

LES VINS 2014

CHAMBOLLE-MUSIGNY
1^{ER} CRU "LES LAVROTTE"
OLIVIER BERNSTEIN
2014

CLOS DE LA ROCHE
GRAND CRU
OLIVIER BERNSTEIN
2014

GEVREY-CHAMBERTIN
1^{ER} CRU "LES CHAMPEAUX"
OLIVIER BERNSTEIN
2014

BONNES-MARES
GRAND CRU
OLIVIER BERNSTEIN
2014

GEVREY-CHAMBERTIN
1^{ER} CRU "LES CAZETIERS"
OLIVIER BERNSTEIN
2014

MAZIS-CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN
2014

CHARMES-CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN
2014

CHAMBERTIN CLOS-DE-BÈZE
GRAND CRU
OLIVIER BERNSTEIN
2014

CLOS DE VOUGEOT
GRAND CRU
OLIVIER BERNSTEIN
2014

CHAMBERTIN
GRAND CRU
OLIVIER BERNSTEIN
2014

2014
VINTAGE REPORT



OLIVIER BERNSTEIN

PREMIERS & GRANDS CRUS

2014 VINTAGE REPORT: A GREAT CLASSIC IN BURGUNDY

As early as spring, the 2014 vintage appeared to be precocious. A particularly sunny and dry month of April favored the vines (the budding and flowering were ahead of schedule). These magnificent climatic conditions gave hope for a beautiful harvest. We already knew that a green harvest would be necessary to “lighten” the vines, especially the younger ones which are generally a bit more generous such as our Chambolle-Musigny 1er Cru Les Lavrottes.

The head start acquired during the beginning of the cycle was slightly lost with a typical Burgundy summer: wet and chilly without much sunshine. The ripening of our parcels began with a good rhythm during the end of August, thanks to a thinning of the leaves which airs out the clusters and allows them to dry. The sun, accompanied by winds from the North, came back towards the beginning of September. These are the ideal maturing conditions for maintaining healthy grapes. Once again, the month of September fully played its role.



Starting on the 13th of September, our grapes harvested in the Premiers and Grand Crus parcels were very promising. We began with the Mazis-Chambertin where we found a very nice balance and an agreeable freshness.

Our grapes, already sorted several times directly on the vines over the summer, were once again rigorously sorted by our team of harvesters. The grapes were ripe, healthy, and aromatic. We decided to keep 30% of the stocks for all the batches (50% for the Bonnes-Mares). The fermentation lasted 18 days.

Next we continued with the barreling (83 barrels in total) during the last week of October. The 10 Premiers & Grands Crus are aged in new casks (50% from the Fontainebleau forest and 50% from the Jupilles forest) crafted by our cooper Stephane Chassin.

The result is a very beautiful and classical Burgundy vintage!

Red tints with great depth. On the palate the wines are mature with a brilliant concentration of small red berries. A vintage full of elegance and minerals, the epitome of great pinot noir from the Côtes de Nuits, with fine tannins, softness, and beautiful lengths.
– Olivier Bernstein

Allen Meadows' BURGHOUND.COM Issue 61, January 2016

“Don't Miss' Wines from the 2014 Vintage”

Chambertin Grand Cru (93-96)	Olivier Bernstein
Chambertin-Clos de Bèze Grand Cru (93-95)	Olivier Bernstein
Mazis-Chambertin Grand Cru (93-95)	Olivier Bernstein

“Olivier Bernstein described 2014 as one that had ‘a less complicated growing season compared to 2013 . . . We obtained better ripeness levels and because I have actively been trying to make wines that possess more finesse and subtlety, the better phenolic maturity allowed me to vinify with almost no intervention as the wines pretty much made themselves. I used on average 30% whole clusters and fermented between 18 and 22 days while ensuring that the temperature did not exceed 31° C. As to the style of the 2014s, they are finer if less showy than their 2013 counterparts with good finesse, terroir transparency and lovely balance. I think that they will age well yet be approachable young because the tannins really are quite fine.”
–Allen Meadows

