the bottled wines*

A flatter, calmer width of aroma – ripe below but not fully communicative today. Super shape and even some minerality in this palette of flavours. More considered and concentrated – beautifully finishing flavour – certainly excellent wine – the aromatics just need to be more demonstrative.

*None of the following have been filtered or fined – just racked 29 August:*

## **2022 Santenay Les Pierres Seche**

*Just one parcel, indeed only one barrel of this in 2022.*

Extra aromatic depth – ripe but not over-ripe fruit with a hint of nutty character. Broad and mineral – that's got a fine shape and weight of flavour in the mouth – finishing with an extra burst of intensity – this is certainly going to be excellent, possibly even better than that for a villages!

## **2022 Savigny-lès-Beaune Nourrissants, Théologiques et Morbifuges**

Some attractive high tones – quite perfumed – tighter below. Hmm – this sits wonderfully well on the palate with a fine clarity, some fluidity even. Broad, slightly structural and mineral finishing. Really lovely.

## **2022 Pernand-Vergelesses**

*% barrels from Belles Filles*

Hmm – that's more floral than the PV archetype – it's very inviting. In the mouth the shape and architecture are more PV-like – and I really like it! The intensity is fine – this is just so deliciously moreish – finishing broad over the palate.

## **2022 St.Aubin 1er Heritage Cistercien**

*Had to pull out our Sentier de Clous, so for a time, here is a replacement cuvée which is a blend of parcels.*

A smaller but still fine nose – there's the tiniest hint of barrel with a good floral top note. Hmm – depth and more than reasonable concentration. The silky texture is fine and there's a saline accent to the intensity of this wine. The finish holding very well

## **2022 St.Aubin 1er Perrières**

A similar floral component but in this case with more width of aroma. Extra incisive and with more intensity to follow that up. Here's a super wine – delicious at the same time – yum. I think it a potentially excellent 1er cru!

## **2022 St.Aubin 1er Murgers des Dents du Chien**

Extra roundness, extra ripeness but super inviting. Oh – I love this energy and fluidity of flavour. So much finishing flavour energy here – and versus the other wines a little more zesty too. Lovely.

## **2022 Chassagne-Montrachet**

*The normal Benoites but augmented with some young vine Chassagne Caillerets – like last year – 'it helps!'*

Hmm – floral top notes and lots of depth – that's a super invitation! It's like the St.Aubins but with more weight/depth of flavour but also no disadvantages – the balance here is impeccable. For a villages I think that's a great wine – the flavour complexity unfurling over the plate – bravo!

## **2022 Puligny-Montrachet**

*Not a lot of domaine villages here but it's only villages in this!*

A less forceful but still fine nose. A more sinewy, structural wine than the Chassagne – I'm even tempted to say 'more austere' but the mouth-watering citrus finish quickly has me forgetting such notions – it's completely delicious!

## **2022 Puligny-Montrachet Enseignières**

Extra breadth and interest to this nose – it's clearly a small jump in quality. A hint of barrel flavour but also the edges have been rounded vs the previous villages. A wine of impressive and delicious complexity!

## **2022 Puligny-Montrachet 1er Cru Vieilles-Vignes**

*Of various crus but the majority is from the Hameau de Blagny*

Directly the largest and most detailed of noses – yes! Mouth-filling, melting with flavour – I love the melting structure here and the width of flavour on offer. Rolling finishing flavour that goes very long – proper 1er cru – it's definitely worth your time!

## **2022 Puligny-Montrachet 1er Folatières**

From the shape and aromatics this has much in common with the previous wine. In the mouth I'm sure some oak but it's hardly visible – rounder, and fuller flavoured

but never heavy. I might still prefer a hint extra energy in these finishing flavours but there's no escaping how delicious it is!

### **2022 Puligny-Montrachet 1er Clos de la Pucelles**

*The 105th vintage for this wine at the domaine.*

Clean, pure, mineral but with compact aromas. Larger in scale again – yet still growing in mineral intensity. Oh that's going to be great though currently more discreet, slightly more structured nose. More impact, less round – the architecture is more obvious here. Silky then an impressive finishing burst of flavour. Great Pucelles? I'm not sure about that – but what an absolutely delicious wine!

### **2022 Puligny-Montrachet 1er Clos des Caillerets**

*Also the 105th vintage for this wine chez Chartron. This, together with the Clos Chevalier and Clos de Pucelles were bought from a Madame Billerey – her domaine had an amazing collection of vineyards. Jean-Michel's grandfather had half a hectare of pinot in here.*

A very pretty vibration of 'almost' reductive energy at the base of this hyper-attractive nose. Broader, more sweeping panorama of flavours than the Pucelles – less focused today though. What a tenacious finish – that's practically a grand cru finish – simply excellent wine.

*The following all sampled from barrel:*

### **2022 Corton-Charlemagne**

*From En Charlemagne.*

A deep nose – not wanting to open out in my glass but here is plenty of concentration. Large-scale in the mouth – a little rounder like the Foliatières but with a much more visible structure than that wine. This is a wine that clearly has plenty of material but you would be advised to have some patience – it's got the required balance though.

