



Robert M. Parker, Jr.'s

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2000 white Burgundies

MAISON BOUCHARD PERE ET FILS (BEAUNE)

2000 MONTRACHET	(91-92)
2000 PULIGNY-MONTRACHET LES PUELLES	(87-89)
2000 CHEVALIER-MONTRACHET	(87-89)
2000 CHEVALIER-MONTRACHET LA CABOTTE	(91-93)
2000 MEURSAULT PORUZOTS	(87-89)

To Bernard Hivet, Bouchard's director, 2000 is the finest vintage for white Burgundies in the last ten years. (He classifies the other nine years in his order of preference as being 1992, 1996, 1997 and 1995 equally, 1999, 1992, 1994, and then a tie for last place with 1993 and 1998.) Philippe Prost, Bouchard's winemaker, also believes that 2000 is the finest vintage of the last decade, followed by 1992, 1997, 1996, 1995, 1999, 1998, 1991, 1994, and lastly, 1993. Said Hivet, "I've never tasted a range of wines as extraordinary in their youth. They have had harmony and balance since they were mere must (the pre-fermentation juice). Not one rotten grape could be found in a bunch." Prost agreed, adding that in 1992 it was easy to make good wines, yet in 2000, one had to do some work, "particularly in maintaining acidity." He pointed out that the wines had "lower acid than the 1990s at harvest," yet while malolactic fermentations had little to no effect on the 90s, they "made a big difference on the 2000s, whose pHs generally were .15 higher than the 90s."

The spice and hazelnut-scented **2000 Meursault Poruzots** is fat, lush, and medium-bodied. Toasted almonds can be found in this well-ripened, broad, and silky-textured wine. Its zesty finish reveals notes of lemon and lime. Drink it over the next 6 years. The **2000 Puligny-Montrachet Les Puelles** has toasted mineral aromas and a well-focused, medium-bodied personality. This wine has excellent grip, richness, and amplitude. Lemony minerals permeate this delineated offering's flavor profile as well as its long, pure finish. Drink it over the next 7-8 years. The **2000 Chevalier-Montrachet** has spiced mineral aromas. This vinous, medium-bodied wine reveals the depth and density for an outstanding rating, yet its character is overly-dominated by a strident lemony streak. It is excellent, however, due to a rich, vinous backbone as well as its complex minerality. Projected maturity: 2003-2012. The medium-bodied **2000 Chevalier-Montrachet La Cabotte** boasts minerals, spices, and creamed nuts in its aromatics as well as its flavor profile. It is fresh, broad, layered, and concentrated. This densely packed wine is ample, harmonious, and displays an admirably long, delineated finish. Projected maturity: 2004-2012. The spice-scented **2000 Montrachet** is a plump, toasted pear, nut, and mineral-flavored wine. Satin-textured and juicy, this medium-bodied offering has outstanding concentration, grip, and depth. Projected maturity: 2004-2012.