

DOMAINE JEAN GRIVOT Chambolle-Musigny La Combe d'Orveau 2018

vinous

92 POINTS

“ The 2018 Chambolle-Musigny La Combe d'Orveau has a tightly wound bouquet of blackberry and raspberry fruit. It seems a little closed at the moment, perhaps due to the cold and overcast conditions when I visited the domaine. The palate is medium-bodied with chalky tannins that frame the vibrant red berry fruit, mixed with brown spices, white pepper, bay leaf and clove. This is quite complex toward the finish and should age with style and grace. I agreed with Mathilde Grivot when she commented that this is close to Premier Cru level. ”

- Neal Martin,



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