### **2022 Bâtard-Montrachet**

*'Almost' Chassagne side*

Not the largest nose but the one that's most 'in place' with superb clarity. Impact, minerality, depth of flavour and superb texture. I'd be waiting a couple of years for the (quite modest) oak to fade but here is a beautifully proportioned wine with an extra sweetness to its finishing fruit. A broad, sustained finish – such an impressive finish!

### **2022 Chevalier-Montrachet, Clos des Chevaliers**

Impressive perfume – less impact than the Bâtard but with such engaging freshness of white-flower perfume. Fluid – directly. Gorgeously shaped wine the first impression is its architecture before the flavours melt over the palate – obviously mineral – wonderfully classy. That's a top wine.

### **2022 Montrachet**

*Not a full barrel in 22 – but a full one awaits in 23!*

This nose – I suppose unsurprisingly – straddles the impression of the previous two wines. Yes. Clearly, this will be a great Montrachet vintage. Concentration, yet still delivered with fine textural characteristics and plenty of fluidity. A proper finishing burst of flavour that seems like a large ball rolling down a hillside and gaining momentum as it goes. Classic, excellent, Montrachet – great wine

## Degustation octobre 2023 par Jasper Moris – Millesime 2022

The main harvest began on 28th August through to 6th September, with outliers at each end. Jean-Michel Chartron reports on good yields, up to 60 hl/ha in white, and 54 hl/ha for the regional reds. Typically, degrees are around 13% with a little chaptalisation in the lesser appellations. Malolactics followed on quickly from the alcoholic fermentation. All wines are closed with DIAM, starting at DIAM 5 level for generics, then 10 for village and 1er Cru, 30 for Grand Cru. From 2021 the reds use DIAM Origine, the organic version.



2022, Corton-Charlemagne Grand Cru, Jean Chartron **92-95**  
Five barrels. Fresh lemon and lime. A very pure clean white fruit on the palate. More perfumed than mineral at the outset. A generous concentrated white fruit across the palate, ripe apples in particular, well backed by its oak, with good length too. To bottle in April 2024. Drink from 2029-2037.

2022, Bâtard-Montrachet Grand Cru, Jean Chartron **93-95**  
Four barrels made, one new and one each from the three preceding years. A clear pale lemon colour. The opulence of the vineyard shows in a controlled manner on the palate. A little oak shows but it is classy. As with Chartron's other wines, there is a complementary acidity which helps the balance. Drink from 2030-2038.

2022, Chevalier-Montrachet Clos des Chevaliers Grand Cru, Jean Chartron **95-98**  
A full primrose yellow. The bouquet is sturdier here, surprisingly, after the pure white fruit Bâtard. However, the chiselled elegance of Chevalier shows much more on the palate, where there is an impressive, if initially restrained, intensity and a second wave of flavour further back on the palate. This will be particularly fine and the aftertaste is notably persistent. A very long finish indeed. Drink from 2030-2040.





2022, Montrachet Grand Cru, Jean Chartron **93-96**  
Mid lemon yellow. A robust nose with a little barrel toast. Greater density than any of the others but not the brilliant liveliness of the Chevalier. Solid, concentrated, workmanlike, with intensity, the fruit is rather riper, and cannot quite match the exceptional flair of the Chevalier. Drink from 2030-2040.

2022, Puligny-Montrachet Clos du Cailleret 1er Cru, Jean Chartron **93-95**

Pretty pale primrose in colour. The bouquet is a little more open, showing slightly riper fruit than the more chiselled Clos de la Pucelle. Quite a complex range of flavours with some ripe citrus zest, a mix of yellow fruit, yet nothing over opulent. There is plenty more to discover from this wine which finishes with a fine refreshing acidity. Drink from 2028-2035.

2022, Puligny-Montrachet Folatières 1er Cru, Jean Chartron **92-95** Pale lemon yellow. The bouquet is really quite striking, with a floral top note above a wealth of fruit with perfectly judged ripeness. Plenty of energy on the palate, as seems to be the case widely in 2022, with a little yellow plum fruit and ripe citrus to finish. Drink from 2028-2034.

2022, Puligny-Montrachet Clos de la Pucelle 1er Cru, Jean Chartron **91-94**

Pale lime tints to the colour. Quite closed on the nose, a little positive reduction, plenty of energy but tightly wound. Then a significant concentration of pure white fruit, evidently with plenty more to give later on. I did not quite find the anticipated personality and intensity, but this may just be going through a very closed stage. Drink from 2028-2034.

2022, Puligny-Montrachet 1er Cru Vieilles Vignes, Jean Chartron **91-93**

The sample I tasted was from the Hameau de Blagny, to which maybe other barrels will be added. Pale lemon colour with a lime green tint. There is a crystalline line of hillside fruit through this wine which extends to a high-class finish. It is lively yet with adequate concentration to make a well-balanced bottle. Persistent aftertaste. Drink from 2027-2033. 2022,



2022, St-Aubin Murgers des Dents de Chien 1er Cru, Jean Chartron **91-93**

More lime than lemon in colour, with a bright grassy and fresh fruit nose. There is clearly more intensity here yet with the vivid mineral acidity which is compelling in the best St-Aubin vineyards. Notably the most persistent finish of the three 1ers crus from St-Aubin. Drink from 2027-2032.

