

## **JASPER MORRIS - INSIDE BURGUNDY**

### **ABOUT LA COMMARAINÉ**

The Domaine and Château were purchased by an American couple, Denise Dupré and Marc Nunnally on 30th September 2017, making their first vintage in 2018. They carried out analysis of the soil by electromagnetic resonance, then dug some holes with international consultant Pedro Parra. They have identified eight different plots, keeping the best fruit from each, to be vinified and aged separately, selling off the rest. There will be plenty more fine-tuning to do in the vineyards for sure. For now the wines are being made at the former Manoir Murisaltien (see under Parcelles de Saulx, their new negociant business) while the Château de la Commaraine is being extensively renovated. It is being transformed into a 5 star hotel, with 33 rooms and a spa, as well as a winery. The blend for the 2019 Clos de la Commaraine had been made when I tasted. They are looking for a Pommard defined by elegance.

### **2019, Pommard 1er Cru, Clos de la Commaraine**

**91-94**

The fruit was entirely destemmed and the wine has been aged in 50% new wood, one third each from three coopers. The nose is remarkable, very fine with some depth in the Epenots style of Pommard, with middling depth on the palate, the oak currently showing. Supple and harmonious with considerable persistence. A promising start on which to build. Tasted: October 2019