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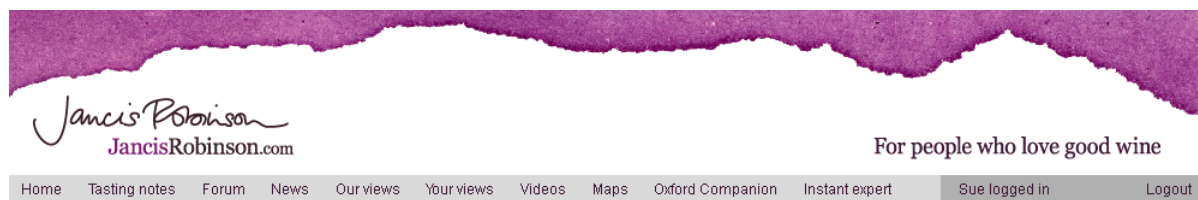
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## Beaujolais 2010 - another great success

27 Jul 2011 by Jancis Robinson

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In [What's so good about Beaujolais 2010](#) I write in more detail about the very happy fact that in 2010 we have yet another really good vintage from the Beaujolais region, and these wines are, conveniently, earlier maturing than the much-lauded 2009s. In the meantime, here are notes on around 40 wines shown recently in London by the local generic body as a herald of good things to come.

Wines are listed in the order they were shown, by appellation and generally with increasing substance and body.

See [Beaujolais - current facts and figures](#) for some up-to-date background on a region that now deserves much more attention - particularly from those who believe, as we do, that wine is for drinking.

*Photograph of the icon of Moulin-à-Vent by Mick Rock.*

### BEAUJOLAIS

#### [Ch de l'Éclair 2010 Beaujolais](#) 16 Drink 2011-2013

Pale purple. Coming straight from a Barolo tasting makes it a bit hard on Beaujolais! Fresh and sweet and easy and very fluid and succulent. Honest and fresh and correct. *Ex cellar* €3.50

#### [Dom Julien Merle, Champs Blanc 2010 Beaujolais](#) 15.5 Drink 2012

Leafy and not quite pure on the nose. A bit simple and taut. Just a bit skinny. *Ex cellar* €4

#### [Ch de Cercy 2010 Beaujolais](#) 16 Drink 2011-2013

Pale crimson – livid pink! Attractive smoothness and lovely fruit. So easy and fine with great pure terroir fruit. Succulent. *Ex cellar* €3.76

### BEAUJOLAIS-VILLAGES

#### [Ch de Souzy, Signé Vignerons 2010 Beaujolais-Villages](#) 15 Drink 2012-2013

Pale crimson. Some depth and chew – just a little surly at the moment. Severe finish. £8.49 *Slurp, strictlywine.co.uk, fabulous-wine.co.uk, greatwinesdirect.co.uk*

#### [Ch de Grandmont 2010 Beaujolais-Villages](#) 16 Drink 2012-2014

Racy, grainy nose with real lift and juice. Bone-dry finish. Taffeta texture. £9.75 *Christopher Piper Wines*

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**Dom Manoir du Carra, Non Filtré 2010 Beaujolais-Villages** 15.5 Drink 2012-2013  
Racy, crackling fruit. Quite light but flattering and flirtatious. Not so obvious it is Villages rather than regular Beaujolais but an attractive drink.  
£9.95 *Caviste*

**Dom Lagneau 2010 Beaujolais-Villages** 15.5 Drink 2011-2012  
Lively youthful purple. Correct even if a slight hint of banana. Dry finish. Just a little short of juice.  
£8.95 *Stone, Vine & Sun*

#### CHIROUBLES

**Dom de la Chaponne, La Forge 2010 Chiroubles** 16.5 Drink 2011-2013  
Deep flavoured and very succulent. Juicy. Dry finish. Some delicacy. Grainy texture. Fresh.  
£10.95 *Highbury Vintners*

**Dom Cheysson 2010 Chiroubles** 16 Drink 2011-2013  
Vibrant pale purple. Good depth of flavour. Racy and silky. Dry appetising finish.  
£11.65 *Bibendum*