Olivier Bernstein, Grand Cru 2014
Charmes-Chambertin 18
Mid crimson with blackish streaks. Lightish but absolutely charming. Some biscuit notes. Heady. Sumptuous. You could drink this now! So rich and sweet yet with good acidity and very fine tannins. Really appetising and nourishing. Drink 2024-2038

Olivier Bernstein, Grand Cru 2014
Clos de Vougeot 18+
Mid to dark crimson. Intense dark cherries. Very sumptuous – a bit like bitter cherry compote. Racy and fine boned. Lots of tannin and ambition. Drink 2025-2040

Olivier Bernstein, Grand Cru 2014
Clos de la Roche 18
Very deep crimson. Very sweet indeed. Perhaps a bit of a throwback to the old style? Intense. Dark fruits and very dramatic indeed. Be warned, this is far from a transparent ballerina style. More of a diva! Drink 2024-2040

Olivier Bernstein, Grand Cru 2014
Bonnes Mares 18
Chambolle side below de Vogüé. Sumptuous nose with a bit of refreshing minerality. Lovely juicy stuff with lots of ground in it. Very refreshing and transparent. Drink 2024-2040

Olivier Bernstein, Grand Cru 2014
Mazis-Chambertin 18.5
Dark crimson. Savoury, leathery nose and lots of substance underneath. This is really something to chew on. Serious long-term stuff. Drink 2028-2045


•Olivier Bernstein, Grand Cru 2014
Chambertin-Clos de Bèze 18+
Bright, dark crimson. Lighter nose than the Mazis. Edgy wine. Not as massive as some other vintages. Almost fine. Muscular and set for the long term but the strength seems to come more by the promise of prolonged exercises than by sheer weight. Drink 2030-2045

Olivier Bernstein, Grand Cru 2014
Chambertin 19
He's been making this since 2012. Very subtle on the nose – majestic but subtle. Really very exciting indeed. Richness of fruit plus so much meatiness and vegetal freshness. This commands respect in the same way as a wine that suggests some classical association. Tense and really very fine indeed. Great ambition. Dry end and so neat. Drink 2030-2050
–Jancis Robinson.com, January 9, 2016

The above wines received the highest scores in all of Burgundy in the JR Team's 2014 Burgundy Vintage Tastings.



“Olivier Bernstein brings a very unique personality and style that are a true expression of the wine he produces. His portfolio of seven grands crus and three premiers crus, in just eight years since he produced his first vintage, are turning heads and establishing his wine as a ‘must have’ with Burgundy lovers around the world.”
–Jack Daniels



An Affirmation from Jack Daniels:

Olivier Bernstein brings a very unique personality and style that are a true expression of the wine he produces. In just eight years since he produced his first vintage, his portfolio of seven grands crus and three premiers crus are turning heads and establishing his wine as a “must have” with Burgundy lovers around the world.


When I was first introduced to Olivier Bernstein wines, they were relatively new and unknown, but I quickly sensed that Olivier Bernstein was going to become well known in the hierarchy of Burgundy producers. The wines were so unique in style, with a purity and elegance that was harmonious and lasting.

Following my visit to the Olivier Bernstein cellars in Beaune, I left with a feeling that a new star was being born in Burgundy. The wine that I tasted from barrel was even more refined than what I initially had experienced.

It is comforting to see that my predictions are being validated with each new vintage that Olivier Bernstein produces. Top wine critics, journalists and Burgundy lovers around the world are discovering and embracing Olivier Bernstein wines. Wilson Daniels is proud to offer the Olivier Bernstein 2014 vintage to our selected accounts and Burgundy friends throughout the U.S.

Enclosed, you will find a number of recent reviews that shows the greatness of the 2014 release from Olivier Bernstein.

—Jack Daniels



Olivier Bernstein in his restored
old cellars in the heart of Beaune

Burgundy 2014

by Team JR

published January 2016

"... our 14 tasting articles on these fascinating wines are complete. They include 2,024 tasting notes in total, including reviews of 133 Beaujolais, and each is prefaced with an informative introduction"

... here is the introduction to "Burgundy 2014 - B":

"Olivier Bernstein's career in Burgundy has been the most extraordinary upward trajectory. Take a look at the first time I wrote about him here in 2007 in Claude Gros - chameleon consultant, where, as owner of Mas de la Devèze in Roussillon, he was described as being in the process of invading Burgundy, 'another country', via a small négociant business in a Gevrey-Chambertin back street. I have tasted his wines every year (I see I gave him three 18s for his first-ever vintage 2007 and no score below 17!) and am delighted to see how his winemaking, with right-hand man Richard Seguin, has evolved.

