

# Cognoscenti

## WINE

Arlaud Père et Fils  
Morey St-Denis, Burgundy

“Keeping it as simple and natural as possible” is the philosophy at Arlaud Père & Fils, says Cyprien Arlaud. “We seek to fashion supple, silky wines.” He served us a range of his wines from 1998 through 2001—an impressive slate of offerings with several standouts. Arlaud has done very well in 2000, a vintage that has proved variable for others.

Among the Morey Saint-Denis *premiers crus*, the 2001 Les Millandes held rich red fruit, clay, pepper and clove along with a slightly rustic personality. **Rating: 87.** The 2001 Les Ruchots was better, with the Arlaud’s trademark suppleness and silkiness, well defined with nice chewy tannins—very impressive indeed! **Rating: 91.** The 2000 Les Ruchots was also very fine, with deep cherry fruit—though somewhat rounder and less dense than the 2001. **Rating: 90.** Among the Morey Saint-Denis *grands crus*, the supple 2001 Clos-de-la-Roche was bursting with fine red fruit and a touch of vanilla. **Rating: 90.** The 2001 Clos-St-Denis was medium-bodied with rich chocolate aromas, nicely balanced with fresh spices in the finish. **Rating: 90.** The 2000 Clos St-Denis had a brooding and dark character to its flavor nuances, kirsh showing in the deep body—also impressive for the vintage! **Rating: 90.**

A light-to-medium bodied Gevrey-Chambertin 2001 village wine showed softening tannins, cassis, spice along with berry jam and pleasantly dark “roasted” tones. **Rating: 86**

In the Gevrey-Chambertin *premiers crus*, the 2000 Aux Combottes from 50 year+ vines was again exceptional for the vintage: a delightfully funky nose with burnt orange, a touch of mint, good Asian spice and good



*Herve and Cyprien Arlaud*

length in the mouth. **Rating: 92.** The 1998 Aux Combottes held a beautiful bouquet of roasted nut and fig; its tannins coated the mouth nicely but the finish was rather abrupt. **Rating: 88.** In the Gevrey-Chambertin *grand crus*, the 2001 Charmes-Chambertin showed fat buttery tones and darkish hints of strawberry, cocoa, coffee, and exotic coriander. Very well knit, fresh, and exciting! **Rating: 93.** The 1998 Charmes-Chambertin held absolute purity of fruit with strawberry and cinammon flavors, rounding nicely. Tannins are strong while the fruit struggles to balance it. **Rating: 90.** The 2001 Chambolle-Musigny Bonnes-Mares gave off a delicate bouquet, then elegantly filled the mouth with spice and oak. A knockout! Only four barrels were produced of this wine from Arlaud’s small parcel in the middle of Bonnes-Mares. **Rating: 93-94.**

Written by contributing editors to *Cognoscenti Magazine*.

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**Domaine Arlaud Père et Fils**  
43, route des Grands-Crus  
21220 Morey-Saint-Denis  
Ph : 03 80 34 32 65