**Ch de Raousset 2010 Chiroubles** 16 Drink 2012-2015  
Deep and substantial. Recalls 2009 for its density and tannin rather than the flirtatious nature of Chiroubles. Chewy for now.  
€4.47 *ex cellar*

#### ST-AMOUR

**Jean-Marc Lafont 2010 St-Amour** 15.5 Drink 2012-2015  
Solid, almost earthy style. Chewy and sturdy. Too chewy for now.  
£8.95 *Red Robe Wine (2009)*

**Coquard, Empreinte d'Amour 2010 St-Amour** 16.5 Drink 2011-2014  
Pale purplish. Scented and with lovely fruit. Combination of fruit and ink – really appetising.  
€5-€7 *ex cellar*

#### FLEURIE

**Dom des Marrans 2010 Fleurie** 16.5 Drink 2012-2015  
Quite deep crimson. Silky fruit that starts quite sweet. Some violets here. Very flattering.  
£13 *Hicks & Don, Fingal Rock, Heaton Wines*

**Dom Pardon 2010 Fleurie** 15.5 Drink 2012-2013  
Rather obvious sweet fruit and a bit dead on the end. Competent enough but not really racy or exciting.  
£12.49 *Lalthewaites*

**Dom du Point du Jour, Cuvée Tradition 2010 Fleurie** 15.5 Drink 2012-2015  
Grainy, inky nose. Very juicy fruit. Dry finish. Needs time. Just a tad surly.  
*£12.90 Nick Dobson Wines*

**Ch de la Terrière 2010 Fleurie** 15.5 Drink 2013-2015  
Racy and savoury on the nose. Polished fruit. Very dry indeed. Needs patience.  
*€6 ex cellar*

**Ch de Raousset, Grilli Midi 2010 Fleurie** 16 Drink 2012-2016  
Real lift and mellifluous fruit. Juicy on the mid palate. Then lots of bite. Quite firm.  
Almost painful on the finish.  
*€5.51 ex cellar*

## RÉGNIÉ

**Dom Les Petites Pierres, Signé Vignerons 2010 Régnié** 16 Drink 2011-2013  
Quite deep pale crimson. Fermentation aromas. Then a creditable amount of fruit.  
Round and very positive. Good attack.  
*€4.50 ex cellar*

**Bulliat, Vieilles Vignes 2010 Régnié** 16.5 Drink 2011-2015  
Mid crimson. Deep and crackling on the nose. Really quite ripe for a Beaujolais. Very  
flattering. Big mouthful. Serious ambitious wine. [Mentioned in [Made in France by Brits](#).]  
*£8.50 Wines of the World, The Last Drop, Cooden Cellars, Nigel Logan Wines,  
Essentially Wine*

**Dom Lagneau, Vieilles Vignes 2010 Régnié** 16.5 Drink 2012-2015  
Firm crimson. Well integrated and nerveux. Racy, dry finish and could be both a food  
and an aperitif wine. Urgent and impressive.  
*£9.95 Stone, Vine & Sun*

**Dom Jean-Michel Dupré, Haute-Ronze 2010 Régnié** 15 Drink 2011-2014  
Sweet, slightly turgid start. Fruit seems to have been sucked out a bit, but I may be  
penalising this wine because it is one of the few that is not chilled.  
*€4.15 ex cellar*

## BROUILLY

**Dom Lathulière-Gravallon, Pisse-Vieille 2010 Brouilly** 15.5 Drink 2012-2015  
Racy stuff on the nose even if the fruit is a little sour-plum in character. Chewy end.  
*£13.20 Nick Dobson Wines*

**Cave des Vignerons de Bel Air 2010 Brouilly** 15.5 Drink 2011-2013  
Easy, smoky, attractive nose. A little bit solid rather than ethereal. Stolid.  
*£9.99 Auriol Wines*

