

SITE SEARCH: [Advanced Search](#)FOR: [Manage My Subscription](#)*The Independent Consumer's Guide to Fine Wines*

Track Your Favorite Wines:

Follow Specific Wines and Vintages Through Tens of Thousands of Tasting Notes

[HOME](#)
[SUPPORT](#)
[VIRTUAL TOUR](#)
[SITE MAP](#)
[CONTACT US](#)
[BULLETIN BOARD](#)
[Explore Wines](#)
[My Wines](#)
[Hedonist's Gazette](#)
[Article Archive](#)
[In the Cellar](#)
[Wine Journal](#)
[In Asia](#)
[Wine Certification](#)
[New Wine Culture](#)


The Wine Advocate Tasting Notes



Tasting History Menu:

- [Print Wine List](#)
- [Printer Friendly Version](#)
- [Text Search](#)
- [Advanced Search](#)
- [Vintage Search](#)
- [Category Search](#)
- [Issue Search](#)
- [Search Help](#)
- [Search Tips](#)
- [My Search Preferences](#)
- [Search Neal Martin's Notes](#)

Quick Links

[What's New](#)
[Weekly Wine Buys](#)
[Gift Subscriptions](#)
[Shop The Wine Advocate Store](#)
[RSS Feeds](#)
[Wine Advisor Updates](#)
[2010 TWA Editorial Calendar](#)

Ratings On The Go

[Robert Parker Mobi](#)

More Information

[Executive Wine Seminars](#)
[Cartoon of the Week](#)
[Vino Vignette of the Month](#)
[Articles of Merit](#)
[Find It Online](#)
[Alan Richman](#)
[Wine Education](#)
[Glossary of Wine Terms](#)

2009 Jean-Marc Burgaud Beaujolais Villages
Chateau de Thulon

 Add to Print List**RATING:** 89 points**PRODUCER:** Jean-Marc Burgaud**FROM:** Beaujolais, Burgundy,
France**VARIETY:** Gamay**DRINK:** 2010 - 2011**ESTIMATED COST:** \$13**SOURCE:** WA, #190
Aug 2010

Vinified with stems and whole clusters and with a single pump-over for each of seven days, the Burgaud 2009 Beaujolais-Villages Chateau de Thulon smells of ripe blackberry and cassis with a subtly smoky, saline, not unpleasantly sweaty overtone. Ripe yet by no means superficially sweet black fruits and invigorating salinity persist on a seamlessly-rich but refreshing palate. This lovely exemplar of its ubiquitous appellation should be enjoyed over the next 12-18 months.

If there were any doubt that Jean-Marc Burgaud's talents match his considerable ambitions, his 2009s should put them to rest, as few if any finer collections of Beaujolais are likely to have been rendered in this or any other vintage. "They tasted good on the vine, good in the fermenter, good before malo, good after malo, and, so far, good in the bottle. Good balance, fine acidity, perfect maturity, zero grams of unfermented sugar, and alcohol from 13% to 13.5% – excellent but not excessive," is the way Burgaud laughingly litanizes his results, but the wines are far more colorful – indeed, exciting – than that summary suggests. Given their quality and distinctiveness, one has to forgive Burgaud his proliferation of cuvees – indeed, anybody lucky enough to latch onto a share of his limited bottlings from this vintage will want to profusely thank him! Burgaud elected to give his early bottlings a light filtration – and was contemplating the same approach for his ("regular") Cote de Py – because he said he wanted to preserve their vivid fruit, whereas they would have had to stay in barrel through summer to clarify sufficiently on their own. (If there were any ill-effects of that filtration on his early bottlings, I clearly couldn't discern them.) Except for his three rarest cuvees – aged entirely in demi-muids or barriques – elegeance of each Burgaud wine is spread between

[Summary of Wine Terms](#)

[The Vintage Chart](#)

[The Wine Advocate](#)

[TWA Rating System](#)

Our Reviewers

[Robert Parker](#)

[Antonio Galloni](#)

[Karen MacNeil](#)

[Neal Martin](#)

[Jay Miller](#)

[Lisa Perrotti-Brown MW](#)

[David Schildknecht](#)

[Mark Squires](#)

[Kevin Zraly](#)

[Past Reviewers](#)

Links

[The Wine Advocate Fund](#)

[Educational](#)

[Retailer](#)

[Accessory/Storage](#)

[Other](#)

tank and demi-muids.

