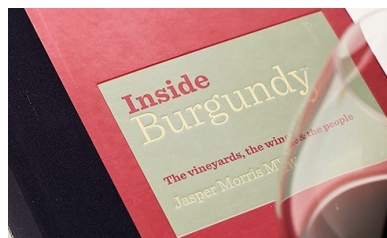


Domaine RENE BOUVIER—Gevrey-Chambertin

Grands Vins de Bourgogne



La presse en parle...



JASPER MORRIS
INSIDE BURGUNDY.COM



MILLESIME 2022

It took me too long to put Bernard Bouvier's wines on my regular tasting radar. He is becoming very much the eminence grise of Marsannay, while keeping out of the limelight. He is also one of those producers who can manage sulphur free bottlings without any sign of deviation. They would appear to age well also, though I have no personal experience. Bernard thinks that he really began to get on the quality trail in 2021, and notes that there may be further developments when his son, who is currently working with Jean-Marc Vincent, returns to the domaine. High density planting and tressing of the vines could be on the menu.

Bernard began his 2022 harvest on 5th September and then went quickly, with two picking teams and two sorting tables. Unless otherwise stated, all the wines are vinified with 50% whole bunches, and aged with 20% new wood.

White

2022, Bourgogne Aligoté Sans Souffre Vieilles Vignes, Domaine René Bouvier 88 ****

The only wine in bottle. This is the Sans Souffre version. Half the fruit is from Morey, half Marsannay. Pale lemon yellow, typically tangy fresh Aligoté, absolutely pure, I do not pick up any overt natural style. Long and fine. Drink from 2024-2026. Tasted: January 2024.

2022, Marsannay Le Clos, Domaine René Bouvier 90-92 ****

Le Clos sits on white marl soil by the Château de Couchey. Mid lemon and lime colour. In this instance the bouquet of a white Marsannay is really compelling. A mix of orchard fruit, pear and plum up front, apple behind, with a pleasing salinity, good body and fine length. Fleshes out a little more at the back. Drink from 2025-2030. Tasted: January 2024.

2022, Marsannay Longeroies, Domaine René Bouvier 88-90 ***

From the lower part and middle of Longeroies, so some clay in the soil. Pale colour with a floral bouquet. Fresh apples with a light citrus rinse, a little liquorice behind. More evident acidity. Drink from 2025-2028. Tasted: January 2024.

2022, Marsannay Clos du Roy, Domaine René Bouvier 90-91 ****

A little more yellow to the colour, and a fleshier nose. But then the fruit comes out on the palate. Yellow plums with salinity behind, not as noble as Le Clos but excellent. Will age longer than Longeroies. Drink from 2025-2030. Tasted: January 2024.

Avril 2024

Red

- 2022, Marsannay Le Finage, Domaine René Bouvier** **88-90** ********
Bright and quite deep purple. Plenty of character, A darker raspberry livened up by the whole bunches, nearly a savoury touch but too much sweetness of fruit for that. A fine long finish. Very good for a village blend. Drink from 2026-2029. Tasted: January 2024.
- 2022, Marsannay En Ouzeloy, Domaine René Bouvier** **89-91** ********
Dense purple, more perfumed, a little softer, raspberry and strawberry, plenty of density, lifted, a little crisp pepper behind, more complexity than Le Finage, properly stylish. Drink from 2026-2030. Tasted: January 2024.
- 2022, Marsannay Champ Salomon, Domaine René Bouvier** **89-91** ********
Grown on clay by the Château de Marsannay but with stones. Deep purple. The nose is altogether more backward. Rich deep fruit, a little thread of green and black from the stems, lively with the value of mixed ripeness, some length too. Drink from 2027-2030. Tasted: January 2024.
- 2022, Marsannay Longeroies Vieilles Vignes, Domaine René Bouvier** **88-90** *******
A dark purple colour. Not much bouquet up front from this clay rich soil. Then some fruit starts to emerge with time in the glass. This is dense and brooding, and thus also a little less lively. Horses for courses, or perhaps wines for different dishes. The finish suggests that more will emerge later. Drink from 2027-2031. Tasted: January 2024.
- 2022, Marsannay Longeroies sans soufre, Domaine René Bouvier** **89-92** ********
This comes from slightly younger vines than the Vieilles Vignes versions, but higher up on the slope and vinified with 100% stems. More purple than black, with a rather finer bouquet. Less weight, more apparent acidity, a chocolate note along with the red berry fruit, and a graceful finish. More about the wine than the natural character. I have put a shorter life on this because of the no sulphur aspect, but this may not be right. Drink from 2025-2028. Tasted: January 2024.
- 2022, Marsannay Clos du Roy Vieilles Vignes, Domaine René Bouvier** **92-93** *********
From the excellent Les Pau sector at the northern end of Clos du Roy. Not the deepest of purples but with a most engaging bouquet. The whole bunches are very prettily in tune here. Flowers on top of the vivid and juicy red fruit. Another level of class here, with complexity at the back of the palate and excellent length. Drink from 2027-2033. Tasted: January 2024.
- 2022, Marsannay Le Chapitre, Domaine René Bouvier** **89-91** ********
2022 is the first time that this half hectare holding has been made on its own. Mid crimson purple in colour, with an overtly fruity, pleasing nose. Though I have replaced the Chapitre with the otehr Marsannays, it was in fact tasted later in the line-up than would be the norm, and seemed to lack power coming behind Gevrey-Chambertin 1er Cru Les Champeaux. However, I like the wine a great deal and think it would have blossomed further in the right spot in the line-up. More cherries in the fruit and with fine length. Drink from 2027-2033. Tasted: January 2024.
- 2022, Fixin Crais de Chêne, Domaine René Bouvier** **89-91** ********
Medium purple. The nose comes across as a little sombre after the Clos du Roy. Quite a savoury character with darker fruit, the tannins are well managed and there is excellent length. Dark fruit even with a slight chocolate note to finish. Drink from 2027-2032. Tasted: January 2024.
- 2022, Fixin Crais de Chêne sans soufre, Domaine René Bouvier** **90-92** ********
Not the same plot as the regular Crais de Chêne. A dense dark colour, more so than the regular cuvee. The same chocolate note shows through alongside a derp dark raspberry fruit. Fascinating quality of texture a little more evident here. A backward and fresher finish. Drink from 2025-2028. Tasted: January 2024.

