

Domaine RENE BOUVIER – Gevrey-Chambertin

Grands Vins de Bourgogne



La presse en parle...

THE
Burgundy Briefing.

By Sarah Marsh MW

Time to mature : 2003 & 2004 red Burgundy

MARSANNAY CLOS DU ROY 2004 (magnum)

Bitter coffee and peppery aroma. Good intensity for a village. Fresh and bright with a hint of tomato, but attractively so. Almost silky tannins, elegant with an appealing fluidity. Appetising grassy freshness at the end. It is lovely now showing no dryness. Drink now. It may well plateau for another year, after all it is a magnum, but there is no value in keeping it. 2020. Drink.

GEVREY CHAMBERTIN RACINE DU TEMPS TRES VIEILLES VIGNES 2004 (magnum)

Earthy bouquet with slightly green, woodland undergrowth. Rather svelte and rounded in the mid palate. Hoofy richness combines with a nice minty freshness. Dark green notes on the finish. A light finish. Maybe fading a little now. 2020. Drink up.

GEVREY CHAMBERTIN JEUNES ROIS 2003 (magnum)

My first impression were that it was extremely evolved – given it is magnum – the colour is very brown. A coffee aroma. The palate has a certain juiciness with a hint of burnt caramel. The tannins are nice and smooth and the finish is quite sweet...however as it opened up it was clear it was a touch musty. Shame, but never-the-less, a good bottle of this would be nice. 15, but sufficient to judge That it might be nearer 16 for a clean bottle
Moving onto Bernard Bouvier's Racine du Temps, it was easy to appreciate that Jeunes Rois was really not at its best.

GEVREY CHAMBERTIN RACINE DU TEMPS TRES VIEILLES VIGNES 2003 (magnum)

This has tension and intension. Not lack of bite. For a wine from a hot vintage it has plenty of energy. Ripe but with a certain edge. The tannins have a bit of grip. It's not really very 2003 with this freshness. Excellent village wine. It's lovely now, but this is a magnum so I would hesitate to keep a bottle longer. 2020. and drink up

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