2022, Puligny-Montrachet Enseignères, Jean Chartron **90-92**

The cuvée is made up by three of their own barrels with a further one from purchased must. Pale primrose. The bouquet starts out relatively backward, then some summer flowers emerge. Good body here with the requisite acidity, a few oak tannins perhaps helping the structure at the back. Sound and more substantial than your average village Puligny. Fining will add precision. Drink from 2027-2032.

2022, St-Aubin Heritage Cistercien 1er Cru, Jean Chartron **90-92**

His own Sentier du Clou vines being pulled out, Jean-Michel Chartron has made some purchases in the same area, with occasional barrels declassified from Perrières and Murgers des Dents de Chien. Light green tints to the colour. Attractive lifted fruit with some muscle, showing the clear-cut style of St-Aubin. Good length. Drink from 2026-2030.

2022, St-Aubin Perrières 1er Cru, Jean Chartron **89-92**

Clear pale lemon yellow. There is less immediate bouquet compared to the St-Aubin blend. Some fresh but ripe apples start to emerge. The quality of the fruit is consistent across the palate, with a citrus acidity bringing up the back. Persistent. Drink from 2026-2030.

2022, Chassagne-Montrachet, Jean Chartron **89-91**

Includes one third of young vines from Chassagne Caillerets. Pale colour with green tints. The bouquet is all in white fruit, a little softer than the trio of St-Aubins. There is good body behind this, filling the palate with white fruit, and going through to a graceful finish. Drink from 2026-2030.



2022, Puligny-Montrachet, Jean Chartron **88-91**

Jean-Michel has a contract to farm an extra five ouvrées of Puligny from the commune for five years. Mid lemon and lime. Fresh and floral, with a good fresh backbone, slight lime blossom. Quite chiselled on the one hand, yet with fair flesh on the other. Drink from 2026-2031.

2022, Pernand-Vergelesses, Jean Chartron **87-90**

Four of the five barrels are from Les Belles Filles. Fresh lemon and lime colour, with fresh apple and melon fruit on the nose. The palate is a little fuller bodied, white fruit, compared to the elegant Savigny, yet still with the crisp finish that typifies Pernand. Drink from 2025-2028.

2022, Savigny-lès-Beaune, Jean Chartron **88-90**

Pale lime colour. The bouquet is quite refined, not too much oak showing. There is high quality fresh apple on the palate, maintain the sense of refinement, with a good fruit acid balance in the persistent finish. Drink from 2025-2028

2022, Santenay 'Les Pierres Sèches', Jean Chartron **87-89**

Five barrels made. An attractive pale primrose colour. The bouquet offers an attractive softer style of orchard fruit, and the oak is currently showing at the back of the palate, though note that the wines have yet to be fined. The acidity at the back retains adequate freshness. Drink from 2025-2027.

2022, Bourgogne Blanc Vieilles Vignes, Jean Chartron **88**

Bottled in August, having been matured half in 500 litre barrels and half normal size. Pale lemon colour. A light but attractive fresh apple fruit. This brings out a charm and opulence on the palate yet still with a fine fresh finish. A certain vivid crunchiness. Very good length. Drink from 2024-2026.

2022, Rully Montmorin, Jean Chartron **88**

In bottle. Fresh green colour with a lively bouquet, a little bit of fruit salad. Plenty to follow on the palate with a saline note behind, and fair persistence. Drink from 2024-2027.



## Degustation en octobre 2023 par Jasper Moris – Millésime 2022

### RED

2022, Puligny-Montrachet Clos du Cailleret 1er Cru, Jean Chartron **89-92**

A whole barrel this year! Bright purple. The sample is rather reduced. On the palate there is a delightful raspberry and alpine strawberry aromatic, almost a floral note, perfectly judged ripeness, a little oak from one year old barrel, and attractive length. Drink from 2026-2032.

2022, Bourgogne Pinot Noir Vieilles Vignes, Jean Chartron **87-88**

Glowing deep purple, a bouquet full of fruit, mainly raspberry, succulent and mouth filling, dark cherries now, with some structure at the finish. Drink from 2024-2026.

2022, Bourgogne Hautes Côtes de Beaune Sous La Roche, Jean Chartron **86-88**

A pretty and even purple. The bouquet is a little less intense than the Bourgogne, with lifted fresh cherry notes. Less ripe but certainly adequately so. A good line of cherry across the palate, fresh acidity, all in place and typical for Hautes Côtes de Beaune. Drink from 2024-2026.





### **2022 Chevalier-Montrachet Clos de Chevaliers Grand Cru**

Color: **White (93-95)**

Drinking Window: **2025 - 2042**

The 2022 Chevalier-Montrachet Clos de Chevaliers Grand Cru has a taut and precise bouquet: much more *mineralité* than the Bâtard-Montrachet, quite tensile with a hint of white peach and orange blossom. The palate is beautifully balanced with fine depth and concentration counterbalanced by a brisk line of acidity. It gradually builds to a very suave and prolonged finish. Excellent.

