

Cognoscenti

WINE

Marquis d'Angerville
Volnay, Burgundy

(It was with sadness that we learned of the death of Le Marquis d'Angerville in July 2003, shortly before this review was published. The news made our visit to him in May 2003 that much more poignant.)

“You can be caught between remorse and regret: remorse at drinking a wine too young, regret at drinking it too old,” Jean d'Angerville told **Cognoscenti Magazine** editors with an ironic expression on his face. “My wines should be drunk after 8 to 15 years.”

The of time had not permitted this degree of maturity to develop when we tasted a few of his recent *premiers crus* during a brief visit, but all the wines showed plenty of promise for the future. “Aggressive tannins are a sign of under-ripe fruit,” noted the Marquis. The Clos des Ducs 1999 still held plenty of tannins, but they were *fondus*, or integrated, rather than harsh. Cherry jam, vanilla and coffee flavors filled the mouth. **Rating: 92** The 2000 Clos des Ducs was rounder than the '99—“almost fat,” noted the Marquis—with rich cocoa tones impressive for the vintage. **Rating: 90** The 2001 Clos des Ducs showed fair volume and complexity in spite of the August hail storms which hit Volnay. **Rating: 88** A 2001 Volnay Champans, bottled in March 2002, held notes of black cherry, loads of fruit, bark, and lead pencil, but didn't show as much volume in the mouth as the Clos des Ducs. **Rating: 87**

Written by contributing editors to *Cognoscenti Magazine*.

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Marquis d'Angerville in the Clos des Ducs

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