

Steve Tanzer lauds Michelot's 2004 Mersaults

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Domaine Michelot. 2004 Meursault Les Grands Charrons (\$50): Leesy, musky, slightly reduced aromas of orange and smoky oak. Then broad but firm-edged in the mouth, with very dry flavors of orange, ginger and vanillin oak. Citrussy finish is just this side of hard. 88. 2004 Meursault Les Narvaux (\$50): Aromas of orange oil, wet stone and smoke. Sweet, fat and ripe, with good energy to the soft citrus flavors. Longer than the Grands Charrons, finishing with solid mineral spine. This is very good. 90. 2004 Meursault Charmes (\$80): Full, bright yellow. Precise, slightly musky aromas of orange, minerals and charred oak. Supple and broad on entry, then juicy and bright in the middle, with vibrant, youthful lemon and peach flavors. Broad finishing flavors build slowly and linger impressively on the penetrating back end. 91. 2004 Meursault Genevrières (\$90): Bright yellow. Citrus skin, minerals, oak char and a lovely violet quality on the nose. Then sharply delineated, firm and pure in the mouth, with a ripe but classically dry orange flavor. Less pliant in its youth than the Charmes, but this shows the exhilarating juiciness of the vintage's better examples and finishes with excellent length. 92. 2004 Meursault Perrières (\$100): Pale yellow-straw color. Subtly complex nose offers lemon, minerals, toast, flowers and powdered stone. Dense, dry and minerally, with a distinctly stony character. A bit unforthcoming, even inscrutable, today. Finishes long, subtle and youthfully austere, with classic lemon and mineral notes.