

# François Mikulski – 2016

*Tasted in Meursault with François Mikulski, 06 October 2017.*

## **François Mikulski Earl**

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## **François on 2017:**

*“I’m happy with 2017. We lost a little of our bourgogne from the plain – that was the frost. In terms of yields we are little below the maximums for the appellations. The reds, in general, seem to have more yield than the whites – but the most important thing was that all were ripe!”*

## **François on 2016:**

Last year:

*“I have to say that I’m satisfied with the final quality of the wines, but the quantity is a catastrophe. We lost 70% of our whites. The wines are still fermenting but analyses are very good, reds are now finished*

*fermentation of-course. Some sectors really suffered – maybe 75% lost, but we had good rain at a good time, without which we would easily have been minus 80% volume. 1999 also had a lot of rain taken up by the vines, but that was a very different vintage both before and after the rain – this time it didn’t affect the balance.”*

This year:

*“It’s not always that smaller yield equals better wine – particularly in whites – but these are very interesting. Globally we are minus 60% in volume, though it was much worse in Meursault villages, aligoté and Bourgogne blanc. Just Charmes and Genevrières were normal. Gouttes d’Or was almost completely lost. Santenots was also 60% down.*

*“I will need to offer a little 2015 to offset the loss on the 2016s – prices will probably will stay unchanged, but I will make the final decision in December.”*



**The wines...**

No new oak used for this 2016 vintage.

I'm clearly tasting quite early in the élevage of these wines, but it's equally clear that it's a great cellar this year!

**2016 Bourgogne Pinot Noir**

*10 hl/ha.*

Bright, generous, fresh – a lovely berry nose. Hmm, but richness of texture, almost to a 1er cru level. Great bourgogne bravo!

**2016 Volnay 1er Santenots du Milieu**

*18 hl/ha in 2016 but it was 50 hl/ha this year – never seen that before!*

A nose that's less overt than the bourgogne though with more depth and a similar crunchy berry impression. Similar fat and texture to the bourgogne but with much more depth and finishing extract. Excellent, but needs to find just a hint more energy in the final part of élevage.

**Les blancs...**

**2016 Bourgogne Aligote**

*Another wine from just from 10 hl/ha.*

A typically golden aligoté nose. A hint of gas on the palate but wait and there's beautiful texture. Simply exceptional mid-palate and finishing density – but balance too. Bravo!

**2016 Bourgogne Chardonnay**

*To be bottled with rest in February, with fining as required in November.*

A bright nose with a little more density. In the mouth this delivers a layered flavour. Lovely layers of finishing flavour too. It needs more work but it may end up as good as the aligoté.

**2016 Meursault**

*All the separate villages cuvées were blended for this.*

Palpable weight of aroma here – very impressive. Hmm, lovely, there is energy, a little minerality. This is showing a lot. Super.

**2016 Meursault 1er Les Poruzots**

A higher toned nose, mineral and wide. Mineral, mouth-watering with sweetness, layered, unfolding delivery. Bravo. This will be super, just a great finish – bravo!

**2016 Meursault 1er Aux Charmes**

*Vines planted in 1930 and 1998 the different parcels, one bottom, the other in the middle of Charmes.*

Wide, classic nose – very attractive. Here is a little extra gas, but the layers of flavour remain excellent and intense. Lasting, wide flavour. Super.

**2016 Meursault 1er Genevrières**

A vibrant nose, slightly reductive. Here there is some power and only slowly the flavours melt in a more complex, nutty finale. Very nice indeed.

*And to finish, why not a quick tour of already open 2015s?:*

**2015 Meursault**

The nose is direct but the finish is an absolute honey...

**2015 Meursault Meix Chavaux**

Hmm, now that's an inviting nose. Width and complexity *and* perfume. Hmm, this is wide and delicious, not incisive but balanced and really delicious.

**2015 Meursault Limozin**

Only two barrels one was new, so there is a little more spice from that on the nose. Layers, really beautifully mouth-watering sucrosity – delicious flavour – bravo.

**2015 Meursault 1er Les Poruzots**

A very nice floral element in here. Lots of fat to the texture. But bright, mouth-watering delicious flavour.

**2015 Meursault 1er Aux Charmes**

Brighter in the nose – a little flowers. A little more muscle, honey, lingering flavour. Also delicious but very different.

**2015 Meursault 1er Gouttes d'Or**

More volume of aroma, more top notes – very inviting. Some muscle here, some structure and beautiful mouth-watering flavour. Long, long, long, delicious wine. I could spend a lot of time with this – bravo!

**2015 Meursault 1er Genevrières**

Here the nose is just a little tighter though wider, slightly smoky. Beautifully textured, beautifully Meursault, wait another year-plus for the structure to soften a little more, but it's so good.

**2015 Meursault 1er Aux Charmes 1913**

Delicate, complex but growing nose. Just an easy, perfectly balanced, beautifully complex wine that is gorgeous. Like the last Richebourg in any tasting, not for spitting!

**2015 Pommard**

Hmm – here is dimension of aroma with highly attractive ripe fruit. Supple, layered wine, very modest tannin but far from modest layers of delicious flavour. I'll take a jero!

**2015 Volnay 1er Santenots du Milieu**

Wider, more floral, slightly more evolved – 2 days open – but the narrow start widens and widens, the finish is really great.

**2015 Meursault 1er Caillerets**

High toned, intense – the first vintage since 2011 due to previous hails. Wide, concentrated, a little extra tannin, and lots and lots of concentration. Holding well. A 1 year-old barrel. The last drops in the glass smell drop dead gorgeous.