



## Wine Review

## Domaine de la Commaraine

2022 St. Aubin "Les Murgers des Dents de Chien"

Score: 90-92

Tasted: Jun 10, 2024

Drink: 2027+

Issue: 95

Note: from a large 1.5 ha holding

Producer note: Americans Mark Nunnelly and Denise Dupré purchased the 12th century Domaine de la Commaraine, with its 3.754 ha monopole of 1er vines, in September 2017, with an eye to restoring the historic property and eventually developing a luxury hotel and gourmet restaurant. If the name Clos de la Commaraine sounds familiar, it's likely because the fruit was sold to Louis Jadot from 2002 to 2017. The domaine has also recently acquired 2.5 ha of vines in Nuits St. Georges that include approximately .3 ha in Aux Bousselots and .5 ha in Roncières. The domaine's day-to-day activities are currently administered by Jean-Luc Vitoux, who noted that a modern cuverie has now been completed. He also noted that the domaine is now certified organic as of 2021 and that most of the reds see a full month of total cuvaison as well as about 20 to 22 months of élevage. Please also see the related domaines of Les Parcellaires de Saulx and Belleville herein. For more information, please see www.lacommaraine.com

**Tasting note:** A subtle but perceptible dollop of wood surrounds the aromas of citrus, apple and plethora of floral elements. There is both good richness and density to the nicely voluminous medium weight flavors that are at once succulent but punchy, all wrapped in a clean and dry finale. Note that this is sufficiently supple to be approachable young though I would suggest a few years of keeping to add depth.