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Decanter

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100 WINES TO TRY BEFORE YOU DIE

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Plus:

BARGAIN BURGUNDY

Summer's top reds and whites at £5–15 The must-buy

Mâcon 2002s

ITALY'S FINEST

121 Brunello 1999s tasted and rated Unmissable new Chianti Classicos

Maçon commune 2002 – Recommended Wines



T +33 (0)3 85 36 94 53 UK Agent: Richards Walford, T 01780 460 451





UK Agent: R S Wines, T 0117 963 1780

R & G Sallet T +33 (0)3 80 40 50 45 UK Agent: Roger Harris Wines. T 01603 880 171







Decanter buying guide

GUIDE TO:

Mâcon (+commune) 2002

The Mâconnais, as the Côte d'Or's younger, less expensive sibling, produces light, lively white wines. Vintage 2002 was rated exceptional, writes PATRICIA STEFANOWICZ MW

or many of us wine lovers, Burgundy provides the benchmark in dry white wines. The finest examples from the Côte d'Or show glorious, rich, ripe fruit and creamy texture with fresh acidity giving the bone structure for graceful ageing. But what of the lesser wines?

White wines carrying the appellations Mácon, Mácon-Villages or Mácon plus a commune name are made exclusively from Chardonnay. There are 43 communes that qualify: the most common are Lugny, La Roche Vineuse, Fuissé and Chardonnay. Their wines are delicious: light lively and charming, with floral, fruity aromas and citrus character. Ripe years produce exotic, almost tropical, fruit flavours. The best wines are younger siblings to the great whites of the Côte.

The Mâconnais, south of Chalon-sur-Saône, is a relatively small area, 50km long but only 10-15 km wide. It comprises a chain of rolling hills, 400-500m high. running from north-northeast to southsouthwest, parallel to the Saône.

The area is a geologist's dream. The bedrock is a continuation of the Jurassic limestone of the Côte d'Or, but tectonic movement in the south has caused erosion and partial exposure of ancient granite and schist. Surface limestone

THE FACTS

THE DISTRICT: 43 communes in the Maconnais département of the Saône et Loire AREA UNDER PRODUCTION- 3 358ha PRODUCTION: 163,175hl (2003) AVERAGE HOLDING: 5.44ha GRAPE VARIETY: Chardonnay YELDS: 60hl/ha max (best producers less) CLASSIFICATIONS: Mâcon AC, Mâcon-Villages AC,

LOCATION •Charolles Pont-de-Vaux Marboz. Mâcon •La Clavette •St-Laurent-en-Brionnais •Chauffailles

has survived, too, in the dramatic outcrops of Solutré and Vergisson.

The regional climate is continental, but warmer than the Côte d'Or. The area has hot summers and cold winters with snow and ice prevalent in February. Frost is a risk until mid-May. In the north, the vineyards are cooler, and wines from communes such as Lugny. Azé and Igé are aromatic, mineral and elegant. The most impressive slopes, and the richest wines, are in the south. So it's worth looking for wines labelled Fuissé, Loché, Pierreclos or Solutré for honeved, buttery styles. In between, the wines from communes such as La Roche Vineuse and Davaye combine perfume and body.

Vintage 2002 is rated exceptional by the Bureau Interprofessionel des Vins de Bourgogne and most experts concur that it is a four-to-five-star vintage for white wines. The year was relatively easy for

growers although there were pockets of late frost, reducing yields locally. An early spring encouraged flowering, and July was especially hot and sunny. favouring concentration. After some cool and cloudy conditions, sun and breezes returned for the vintage, and grapes were harvested in near-perfect conditions.

VINTAGE GUIDE

2002 Drink/keep. Exciting. Full bodied but elegant Lovely ripe fruit and lively acidity 2001 Drink/keep. Exotic, upfront fruit. Round 2000 Drink/keep. Elegant, floral, harmonious. 1999 Drink. Supple and fruity. Charming at best 1998 Drink, Delicious, juicy and creamy 1997 Drink up. Perfumed, soft textured, easy to drink 1996 Drink. Aromatic with good fruit and racy acidity 1994 Drink up. Soft and honeyed. Most past their prime 1993 Drink up. Austere, lean. Past their best