A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29; also imported by Ideal Wine and Spirits, Medford, MA; tel. (781) 395-3300

-David Schildknecht

2009 Jean-Marc Burgaud Morgon Cote de Py

Add to Print List

RATING: (92-93) points

PRODUCER: Jean-Marc Burgaud

FROM: Morgon, Beaujolais, Burgundy, France

VARIETY: Gamay

DRINK: 2010 - 2016

ESTIMATED COST: \$19

SOURCE: WA, #190
Aug 2010

Resulting from five different pickings; treated to two weeks of fermentation with sporadic pump-overs; and tasted from tank just before bottling, Burgaud's 2009 Morgon Cote de Py displays a striking intensity of fresh red and black raspberries alluringly inflected by vanilla, mint, toasted hickory, pencil lead, and smoked meat; an amazing alliance of density and silken texture with high-spirited brightness and vivacity; and a vibrant, gripping, saliva-inducing, lip-smackingly saline finish. This phenomenal value should provide an extraordinary drinking experience over at least a half dozen years. The 2005 incidentally – which was raised entirely in tank – is lovely and still sweetly-fruited if au point today.

If there were any doubt that Jean-Marc Burgaud's talents match his considerable ambitions, his 2009s should put them to rest, as few if any finer collections of Beaujolais are likely to have been rendered in this or any other vintage. "They tasted good on the vine, good in the fermenter, good before malo, good after malo, and, so far, good in the bottle. Good balance, fine acidity, perfect maturity, zero grams of unfermented sugar, and alcohol from 13% to 13.5% – excellent but not excessive," is the way Burgaud laughingly litanizes his results, but the wines are far more colorful – indeed, exciting – than that summary suggests. Given their quality and distinctiveness, one has to forgive Burgaud his proliferation of cuvees – indeed, anybody lucky enough to latch onto a share of his limited bottlings from this vintage will want to profusely thank him! Burgaud elected to give his early bottlings a light filtration – and was contemplating the same approach for his ("regular") Cote de Py – because he said he wanted to preserve their vivid fruit, whereas they would have had to stay in barrel through summer to clarify sufficiently on their own. (If there were any ill-effects of that filtration on his early bottlings, I clearly couldn't discern them.) Except for his three rarest cuvees – aged entirely in demi-muids or barriques – elevage of each Burgaud wine is spread between tank and demi-muids.

A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29; also imported by Ideal Wine and Spirits, Medford, MA; tel. (781) 395-3300

-David Schildknecht

2009 Jean-Marc Burgaud Morgon Cote de Py
James

Add to Print List

RATING: (92-93+) points

I tasted Burgaud's 2009 Morgon Cote de Py James

PRODUCER: Jean-Marc Burgaud**FROM:** Morgon, Beaujolais,
Burgundy, France**VARIETY:** Gamay**DRINK:** 2010 - 2018**ESTIMATED COST:****SOURCE:** WA, #190
Aug 2010

– which, as usual, issued from a single high-altitude parcel of 45 year old vines – from most of its demi-muids and barriques, and then in a close approximation to his intended final assemblage. Pure, super-ripe, soothing yet refreshing blueberry and blackberry fruit are laced with crushed stone and graphite; hints of game, floral perfume, brown spices, and smoky-sweet machine oil multifariously inflecting the wine's aroma. The combination of sheer ripeness and richness with density and intense minerality reminds me of some Roussillon reds, but there is no want of verve or sheer refreshment either. Follow it for 6-8 years.

If there were any doubt that Jean-Marc Burgaud's talents match his considerable ambitions, his 2009s should put them to rest, as few if any finer collections of Beaujolais are likely to have been rendered in this or any other vintage. "They tasted good on the vine, good in the fermenter, good before malo, good after malo, and, so far, good in the bottle. Good balance, fine acidity, perfect maturity, zero grams of unfermented sugar, and alcohol from 13% to 13.5% – excellent but not excessive," is the way Burgaud laughingly litanizes his results, but the wines are far more colorful – indeed, exciting – than that summary suggests. Given their quality and distinctiveness, one has to forgive Burgaud his proliferation of cuvees – indeed, anybody lucky enough to latch onto a share of his limited bottlings from this vintage will want to profusely thank him! Burgaud elected to give his early bottlings a light filtration – and was contemplating the same approach for his ("regular") Cote de Py – because he said he wanted to preserve their vivid fruit, whereas they would have had to stay in barrel through summer to clarify sufficiently on their own. (If there were any ill-effects of that filtration on his early bottlings, I clearly couldn't discern them.) Except for his three rarest cuvees – aged entirely in demi-muids or barriques – elevage of each Burgaud wine is spread between tank and demi-muids.

