

Suggestions for Buying the Wines of Burgundy's 2016 Vintage

購買 2016 年勃艮第酒的建議



The Profiles of 2016 Burgundies

The 2016 Burgundy vintage was, according to Anne Morey of Domaine Pierre Morey in Meursault, a vintage of “everything”. Everything challenging, that is.

Precipitation deluged the early season. Rain, hail and frost – even snow in Chablis’ higher areas, according to William Fèvre’s Didier Séguier – all made appearances. This encouraged mildew but then drought-like conditions set in. In some spots, grapes started shriveling. Records show that August was the driest month and the 2016 growing season saw the least overall precipitation for the last eight vintages, according to Jean-Pierre Charlot of Domaine Joseph Voillot in Volnay.

As ever, Burgundy persevered, though Morey said it was disheartening not to see many grapes on the vines. Though quantity suffered, quality soared. In fact, a few of the 80+ winemakers I visited preferred their 2016s to their 2015s for their more vibrant freshness and easier drinkability. Similar to 2015, the reds are generally grand – if a bit lighter, and the whites are heterogeneous yet can be lovely. There’s a lot of good commentary on the vintage results already, but there’s little advice on buying the wines. Here are some thoughts to consider.

Buying the 2016 Burgundies

With the 2016 Burgundy vintage, it pays big dividends – particularly in the Côte d’Or – to know what you’d like to buy. Your research and tasting (when possible) completed, decide the maximum

you’re willing to pay for the wines you most desire, especially when they hail from communes that suffered “climatology accidents”, as French winemakers call them.

Then, when you see the wines on the market – or are so lucky as to be selectively offered some of the sparkliest gems – purchase them immediately if they fall in your price range. Given their minute quantities, these wines will evaporate from the market faster than you can say “Pinot Noir.”

Moreover, this won’t be the bitter truth only for the most expensive wines. Your favorite, open-any-time bottle of Chablis or Mâconnais village wines will likely be rarer, too. So, when you find wines you love, scoop them up even if they’re a bit more expensive than usual. As the 2016 quantities on the market dwindle, their prices will very possibly begin to rise as stockists await the next vintage.

As an aside, it’s sure to cause a rub along the supply chain that many producers will raise prices much or at all for their 2016s. This is because they raised prices for the 2015s (a grand red wine vintage), and the 2017 vintage is reassuringly copious. Burgundians are extremely aware – and uneasy – that their prices look rich in the market. This is despite the fact that they generally price more modestly and don’t produce as many bottles as their Bordelais counterparts. However, forces further down the market chain will surely have their way with the sparse quantities of the 2016s.

So beware but don’t miss the vintage, especially the reds. Happy shopping!

2016 勃艮第檔案

根據 Meursault 區份的 Domaine Pierre Morey 的 Anne Morey 所說，2016 年的勃艮第葡萄酒是一個“擁有一切”的年份，意即這一年充滿挑戰。

雨水淹沒了早期的季節。根據 William Fèvre 的 Didier Séguier 所說，降雨、冰雹和霜凍都降臨了，甚至 Chablis 的高地都下雪了。這引發了黴菌滋生，但隨後又出現了類似乾旱的情況。在一些地方，葡萄開始萎靡不振。根據 Domaine Joseph Voillot 在 Volnay 的 Jean-Pierre Charlot 的記錄顯示，八月份是最乾旱的一個月份，而 2016 年的生長季節是過去的八個年份中，擁有最少總降雨量。

一如既往，勃艮第還是堅持不懈，儘管 Morey 說，在葡萄園裡看不到許多葡萄很令人沮喪。雖然數量受到影響，質量卻一路飆升。事實上，我訪問的 80 多位釀酒師中，一些人比起 2015 年更喜歡 2016 年，因為他們更新鮮及易飲。與 2015 年類似，紅酒普遍出色，如果輕身一點的話；白酒是多樣化的，質素亦很好。雖然已經有很多關於年份收成的評價，但關於購買葡萄酒的建議很少。這裡有一些想法可供參考。

購買 2016 年勃艮第

隨著 2016 勃艮第葡萄酒的發展，它將為你帶來巨大的紅利，特別是在 Côte d’Or 的酒。先了解清楚你想買什麼，完成研究和品嚐（如果可能的話）後，決定你願意為你最渴望的葡萄酒支付的最高金額，特別是在法國釀酒師所稱的“氣候學意外”的產區，不停呼喚你的時候。

當你看到市場上的葡萄酒，或有幸被供應一些最珍貴的葡萄酒，若價格跌進可接受範圍內，就馬上購買。鑑於其數量很少，這些葡萄酒將比說出“黑比諾”一詞更快地從市場上消失。

這並不是只對最昂貴的葡萄酒而言的痛苦事實。你最喜歡的、任何時間飲用的 Chablis 或 Mâconnais 村莊葡萄酒也可能更少見。因此當你找到自己喜歡的葡萄酒時，即使它們比平時貴一點，也要把它們迅速拾起。隨著市場 2016 年的數量減少，它們的價格將很可能開始上漲，因為存貨者已經在等待下一個年份。

順帶一提，這肯定會造成供應鏈上的一個問題，歸因於許多生產商都會把 2016 年的價格提高。這是因為他們提高了 2015 年的價格（一個偉大的紅葡萄酒年份），而 2017 年的產量多得令人寬慰。勃艮第人感到不安但非常清楚他們的價格在市場上看起來很高，儘管他們的價格相較波爾多葡萄酒之下比較溫和而且產量較少，但在 2016 年的稀少數量下，將進一步為市場帶來壓力。

所以大家要小心，但不要錯過這一年的葡萄酒，特別是紅酒。開心購物！

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