

## Steven Tanzer lauds Domaine Michelot's 2005s in International Wine Cellar September/October 2007 Issue

**Domaine Michelot.** 2005 Meursault Les Grands Charrons (\$65): Leesy, sulfidey aromas of lemon and smoky, charred oak. Big, rich and round, with flavors of peach, melon, apricot pit, oatmeal and lees. Not especially intense but broad and smoky. Edgy lemony acidity running through the wine gives it spine. 88. 2005 Meursault Les Narvaux (\$65): Pale yellow. Subdued but lively nose offers apple and Anjou pear; comes across as a bit cooler than the Narvaux under the Mestres-Michelot label. Juicy, vibrant and precise in the mouth, perhaps a tad more intense and long than the Mestres-Michelot version. 89. 2005 Meursault Charmes (\$90): Highly aromatic nose offers violet, gingerbread, vanilla and toast. Ripe, rich and smooth, but with the wine's enticing lemony cut giving energy and grip to the fat citrus and floral flavors. A very rich, sappy Meursault that finishes with excellent length and grip. 92. 2005 Meursault Perrières (\$120): Pale yellow. Refined aromas of violet and dusty stone. Rich and stony but youthfully austere. The lemon and stone flavors are complicated by notes of licorice and flowers. A broad version of Perrières that's currently rather backward and in need of cellaring. 91(+?). Also recommended: 2005 Puligny-Montrachet (86).