"Today he occupies handsome and historic premises in the heart of Beaune, where the wines are aged, and sells his flamboyant wines to the likes of Wilson Daniels in the US and Berry Bros & Rudd in the UK. Wilson Daniels organised a multi-city tour of the US last October in which Brice de la Morandière of Domaine Leflaive represented white burgundy and Bernstein represented red. Berrys meanwhile have just sent out a moody, 30-page full-colour booklet completely devoted to Bernstein and his wines along with their general 2014 en primeur offer.

"I'm sure Bernstein kept his American audience entertained. He retains a certain youthful impishness and is usefully aware of how he fits in to the complex Burgundian scene. Showing me his 2014s last November and describing the 2014 growing season as 'very interesting', he was clearly thrilled to have been considered important enough to have been one of the serious recent bidders for the 0.1 ha of Le Musigny that used to belong to Dufouleur. 'At the last minute Faiveley got it, but Leroy was in the game, also Pinault and Arnault', he told me excitedly, adding that the Wertheimers of Chanel and Ch Rauzan Ségla are also sniffing around Burgundy. (Prices won't be going down any time soon ...)

"We are now making more subtle, more nuanced wines with shorter macerations - just 18 days for the 2014s. Our importers will accept this new fresher style because they see us as a producer not a négociant.' Bernstein does seem to have particularly close relationships with the owners of the vineyards he buys from, and claims this is because he pays them earlier than anyone else. 'I pay them more than the growers would get if they made the wine and sold it - and I pay them two years ahead!'

"Average vine age is notably high, resulting in particularly deep colours, although his wines are lightening up a little thanks to his shorter macerations and fresher style. They generally work the vines themselves, with Richard, a nephew of Bernard Dugat-Py, in charge of a team of three that swells at harvest time.

"In the cellar he has long been a fan of whole-bunch fermentation, including about 60% of the stems in his 2011s, 50% in 2012 and 2013, just 30% in 2014 but 60% in 2015. 'There was lots of little dry matter in the grapes in 2014 so I had to lower the proportion of stems to take account of this.' He started picking on 13 September in 2014.

"His policy is 100% new oak but particularly carefully selected oak from fashionable Stéphane Chassin. The wines are generally left on their original lees rather than being racked and are always chock full of personality and individuality when one tastes them from barrel at a year old.

"I like 2014 a lot', he told me. 'It's better than 2013 - more classic and pretty, very precise and subtle. But the 2013s filled out more than I expected.' Like most producers he made more wine in 2014 than in 2013 so, along with the weaker euro, we should expect to pay less for the 2014s if anything.

"His 2014s, described as 'little steps on the path to allow us to establish our own personalities' are due to be bottled at the end of March or early April."

OLIVIER BERNSTEIN

Olivier Bernstein 2014 Gevrey-Chambertin

Light crimson. Still pretty glamorous on the nose! Liqueur sort of aromas. Hint of oak. Lots of sweetness. But a fresh hint on the end. Lively. Pretty dramatic. Precise. Drink 2018-2027

16.5

Olivier Bernstein, Premier Cru 2014 Chambolle-Musigny

Deep crimson. Rich, intense. But with good acidity. Lots of freshness. Firm fine tannins underneath. Quite long and dramatic. Drink 2019-2030

16.5

Olivier Bernstein, Champeaux Premier Cru 2014 Gevrey-Chambertin

Mid crimson. Pale rim. Nervy, exciting bitter black berries on the nose – quite sumptuous. Very smooth and pure. Drink 2020-2032

17

Olivier Bernstein, Les Cazetiers Premier Cru 2014 Gevrey-Chambertin

Very subtle and nourishing on the nose. Dry rather than sweet though a little pinched on the finish. Lots of acidity. Needs time but very well-judged medium body. Drink 2022-2035

