

# A basket of holiday joy from 2010 red Burgundies

By Jon Bonné

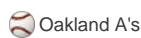
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Wines left-right: Buisson, Danjean Berthoux Cras Long, Bouchard L'Enfant Jesus as seen in San Francisco, California, on Wednesday, December 5, 2012. Photo: Craig Lee, Special To The Chronicle /



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Now is the time of year when splurges seem reasonable, when wine can be fussed over a bit more.

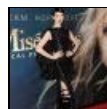
That brings us to Burgundy, which has been wrestling with its own bout of fame. Top wines have rocketed beyond affordability, which means the Burgundy fan needs to be smarter than ever.

For those fans, 2010 is one of those years to wish for.

The vintage is a touch less hyped, with reds supple but ripe reds that have the mineral

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crunch and vitality Burgundy needs (but, in a year like 2009, often didn't get). Poor flowering and a meteorological seesaw through the season led to a final sunny September, giving wines concentration and the quintessence of place, but also a delicacy.

With an eye on price, we found a cross section of wines that show just what 2010 could do, wines that are worthwhile holiday treats. From a part of the wine world that too often invites heartbreak, here's a welcome year-end dose of joy.

**2010 Domaine Faiveley Clos des Myglands Mercurey Premier Cru** (\$45, 13% alcohol): Faiveley's monopole Myglands remains an insider's bet, probably because Mercurey has yet to gain the sheen of the Cote d'Or. But Erwan Faiveley has, with general manager **Bernard Hervet**, put his family in the top rank of larger houses - and the Myglands is a particular gem. A seamless texture, with a faint oak accent plus warm mace and fenugreek, then damson and robust cherry, and plenty of flesh to match the intense mineral core. (Importer: **Frederick Wildman & Sons**)

**2010 Bouchard Pere & Fils Vigne de L'Enfant Jesus Beaune Greves Premier Cru** (\$95, 13.5%): Bouchard is another venerable name that has been revived with astonishing quality. A great showing this time from its Corton (\$99, 13.5%) on down, but L'Enfant Jesus, the winery's monopole in Greves, is legitimately an icon for the Cote de Beaune. The 2010 shows both gravitas and the vintage's subtle touch. Generous, with cinnamon spice, copper, black truffle and bright wild strawberry. And not a bad Christmas option for the symbolically inclined. (Importer: **Henriot Inc.**)

**2010 Danjean-Berthoux Clos du Cras Long Givry Premier Cru** (\$34, 13%): Givry, in the midst of the Cote Chalonnaise, tends to be overlooked even amid neighboring communes like Mercurey. But **Pascal Danjean's** stand for quality here is evident in the 2010s, and worth watching. Subtle, pure and less dramatic than its counterpart **La Plante** (\$32, 13%), with white flowers, cassia, bright Bing cherry and a remarkable finesse to the tannins. (Importer: **Martine's Wines**)

**2010 Patrice Rion Vieilles Vignes Chambolle-Musigny** (\$70, 13%): Of the Rion brothers, Patrice has focused on Chambolle, and this oak-inflected (50 percent new) mix of two parcels, a lower one in clay-limestone and a higher one on a limestone outcropping, blends a delicate cherry fruit with a ripe, flashy side - lots of dry underbrush and spice. Stylish, as Rion can be, but the lovely Chambolle fruit radiates. (Importer: **Martine's Wines**)

**2010 Jean-Claude Boisset Les Ursulines Bourgogne Rouge** (\$22, 12.5%): The Boisset clan named their basic effort for the former convent where its patriarch, Jean-Claude, set up his negociant business. A solid, robust Bourgogne, with a smoky hint (20 percent new casks) and refreshing cherry fruit. (Importer: **Boisset America**)

**2010 Domaine Christophe Buisson Bourgogne Rouge** (\$25, 12.5%): With holdings tucked into the little side valley of Saint-Romain, Buisson can get lost among bigger names. But this tidy basic red has the pedigree of 35-year-old vines, and is one of the affordable gems of the Lynch portfolio. Aged half in wood and half concrete, with great polish to its mineral-edged berry fruit, and a dusty, dry-leaf accent that's exactly what you'd want from Bourgogne Rouge. (Importer: **Kermit Lynch Wine Merchant**)

*Panelists: Jon Bonné, San Francisco Chronicle wine editor; James Mead, owner, Noe Valley Wine Merchants; John Vuong, wine director, Ame.*

*Jon Bonné is The San Francisco Chronicle's wine editor. Find more of his coverage at [sfgate.com/wine](http://sfgate.com/wine). E-mail: [jbonne@sfchronicle.com](mailto:jbonne@sfchronicle.com) Twitter: [@jbonne](https://twitter.com/jbonne)*

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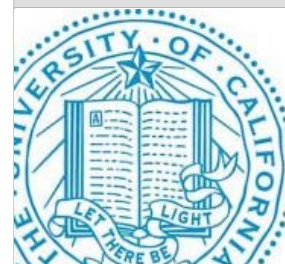


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