

# Burgundy Report

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## Sylvain Dussort – 2019

24.12.2020 | BILLN

Tasted in Meursault with Sylvain and Anne Caroline Dussort, 28 October 2020. Domaine Sylvain Dussort 12 Rue Charles Giraud 21190 Meursault Tel: +33 3 80 21 27 50 [www.sylvaindussort.com](http://www.sylvaindussort.com) More reports on Domaine Sylvain Dussort Sylvain on 2020: "It warm and then warm again – we had practically no rain. There was much less need..."

## Sylvain Dussort – 2019

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*Tasted in Meursault with Sylvain and Anne Caroline Dussort, 28 October 2020.*

### Sylvain on 2020:

*"It warm and then warm again – we had practically no rain. There was much less need to treat the vines due to the lack of rain. The first week of August brought extra heat, we started harvesting reds first on 24-25th August and then stopped for 2 days. We finished about 5-6 September. We still brought in great grapes, very different depending on the area – the quality was good everywhere but the quantity*

*was the variable. The chardonnay withstood the temperatures much better than the pinot. Good acidities and degrees between 13 and 14°*

### **Sylvain on 2019:**

*“2019 delivered really magnificent grapes – less quantity though as the flowering was poor. It was a lovely summer after. We were not touched too badly by the frost – yes there was a cold zone but we weren’t grilled, for sure we had fewer grapes but it wasn’t a problem. We lacked water in the summer, so that had an effect. I tend to harvest later than many – at least if I watch my neighbours! – but my grapes weren’t sufficiently ripe so... In the end, I had 13-14°, I don’t go higher! I’m always pessimistic during elevage, but the result, so far, is that I’m really happy with the wines.”*

The wines:

*The 2018s were not yet finished at this time last year – and so it was for some of these 2019s too. Some good wines await, however...*

*Slightly modified labels this year. One wine has been bottled but the rest not:*

### **2019 Bourgogne Aligoté**

*Early bottled a month ago, as the 18 was sold out. The vines in Meursault – aged between 40 and 60 years old.*

The nose airy and herbed. This is wide and intense – easy over the palate with a touch of finishing rigour. Keep it 6-12 months before attacking... The finish is already very attractive.

*All following are tanked into tank where they will wait until Spring:*

### **2019 Bourgogne Côte d’Or Blanc Cuvée des Ormes**

*In tank, no fining... 10% new oak*

The nose seems a bit fermentary right now – certainly needs its elevage. In the mouth great shape and texture. The flavour beautifully mouth-watering – you can’t see the new oak. That will be super.

### **2019 Meursault Vieilles-Vignes**

*Assembled from multiple locations of roughly 50-60-year-old vines, mainly bottom of the hill locations Again some new oak – maybe 30%*

Not quite ready, but the aroma here is much closer and even a little floral. Great texture again – wide, faintly astringent from the tannin. A super burst of finishing flavour – faintly spiced. That will be excellent.

### **2019 Meursault Le Limozin**

More width and complexity of aroma. That has lovely, more open, structure,

growing in intensity, wider and wider. This will be very tasty. The finish almost a little floral. That will make a lovely bottle – really long finishing...

### *A little rouge:*

#### **2019 Bourgogne Côte d'Or**

*Also vines in Meursault but direction Volnay. Here with the whole clusters – the grapes were very ripe so no destemming.*

Plenty of colour. The nose with the faint smokiness of stems. Wide, great texture, growing in intensity – it largely seems to be the shape of the vintage. Slowly adding a little saline highlight in the middle. Then finishing long, still with that smoky highlight. A wine to give a little space – wait 1-2 years before making a first test. The shape and texture are very good for the label.

#### **2019 Chorey-lès-Beaune Les Beaumonts**

*Also a wine of whole-clusters.*

Less of the stems are evident here – dark red fruit the main note. Bright, fresh, a little structural in the middle, really wide and intense. Not yet friendly but all is in place – wait 2 years.

Sylvain tells that DIAM is working well for his Bourgogne and the Origine version for the Chorey – *“Never a problem – I don't know why I haven't changed the Meursaults yet! Maybe soon!”*