



Wine Review

Les Parcellaires de Saulx

2022 Monthélie "Les Duresses' 1er Cru White barrel

Score: **89-91** Tasted: Jun 10, 2024 Drink: 2027+ Issue: 95

Producer note: Les Parcellaires de Saulx is a Meursault-based micro-négociant operation established in 2016 that is associated with the Domaines de la Commaraine and Belleville (see both herein). The reds are acquired as new wine and the whites as must and then given 18 to 24 months of élevage using varying amounts of new wood. No importer information provided.

Tasting note: A more floral and citrusy nose reveals its aromas of essence of pear, citrus confit and discreet spice nuances. There is more evident minerality if perhaps not quite the same richness on the tension-filled bitter zest-inflected finish. This too could reasonably be enjoyed young or aged over the short to mid-term.

Wine Review

Les Parcellaires de Saulx

2022 Pernand-Vergelesses "En Caradeux"

Score: **89-91** Tasted: Jun 10, 2024 Drink: 2028+ Issue: 95

Producer note: Les Parcellaires de Saulx is a Meursault-based micro-négociant operation established in 2016 that is associated with the Domaines de la Commaraine and Belleville (see both herein). The reds are acquired as new wine and the whites as must and then given 18 to 24 months of élevage using varying amounts of new wood. No importer information provided.

Tasting note: Once again a light application of wood is present on the fresh and ripe aromas of petrol, spice and green apple. The racy and overtly mineral-driven middleweight flavors displaying very good length and solid complexity on the nicely dry and chiseled finale. Lovely and very Pernand in character.

Wine Review

Les Parcellaires de Saulx

2022 Meursault "Pré de Manche" Villages White barrel

Score: **88-91** Tasted: Jun 10, 2024 Drink: 2027+

Issue: 95

Note: a rarely declared vineyard

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Tasting note: A light application of wood suffuses the liqueur-like aromas of white fleshed fruit, citrus confit and a whiff of roasted nut. The rich, succulent and round medium weight flavors terminate in a bitter zest-inflected finish that is clean and dry lightly stony finale. While this could be enjoyed young, it also has the stuffing to repay a few years of cellaring if desired.