17+

Olivier Bernstein, Grand Cru 2014 Charmes-Chambertin

Mid crimson with blackish streaks. Lightish but absolutely charming. Some biscuit notes. Heady. Sumptuous. You could drink this now! So rich and sweet yet with good acidity and very fine tannins. Really appetising and nourishing. Drink 2024-2038

18

Olivier Bernstein, Grand Cru 2014 Clos de Vougeot

Mid to dark crimson. Intense dark cherries. Very sumptuous – a bit like bitter cherry compote. Racy and fine boned. Lots of tannin and ambition. Drink 2025-2040

18+

Olivier Bernstein, Grand Cru 2014 Clos de la Roche

Very deep crimson. Very sweet indeed. Perhaps a bit of a throwback to the old style? Intense. Dark fruits and very dramatic indeed. Be warned, this is far from a transparent ballerina style. More of a diva! Drink 2024-2040

18

Olivier Bernstein, Grand Cru 2014 Bonnes Mares

Chambolle side below de Vogüé.

Sumptuous nose with a bit of refreshing minerality. Lovely juicy stuff with lots of ground in it. Very refreshing and transparent. Drink 2024-2040

18

Olivier Bernstein, Grand Cru 2014 Mazis-Chambertin

Dark crimson. Savoury, leathery nose and lots of substance underneath. This is really something to chew on. Serious long-term stuff. Drink 2028-2045

18.5

Olivier Bernstein, Grand Cru 2014 Chambertin-Clos de Bèze

Bright, dark crimson. Lighter nose than the Mazis. Edgy wine. Not as massive as some other vintages. Almost fine. Muscular and set for the long term but the strength seems to come more by the promise of prolonged exercises than by sheer weight. Drink 2030-2045

18+

Olivier Bernstein, Grand Cru 2014 Chambertin

He's been making this since 2012.

Very subtle on the nose – majestic but subtle. Really very exciting indeed. Richness of fruit plus so much meatiness and vegetal freshness. This commands respect in the same way as a wine that suggests some classical association. Tense and really very fine indeed. Great ambition. Dry end and so neat. Drink 2030-2050

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Of the 2,024 wines tasted by the Jancis Robinson Team for their 2014 vintage reviews, Olivier Bernstein's Grand Cru wines scored the highest in all of Burgundy.

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Maison Olivier Bernstein (Beaune)

2014 Bonnes Mares Grand Cru	red	(92-95)
2014 Chambertin Grand Cru	red	(93-96)
2014 Chambertin-Clos de Bèze Grand Cru	red	(93-95)
2014 Chambolle-Musigny "Les Lavrottes" 1er	red	(89-91)
2014 Charmes-Chambertin Vieilles Vignes Grand Cru	red	(92-94)
2014 Clos de la Roche Grand Cru	red	(92-95)
2014 Clos de Vougeot Grand Cru	red	(91-94)
2014 Gevrey-Chambertin	red	(88-90)
2014 → Gevrey-Chambertin "Champeaux" 1er	red	(91-93)
2014 → Gevrey-Chambertin "Les Cazetiers" 1er	red	(91-93)
2014 Mazis-Chambertin Grand Cru	red	(93-95)

Olivier Bernstein described 2014 as one that had "a less complicated growing season compared to 2013 and one that made better wines as well in my view. We obtained better ripeness levels and because I have actively been trying to make wines that possess more finesse and subtlety, the better phenolic maturity allowed me to vinify with almost no intervention as the wines pretty much made themselves. I used on average 30% whole clusters and fermented between 18 and 22 days while ensuring that the temperature did not exceed 31° C. As to the style of the 2014s, they are finer if less showy than their 2013 counterparts with good finesse, terroir transparency and lovely balance. I think that they will age well yet be approachable young because the tannins really are quite fine." Bernstein underscored that because his wines are bottled with slightly higher levels of CO₂, he suggests that readers decant them if they're going to open bottles early on. (Wilson Daniels, www.wilsondaniels.com, St. Helena, CA; Berry Brothers & Rudd, www.bbr.com, UK).

