



### Meursault-Blagny 1<sup>er</sup> Cru

- 1999** : Beautiful pale yellow colour with green tints, limpid and brilliant robe.  
Closed-in nose at the beginning, opening with intense notes of smoke, toasted bread and hay accompanied by a touch of honey. Harmony and clarity of the aromas.  
Very dynamic attack on the palate, great minerality, vivacity and viscosity.  
More open while in carafe. Good potential for ageing.  
To be enjoyed alongside chicken or fish with cream.
- 1996** : Nice pale yellow colour and green tints, limpid and brilliant robe.  
Fresh nose with notes of hay, fresh almond and a touch of honey.  
Unctuous, elegant minerality and freshness. Very beautiful length with lime and almond aromas.  
Very nice youth and good potential for ageing.  
An ideal accompaniment to lobster or crayfish in slightly spicy sauce.
- 1988** : Limpid and brilliant robe, pale yellow colour and beautiful green tints.  
Fresh and intense nose, pleasant finesse with hazelnuts notes.  
Good minerality, nice youth and freshness with notes of honey.  
Richness, suppleness, viscosity and vivacity.  
Can be put in carafe.  
Very nice to drink during summer in accompaniment to fatty and fine types of fish such as red mullet.
- 1985** : Beautiful gold colour with green tints, more intense than the previous vintages.  
Deep, delicate and harmonious nose with notes of grilled almond, almost Mocha coffee, honey and butter.  
Round on the palate. Rich and unctuous. Finish in the mouth marked by notes of toast, butter and grapefruit. Power and length.  
At its apogee.  
Its roundness will pair perfectly with turbot in cream sauce and mushrooms.
- 1979** : Limpid and brilliant robe, slight intensity for a thirty-year-old wine. Pale yellow colour and surprising green tints.  
Nose marked by gingerbread scents then nice intense expression and finesse of truffle and undergrowth.  
Surprising freshness on the palate, mineral and menthol. Vivacity mixed with suppleness and viscosity. Finesse and elegance. Great sapidity and very beautiful length.  
At its apogee.  
Will match perfectly with veal and truffles or chicken with mushrooms.



### **Blagny La Pièce sous le Bois 1<sup>er</sup> Cru**

- 1999** : Beautiful dark and brilliant robe with a nice intensity.  
Fine expressive nose, intense, fresh Pinot, scents of ripe dark fruits such as blueberries and blackberries.  
Spicy on the palate, tannins present and round, great maturity. Supple, rich and vivacity.  
Good potential for ageing.  
An ideal accompaniment to rib roast with marrow.
- 1996** : Nice intense red and brilliant robe.  
Spicy nose with Oriental notes. Harmonious, fine and neat.  
Marked by aromas of red currant, the freshness structures the wine. Great sapidity and salinity.  
Potential for ageing for about 10 years.  
Its freshness will pair perfectly with duck or pigeon.
- 1992** : Dark, intense and brilliant colour.  
Very fresh nose with red fruits and undergrowth notes.  
Round and fruity on the palate. Intense suppleness, viscosity and nice vivacity.  
Mellow tannins, aromas of little fresh fruits. Great length.  
Ready to drink now. A superb accompaniment to roasted Bresse chicken with chanterelles.
- 1990** : Dark red robe.  
Expressive and harmonious nose marked by intense notes of undergrowth and Oriental scents.  
Very nice suppleness. Aromas of fresh fruit such as strawberry and blackberry. A slight minerality that gives freshness. Beautiful persistency.  
Ready to drink now. Will match perfectly with light game such as roe venison, partridge or woodcock.
- 1966** : Clear robe with orange nuances.  
Fine nose with smoke and gamy notes.  
Complex on the palate, nice suppleness. Marked minerality and pleasant evolution of the aromas, fruit and length after a half hour opened . Wine that tells a nice story.  
Drink now. A very nice accompaniment to long cooking meat in sauce or Burgund cheeses.