



Château Les Charmes-Godard

2021

Dégustations en bouteille

“The 2021 Les Charmes-Godard is mostly Sémillon in this vintage, with smaller pieces of Sauvignon Blanc and Sauvignon Gris. **In 2021, Les Charmes-Godard is brighter and more focused** than in the past. Time in bottle will help release some its underlying texture, but readers won’t find the softer contours that are typical here. As has been the custom for a number of years, it was vinified and aged in 500-liter barrels, but with the malolactic fermentation blocked. In 2021, the last parcels were harvested on September 23 and 24, exceedingly late by today’s standards.”

Antonio Galloni, Vinous,

92/100

« Le bouquet de Charmes-Godard ne manque pas de souligner l’excellente aptitude des terroirs des Côtes de Francs en matière de vin blanc. Les nuances de fruits à chair blanche (poires, pommes) côtoient des notes florales et le bouquet s’en retrouve renforcé dans sa pluralité. De bonne densité, le vin dispose de la structure acide nécessaire pour créer l’équilibre et conférer du tempérament.

Un vin caractériel, sapide et persistant. Maintenant – 2033. »

Yves Beck, YvesBeck.Vin, décembre 2023

93/100

“Pineapple, green apples, honeysuckle, orange rind and mango nuances are found in the nose and in the **energetic, sweet, creamy, vibrant** display of citrus and pineapple in the finish. The wine blends 65% Semillon 20% Sauvignon Blanc and 15% Sauvignon Gris. Drink from 2024-2030.”

Jeff Leve, The Wine Cellar Insider, mars 2024

93/100

“Compared to Château Puygueraud, the bottled Château Les Charmes Godard 2021 exhibits a more rounded and deeper character. Upon tasting, it unfolds layers of white peach, cantaloupe, and star fruit aromas, which progress rhythmically with each swirl of the glass. Within its rounded body lies a piercing and bright acidity. Tasting it, I am reminded of a sword drawn from solid rock – robust, and incredibly sharp. **Highly commendable.**”

Alexandre Ma, AlexandreMa.com, mars 2024

93/100

“A more Sémillon-dominated white, the 2021 Château Les Charmes-Godard Blanc has a bright, vibrant style in its clean citrus, honeyed lime, and minty, mineral-laced aromas and flavors. These carry over to the palate, where the wine is medium-bodied and has **a supple, layered mouthfeel and outstanding length.**”

Jeb Dunnuck, JebDunnuck.com, avril 2024

91/100

“Aromas of spring flowers, grapefruit, jasmine and orchard fruit preface the 2021 Blanc, **a medium-bodied, juicy and fleshy wine with a crystalline, elegant texture** that concludes with elegant dry extracts and a saline, mineral finish. This is a blend of 65% Sémillon, 20% Sauvignon Blanc and 15% Sauvignon Gris.”

Yohan Castaing, Wine Advocate, février 2024

90/100

« La robe jaune clair est brillante. Le nez bien ouvert évoque les fruits de la passion, les agrumes (dont l'orange), nuancés de notes florales. **L'attaque offre une chair veloutée** qui participe à donner de l'amplitude à un milieu de bouche un peu plus plein que l'attaque et fruité. La finale est allongée, fraîche, veloutée, avec une palette aromatique avenante (fruitée et florale), et une pointe d'amertume de peau de fruits en ultime sensation. »

Daniel Seriot, Journal d'un Passionné de la Rive droite, février 2024

91/100

Primeurs

“Brought up all in wood, 15% being new, the 2021 Château Les Charmes-Godard has plenty of heft and richness as well as solid aromatics of honeyed lemons, peach, and flowers. **Showing the vintage's fresher, vibrant style**, it's medium-bodied, has bright acidity, and a great finish.”

Jeb Dunnuck, JebDunnuck.com, juin 2022

91-93/100

“The 2021 Charmes-Godard opens with striking aromatics. Jasmine, white pepper, mint, orchard fruit and a hint of spice all meld together effortlessly. A white for crystalline purity and total finesse, Les Charmes Godard is a winner. **Once again, Les Charmes Godard is one of the whites of the vintage, not to mention a great value.**”

Antonio Galloni, Vinous, mai 2022

90-92/100

“With full barrel fermentation and the outstanding sur lie aging, we are presented with a bright and rounded Les Charmes Godard 2021. Accompanied by the straight acidity and mild scents of flowers and fruits, **this wine is not only pleasantly delicate but also refreshing.**”

