

DESIGN FOR THE WELL-LIVED LIFE

# HOUSE & GARDEN

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Special issue

65 PAGES

ALL ABOUT

## FLOORS

EXPERT ADVICE

CATCH THIS, BASEBALL FANS! JORGE POSADA AT HOME

\*TRENDS IN WOOD, STONE, TILE, CARPET, LEATHER



## Uncorked

DOMESTIC BLISS

### THE OENO FILE

- **2003 LOUIS JADOT SANTEHAY CLOS DE MALTE** A whiff of beeswax leads into a full-bodied, ripe white burgundy with a streak of minerality cutting through the peaches and lingering in the mouth.
- **2003 LOUIS JADOT CHÂTEAU DES JACQUES CLOS DE ROCHEGRÈS MOULIN-À-VENT** You may have to reconsider everything you believe about Beaujolais after this. Lots of black fruit and earthy notes. Well balanced and long. This is a serious red. \$30
- **2003 LOUIS JADOT CÔTES DE NUITS VILLAGES "LES VAUCRAINS"** Smell the violets, taste the red cherries, and marvel that such a humble burgundy can taste like a Volnay in this hot, ripe year. \$24
- **2003 LOUIS JADOT PERHARD-VERGÈS CLOS DE LA CROIX DE PIERRE** The first real burgundy I ever purchased by the case (1988). This vintage is deep and brooding, with hints of slate and tobacco alongside the tightly wrapped dark fruit. Unlike most '03s, this will reward six months' or a year's patience. \$34
- **2003 LOUIS JADOT GEYREY-CHAMBERTIN CLOS SAINT-JACQUES** A herbal, floral nose that suggests sage and lavender. In the mouth it's a berry coulis—strawberry, raspberry, even blueberry. Not exactly typical, but definitely sexy and ready to rock you. \$120

opened) would be over the hill, but this wine was not only still vibrant and fleshy but amazingly nuanced.

What Lardière cherishes—and this is the glory of Burgundy—is the differences in the wines from one piece of ground to the next. As we drive from Santenay north through Chassagne-Montrachet, Puligny-Montrachet, and Meursault, he points out the different vineyards: "That's Combettes. That's Charmes. *Ca c'est Genevrières.*" The untrained eye often can't see any logical borders, but a thousand years of empirical observation and tasting have drawn the lines. Later, in the Jadot cellars, Lardière demonstrates the indisputable distinctions as we taste the '04s in barrels. There's probably no other cellar in Burgundy where the religion of terroir can be so effectively illustrated. Lardière makes 150 different wines. The '04 Chassagne-Montrachet tastes much more mellow than the minerally high-strung Puligny, and the distinctions become only more interesting as we begin to move up the Jadot hierarchy.

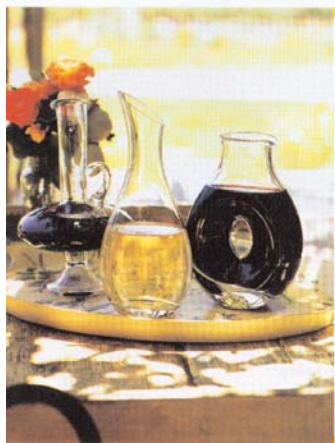
"This is freedom, this is individuality," Lardière shouts, waving his arms and spraying me with some residual Meursault-Charmes. "The grape disappears. It's not pinot, it's not chardonnay—it's about expressing the place." (He tries to get out of the way of the process by using the least manipulative of wine-making techniques.) Considering that he started tasting at 7:00 this morning, his enthusiasm, like the precision of his palate, is impressive.

Lardière can seem, alternately—and even at the same time—like a mad scientist and/or an overstimulated poet; his alter ego at Jadot is Pierre-Henri Gagey, who was preceded as president by his father, André, and who comes across as the most urbane and polished of French diplomats, although he too is a true believer. "Burgundy is a place of great spirituality," he tells me over a glass of honeyed, minerally '76

Chevalier-Montrachet at his home in Beaune. "Pinot noir was here in a wild stage when the monks came in the eleventh century. The key of Burgundy is the mutation of pinot noir to the environment."

Connoisseurs are pretty unanimous in their praise of Jadot's top whites. In recent years, as I have tasted more and more of the older reds, I've become a devotee. They are darker and slower to blossom than some of their peers because of the long stay in vats and their high fermentation temperature, but they evolve and improve for decades. The '59 Chambertin that Gagey pours with dinner is still brimming with sweet red fruit and is hauntingly complex, somehow reminding me of a Valéry sonnet. (Gagey is a bibliophile, a man we've been discussing favorite authors.) "It's a very emotional wine," Gagey says—not a bad description. He opened it in part to provide a context for imagining the future development of the 2003 vintage—being a similarly hot and dry year.

The 2003 Jadots are being released just this month, later than most of their neighbors—and I can't recommend them highly enough, especially the reds. The summer was the hottest on record, and while many growers freaked out and picked as early as August—when the grapes were technically ripe in terms of sugar content but deficient in flavor development, Lardière and company waited until the 28th and got amazingly ripe and complex flavors. As great as Jadot's 2002s were across the board, some of these will be even better: a more generous in their youth, although I already credit the lucky few who will drink the '03 Chambertin Clos de Bèze 40 or 50 years from now.



### At the Bar FUNCTIONAL BEAUTY

■ Whether you're looking for a decanter that lets a wine breathe or just want one that will grace your table, you don't have to settle for assembly-line style or quality. Ravenscroft's decanters are produced from the purest crystal, ensuring that your decanted vintage is free from impurities such as lead, and they come in a wide range of styles. From left: St. Emillion, \$56, Cristoff Single, \$45, and Torus, \$50. For stores: [ravenscroftcrystal.com](http://ravenscroftcrystal.com).