

Domaine Sylvain Dussort (Meursault)



Sylvain Dussort, pictured above with his daughter, owns six hectares (15 acres) of vines in and around Meursault of which approximately half is Bourgogne Blanc. His Cuvée des Ormes Bourgogne Blanc, 100% barrel fermented and from really old vines, is sensational and apparently benefits from extended ageing in a particularly cold cellar. As you can see, I actually preferred it to his two Meursaults.

Sylvain Dussort, Cuvée des Ormes 2019 Bourgogne Côte d'Or

Very old vines play a part here apparently. To be bottled April/May 2021. Broad, apple-skin aroma. Excellent zesty acidity and sort of halfway to natural in terms of flavours – in a by no means unattractive way! Fairly unusual but lots of fun. Not that long but clean and satisfying. I feel I ought to score this '16.5!' to draw attention to its distinctive character. Almost spritzy. I really like this even though it is not classic. **GV**

Drink 2021 - 2025

Sylvain Dussort 2019 Bourgogne Aligoté

Full bottles 1,315 g. To be bottled April/May 2021. Greenish straw. Light nose. Reasonably marked acidity. Light bitterness. A bit astringent. More like the Aligotés of old than, say, the Maréchal version. Drink 2021 – 2023

Sylvain Dussort, Vieilles Vignes 2019 Meursault 16 +

To be bottled April/May 2021.

Very different nose from the Cuvée des Ormes – much more sleek and conventional. Lemon and savoury, and even seems a little lean compared with the Cuvée des Ormes. Needs quite a bit of time. Drink 2024 – 2030

Sylvain Dussort, Le Limozin 2019 Meursault 15.5 +

To be bottled April/May 2021.

Muted nose. Excellent crystalline precision and acidity but a bit too austere to enjoy at the moment. Just a bit skinny and chewy. Drink 2024 - 2030

16.5

15