### **2022 Puligny-Montrachet Clos du Cailleret 1er Cru**

Color: **White (92-94)**

Drinking Window: **2025 - 2040**

The 2022 Puligny-Montrachet Clos du Cailleret 1er Cru has a prettier, slightly more floral bouquet compared to the Clos de la Pucelle, a little more *mineralité* and tension. The palate is well-balanced with a silver bead of acidity, impressive tension and slightly more nuanced than the Clos de la Pucelle. Good race and energy in evidence here. It represents one of Jean-Michel Chartron's most promising 2022s.

### **2022 Puligny-Montrachet Vieilles Vignes 1er Cru**

Color: **White (91-93)**

Drinking Window: **2024 - 2032**

The 2022 Puligny-Montrachet Vieilles Vignes 1er Cru comes mainly from Hameau de Blagny. This is well-defined and focused on the nose: orchard fruit, grass clippings, and glimpses of exotic scents such as guava and passion fruit. Very pure in style. The palate is well-balanced with more tension than the Les Enseignères, a touch of reduction lending complexity on the finish. Promising.

### **2022 Puligny-Montrachet Clos de la Pucelle 1er Cru**

Color: **White (91-93)**

Drinking Window: **2025 - 2038**

The 2022 Puligny-Montrachet Clos de la Pucelle 1er Cru is very perfumed on the nose, with scents of orange blossom, peach skin, and hints of hazelnut and lanolin in the background. Fine complexity here. The palate is well-balanced with a waxy texture, well-judged acidity and neatly integrated oak. A little spiciness towards the finish; this lingers temptingly after the wine has exited. A worthy follow-up to the 2021.

### **2022 Montrachet Grand Cru**

Color: **White (91-93)**

Drinking Window: **2025 - 2040**

The 2022 Montrachet Grand Cru comprises just one *feuillette* from an exchange in must. It has quite a feisty nose that is missing the composure of the Chevalier-Montrachet. The palate is balanced but doesn't possess the complexity of the best Montrachet's this vintage. Yet there is ample weight on the finish, somewhat belatedly delivering refinement and complexity.



### 2022 Puligny-Montrachet Les Folatières 1er Cru

Color: **White** (91-93)

Drinking Window: **2024 - 2035**

The 2022 Puligny-montrachet Les Folatières 1er Cru conveys a sense of brightness on the nose: orange blossom, citrus peel and petrichor scents, lively and animated. The balanced palate is slightly waxy in texture with good depth, plenty of substance and a grippy finish. Maybe it doesn't possess the finesse or *nervosité* of a cooler vintage, but this is packed with flavor.

### 2022 Bâtard-Montrachet Grand Cru

Color: **White** (90-92)

Drinking Window: **2025 - 2040**

The 2022 Bâtard-Montrachet Grand Cru has a straightforward bouquet of white peach, citrus peel and light almond scents, though it doesn't quite have the *mineralité* of the best vintages that I have tasted from Chartron. The palate is well-balanced with quite a creamy, almond and chai-tinged entry. A little oaky at the moment (around one-third), though that will be assimilated during the élevage. Fine, but the aromatics need a little more Burgundy imprimatur.

### 2022 Corton-Charlemagne Grand Cru

Color: **White** (90-92)

Drinking Window: **2025 - 2038**

The 2022 Corton-Charlemagne Grand Cru has a slightly chalky bouquet with hints of walnut and smoke. It becomes flintier with aeration. The palate is well-balanced, though it doesn't quite deliver the *mineralité* that a cooler season might have bestowed. It is a good length, though I am unsure if it will be a long-term proposition.

### 2022 Puligny-Montrachet Les Enseignères

Color: **White** (90-92)

Drinking Window: **2024 - 2036**

The 2022 Puligny-Montrachet Les Enseignères is a step up from the previous vintage with much more vigor and depth on the nose, lovely orchard fruit and dewy meadow scents emerging from the glass. The palate is well-balanced with crisp acidity and plenty of substance for a Village Cru, though it doesn't quite achieve Premier Cru finesse and *nervosité* on the finish. But it will provide much pleasure over the next 12-15 years.



### **2022 Saint-Aubin Héritage Cistercian 1er Cru**

Color: **White** (88-90)

Drinking Window: **2024 - 2032**

The 2022 Saint-Aubin Héritage Cistercian 1er Cru is a new label from Chartron, designed to be an entry-level cuvée as he pulled up some vines last year. The nose is quite discrete with apple blossom, Conference pear and touches of wet stone. The palate is quite tensile on the entry, with a judicious hint of sour lemon. The second half is more concentrated, with a tang of orange rind on the finish. A fine debut.

### **2022 Saint-Aubin les Murgers des Dents de Chien 1er Cru**

Color: **White** (88-90)

Drinking Window: **2025 - 2035**

The 2022 Saint-Aubin Murgers des Dents de Chien 1er Cru has a little more cohesion and complexity on the nose compared to the Les Perrières. The palate is well-balanced with fine weight. The oak is neatly subsumed, allowing the terroir to come through towards the finish, where there is a touch of heat. Give it a year or two; it should drink well over the following decade.

