

Wine Spectator Annual Editors' Picks Issue

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Strong Reviews for Domaine Michelot

92 Michelot Meursault Genevrières 2000

\$75 Incredible tasting experience, blending the earth of Meursault with dried herbs, honey, smoke and toasted oak in a full-bodied, racy yet supple package. Doesn't seem to have an end in sight on the long after-taste. Needs time to come together, as the finish is a bit rough. Drink now through 2015.—P.M.

91 Michelot Meursault Charmes 2000 \$65

Terrific. This medium-bodied Meursault has a striking green-golden color, and it seduces with its combination of butter, white pepper, white truffle, smoke, toasted oak and impressively clean, pure and fresh pear, apple and tropical fruit. Has potential to age. Drink now through 2010.—P.M.

89 Michelot Meursault Les Narvaux 2000

\$47 Exotic, exuberant yet refined and classy Meursault, with plenty of dried herbs, honey, ripe fruit character. Full-bodied and creamy-textured, with a buttery, popcorn, pancake character on the finish. Drink now through 2006.—P.M.