

Stephen Tanzer's

International Wine Cellar

the consumer's passport to fine wine



Jacques Lardière, who doesn't rush to judge each new vintage, seemed still to be pondering the quality of the 2006 reds in November, preferring instead simply to allow the wines to make themselves in Jadot's cold cellar. "There's a sharp quality to some of the Côte de Beaune wines," he told me, adding that the climate was more difficult in this area and that the wines were a bit awkward when they went into barrel. Still, the vintage has a good balance, he said, and there's a possibility that some 2006 cuvées, especially from the Côte de Nuits, might eventually be more successful than their counterparts from 2005, owing to the effects of some drought stress early in the '05 season. Incidentally, last fall Lardière spoke of the importance of bottling 2005s with their energy intact, and it's exactly this quality that makes his top wines from this vintage among the stars of an outstanding year. — **Stephen Tanzer** *March/April 2008*

**88-90 2006 Maison Louis Jadot
Beaune-Teurons**

Light medium red. Spicy raspberry and marzipan on the fruit-driven nose (this one finished its malo early). Quite silky for this cru, with a flavor of sweet cherries macerated in alcohol. Finishes with sweet, fine tannins and considerable aromatic delicacy.

**88-90 2006 Maison Louis Jadot
Beaune-Les Avaux**

Pale-medium red. High-toned raspberry, redcurrant, leather and spices on the nose. Juicy, minerally and tight, with a pronounced stony quality giving this a youthfully strict impression but contributing purity. Leaner than the Theurons but finishes with lovely aromatic lift.

**87-90 2006 Maison Louis Jadot
Beaune-Clos des Ursules**

Palish medium red. Redcurrant, cherry, cinnamon and a minty nuance on the nose. Juicy and tightly wound, with good intensity and length. But this minerally, elegant wine is also a bit strict today.

**88-90 2006 Maison Louis Jadot
Pommard Grands-Épenots**

Palish red. Reticent but pure aromas of redcurrant and iron. Silky and fine-grained, with a subtle sweetness and a pliant texture. A light, suave wine that finishes with sweet tannins and very good aromatic persistence.

**88-90 2006 Maison Louis Jadot
Pommard Les Rugiens**

Pale-medium red. Complex nose combines redcurrant, iron, tobacco, licorice, minerals and spices. Less silky and sweet today than the Grands Épenots; showing good spicy lift.

**87-90 2006 Maison Louis Jadot
Volnay Clos des Chenes**

Light red. Reduced nose hints at leather, meat and fresh blood. Then sweet, spicy and silky in the mouth, with a rather easygoing texture and an earthy nuance. Finishes with broad, fine tannins and good length.

87-90 2006 Maison Louis Jadot Corton-Pougets

Medium red. Aromatic but reticent nose hints at minerals and spicy oak. Juicy, leanish and tight; in an elegant style but dominated today by its structure. There's good sappy fruit lurking, but today the tannins come off as clenched. Finishes with very good persistence, though.

88-91 2006 Maison Louis Jadot Corton-Grèves

Good deep red. Nuanced nose combines redcurrant, smoke, mocha and earth. A step up in sweetness and texture from the Pougets; in fact, this is downright silky in comparison. And the tannins are sweeter too. Showing well today. >

**88-91 2006 Maison Louis Jadot
Nuits-St. Georges Les Boudots**

Good medium red. Ripe, sappy aromas of raspberry and minerals. A step up in texture and depth from most of the foregoing Cote de Beaune samples, showing a silky quality in the middle and a broad, mineral finish featuring sweet tannins.

**89-91 2006 Maison Louis Jadot
Vosne Romanée Les Beauxmonts**

Good full red. Spicy, ripe redcurrant and marzipan on the nose. Then spicy and a bit candied in the mouth, showing very good intensity but not quite the early sweetness of the Boudots. Finishes with substantial, tongue-coating tannins and lingering spice.

**91-93 2006 Maison Louis Jadot
Vosne Romanée Les Suchots**

Good deep red. Ripe, slightly high-toned aromas of blackberry, iron and iodine. Dense, juicy and sappy, with a lovely floral intensity giving it a light touch. Finishes with excellent length and enticing perfume. This seems every bit as fine as the 2005 at a similar stage.

**89-92 2006 Maison Louis Jadot
Chambolle Musigny Les Baudes**

Full medium red. Reticent but pure aromas of blackberry and black cherry. Sweet, supple and fine-grained, with sexy sweetness and a chocolatey richness to the blackberry and mineral flavors. Dense and long on the back. This is 13.2%, with just a bit of chaptalization.

**90-92 2006 Maison Louis Jadot
Chambolle Musigny Les Fuées**

Good deep red. Subdued nose hints at musky minerality and exotic herbs. The stone, spice and herbal flavors show terrific lift from calcaire. A very stony expression of Chambolle that displays excellent energy without any impression of weight. Purist's wine.