A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29; also imported by Ideal Wine and Spirits, Medford, MA; tel. (781) 395-3300

-David Schildknecht

2009 Jean-Marc Burgaud Morgon les
Charmes Add to Print List**RATING:** 91 points**PRODUCER:** Jean-Marc Burgaud**FROM:** Morgon, Beaujolais,
Burgundy, France**VARIETY:** Gamay**DRINK:** 2010 - 2015**ESTIMATED COST:** \$16**SOURCE:** WA, #190
Aug 2010

Burgaud's 2009 Morgon Les Charmes – a cuvee from fruit in the eponymous western sector of its appellation that he partly destemmed and macerated for a day or two less than usual this vintage in order to compensate for high skin-to-juice ratio – features ripe dark cherry and blackberry, smoked meat, walnut oil, and undertones of clean meatiness. Less soothingly rich but brighter and more penetrating than the corresponding Regnie, it finishes with long, lip-smacking intensity of fresh berry skin and mineral salts. This elegant beauty and terrific value should be followed for 3-5 years.

Aug 2010

If there were any doubt that Jean-Marc Burgaud's talents match his considerable ambitions, his 2009s should put them to rest, as few if any finer collections of Beaujolais are likely to have been rendered in this or any other vintage. "They tasted good on the vine, good in the fermenter, good before malo, good after malo, and, so far, good in the bottle. Good balance, fine acidity, perfect maturity, zero grams of unfermented sugar, and alcohol from 13% to 13.5% – excellent but not excessive," is the way Burgaud laughingly litanizes his results, but the wines are far more colorful – indeed, exciting – than that summary suggests. Given their quality and distinctiveness, one has to forgive Burgaud his proliferation of cuvees – indeed, anybody lucky enough to latch onto a share of his limited bottlings from this vintage will want to profusely thank him! Burgaud elected to give his early bottlings a light filtration – and was contemplating the same approach for his ("regular") Cote de Py – because he said he wanted to preserve their vivid fruit, whereas they would have had to stay in barrel through summer to clarify sufficiently on their own. (If there were any ill-effects of that filtration on his early bottlings, I clearly couldn't discern them.) Except for his three rarest cuvees – aged entirely in demi-muids or barriques – elevage of each Burgaud wine is spread between tank and demi-muids.

A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29; also imported by Ideal Wine and Spirits, Medford, MA; tel. (781) 395-3300

-David Schildknecht

2009 Jean-Marc Burgaud Regnie Vallieres

Add to Print List

RATING: 91 points

PRODUCER: Jean-Marc Burgaud

FROM: Regnie, Beaujolais,
Burgundy, France

VARIETY: Gamay

DRINK: -

ESTIMATED COST: \$15

SOURCE: WA, #190
Aug 2010

Burgaud's 2009 Regnie Vallieres offers even greater intensity of blackberry and cassis fruit than his corresponding Beaujolais-Villages, with silken, sumptuous texture allied to an invigorating salinity and fresh fruit skin edge, and with an exuberant sense of finishing lift and refreshment to match its richness. Toasted pecan and cardamom add further interest. I've never tasted a better wine from this appellation, although Burgaud insists it has been subdued a bit by its recent bottling. Expect this sensational value to spread joy for at least the next couple of years.

If there were any doubt that Jean-Marc Burgaud's talents match his considerable ambitions, his 2009s should put them to rest, as few if any finer collections of Beaujolais are likely to have been rendered in this or any other vintage. "They tasted good on the vine, good in the fermenter, good before malo, good after malo, and, so far, good in the bottle. Good balance, fine acidity, perfect maturity, zero grams of unfermented sugar, and alcohol from 13% to 13.5% – excellent but not excessive," is the way Burgaud laughingly litanizes his results, but the wines are far more colorful – indeed, exciting – than that summary suggests.

Given their quality and distinctiveness, one has to forgive Burgaud his proliferation of cuvees – indeed, anybody lucky enough to latch onto a share of his limited bottlings from this vintage will want to profusely thank him! Burgaud elected to give his early bottlings a light filtration – and was contemplating the same approach for his (“regular”) Cote de Py – because he said he wanted to preserve their vivid fruit, whereas they would have had to stay in barrel through summer to clarify sufficiently on their own. (If there were any ill-effects of that filtration on his early bottlings, I clearly couldn’t discern them.) Except for his three rarest cuvees – aged entirely in demi-muids or barriques – elevage of each Burgaud wine is spread between tank and demi-muids.

A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29; also imported by Ideal Wine and Spirits, Medford, MA; tel. (781) 395-3300

-David Schildknecht

2008 Jean-Marc Burgaud Morgon Cote de Py Javernieres

Add to Print List

RATING: 91 points

PRODUCER: Jean-Marc Burgaud

FROM: Morgon, Beaujolais, Burgundy, France

VARIETY: Gamay

DRINK: -

ESTIMATED COST:

SOURCE: WA, #190
Aug 2010

The Burgaud 2008 Morgon Cote de Py Javernieres displays a resinous hint of oak but beyond that a more fascinating aromatic complexity of cassis, blackberry, bacon, and herbs. Palate-staining in its sappy intensity and persistently bright and smoky, this impressive bottling nonetheless confirms my impression that extended barrique elevage did not – and he agrees – pay additional dividends with Burgaud’s raw 2008 material in the way that I feel confident it will with his top 2009s (which, as noted in my account of them, he plans to bottle earlier than he did their 2008 counterparts). Incidentally, the same individual barrels were employed for the maturation of Burgaud’s 2009 Javernieres, the contents of one of which exhibited an overtly resinous overtone, leading it to be culled from the final assemblage. I wonder how this 2008 will age, but would cellar some watchfully.