### **2022 Pernand-Vergelesses**

Color: **White** (88-90)

Drinking Window: **2024 - 2032**

The 2022 Pernand-Vergelesses Blanc comes mainly from Les Belles Filles and from contracted must. The well-defined nose has very light nougat scents percolating through the citrus fruit. The palate is well-balanced with a fresh, slightly flinty opening. Nothing complex, yet focused with a fine sense of linearity on the finish. Drink over the next 4-6 years.

### **2022 Puligny-Montrachet Village**

Color: **White** (88-90)

Drinking Window: **2024 - 2034**

The 2022 Puligny-Montrachet Village comes from plots on the estate, augmented by exchanges on the *négoce* side of the business. It offers Granny Smiths and light limestone scents on the nose, though it needs more vigor. The palate is well-balanced with a fine bead of acidity, quite mineral-driven with a flinty, focused finish. Not a long-term Puligny, though it will drink well over the next decade.



## 2022 Saint-Aubin Les Perrières 1er Cru

Color: **White** (89-90)

Drinking Window: **2025 - 2033**

Despite aeration, the 2022 Saint-Aubin Les Perrières 1er Cru is quite stoic on the nose. Moving onto the palate, there is good depth here, although the 25% new oak feels a bit too "vocal" at this stage. Hopefully, that will be assimilated during its bottle aging. I'll remain prudent for now.

## 2022 Chassagne-Montrachet Villages

Color: **White** (87-89)

Drinking Window: **2024 - 2034**

The 2022 Chassagne-Montrachet Villages comes from the youngest vines in Cailleret, which were replanted in 2017 and is blended with vines from Benoites. The pretty nose has hints of candy floss filtering through the citrus fruit and a touch of wild strawberry. The palate is well-balanced and quite strict in style, not a powerful Chassagne but certainly tensile. I would have preferred a touch more depth and grip on the finish.

## 2022 Savigny-lès-Beaune Blanc

Color: **White** (87-89)

Drinking Window: **2024 - 2030**

The 2022 Savigny-lès-Beaune Blanc has plenty of orchard fruit on the nose, orange pith and tangerine, very alluring with nicely integrated oak. The palate is very well-balanced with a fine bead of acidity. It's creamier than expected, with almond and white chocolate touches towards the finish. I would broach this young and enjoy it in its flush of youth.

## 2022 Santenay Les Pierres Sèches

Color: **White** (87-89)

Drinking Window: **2025 - 2032**

The 2022 Santenay Les Pierres Sèches comprises five barrels this year (one new). Orchard fruit mixed with light honeyed scents on the nose, perhaps requiring just a little more delineation. The palate is well-balanced with commendable purity, slightly waxy in texture, with a dab of stem ginger enlivening the finish. Fine weight and persistence, I prefer this to the previous vintage.

## 2022 Rully

Montmorin Color:  
**White** (88)

Drinking Window: **2023 - 2030**

The 2022 Rully Montmorin has a light nose with Granny Smiths and fresh pear, a light limestone aroma hovering in the background. The palate is well-balanced with fine poise and a little more nerve than the Bourgogne blanc. The neatly integrated 10% new oak rounds out the finish nicely. Worth seeking out.





## 2022 Puligny-Montrachet Rouge Clos du Cailleret 1er Cru

Color: **Red** (85-87)

Drinking Window: **2024 - 2030**

The anomalous 2022 Puligny-Montrachet Rouge Clos du Cailleret 1er Cru comprises a one-year old *feuillette* (as usual). It offers raspberry, wild strawberry and light chalky scents on the nose, nicely focused. The palate is medium-bodied with a confit-like entry. It's a little exotic compared to other vintages, with perhaps a bit too much sucrosity on the finish for my preference.

## By Sarah Marsh - Vintage 2022

JEAN CHARTRON – 21190 Puligny-Montrachet – [info@jeanchartron.com](mailto:info@jeanchartron.com)

“We started harvesting at 6.30am and stopped at 2pm. If you cut when it’s warm, the grapes could be 30°C [86°F], and you increase the oxidative process and lose aromas. I used more 500-liter barrels for the entry-level wine, as I didn’t want to lose freshness. A little less new oak generally in 2022. Always medium-toast. I have experimented with glass but prefer oak for the exchange.”

Chartron is convinced by Diam, under which all the range is bottled, following ten years of experiments. He compares 2022 with 2017. “2017 was also very charming and showed beautifully early. Maybe 2022 is a little fresher than 2017.”

### **Bourgogne Chardonnay Vieilles Vignes**

Lively citrus aroma. Zesty lime attack, lightly plump middle, with ripe floral notes and a hint of nutmeg. All in 500-liter barrels.

