



Here is our current assessment of recent vintages.

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| 1999 | Ready | All the wine can be drunk with pleasure. |
| 2000 | Ready | This vintage has been fully mature for several years. |
| 2001 | Ready | Wines are just beginning to open. |
| 2002 | Ready | but can be held, as wines from this vintage should last a long time. You should taste them from time to time. |
| 2003 | Ready | All the wine can be drunk with pleasure. |
| 2004 | Ready | All the wines are mature and should be drunk soon. |
| 2005 | Hold | This is a great vintage to keep. Once the wines are ready to drink, they will last a long time. The village level wines are just beginning to be accessible |
| 2006 | Ready | Village and premier cru are already very pleasant and the grand are just starting to open up. The Bonnes Mares is already tasting beautifully. |
| 2007 | Ready | The vast majority are very nice now, even the grand cru. |
| 2008 | Ready | The wines are showing wonderful balance and finesse. |
| 2009 | Hold | Excellent aging potential: open a bottle from time to time to test its development. |
| 2010 | Hold | This is an amazing vintage and will reward patience. |
| 2011 | Drink or hold | Wines show good fruit and a nice freshness. Village and premier cru level wines are ready to taste. |
| 2012 | Hold | This vintage will age well. The wines already show good maturity and excellent concentration. If you decide to open a bottle to taste, give the wine plenty of air, as it tends to be reductive at this stage. |
| 2013 | Drink or hold | A good vintage with perfumed wines and nice freshness. |
| 2014 | Hold | This light and fresh vintage is putting on weight as it ages. At this stage the wines are beginning to close up. |
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