2014 Gevrey-Chambertin: (from Carougeot and Epointures). A very pinot nose features notes of red berries, earth and a hint of underbrush. The smooth and silky middle weight flavors are really quite fine thanks to the fine-grained tannins that add sophistication to the lingering finish where the only nit is a hint of warmth. (88-90)/2020+

2014 Chambolle-Musigny "Les Lavrottes": (from 15+ year old vines). A discreet touch of wood sets off the spicy red and black currant aromas that lead to bigger, richer and more muscular flavors that manage to retain a good sense of detail on the lingering and well-balanced finale. Despite the solid size and weight this remains very Chambolle in style. (89-91)/2020+

2014 Gevrey-Chambertin "Champeaux": (from 70+ year old vines). A cool, pure and airy nose features plenty of floral and earth nuances on the red currant and sauvage aromas that are trimmed in a subtle application of oak. As one would reasonably expect this is more powerful with excellent mid-palate concentration to the sleek and tautly muscular flavors that deliver outstanding depth on the sneaky long and impeccably well-balanced finish. Worth considering. (91-93)/2022+

2014 Gevrey-Chambertin "Les Cazetiers": Moderate wood is in evidence on the distinctly earthier and more sauvage dark currant, underbrush and humus suffused aromas. There is more size, weight, power and richness though not more refinement or complexity to the broad-shouldered flavors that are shaped by slightly firmer tannins on the beautifully long and well-balanced backend. This is really quite good and should drink well both young and with a decade of age. (91-93)/2024+

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2014 Charmes-Chambertin Vieilles Vignes: (from both Charmes and Mazoyères). Here the wood treatment is less pronounced on the very pretty red berry aromas that are cut with hints of spice, underbrush and an interesting smoked meat nuance. Like many of the wines in the range the medium-bodied flavors possess a really lovely mouth feel that continues onto the refined yet entirely serious finale that delivers outstanding persistence. I very much like the sensation of power without weight that this possesses in spades. (92-94)/2026+

2014 Clos de Vougeot: Subtle floral notes combine with ripe, earthy and brooding dark berry fruit aromas that are trimmed in just enough wood to notice. There is excellent density to the imposingly powerful and again tautly muscular big-bodied flavors that brim with tannin-buffering dry extract, all wrapped in a velvety, firm and austere finale. This moderately rustic and notably rich effort is clearly going to need a long snooze in a cool cellar so patience required. (91-94)/2029+

2014 Clos de la Roche: (from Monts Luisants and Clos de la Roche proper). Here the wood treatment is more evident though it stops short of masking the cool, pure and pretty mix of both red and dark berry fruit aromas that offer up hints of spice, violet and rose petal. There is outstanding richness to the once again very powerful, concentrated and muscular flavors that terminate in a hugely long if slightly rustic finish where an interesting hint of citrus arises. Once again, patience required. (92-95)/2029+

2014 Bonnes Mares: (from terres rouges in Chambolle). An intensely floral nose that is less expressive but more elegant displays an attractive sense of freshness to the high-toned red berry, earth, game and softly oaky aromas. The seductively textured, concentrated and mouth coating broad-shouldered flavors possess evident muscularity on the robust, intense and hugely long finish where a discreet touch of wood surfaces. This very firmly structured effort is presently almost rustic and this too will demand extended cellaring if you wish to see its full potential revealed. (92-95)/2029+

2014 Mazis-Chambertin: (from Mazis Hauts and Bas and includes more than just domaine fruit in the blend). Generous wood fights a bit with the otherwise brooding and reserved nose that is classic Mazis with its intense sauvage character that adds distinction to the dark currant earth, floral and humus scents. There is exceptionally good richness and power to the concentrated and palate staining flavors that deliver superb length on the balanced finish. I very much like the way the intensity builds on the mid-palate back to the explosive finish that really fans out. In a word, impressive. (93-95)/2029+