**89-91 2006 Maison Louis Jadot
Chambolle Musigny Sentiers**

Good medium red. Slightly reduced, very ripe aromas of briary strawberry and smoke. Lush and fine-grained if a bit youthfully mute; impressive more for its volume than its mid-palate definition today. But perfumed and sweet on the back end, throwing off notes of mocha and brown spices and finishing with sweet tannins that reach the teeth.

**90-92 2006 Maison Louis Jadot
Gevrey Chambertin Clos Saint Jacques**

Medium red. Reduced aromas of musky red berries and smoke. Sweet and pliant, with captivating sweetness and plenty of underlying structure. Finishes very broad, long and perfumed.

**90-93 2006 Maison Louis Jadot
Gevrey Chambertin Lavaux Saint Jacques**

Medium red. Aromas of candied cherry and dried rose; more perfumed than the Clos Saint-Jacques. Supple and medium-bodied, with firm mineral acidity framing the flavors of red fruits, licorice and game. Less firmly structured than the Clos Saint-Jacques but finishes with excellent length and grip.

**89-91 2006 Maison Louis Jadot
Charmes Chambertin**

Deep red. Musky aromas of game, smoke, herbs and dried flowers. A step up in concentration and intensity from the Griottes, with notes of game, fresh blood and iron that reminded me of Chambertin. Finishes sweet, with fine-grained tannins and subtle oakiness.

**91-93 2006 Maison Louis Jadot
Chapelle Chambertin**

Good full red. Sexy, soil-driven nose offers musky cinnamon spice, herbs, iron and minerals. Creamy-sweet and rich, with highly complex flavors of smoky redcurrant, tobacco, iron and minerals. Finishes with lush, suave tannins, along with an intriguing flinty minerality.

**90-93 2006 Maison Louis Jadot
Mazis Chambertin**

Saturated, deep ruby-red. Musky, distinctly wild aromas of black fruits, mocha and smoked meat. Concentrated and rather powerful but juicy, with slightly reduced flavors of dark berries, minerals and game. As creamy as the Chapelle.

**92-95 2006 Maison Louis Jadot
Chambertin-Clos de Bèze**

Deep ruby-red. Wild, highly complex aromas of dark raspberry, mocha, game, chocolate and licorice. Deep, sappy and sweet, with strong mineral lift and a minty austerity giving energy to the dark raspberry fruit. Finishes very long and spicy, with firm tannins and impressive lift. Lovely soil character here. >

**90-93 2006 Maison Louis Jadot
Chambolle Musigny Les Amoureuses**

Dark red-ruby. Vibrant blackberry and minerals on the nose. Juicy, spicy and vibrant, with superb energy to the flavors of black cherry and minerals. This is powerful and refreshing wine, and wonderfully vibrant on the aftertaste.

91-94 2006 Maison Louis Jadot Bonnes Mares

Saturated ruby-red. Medicinal black fruits and licorice on the brooding nose. Still a bit sullen and tight following a late end to the malo, but with a distinctly sappy quality to the black raspberry, licorice and dark spice flavors. Very backward wine but its considerable breadth is already clear.

92-96 2006 Maison Louis Jadot Le Musigny

Deep ruby-red. Wonderfully soil-driven nose offers sappy black cherry liqueur, minerals, licorice and pungent earth tones; expressive today. An outstanding, pure expression of soil, with remarkable energy to its flavors of sappy black fruits, licorice, stone, spices and pepper. Finishes with terrific vibrancy and lift.

89-92? 2006 Maison Louis Jadot Clos St-Denis

Deep red-ruby. Distinctly high-toned aromas of black fruit liqueur and spices. Creamy, thick and dense, showing more chocolate character than floral lift. At once tactile and uncompromisingly dry. The high-toned quality recurs on the back end, which features building tannins. Hardly typical for this grand cru.

90-93 2006 Maison Louis Jadot Echezeaux

Medium red. Sweet aromas of maraschino cherry and leather. In a distinctly sweet, easygoing style, offering creamy red fruit and spice flavors and considerable fat. Conveys a low-acid impression and is likely to offer early sex appeal. The sappy, sweet finish is captivating.

**91-94 2006 Maison Louis Jadot
Grands Échezeaux**

Medium red. Knockout nose is sauvage and noble at the same time, combining wild red berries, dried flowers and minerals. Suave on entry, then perfumed and sharply delineated in the middle palate, with enticing mineral and floral notes giving the berry flavors superb lift. Finishes very long and aromatic, with terrific spicy length. Very cerebral wine, as good a sample of a wine not vinified by Lardiere as I tasted here in November. Lardiere told me Jadot began buying from a second supplier of Grands-Echezeaux in 2003, and this estate uses Jadot's barrels.

**91(?) 2005 Maison Louis Jadot
Beaune Clos des Ursules**

Good deep, bright red. Very ripe but vibrant aromas of dark raspberry, brown spices and mocha, complemented by an earthy element. Sweet and lush but with the firm minerality, juicy acidity and tannic spine for a slow evolution in bottle. For all its ripeness and palate presence, this communicates an almost magically light touch.