Appealing. 2025–29. 83

### **Hautes-Côtes de Beaune Vieilles Vignes**

From Nantoux, on both sides of the slope. 500-liter barrels. Fresh, dewy cucumber and slicing lemon freshness. Sprightly, prancing palate. A twist of bitter lemon to finish. It’s lively. 2024–27. 84

### **Chassagne-Montrachet Les Benoîtes**

Most of this is from a *lieu-dit* under Morgeot, but one quarter is from young vines in Cailleret. Full and ripe up-front. Good density on the mid-palate and savory, earthy bite on the finish. 2027–32.

### **Pernand-Vergelesses**

Largely from Belles Filles on the warmer slope of the valley. Straight and slicing on the palate, with attractive bitterness. Quite terse. Not a warm wine, despite the hot summer and location. Retains its pithy Pernand identity. 2025–30. 86

### **Rully Montmorin**

This top-of-the-hill parcel has thin soil and is windy. The wind dehydrated the grapes, giving lowish yields of 38hl/ha instead of 50+hl/ha. Chartron saw more stress here than in Puligny or St-Aubin. Lemony aroma, but more tropical on the palate. Candied pineapple, with sappy ginger freshness to balance. Spicy finish. The balance of *pièce* and 500-liter barrel works well. 2025–28. 85

### **St-Aubin Premier Cru Les Murgers des Dents du Chien**

Precise, high-toned white-flower aroma; curiously, a delicate melon aromatic on the palate—maybe from the oak—but the palate is straight, and there is light, cool, and fine salinity to finish. 2027–32. 87–88

### **St-Aubin Premier Cru Les Perrières**

Generous up-front, but it fizzles under the ripe citrus fruit with chalky minerality and has a bite to the finish. 2027–32. 86

### **Puligny-Montrachet**

Upright floral aroma. Slides into the palate on perfumed orange blossom. Supple, juicy, and flowing. Delicately fresh but gorgeously ripe. It ripples into an elegant finish. Delightful village wine. 2027–32+. 90

### **Puligny-Montrachet Premier Cru Clos du Cailleret Chardonnay**

Compact, dense. The richly textural warmth of the vintage is held in a cold grasp. It's both punchy and reserved. The prolonged finish has a slick of gloss but finishes on stone. 2030–40. 96

### **Puligny-Montrachet Premier Cru Clos de la Pucelle (Monopole)**

Gorgeous honey and citrus aroma. An elegant and flowing palate, with depth and precision. Finely textured, with aromatic persistence. Lucid and balletic. 2027–35. 95

### **Puligny-Montrachet Premier Cru Les Folatières**

Immediately there is lithe muscle and energy. Contained, compact, and earthy. Savory and somewhat grippy. There is textural richness, which envelops the core and it pushes home. 2028–38. 94–95

### **Bâtard-Montrachet Grand Cru**

Broad and sumptuous palate, with exotic fruits and spicy aromatics. Just hits the balance of freshness and ripeness. It's luscious and deep, with a quite glorious opulence on the finish, where it lingers enticingly. 2032–40+. 97

### **Chevalier-Montrachet Grand Cru Clos de Chevaliers**

Very focused and reserved. Deep, tight, precipitous palate. Imagine looking into a cold and deep valley, which disappears into the distance. That's what it tastes like. 2032–45+. 98–99

### **Corton-Charlemagne Grand Cru**

From En Charlemagne. Uber-citrus, super-zesty, and intense. Straight and taut. Twang to the bow. Shaley minerality and fizzling energy on the persistent finish. Really rather good. 2030–40+. 96





Puligny-Montrachet Premier Cru Clos de Caillerets Pinot Noir

One *pièce* fermented in a 500-liter barrel with some whole-bunch.

Gorgeous red summer fruit. Succulent and juicy, with soft, velvety tannins. Spicy, generous, and really fresh to finish. 2028–35. 92–93



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## Jean Chartron (Puligny-Montrachet)

### Vintage 2022

2022	Bâtard-Montrachet Grand Cru	white	(92-95)
2022	»» Bourgogne-Hautes Côtes de Beaune Vieilles Vignes	white	87
2022	Bourgogne Cuvée Eugénie Dupard	white	86
2022	»» Chassagne-Montrachet	white	89
2022	Chevalier-Montrachet "Clos des Chevaliers" Grand Cru	white	(93-96)
2022	Corton-Charlemagne Grand Cru	white	(91-93)
2022	Montrachet Grand Cru	white	(93-96)
2022	Pernand-Vergelesses	white	87
2022	»» Puligny-Montrachet	white	90
2022	Puligny-Montrachet "1er" Vieilles Vignes 1er	white	90
2022	»» Puligny-Montrachet "Clos du Cailleret" 1er	white	93
2022	»» Puligny-Montrachet "Clos de la Pucelle" 1er	white	92
2022	»» Puligny-Montrachet "Enseignères"	white	90
2022	»» Puligny-Montrachet "Les Folatières" 1er	white	91
2022	Rully "Montmorin"	white	88
2022	St. Aubin Cuvée Héritage Cistercian 1er	white	89
2022	St. Aubin "Murgers des Dents de Chien" 1er	white	90
2022	St. Aubin "Les Perrières" 1er	white	90
2022	Santenay Les Pierres Sèches"	white	87
2022	Savigny-les-Beaune Théologique, Nourrissant, et Morbifuge	white	87

