#### Domaine de la Commaraine



**★ ★ ★** ★ ★ 89-92

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**★ ★ ★ ★** ★ 92-95





Work continues at the Château, both in creating a very top end hotel, and in refurbishing a first class winery. For now, the wines are vinified at Domaine de Belleville, under the watchful eye of Paul Krug who joined Château de la Commaraine in September 2021. The key vineyard consultant is Pedro Parra, who has mapped out the various sections of the 1er Cru Monopole. One part has been deemed below par in its current state and the produce is sold off. It is evident that there are no short-cuts being taken, whether in time, money or meticulous attention to detail, with the intention of making Château de la Commaraine a premium producer.

There is one new wine in 2022, St-Aubin 1er Cru Murgers des Dents de Chien, while as from the 2023 vintage the Château will gain two more Pommard vineyards, two from Volnay and a Meursault 1er Cru.

#### White

## 2022, St-Aubin Murgers des Dents de Chien 1er Cru, Domaine de la Commaraine

The Château has taken on a significant plot of St-Aubin 1er Cru Murgers des Dents de Chien, planted with both red and white, though not in great condition. The pinot vines have been pulled out and will be replanted with chardonnay. A small amount of white could be made in 2022. Fullish yellow colour. This does show the oak but there is plenty of wine behind. Impressive concentration, the oak is well chosen with some coconut, good acidity, a promising start. Drink from 2026-2030. Tasted: October 2023.

Full information

#### Red

### 2022, Chambolle-Musigny Les Condemennes, Domaine de la Commaraine

A very dark imperial crimson. The nose shows plenty of new oak and a sumptuous style. This makes the wine too massive, though doubtless longer elevage will help to sort this out. Need to see again in bottle to see the development. Drink from 2028-2033. Tasted: October 2023.

Full information

# 2022, Nuits-St-Georges Aux Bousselots 1er Cru, Domaine de la Commaraine

Another hugely intense colour. This is powerful too but just a little bit better balanced than the Chambolle, with some red fruit energy. Indeed, this develops a really impressive amount of powerful but harmonious fruit, more red than black, at ease with its oak and with good length. Drink from 2029-2036. Tasted: October 2023.

Full information

#### 2022, Nuits-St-Georges Roncières 1er Cru, Domaine de la Commaraine

This sector took a bit of hail, but early. I can detect a bit of the garrigue which Etienne Grivot finds in Roncière. There is plenty of red fruit behind. The oak is still a little dominant and the tannins bring up the finish, but I think the fruit will triumph in due course. Drink from 2029-2035. Tasted: October 2023.

Full information

## 2022, Pommard Clos de la Commaraine 1er Cru, Domaine de la Commaraine

The blend has been made up for this sample. Some of it has been racked but some not. The nose is powerful, with structure, definitely ungiving. The grapes are pretty ripe here, with a good tension behind, and many layers of dark fruit flavour The succulence takes precedence over any rigidity of structure. There remains a slight bitterness at the finish which I take as a good thing for long term ageing. Drink from 2030-2038. Tasted: October 2023.