

# Stephen Tanzer Lauds Michelot's 2002s

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**Domaine Michelot.** 2002 Meursault Sous La Velle (\$42): Fresh aromas of orange, lemon, powdered stone, spices and mint. Fairly fat, sweet and ripe, but with juicy, well-defined flavors. Very nicely balanced wine with good persistence. 88. 2002 Meursault Clos Saint-Felix (\$46): Subtle aromas of peach, orange and spicy oak. Supple, juicy and restrained, with delicate peach and citrus flavors. Finishes with a bit of alcoholic harshness. 87. 2002 Meursault Grands Charrons (\$55): Soft citrus, mint, grilled nuts, iodine and vanillin oak on the nose. Concentrated and slightly high-toned, but rather closed today. This offers a sappy quality but is not yet showing its fruit. 87(+?). 2002 Meursault Les Narvaux (\$60): Deep, ripe aromas of yellow peach, orange peel and smoky oak. Rich, sweet and nuanced, with very good ripeness and depth of flavor. Finishes rich and persistent, with a lively suggestion of pineapple. This was also a very successful *cuvée* in 2001. 90. 2002 Meursault Charmes (\$75): Peach, orange, honeysuckle, stone and vanillin oak on the nose. Dense, rich and chewy, with a lemony flavor. Finishes with good length. Bigger and oakier than the Narvaux but less complex today. 90. 2002 Meursault Perrières (\$95): Soil-inflected aromas of orange juice, minerals, crushed stone and smoke. At once dense and penetrating, with tightly wound, sharply delineated flavors of soft citrus fruits and minerals. Offers very good energy and extract. Finishes with mouthwatering acidity and a flavor of dusty stone. 91(+?). (Represented by Russell Herman, Berkeley Heights, NJ; importers include Bayfield Importing, Brooklyn, NY; Boston Wine Company, Boston, MA; Vintage Wines, Des Plaines, IL; and Vin de Garde, Portland, OR)