Jean-Michel and Anne-Laure Chartron her sister are the 5<sup>th</sup> generation of the family to direct this 14.5 ha domaine that owns some of the finest terroirs in Puligny. With respect to the 2022 growing season, Chartron told me that “in contrast to the travails we suffered in 2021, 2022 was really pretty straightforward to manage. Yes, there was an early season frost scare and enough mildew to make us pay attention but overall, we’ve seen a lot worse. We picked between the 29<sup>th</sup> of August and the 8<sup>th</sup> of September and brought in clean and ripe fruit with both good sugars and volumes. This is to say that the chardonnay came in between 40 and 50 hl/ha while the pinot was more modest at between 35 to 38 hl/ha. Potential alcohols were very good as well, coming in as they did for both varieties 13 to 13.5%. Acidities aren’t high but interestingly, they seem like they are when you taste the wines. In fact, stylistically both my reds and whites make me think of the 2017 vintage with just a bit more energy. And in my book, that’s a compliment.” Not surprisingly given the impressive appellations, the best of these 2022s are from Puligny though the Bourgogne Hautes Côtes is worth checking out as well. Chartron noted that he’s now using the Diam brand for the entire range whereas before it was only for the entry level wines. As such, he has reduced the level of free SO<sub>2</sub> from 40 ppm to 35 ppm. The following wines are mostly from domaine holdings though there are a few lower-level wines that are bought in either fruit or must. Lastly, most of the 2022 whites were bottled in January 2024. (Winebow Inc., [www.winebow.com](http://www.winebow.com), Montvale, NJ USA; and Private Cellar Ltd., [www.privatecellar.co.uk](http://www.privatecellar.co.uk), UK).



**2022 Bourgogne-Hautes Côtes de Beaune Vieilles Vignes**: Smoky aromas of citrus peel, Granny Smith apple and crushed fennel complement the equally racy and slightly more finely textured flavors that exude evident minerality on the more complex and persistent finish. This is also quite refreshing and offers solid quality for its level.

**87/2025+**

**2022 Rully “Montmorin”**: (from a whopping 3.37 ha holding). Pretty and appealingly layered aromas include those of petrol, white orchard fruit, acacia and lemon-lime nuances. There is fine volume to the caressing and delicious medium weight flavors that also terminate in a clean and dry finale. While this should be capable of repaying 2 to 4 years of keeping, it’s sufficiently pliant to be approachable upon release if desired. **88/2026+**

**2022 Santenay Les Pierres Sèches:** (from Champs Claude). Here there is just enough reduction to warrant a quick aeration. More interesting are the punchy middleweight flavors that also exude a subtle minerality on the citrus-tinged finish that is certainly delicious and refreshing if a bit one-dimensional so a few years of keeping should help. **87/2026+**

**2022 Savigny-les-Beaune Théologique, Nourrissant, et Morbifuge:** There is plenty of smoke and petrol characters suffusing the citrus and green apple-scented nose. The racy and nicely detailed flavors also possess evident minerality on the clean, dry and focused finish that again could use better depth so a few years of bottle aging should be beneficial. **87/2027+**

**2022 Pernand-Vergelesses:** (80% from Les Belles Filles). Ripe white orchard fruit aromas display vaguely exotic nuances in the form of citrus confit and in particular white and yellow peach. There is fine volume to the fleshy and plump flavors that possess good punch, though limited depth, on the lemon zest-inflected finish where a touch of rusticity slowly emerges. This isn't without interest though it is somewhat one-dimensional at present. **87/2026+**

**2022 St. Aubin Cuvée Héritage Cistercian:** A notably more elegant, and cooler, nose speaks of pretty essence of spiced pear, apple, mineral reduction and pretty floral wisps. There is both good volume and vibrancy to the caressing medium weight flavors that flash ample minerality on the focused, balanced and sneaky long finish. While this too could use more depth, there is already enough such that it could be enjoyed young if desired. **89/2027+**

**2022 St. Aubin "Les Perrières":** (from two parcels that total .29 ha). This is aromatically similar to the Cuvée Héritage but with more prominent mineral reduction nuances. I very much like the sleek texture of the middleweight flavors that manage to be at once generous yet focused with good precision on the youthfully austere, bone-dry and similarly sneaky long finale. **90/2027+**

**2022 St. Aubin "Murgers des Dents de Chien":** (from 4 parcels that total .51 ha). Fresh and agreeably cool aromas are comprised by a multitude of floral elements and mostly white fleshed fruit scents. There is more volume still to the succulent medium-bodied flavors that also possess a sleek texture while delivering good length on the balanced, clean and ever-so- mildly austere finale. Like several of the wines in the range, this appealingly dry effort needs to develop better depth so a few years of keeping are in order if not absolutely necessary. **90/2027+**