2014 Chambertin-Clos de Bèze: Here too there is noticeable wood influence to the appealingly spicy and overtly earthy nose of wild dark berries and cassis that is cooler and more restrained. There is fine intensity to the mineral-driven big-bodied flavors that are both tighter and finer than those of the Mazis with just as much power and refinement, all wrapped in a hugely long, complex and well-balanced finish where the only minor nit is a hint of warmth. (93-95)/2029+

2014 Chambertin: Noticeable but discreet wood easily allows the fresh, ripe and reserved nose of red currant, sauvage, cassis and warm earth aromas to express themselves with clarity. The concentrated, powerful and broad-shouldered mineral-driven flavors possess excellent mid-palate density that buffers the very firm tannic spine on the austere, serious and impeccably well-balanced finish. I very much admire the sleek and unusually fine mouth feel in the context of the typical Chambertin but sleek or not be aware that this beauty is going to require extended cellaring. (93-96)/2031+

"Note: Wines receiving an →(arrow) symbol are particularly outstanding for their respective appellations and especially merit your attention; readers should note that grands crus stand on their own and receive no further distinction."

"Don't Miss" Wines from the 2014 Vintage

2014 Chambertin Grand Cru	Bernstein, Olivier	(93-96)
2014 Chambertin-Clos de Bèze Grand Cru	Bernstein, Olivier	(93-95)
2014 Mazis-Chambertin Grand Cru	Bernstein, Olivier	(93-95)



Maison Olivier Bernstein

From [The Consistently Delectable 2014 Red Burgundies](#) (January 2016) by Stephen Tanzer

Olivier Bernstein told me that, beginning in 2012, he has changed his techniques somewhat with the objective of making wines with more delicacy. He has shortened total maceration time to about 18 days at slightly higher temperature than in the past, with the first cuvées getting about five days of cold maceration before the fermentations start. In 2014, he vinified with about 30% whole clusters. He now does almost no punchdowns, relying on pumpovers instead in order to keep the berries intact as long as possible. And he de-cuves quickly even if there's a bit of sugar remaining, "otherwise there's the risk of too much extraction." He summarized: "We let the wines construct themselves during élevage. We just need to start with perfect berries and then be gentle."

Bernstein, who has always made his wines with barrels from Tonnellerie Chassin, has recently begun to switch from Jupille oak to the Fontainebleau forest, which he thinks gives more precise definition and backbone. "Jupille brings flesh and a bit of sweetness, while Fontainebleau is a little more austere," he explained, adding that with the 2015 vintage he's now using 80% Fontainebleau oak.

He began harvesting in 2014 on September 13 with potential alcohol levels of around 12% and chaptalized up to a full degree. At the time of my November visit to his cellar in the center of Beaune, he considered 2014 to be "a little better than 2013: more finesse, better balance, more classic. We had roundness and flesh in 2013 but we'll go further with 2014. The '13s have shown beautifully from the start but the 2014s have stronger raw material and more potential. They're not as showy or thick as the 2013s but they have more length and complexity in retrofaction."

2014 Maison Olivier Bernstein Gevrey-Chambertin

(70% new oak; from Carougeot and Les Epointures): Moderately saturated medium red. Raspberry, underbrush and flowers on the enticing, aromatic nose. Very floral and spicy in the mouth; more about perfume than weight. Classically dry village wine with firm supporting minerality. -- Stephen Tanzer **(88-90)**

2014 Maison Olivier Bernstein Chambolle-Musigny Les Lavrottes 1er cru

(from a fairly flat vineyard located under Bonnes-Mares): Healthy deep red. Redcurrant, musky tobacco and violet aromas suggest a soft wine. Sweeter and gentler than the village Gevrey, with subtle red fruit and underbrush flavors complicated by a saline quality. Finishes with a firm dusting of tannins, lingering spiciness and good lift. Showing its 100% new oak today but this stylish wine should give early pleasure. -- Stephen Tanzer **(89-91)**

2014 Maison Olivier Bernstein Gevrey-Chambertin Les Champeaux 1er Cru

Full, dark red. Aromas and flavors of cassis, blackberry and licorice are lifted by a violet topnote. More densely packed and fine-grained than the Chambolle Les Lavrottes; more serious than that wine but revealed a building sweetness as it opened in the glass, without losing its juiciness. The saline, firmly tannic finish is classically dry and delicate. Incidentally, Bernstein owns these vines; Mazis-Chambertin is also from his own vineyard. -- Stephen Tanzer **(90-92)**