If there were any doubt that Jean-Marc Burgaud’s talents match his considerable ambitions, his 2009s should put them to rest, as few if any finer collections of Beaujolais are likely to have been rendered in this or any other vintage. “They tasted good on the vine, good in the fermenter, good before malo, good after malo, and, so far, good in the bottle. Good balance, fine acidity, perfect maturity, zero grams of unfermented sugar, and alcohol from 13% to 13.5% – excellent but not excessive,” is the way Burgaud laughingly litanizes his results, but the wines are far more colorful – indeed, exciting – than that summary suggests. Given their quality and distinctiveness, one has to forgive Burgaud his proliferation of cuvees – indeed, anybody lucky enough to latch onto a share of his limited bottlings from this vintage will want to profusely thank him! Burgaud elected to give his early bottlings a light filtration – and was contemplating the same approach for his (“regular”)

Cote de Py – because he said he wanted to preserve their vivid fruit, whereas they would have had to stay in barrel through summer to clarify sufficiently on their own. (If there were any ill-effects of that filtration on his early bottlings, I clearly couldn't discern them.) Except for his three rarest cuvees – aged entirely in demi-muids or barriques – elevage of each Burgaud wine is spread between tank and demi-muids.

A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29; also imported by Ideal Wine and Spirits, Medford, MA; tel. (781) 395-3300

-David Schildknecht

2008 Jean-Marc Burgaud Morgon Cote de Py James

Add to Print List

RATING: 92 points

PRODUCER: Jean-Marc Burgaud

FROM: Morgon, Beaujolais, Burgundy, France

VARIETY: Gamay

DRINK: 2010 - 2015

ESTIMATED COST:

SOURCE: WA, #190
Aug 2010

Burgaud's 2008 Morgon Cote de Py James offers a – for its vintage – surprisingly confitured impression of blackberry and boysenberry. Saline, charred meat and forest floor notes in the nose and on a sweetly-fruited yet vivacious palate lead to strikingly long as well as subtle finish, with an invigorating sense of fruit skin tartness and mineral salts. This cuvee combines uncommon richness for 2008 with the sense of attack and clarity that accrues to the best Beaujolais of that vintage. It should drink well for 3-5 years.

If there were any doubt that Jean-Marc Burgaud's talents match his considerable ambitions, his 2009s should put them to rest, as few if any finer collections of Beaujolais are likely to have been rendered in this or any other vintage. "They tasted good on the vine, good in the fermenter, good before malo, good after malo, and, so far, good in the bottle. Good balance, fine acidity, perfect maturity, zero grams of unfermented sugar, and alcohol from 13% to 13.5% – excellent but not excessive," is the way Burgaud laughingly litanizes his results, but the wines are far more colorful – indeed, exciting – than that summary suggests. Given their quality and distinctiveness, one has to forgive Burgaud his proliferation of cuvees – indeed, anybody lucky enough to latch onto a share of his limited bottlings from this vintage will want to profusely thank him! Burgaud elected to give his early bottlings a light filtration – and was contemplating the same approach for his ("regular") Cote de Py – because he said he wanted to preserve their vivid fruit, whereas they would have had to stay in barrel through summer to clarify sufficiently on their own. (If there were any ill-effects of that filtration on his early bottlings, I clearly couldn't discern them.) Except for his three rarest cuvees – aged entirely in demi-muids or barriques – elevage of each Burgaud wine is spread between tank and demi-muids.

A Thomas Calder Selection (various importers), Paris; fax 011-33-1-46-45-15-29; also imported by Ideal Wine and Spirits, Medford, MA; tel. (781) 395-3300

-David Schildknecht

eRobertParker.comSM is a service of eRobertParker, LLC
Email: info@erobertparker.com
Copyright © 2001-2010 - eRobertParker, LLC All rights reserved
Portions Copyright © 2001-2010 - The Wine Advocate, Inc.
Graphic Design by [Kitchco](#)

*Except as otherwise expressly permitted under the [Subscription Agreement](#) or copyright law,
no copying, redistribution, retransmission, publication or commercial exploitation of this material is permitted
without the prior written consent of The Wine Advocate, Inc.*