

Work continues at the Château de la Commaraine which will one day be complete as a 5 star Hotel with winery and cellar. Completion looks a long way off and director Jean-Luc Vitoux is not holding his breath for the 2023 vintage. Thus far the wines have been made at Domaine de Belleville in Rully, with maturation in the Parcellaire de Saulx cellars in Meursault. Technical director for the Domaine de la Commaraine wines is Paul Krug, with Louis-Michel Liger-Belair consulting.

Two wines were made in 2020, with two more, Chambolle Condemennes and Nuits Bousselets, added for 2021, and possibly more to follow. The grapes are currently destemmed. Samples were taken from all barrels, which in several cases had not completed their malolactics. I have commented on those wines, but not scored them.

Red

2021, Chambolle-Musigny Les Condemennes, Domaine de la Commaraine : NR

The malolactic fermentation has not finished. Mid crimson purple. The nose is floral and softly fruity. Perfumed without enormous density, On the palate the malolactic may be interfering a little, but there is still some attractive fruit and fair length. Fair acidity too, but not rated while the malolactic continues.. Tasted: December 2022

2021, Nuits-St-Georges Aux Bousselets 1er Cru, Domaine de la Commaraine : NR

A dense mid purple. The malolactic fermentation has not quite finished, so a little green apple on the nose. Clearly much denser fruit than for Condemennes. A ripe full dark fruit mouthful, still with green apple notes. This seems well balanced and with medium density, finishes with good length.. Tasted: December 2022

2021, Nuits-St-Georges Roncières 1er Cru, Domaine de la Commaraine : 91-93

Clean bright fresh purple. The nose remains lightly affected by the recent malolactic fermentation, but with a purity and precision of deep red fruit nonetheless. A more complete wine in terms of fruit and tannin integration, with a structure that promises a good future. Drink from 2026-2031. Tasted: December 2022

2021, Pommard Clos de la Commaraine 1er Cru, Domaine de la Commaraine : NR

The final 2021 harvest that will be bottled as Clos de la Commaraine is expected to be 5,800 bottles, as some plots get declassified. Each plot is treated differently – some with grass and some without, some by horse, all depends on the need of each plot. They source different barrels for different plots too. The blend shows a mid crimson red colour. Here the nose is still strongly affected by the malolactic which continues in some barrels. The texture shows its Pommard origins and there seems to be a precision and clarity in the fruit, albeit hard to judge alongside the malolactic. More red than black fruit overall. Not rated until I can taste again post malolactic.. Tasted: December 2022