2022, Gevrey-Chambertin, Domaine René Bouvier **90-91** ********
Includes Justice and Jeunes Rois with some other terroirs to make a Cuvée Ronde. The oak is a little evident on the nose. Quite a complex range of red fruits on the palate, with strawberry in the lead, a few tannins which combine nicely with the acidity. A welcoming Gevrey to open the range. Drink from 2026-2030. Tasted: January 2024.

2022, Gevrey-Chambertin Racine du Temps, Domaine René Bouvier **93-94** *********
100+ year old vines, largely from Créot. A rich and even purple. Just a little spice from the whole bunch. A bright juicy raspberry, with an excellent core of deep concentrated fruit, red and black nicely interposed, easily enough to cover the structure. Backward and long. Drink from 2027-2034. Tasted: January 2024.

2022, Morey-St-Denis En la Rue de Vergy, Domaine René Bouvier **92-94** ********
From the lower part of the vineyard, but even so there is very little soil. Medium to deep ruby purple. Very prettily perfumed, hard to tell if more floral or more about the fruit. The same elegance continues on the palate. Racy and stylish and particularly persistent. Very good. Drink from 2027-2033. Tasted: January 2024.

2022, Chambolle-Musigny Les Fuées, Domaine René Bouvier **91-94** *******
In the upper part, Bonnes Mares side. Still in barrel. A pretty ruby crimson. Not too much bouquet but a little more velvet than the Morey. Medium bodied with some class, just a hint of the vegetal behind, but Bernard has captured the grace of the appellation. Drink from 2030-2040. Tasted: January 2024.

2022, Gevrey-Chambertin Champeaux, Domaine René Bouvier **91-93** *******
Mid purple, not quite clear. The bouquet starts quietly but then builds a strain of dark raspberry fruit backed by the stems. I like the intensity of this wine which is not unsubtle. Medium length, enough acidity and the tannins are well integrated. Savoury finish. Still in barrel. Drink from 2030-2038. Tasted: January 2024.

2022, Gevrey-Chambertin Combe aux Moines, Domaine René Bouvier **93-95** ********
Fine mid purple. The bouquet is exquisite, more graceful red fruit than the stricter Champeaux. Raspberry slightly to the fore. Fills the mouth beautifully, very well crafted, a very complete Gevrey, no signs of suffering from the storm. Above the quarry, picked a few days after all the others. A well harnessed ripeness. Drink from 2030-2040. Tasted: January 2024.

2022, Echezeaux Grand Cru, Domaine René Bouvier **94-95** ********
En Orveaux. The Bouvier team manages the vines and then buys the grapes. An even mid crimson to purple. Ripely floral, with elegant complexities. Fine boned with plenty of fruit, white pepper behind, lifted and complex with medium plus length. Drink from 2032-2042. Tasted: January 2024.

2022, Clos de Vougeot Grand Cru, Domaine René Bouvier **93-94** *******
The plot is situated in the middle of the Clos. Crimson to purple in colour, with a rather opaque bouquet. Good tension on the palate, redder fruit behind, the structure is evident. A solid Clos Vougeot with decent fruit quality. Drink from 2032-2045. Tasted: January 2024.

2022, Charmes-Chambertin Grand Cru, Domaine René Bouvier **94-96** ********
Actually from old vines in Mazoyères-Chambertin, now racked to tank. Rich dark purple, with a very seductive bouquet, a sweetness of fruit which speaks Charmes. Fills the mouth, some spicy notes, the fruit remains in ripe red berries, with occasional blacker fruit notes. Strawberries abound. Still some tannins to resolve but it will be an easy win for the fruit. Drink from 2032-2045. Tasted: January 2024.