

# Wine Spectator

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## 2005 BURGUNDY

A preview of this **monumental** year finds **ripe, fleshy reds** that show **terroir** in spades, plus **high quality whites**

Unfortunately, the 2005s will be expensive because of strong demand and a weak dollar. In addition, costs for négociants buying grapes or wine were 30 percent to 45 percent higher compared with 2003 and 2004, further driving up prices. For example, the Mommessin Clos de Tart 2005, a *grand cru* from Morey-St.-Denis, costs 50 percent to 75 percent more than the 2003, based on pre-arrival offerings, even though there will be about 30 percent more wine available compared with the earlier vintage.

More the Many Flavors  
This Attractive Wine

### Mommessin Clos de Tart

Under Sylvain Pitiot's direction since 1995, Clos de Tart has become an exciting *grand cru*. The quality was so high in 2005 that it appears unlikely any barrels will be

### More Than 1,000

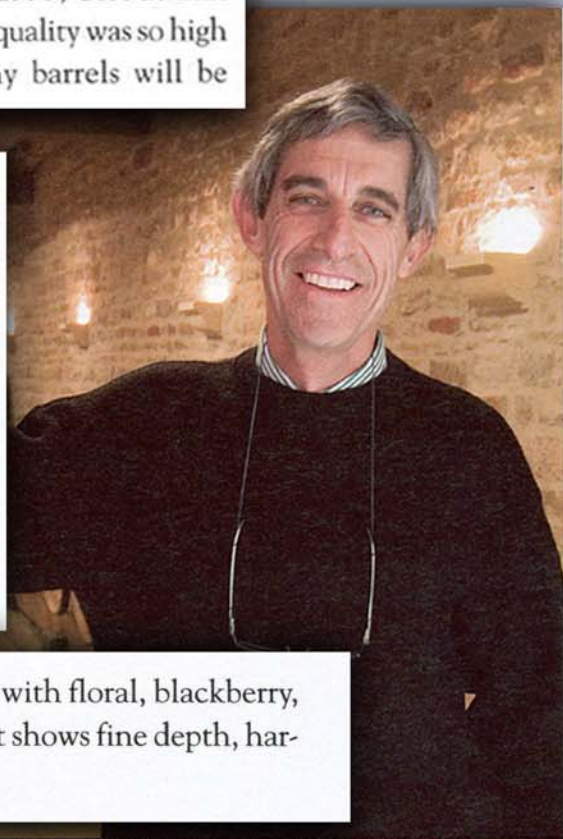
declassified into the second wine, Morey-St.-Denis La Forge. The yield was about 1.5 tons per acre.

"This vintage is the first time we didn't use the sorting table," exclaims Pitiot. "All the grapes were clean, so they went right into the destemmer."

Well, not all the grapes. With the 2005 harvest, Pitiot experimented with a small lot of whole-cluster fermentation. "It was interesting to do this experiment because we had time," he says. "There was no stress, all we had to do was put the grapes in the vat."

The Clos de Tart (95–100), from an approximate blend of all

the different cuvées, is extremely complex, with floral, blackberry, black cherry and spice aromas and flavors. It shows fine depth, harmony and a beautiful texture.



Winemaker Sylvain Pitiot of Mommessin Clos de Tart in Morey-St.-Denis.