



Professor of oenology Jean-Pierre Charlot started with his father-in-law, Joseph Voillot, in 1982 before taking over in 1994. Today his nephew, Etienne Chaix, is preparing to succeed him. Jean-Pierre has always valued the grand style of Burgundy, elegant and refined. With little color and with delicate tannins, his cuvées keep a pretty intensity with real aptitude in staying in line with the magnificent Pommard Rugiens 1969 of his father-in-law. His 2017s seduce with their perfume quality and their texture.

-La Revue du Vin de France, December 2019/January 2020

Volnay 1er Cru Les Fremiets 2017

With its superbly ripe cherry perfume, this wine has a supple, long finish. It is the archetype of a great, elegant Volnay, endowed with fine tannins and aged in harmony with the quality of the fruit. A splendid wine not to be missed.

17.5-18/20 pts La Revue du Vin de France, December 2019/January 2020

Volnay 1er Cru Les Champans 2017

Clean and sweet fruit with strawberry and raspberry flavors. Finishing with an agreeable refinement, this Champans is more airy than meaty. A wine full of charm with its finesse of texture; its precise aging enhances the purity of the fruit. Timeless.

17.5-18/20 pts La Revue du Vin de France, December 2019/January 2020

Pommard 1er Cru Les Pézerolles 2017

Dominated by a floral touch and peaches, this Pommard surprises by its delicateness more than by its volume or fleshiness. Despite a light and subtle touch, this cuvée asserts itself by its persistent fruit in the mouth. There is a feeling of weightlessness which is particularly gracious in this Pézerolles.

17.5/20 pts La Revue du Vin de France, December 2019/January 2020

Pommard 1er Cru Les Rugiens 2017

This Rugiens is supple, fine and very elegant. It reveals nuances of its splendid terroir by its beautiful lift and its delicateness. Ethereal, it develops with airy notes of rose petals. Exemplary refinement.

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