**2022 Chassagne-Montrachet:** (from a .55 ha holding that is mostly situated in Les Benoîtes, along with about 25% from the 1er Caillerets). A background hints of exoticism is present on the aromas of rosemary oil and petrol. The rich, succulent and opulent middleweight flavors coat the palate with sappy dry extract that also buffers the moderately firm acid spine shaping the mildly rustic if lengthy finish. This offers better volume if less minerality than the Dents de Chien and overall, this is a fine villages as the presence of the 1er juice is evident. **89/2028+**

**2022 Puligny-Montrachet:** (from a .45 ha holding in Les Tremblots, Les Levrans and Derrière la Velle). A more floral-suffused nose is markedly phenolic in character while displaying pretty spice nuances. There is outstanding density and intensity to the medium weight flavors that are also quite sleek while exhibiting impressive depth and persistence on the firm and well- balanced finale. This is an excellent Puligny *villages* and worth considering. **90/2029+**

**2022 Puligny-Montrachet “Enseignères”:** Pungent aromas of moderate reduction and wood toast dominate the nose today so be sure to give this some air first if you’re going to crack a bottle young. Otherwise, there is a more sophisticated texture to the richer and bigger-bodied, but not finer, flavors that display impressive power on the slightly more tightly wound finish. While qualitatively similar to the straight Puligny, these offer two different expressions. **90/2030+**

**2022 Puligny-Montrachet “1er” Vieilles Vignes:** (this is most from Hameau de Blagny though there are contributions from Pucelles, Caillerets and Folatières). A more floral-suffused nose speaks of petrol, smoke and essence of pear aromas. There is both good cut and energy to the beautifully textured and intensely mineral-driven medium-bodied flavors that conclude in a clean, dry and linear finish that isn’t exactly strict but it’s certainly youthfully austere. At least moderate patience is advised. **90/2030+**

**2022 Puligny-Montrachet “Les Folatières”:** (from 3 parcels totaling .53 ha in Es Folatières). A background suggestion of the exotic is present on the honeyed aromas of white peach, acacia blossom and passion fruit. There is even better volume to the caressing but quite punchy medium weight flavors that also conclude in an agreeably dry but not linear or especially austere finale. It is however quite tightly wound and this will need at least 5-ish years to become more approachable. **91/2032+**

**2022 Puligny-Montrachet “Clos de la Pucelle”:** (a 1.16 ha monopole of the domaine though some production is sold). Elegant and very fresh aromas include those of honeysuckle, Granny Smith apple and a plethora of floral nuances. The rich, caressing and generously proportioned, though once again decidedly punchy, middleweight flavors that are markedly drier while evidencing noticeable austerity on the balanced, tightly wound and built-to-age finale. This is classy and refined though at least moderate patience is strongly advised. **92/2032+**

**2022 Puligny-Montrachet “Clos du Cailleret”**: (from a .99 ha holding that is no longer noted as a monopole on the label). A beautifully layered mix freely reveals its notes of mineral reduction, white orchard fruit, crushed fennel and citrus confit. There is a highly seductive inner mouth perfumed to the beautifully textured flavors that are blessed with an abundance of sappy dry extract that buffers the firm acidity supporting the strikingly persistent and more complex finale. This overtly stony effort is excellent and well-worth considering. **93/2032+**

**2022 Corton-Charlemagne**: (from En Charlemagne). An equally fresh nose features notes of green apple, petrol, citrus confit and an elegant floral wisp. The bigger-bodied flavors possess excellent volume and mid-palate density along with a similar amount of sappy dry extract that imparts an attractive texture while also buffering the moderately firm acid spine shaping the tautly muscular and nicely persistent finish where a touch of austerity slowly emerges. This could use better depth so a few years of keeping are in order but it won't be necessary to hold it for years. **(91-93)/2030+**

**2022 Bâtard-Montrachet**: (from a .13 ha parcel on the Puligny side). An exuberantly floral-infused nose speaks mostly of a combination of white orchard fruit and lemon-lime nuances. There is both more volume and richness to the broad-shouldered and quite powerful flavors that also coat the palate with dry extract, all wrapped in a youthfully austere and more complex finish that goes on and on. This is excellent with the aging potential to match. **(92-95)/2032+**

**2022 Chevalier-Montrachet “Clos des Chevaliers”**: (from a .55 ha holding). Here the more restrained and cooler nose is even more floral-suffused with its array of citrus, Granny Smith apple, spice and an abundance of citrus elements. The wonderfully textured and almost painfully intense larger-scaled flavors possess a mouthfeel that is akin to rolling tiny pebbles around the mouth and this stony character continues onto the powerful, focused, austere and hugely long finale. This is extremely classy and very much built to repay extended keeping. In a word, terrific. **(93-96)/2034+**

**2022 Montrachet**: (from the Puligny side). A subtle but still easily perceptible application of wood can be found on the equally restrained nose that is spicier but just a bit less floral-inflected. The super-sleek, intense and imposingly-scaled flavors also brim with plenty of dry extract while displaying simply stunning length on the tightly coiled, compact and impeccably well-balanced finale. As is often the case with very young Montrachet, this needs to develop more depth but that should not be a problem if given a chance. This is also terrific. **(93-96)/2034+**