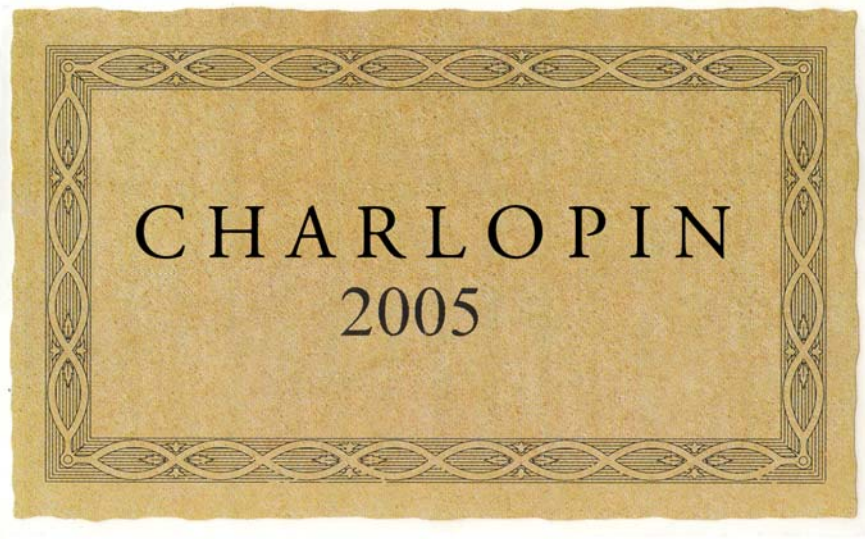


## Domaine Philippe Charlopin Bourgogne Rouge



**Producer note.** We brought in perfectly ripened and clean grapes that preserved their acidities, which makes for extremely pure and balanced wines. More importantly, we achieved excellent levels of phenolic ripeness as well. We chaptalized very little with the average being .5% but with some reds, and all of the whites, I didn't touch them at all. And the nice aspect is that we had respectable yields with the average wine coming in between 40 to 48 hl/ha with a bit less in the *grands crus*. The vintage is perhaps more pinot in character than '99 and because there was rampant *millerandage* in the old vine parcels, the wines taste much denser than one would guess based on the relatively generous yields". The present plan is to bottle in February. I will second Charlopin's view of the vintage as this is, across the board anyway, the best vintage I have ever seen from him. To be sure, not everything in the range is uniformly excellent but what I like is the continuation of emphasizing the purity of expression. This movement away from excessively oaked and manipulated wines that began in '98 is a pleasure to see and while a few of the wines are somewhat new world in style, the overall quality continues to improve here, especially at the upper end. (A Peter Vezan Selection, Paris, France - Fax 011 33 1 42 55 42 93; Fruit of the Wine Imports, NY; no current importer for the UK).

**Tasting note:** A touch of char frames pretty, bright and fresh aromas and delicious, round, supple flavors that display almost no rusticity. A fine effort that should benefit from a year or two in bottle.