

## Bruce Sanderson's Recommended Red Burgundies

For complete reviews, see the Buying Guide of this or previous issues or [www.winespectator.com](http://www.winespectator.com).  
An alphabetical listing of all wines tasted for this report is available at [www.winespectator.com/061509](http://www.winespectator.com/061509).

### TOP WINES

WINE	SCORE	PRICE
<b>DOMAINE DE L'ARLOT</b> Romanée St.-Vivant 2006 Gorgeous aromas and flavors of rose, sandalwood, raspberry, cherry and earth are pure and remain intense on the finish.	95	\$240
<b>JEAN GRIVOT</b> Richebourg 2006 Excellent purity and depth highlight the cherry, currant, mineral and spice notes in this reserved, aristocratic red.	95	\$450
<b>DENIS MORTET</b> Chambertin 2006 A textbook example of the succulent character and charm of the 2006 vintage, showing pure, juicy flavors of black cherry.	95	\$675
<b>BRUNO CLAIR</b> Chambertin-Clos de Bèze 2006 Concentrated flavors of cherry, blackberry, licorice and mineral highlight this intense, refined red.	94	\$247
<b>JEAN-JACQUES CONFURON</b> Clos Vougeot 2006 Suave and well-integrated, with red and black cherry and bilberry flavors coating the fine tannins.	94	\$135
<b>PIERRE DAMOY</b> Chambertin-Clos de Bèze 2006 A beauty, this red is intense and full of sweet blackberry, black currant, loganberry and mineral notes. Fresh and long.	94	\$302
<b>FRÉDÉRIC ESMONIN</b> Mazy-Chambertin 2006 Pure aromas and flavors of black currant and blackberry are bright and pick up mineral and spice elements midpalate.	94	\$100
<b>VINCENT GIRARDIN</b> Chambertin-Clos de Bèze 2006 Shows alluring aromas and flavors of black cherry and blackberry, with spice and mineral accents. Rich, ripe and silky.	94	\$380
<b>LOUIS JADOT</b> Corton Grèves 2006 Pure and expressive, offering raspberry, red currant and wild berry aromas and flavors, mingled with mineral and spice.	94	\$95
<b>DOMINIQUE LAURENT</b> Bonnes Mares 2006 Well-laced with spicy oak, this red also has beautiful black cherry and cassis flavors, a mineral core and freshness.	94	\$282
<b>LUCIEN LE MOINE</b> Clos de la Roche 2006 This vibrant, energetic red courses with red cherry, black currant and raspberry notes. Builds nicely on the palate.	94	\$270
<b>DOMAINE DES PERDRIX</b> Nuits-St.-Georges Aux Perdrix 2006 Concentrated and intense, yet poised and classy. Blackberry, cassis and hints of chocolate ride the silky texture.	94	\$120
<b>DOMAINE PERROT-MINOT</b> Nuits-St.-Georges La Richemone Cuvée Ultra 2006 Wild, smoky aromas are followed by cassis, violet, bilberry and vanilla flavors. Ripe and silky, yet with a dense structure.	94	\$323
<b>BERTRAND AMBROISE</b> Corton Le Rognet 2006 Notes of sweet cherry, berry and spice are backed by well-integrated tannins in this smooth red. Beautifully balanced.	93	\$156
<b>BOUCHARD PÈRE &amp; FILS</b> Clos Vougeot 2006 Dark and brooding, yet with pure black currant, black cherry, smoky oak and mineral flavors. Fresh and balanced.	93	\$200
<b>CHAMPY</b> Mazis-Chambertin 2006 This enticing red combines elegance and power, rich fruit and freshness. Offers fine complexity and length.	93	\$207

### TOP WINES (continued)

WINE	SCORE	PRICE
<b>CHANSON PÈRE &amp; FILS</b> Nuits-St.-Georges Les Boudots 2006 Opulent and dense, featuring black cherry, cassis and plum flavors, with spice and mineral playing supporting roles.	93	\$135
<b>DAVID DUBAND</b> Clos Vougeot 2006 Shows a mix of bilberry and red currant aromas and flavors, picking up licorice and spice, with a lashing of dense tannins.	93	\$128
<b>ALEX GAMBAL</b> Clos Vougeot 2006 A round, fruity style, but there's no shortage of grip. Black cherry and black currant flavors set the pace.	93	\$135
<b>DOMAINE DES LAMBRAYS</b> Clos des Lambrays 2006 Alluring and supple, yet like an iron fist in a velvet glove. Berry, spice and mineral are constant from start to finish.	93	\$165
<b>THIBAUT LIGER-BELAIR</b> Nuits-St.-Georges Les St.-Georges 2006 Sweet fruit, oak spice and dense, ripe tannins set the stage for blackberry, bilberry, vanilla and fruitcake flavors.	93	\$112
<b>MARQUIS D'ANGERVILLE</b> Volnay Taillepièdes 2006 A beauty from start to finish, showing black cherry and black currant notes accented by spice and mineral.	92	\$74

### TOP VALUES

WINE	SCORE	PRICE
<b>JEAN-CLAUDE BOISSET</b> Santenay Clos Rousseau 2006 Menthol and cherry aromas pick up spice and mineral notes on the palate in this sinewy red.	89	\$30
<b>JEAN-CLAUDE BOISSET</b> Savigny-lès-Beaune 2006 This smooth, round version delivers rich cherry fruit.	88	\$28
<b>MARC BROCOT</b> Marsannay Vieilles Vignes 2006 A ripe, muscular style, with black cherry, iron and mineral.	88	\$30
<b>DOMAINE COLLOTTE</b> Marsannay Le Clos de Jeu Vieilles Vignes 2006 This is tasty, with a ripe blackberry flavor and bright acidity.	88	\$28
<b>DOMAINE COLLOTTE</b> Marsannay Les Champsalomon 2006 Pure fruit flavors of black cherry, black currant and a touch of violet highlight this supple red.	88	\$26
<b>JOSEPH DROUHIN</b> Chorey-lès-Beaune 2006 Light-weight and balanced, with pure cherry, berry and spice. A fine introduction to the region and vintage.	88	\$25
<b>PIERRE NAIGEON</b> Marsannay La Ribaude Vieilles Vignes 2006 A fleshy style, with cherry and blackberry framed by spicy oak.	88	\$25
<b>BERTRAND AMBROISE</b> Bourgogne 2006 Verging on black cherry, with excellent focus and purity.	87	\$27
<b>DOMAINE D'ARDHUY</b> Côte de Beaune-Villages Les Combottes 2006 Fresh and light-bodied, offering cherry fruit and firm tannins.	87	\$25
<b>MICHEL GROS</b> Bourgogne-Hautes Côtes de Nuits 2006 Flavors of cherry, spice and menthol mark this silky red.	87	\$22