2014 Maison Olivier Bernstein Gevrey-Chambertin Les Cazetiers 1er Cru

Good deep red. Wilder, soil-driven aromas of dark berries, game and stone. Round and ripe in the mouth, with flavors of boysenberry, violet and spices showing a lovely balance of sweetness and acidity. Fine-grained tannins frame and draw out the spicy purple-fruit finish. Noteworthy finesse and energy here. -- Stephen Tanzer **(91-93)**



Maison Olivier Bernstein (cont.)

2014 Maison Olivier Bernstein Charmes-Chambertin Grand Cru

(60% Charmes and 40% Mazoyères): Medium red. Ripe but reticent aromas of plum, strawberry, redcurrant and spicy oak. Fat and sweet in the mouth but without the precision of the best 2014s here; a bit dusty in the early going. Finishes with firm tannins, lingering spice character and good lift. -- Stephen Tanzer **(91-93)**

2014 Maison Olivier Bernstein Clos Vougeot Grand Cru

Bright medium-deep red. Dark aromas of blackberry, violet and licorice. Richer than the Charmes, showing lovely sweetness and inner-mouth perfume to the ripe black fruit and floral flavors. The 80-year-old vines here contribute a creamy richness of texture. The perfumed, smoothly tannic finish features rising purple and black fruit flavors. -- Stephen Tanzer **(91-94)**

2014 Maison Olivier Bernstein Clos de la Roche Grand Cru

Medium red-ruby. Complex scents of cassis, boysenberry, licorice, bitter chocolate, brown spices and violet. Distinctly black fruit in character, showing lovely floral lift but no easy sweetness today as the mid-palate is dominated by a firm spine of acidity. Juicy but clenched and backward, finishing with chewy tannins. This well-delineated wine will need time in the cellar to expand. -- Stephen Tanzer **(92-94)**

2014 Maison Olivier Bernstein Bonnes-Mares Grand Cru

Full, deep red. Classic, complex Bonnes-Mares aromas of raspberry, brown spices, iron, licorice and noble herbs. Very silky but laid-back on the palate, showing outstanding detail to its berry, spice and garrigue flavors. For such a finely chiseled wine, this also boasts terrific mouth coverage. Finishes extremely long, with a fully buffered dusting of tannins and noteworthy finesse. -- Stephen Tanzer **(93-95)**

2014 Maison Olivier Bernstein Mazis-Chambertin Grand Cru

Deep, bright red. Expressive, slightly wild nose combines black raspberry, mocha, game and spices, plus complex hints of vegetable matter and burning cinders. Supple, silky and classically dry on the palate but not yet delivering the complexity or definition promised by the nose. Most impressive today on the rising finish, where the spicy purple fruit and violet flavors have a chance to expand before serious, ripe tannins make their presence felt. -- Stephen Tanzer **(92-95)**

2014 Maison Olivier Bernstein Chambertin-Clos de Bèze Grand Cru

Full, deep red. Dramatically different on the nose from the Mazis, offering ineffable high-pitched scents of red berries, flowers and licorice. Pungent, sharply delineated flavors of raspberry, spices, flowers and minerals are wonderfully light on their feet thanks to outstanding inner-mouth tension and lift. The electric, palate-staining finish leaves the taste buds humming. A compelling Clos de Bèze in a feminine style. -- Stephen Tanzer **(93-96)**

2014 Maison Olivier Bernstein Chambertin Grand Cru

Deep medium red. More red than black fruits on the nose, complicated by notes of musky game, crushed stone, mint, spices and violet. This wonderfully sweet, pliant wine seems deceptively easy to taste now but its flavors of acidulated fruits show terrific energy and the very long finish brings serious mineral grip. Perhaps a bit less elegant today than the Clos de Bèze but still fine-grained and perhaps even longer. The noble tannins hit the palate late and build. -- Stephen Tanzer **(94-97)**



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