92 2005 Maison Louis Jadot Pommard Rugiens

Good medium red. Highly nuanced nose combines red fruits, tobacco, leather, dried flowers and Asian spices. At once dense and fine-grained, with considerable depth and power. Opens out impressively on the back half, finishing with considerable tannic support and a kick of raspberry and spice flavor. This is stuffed with fruit.

92(+?) 2005 Maison Louis Jadot Corton Pougets

Medium red. Reticent but fresh nose suggests menthol and stone. Silky-smooth but initially withdrawn, this opened in the glass to show vibrant flavors of spicy red fruits and minerals. Boasts superb energy and depth. The finish is firmly structured yet remarkably expansive and long, suggesting that this wine will repay 10 to 12 years of cellaring.

**93(+?) 2005 Domaine/Maison Louis Jadot
Vosne Romanee Les Suchots**

Good full red. Pure, subdued nose offers subtly perfumed notes of flowers, exotic spices, smoke and earth. Silky, sweet and highly concentrated in the mouth, with superb energy and length. Strong minerality contributes to a juiciness in the mouth and on the aftertaste. Finishes dry, precise and very long, with resounding minerality.

**91(+?) 2005 Maison Louis Jadot
Chambolle Musigny Les Fuees**

Good full red. Pungent black fruits and minerals lifted by subtle sweet oak. Juicy, lively and pungent, with a light touch to the flavors of sappy dark fruits and spices.

**95 2005 Maison Louis Jadot
Gevrey Chambertin Clos Saint Jacques**

Deep red. The nose offers an essence of Clos Saint-Jacques: raspberry, cherry, rose petal, minerals and smoke, plus a whiff of fresh leather. Wonderfully sweet but at the same time sharply delineated, conveys a nearly saline impression of extract. An ineffable floral element provides captivating inner-mouth perfume. Utterly seamless wine that finishes with perfectly harmonious tannins and palate-staining aromatic character. This is too sexy now but I'm not complaining. >

92(+?) 2005 Maison Louis Jadot Échezeaux

Deep ruby-red. Very ripe aromas of cherry liqueur and licorice. Powerful, concentrated and sappy; more restrained than the nose suggests. The dark cherry flavor offers a medicinal restraint and terrific grip.

94 2005 Maison Louis Jadot Clos Vougeot

Good full red-ruby. Elegant aromas of black raspberry, black cherry and licorice. Dense, sappy and sweet, with outstanding mid-palate energy for such a smooth wine. Throws off notes of licorice, sandalwood, cola and minerals. Finishes very long and vibrant, with a powerful but integrated tannic structure and convincing minerality. A great vintage for this bottling.

**91(+?) 2005 Maison Louis Jadot
Clos St-Denis**

Full red-ruby. Musky smoke and chocolate on the reticent nose. Sweet, silky and surprisingly pliant for a Jadot wine; the flavors of iron and faded flowers are classic to the vineyard. This fairly rich wine finishes with excellent length.

**91(+?) 2005 Maison Louis Jadot
Charmes Chambertin**

Good full red. Pure, sappy aromas of red fruits, minerals, spices and flowers. Creamy on entry, then dense and sweet but rather backward in the middle, offering excellent focus. This smoky, minerally wine boasts a fairly substantial structure.

**95 2005 Maison Louis Jadot
Chapelle Chambertin**

Good deep red. Wonderfully complex, vibrant aromas of red fruits, game and minerals. Offers great energy and sap in the mid-palate, with powerful minerality giving precision to the flavors. Wonderfully classy, soil-driven wine with the depth and structure to evolve in bottle for decades. Extremely long and tactile on the aftertaste.

96(+?) 2005 Maison Louis Jadot Bonnes Mares

Good bright, full red. Brooding aromas of medicinal blueberry and menthol lifted by brilliant high notes of rose petal, mace and minerals. Compellingly deep and young, even youthfully imploded today, but this already boasts brilliant detail and energy and an exhilarating high pitch. Penetrating, powerful blue fruits, graphite, flowers and minerals stain the palate with flavor and will not quit. A great Bonnes-Mares for the Musigny lover. Should gain in bottle for two decades and go on for another two.

**98(+?) 2005 Maison Louis Jadot
Chambertin Clos de Bèze**

Bright, full deep red. Pungently mineral aromas of raspberry, dried flowers, flint, smoke, mocha and underbrush. A monumental wine of ungodly intensity and extract without any impression of excess weight. The dusty, tactile extract fills the mouth with spicy, minerally, high-toned perfume, and the wine ascends to an even higher level on the peacock's tail of a finish, which boasts great energy and persistence. I drank this bottle over a period of four nights (one of us has to show some restraint), and oxygen couldn't kill, much less flatten, its treble tones, even as its volume and sweetness expanded. I hope I have a chance to revisit this at its peak, in about 20 years.