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*The new year will have a flying, at the same time, wine-tasting start in this new magazine. With more than sixty finds that I have tastefully selected - and with care. I not only looked at quality and character, but always wondered 'Would I like to have a glass of this wine tonight?' What, among other things, meant that too heavy and too ripe wines fell outside the boat. The selected varieties come from over a dozen different countries, and are offered here by about 45 different suppliers. Furthermore, you can celebrate virtual holidays through a travel report about the Mediterranean port and wine towns of Calvi and Cassis, and propose a fun, passionate winemaker who is active in both Burgundy as California. That it can only be a tasty year.*

## PRODUCENTPROFIEL

Jean-Charles is even married to a Californian, Gina Gallo. Wine maker at, yes, Gallo, one of the most important producers in the world. The Californian Burgundian came to Brasserie van Baerle (Amsterdam) to conduct a comparative tasting of Pinot Noirs from Burgundy and some from California. We are curious.



The French versions come from the parent company **Jean-Claude Boisset** (who purchases all necessary grapes from contract growers), the American from **DeLoach** (320 hectares owned or under contract, and also buys grapes). The volumes differ greatly. Boisset bottles approximately 285,000 bottles per year, spread over 42 (!) Different *appellations*, while DeLoach reaches almost a million. However, the same wine-making techniques are applied by both companies. Including not too much extraction and 'we tend to let fermentation take its course'. For the ripening barrels, entire trees are selected and bought in the forests, after which the staves dry for 24 to 36 months before two French potteries process them. The degree of *toasting* (scorching over open fire) is usually only medium.

Furthermore, Boisset and DeLoach pay a premium of 5 to 25 percent for sustainable / organic cultivated grapes. We are becoming even more curious.

Five wines from both producers appear. The tasting of it makes it immediately clear that in terms of fruitiness and charm, the Californian creations are the absolute winners. The Burgundies have a more subdued style, they are also usually fresher and more spicy, with sometimes dark, animal tones. Our French favorite, in part because of its relatively reasonable price of € 23.99, is the **Chorey-lès-Beaune Les Beaumonts 2015** which tastes very lively, very juicy and cultured spicy. The elegant **Chambolle-Musigny 2013** is also highly attractive, but costs about twice as much. A *California* wine that immediately seduces is the **DeLoach Pinot Noir 2015**. We taste juicy fruits of black fruits, red fruits and berries, while the soft spicy wood acts as a pleasant setting. Jean-Charles says that in America it is a very popular wine that is sold in both better wine shops and better restaurants. Here a bottle costs € 17.99 - and is definitely worth the money. We find more strength and more depth in the other, more expensive DeLoach Pinots, in addition to their distinctive fruit. At the **Maboroshi Vineyard 2013** at € 46, which is currently being drunk, that fruit is headed for prunes, and at the **OFS Pinot Noir 2013**, its producer, apart from cherries and blackberries, also discovers some orange peel. "We have been believing in California for a long time," Monsieur monsieur, pardon mister Boisset, concludes. It is clear why.