Alexandre Ma, AlexandreMa.com, mai 2022

92-93/100

« Nez séducteur et élégant, sur une belle personnalité aromatique, un fruit blanc frais et plein, d'une jolie densité. Une fine touche de fleur d'acacia, délicate et expressive (65% sémillon). **Bouche à la chair juteuse et onctueuse, tonique, sur un toucher finement cristallisé.** La matière est presque tannique dans la texture, fine et traçante. **Un beau Charmes-Godard.** »

Mathieu Doumenge, Terre de Vins, mai 2022

92-93/100

“Subdued right now, but with **great texture and structure**, lovely touches of fennel and lemongrass, with white flowers as the aromatics uncurl in the glass. Harvest September 14 to 24. 48hl/h yield at this quality Nicolas Thienpont estate.”

Jane Anson, JaneAnson.com, mai 2022

92/100

« Flowers, yellow citrus, honeysuckle, green apples, pears, and pink grapefruit nuances are all over the place on the nose and in the **creamy, sweet, bright, vibrant**, yellow citrus packed palate. (...). »

Jeff Leve, The Wine Cellar Insider, mai 2022

93/100

“A vibrant and fresh white with crisp and zesty notes of lemons, green apples, pineapple and flint. Medium body. **Very fresh and drinkable.** Two-thirds semillon and one-third sauvignon blanc.”

James Suckling, JamesSuckling.com, mai 2022

91-92/100

“(...) Naturally, the Sémillon is in full control of the nose with yellow plum, hints of lemongrass and a light resin/lanolin scent. **The palate is well balanced with a crisp entry, quite tensile and focused**, now the Sémillon taking a backseat though that will come through with bottle age. Indeed, I would cellar this for five or six years because it will develop plenty of secondary aromas and flavours, though I bet most of the 1,300 cases will be consumed prematurely!”

Neal Martin, Vinous, mai 2022

90-92/100

“Very pale yellow-green, silver reflections. White flowers, a touch of quince, white stone fruit and a touch of gooseberry on the nose. Juicy, fresh peaches on the palate balanced with **a lively citrus texture and a minerality on the finish**. Has great ageing potential.”

Peter Moser, Falstaff, mai 2022

92/100

91-92/100

Bernard Burtschy, mai 2022

“It has a classically primary Semillon nose, all orange zest and chalk dust, with a rather saline pine-needle Sauvignon twist on the side. The palate is supple, fresh and bright, with a deliciously pithy and bitter style, salty and reductive, with bright acidity, bite and drive. **Absolutely delicious potential here**; I suspect this will be absolutely singing in five years.”

Chris Kissack, Wine Doctor, mai 2022

91-93/100

« Nez citronné, fleurs de printemps, tilleul et légèrement verveine. Bouche tendue, droite, aérienne en finale pour un vin élégant et frais. **Du pur plaisir.** »

Yohan Castaing, Anthocyanes, mai 2022

89-91/100

« Le nez est frais, racé et offre un fini croquant. (...) La bouche est fruitée et offre de l'acidité, de la gourmandise, de la jutosité, une jolie définition et une trame acidulée. (...) Bonne longueur. **De la gourmandise, une fine mâche, de la sapidité et une jolie définition. Un joli vin de gastronomie.**

Une fine sapidité/presque un discret côté nacré sur la fin de bouche/persistante. »

Jonathan Choukroun-Chicheportiche, Vert de vin, mai 2022

92/100

“Bright yellow colour with green hue. Aromatic and expressive nose with ripe pineapple, candied citrus fruit, lemon zest, apricots and peaches,discreet spiciness and aromatic herbs. On the palate well structured with **crisp acidity, creamy texture, wonderful fruit, fine minerality** and convincing length.”

Markus Del Monego MW, mai 2022

90/100

« **Ample, évasé, avec un joli volume**, assez exubérant dans son expression qui s’achève sur une finale sapide, presque saline. »

Jacques Perrin, Vinifera, mai 2022

90/100

« L’olfaction est très expressive avec des arômes de poire, d’oranges, de pamplemousse rose, et chèvrefeuille. **La bouche est très veloutée, bien en chair, dense, ample, et fruitée.** La finale conserve une texture veloutée, elle est longue, portée par une impeccable fraîcheur et mise en valeur par une palette aromatique intense. »

Daniel Seriot, Journal d’un Passionné de la Rive droite, mai 2022

93-94/100