

DOMAINE
MICHEL MALLARD *et Fils*

Millésime 2010

Allen Meadows

Ladoix rouge « Le Clos Royer » 2010 : 87-89/100

A very fresh and subtly floral nose of airy red pinot fruit and earth nuances leads to intense, energetic and detailed middle weight flavors that possess reasonably good depth and fine length on the clean, dry and crisp finish.

Savigny-les-Beaunes 1er Cru « Les Serpentières » 2010 : 87-89/100

A pretty mix of both upper and lower red berry fruit aromas is liberally laced with pungent Savigny earth notes that carry over to the rich, supple and very round medium weight flavors that possess good phenolic maturity and fine if not exceptional length.



Ladoix 1er Cru « La Corvée » 2010 : 88-91/100

A slightly riper if less elegant nose of earth and game infused red currant aromas gives way to rich and relatively big-bodied flavors that possess both good concentration and fine power on the lingering finish. This well balanced effort possesses ripe tannins and a bit more overall material.

Aloxe-Corton 2010 : 87-90/100

A complex nose of menthol, earth, game and red berries is followed by delicious, vibrant and mouth coating flavors that also possess good power and plenty of volume. I like the balance as well as the fine persistence. This should reward 6 to 8 years of cellar time.

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Aloxe-Corton 1er Cru « Les Valozières » 2010 : 86-90/100

There is good richness, intensity and complexity to the focused middle weight flavors that possess solid concentration though the textured finish exhibits some wood induced bitterness. Moreover, the finale is on the dry side and it is not clear whether this is just a phase or whether or the wood tannins are simply green. I would view with caution and note that my suggested drinking window is expressly on the short side that will need to be extended if the finish cleans up.



Aloxe-Corton 1er Cru « La Toppe au Vert » 2010 : 89-91/100

Gentle but not invisible wood sets off notably ripe aromas of plum, violet and cassis. There is plenty of earth and moderate rusticity to the delicious, intense and solidly structured flavors that are sharpened by very firm tannins and excellent length. This is a classic Aloxe of power and character if not refinement.

Corton Grand Cru « Le Rognet » : 2010 : 90-92/100

Notably ripe spicy purple fruit, earth, game and a background touch of wood precedes the impressively rich and powerful flavors that are overtly muscular and possess excellent concentration. The supporting tannins are phenolically mature and while the overall quality here is close to that of the Maréchaudes, there is just a little something extra here, especially in terms of depth.

Corton Grand Cru « Les Maréchaudes » 2010 : 90-92/100

A difficult nose of wood toast and reduction does not unduly diminish the appeal to the rich and clearly ripe broad-shouldered flavors that possess a relatively supple and round mid palate impression while terminating in a firm, long and balanced finish.

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Corton Grand Cru « Les Renardes » 2010 : 91-93/10

Here the nose was completely reduced though there was good freshness and punch to the imposingly sized and quite muscular flavors that possess plenty of that gamy character that Renardes is so justly known for. There is fine mid-palate concentration and the same level of ripe phenolic maturity to the robust tannins that are very well buffered by the abundant dry extract on the mouth coating finish. A classic Renardes.



Guide Hachette 2015

Corton Grand Cru « Les Renardes » 2010 * :

Michel Mallard agrandit dans les années 1950 le domaine familial, repris depuis par son fils Patrick et son petit-fils Michel. Un domaine de 12,5 ha aujourd'hui, qui se distingue régulièrement pour ses Ladoix, Aloxe et Corton. Situé sous le Corton, autour de 300 m d'altitude, ce climat repose sur un sol de calcaires bruns et de marnes rougeâtres dont la forte teneur en potasse contribue à la typicité des vins. Ici, un Corton racé et harmonieux, ouvert sur le cassis mû et les fruits rouges soulignés de notes fumées. On retrouve ce mariage heureux du fruit et du merrain dans une bouche élégante, ample, fine et soyeuse, qui se conclut sur une jolie note poivrée.

Garde : 2017-2024

Accord : Volaille truffée

Corton Grand Cru « Le Rognet » 2010 * :

Un fruité généreux et compoté de pruneau et de cassis relayé par une bouche ample et veloutée, épaulée par un bon boisé.



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Jancis Robinson



- **Ladoix 1er Cru « La Corvée » 2010 : 15,5/20**
- **Aloxe-Corton 1er Cru « La Toppe au Vert » 2010 : 16/20**
- **Corton Grand Cru « Le Rognet » : 2010 : 16,5/20**