**Gilbert Chetaille, Tradition 2010 Brouilly** 15.5 Drink 2011-2013  
Inky and appetising fruit. Very juicy and easily appealing though it falls apart a little bit  
on the end.  
*€4.15 ex cellar*

**Collin-Bourisset, Dom de Reverdon 2010 Brouilly** 15.5 Drink 2011-2014  
Bright red, very frank. Easy to like even if not the most tense and exciting.  
*€4.50 ex cellar*

**Dom Alain Michaud 2010 Brouilly** 16 Drink 2011-2014  
Looks more expensive than most. Mid crimson. Sweet start. Easy and fresh even if not  
the most ambitious for the long term but should deliver lots of short-term pleasure.  
*£13.50 BBR*

**Ch de Pierreux 2010 Brouilly** 16.5 Drink 2011-2012  
Sappy, juicy wine full of succulent fruit. This may not be a long-distance runner but it  
has more than a hint of Brouilly minerality and texture. Very satisfying for early drinking.  
12.5%

## CÔTE DE BROUILLY

**Dom Lagneau, Vieilles Vignes 2010 Côte de Brouilly** 17 Drink 2011-2014  
Lovely freshness and joie de vivre. Just what you want! Racy and juicy.  
*€4.87 ex cellar*

**Ch des Ravatys 2010 Côte de Brouilly** 15.5 Drink 2011-2013  
Pale purple. Serious nose but a little tough and tart on the palate. Acidity much more  
marked than most.  
*€4.50 ex cellar*

## JULIÉNAS

**Pascal Granger 2010 Juliéнас** 15.5 Drink 2011-2013

Very pale. Not much nose. But very jolly fruit on the front palate. Perhaps just a little rudely, unsubtly fruity?

€5-€7 *ex cellar*

**Dom des Marrans 2010 Juliéнас** 15.5 Drink 2011-2014

Pale crimson. Savoury succulent nose. Round fruit. Easy with some texture.

£13 *Hicks & Don, Heaton Wines*

**Dom Manoir du Carra 2010 Juliéнас** 17 Drink 2011-2015

Racy, very lively fruit. Real tension here. Mouthfilling fruit.

£13.95 *Caviste*

## CHÉNAS

**Paul-Henri Thillardon, Les Carrières 2010 Chéнас** 15.5 Drink 2012-2015

Light crimson. Pretty scent. Though not that much bewitching fruit. Just a bit dull. Could this have low-level TCA?

€6.45 *ex cellar*

**Pascal Granger 2010 Chéнас** 16 Drink 2011-2014

Pale red. Very pure and juicy and really gets the saliva flowing. Polished and easy.

€5-€7 *ex cellar*

## MORGON

**Jean-Pierre Large 2010 Morgon** 15.5 Drink 2011-2013

Easy, gentle, oddly early developing for this appellation! Just a bit scrawny.

€4.50 *ex cellar*

**Ch de Grandmont, La Corcellette 2010 Morgon** 16.5 Drink 2012-2016

Racy yet transparent. Good bottom of ripe fruit but with a skein of transparent raciness on top. Schist soils. Interesting stuff.

£12.40 *Christopher Piper Wines*

**Laurent Gauthier, Grands Cras Vieilles Vignes 2010 Morgon** 16.5 Drink 2011-2014

Racy and scented. Lovely easy stuff with stuffing but charm in spades too. Impressive persistence.

£11.99 *Daniel Lambert Wines*

**Ch de Raousset, Douby 2010 Morgon** 15.5 Drink 2012-2016

Mid crimson. Just slightly reduced on the nose. Lots of sweet fruit but not the most typical. A little too civilised and polished. Not enough lift and race.

£85 *per case ib J&B*

## MOULIN-À-VENT

**Dom Bourisset 2010 Moulin-à-Vent** 16 Drink 2013-2017

Relatively dark crimson. Rather sumptuous for a Beaujolais on the nose. Sweet and already almost Pinot-like! Big and luscious – though quite low in acidity. Big boned. Different.

€5.50 *ex cellar*

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