



Allen Meadows'  
**BURGHOUND.COM**

*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2001**  
750 ml

**Chablis**  
Villages White

*Producer note: The young Denis Pommier directs this 10 ha that he and his wife founded in 1995. The approach here is hand harvesting for the 2.5 ha of 1ers and machine picking for the rest followed by 24 hours of débourbage. The fermentation is initiated by selected yeasts in stainless steel fermenters though the élevage for each wine varies from 0% wood to as much as 50% for the 1ers; the oak itself ranges between new to 5 years of age. There is 8 to 12 months of élevage followed by fining and a light filtration.*

*Pommier describes the 2001 as a "tough harvest" as he confesses to having to throw out a lot of crop. He describes the wines as "fruity and agreeable but for consumption young". By contrast, Pommier claims that 2000 is the finest vintage he has yet made in his young career, superior even to 1996. One of the reasons that Pommier likes 2000 so much is that he searches for "pure fruit" and he believes that pure fruit is a strong suit of the vintage. (Robert Kacher Imports, Washington, D.C. - the Fourchaume is not imported into the U.S.)*

**Tasting note: This too is straightforward with abundant fruit, lightweight flavors supported by zippy acidity that culminates in an acceptably long finish. Good.**

Tasted: Oct 01, 2002

Score: **84**

Drink: now  
Issue 8

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**Tasting note: Extremely clean and crisp with the telltale green Chablis fruit and flavors and a pure, dry, delineated finish. This too offers excellent quality for villages level Chablis.**

Tasted: Oct 01, 2002

Score: **86**

Drink: 2004-7  
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Print

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750 ml

**Chablis "Beuroy"**  
1er Cru White

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**Tasting note: Discreetly oaked with wonderfully complex, slightly floral aromas that lead to round, nicely defined, crisp flavors that offer excellent density and palate staining intensity. Very pure and dry and in contrast to the Fourchaume, this is completely backward now.**

Tasted: Oct 01, 2002

Score: **88**

Drink: 2005-9  
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Print

**2001**  
barrel

**Chablis "Beuroy"**  
1er Cru White

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**Tasting note:** Surprisingly, this is bigger, denser and richer than the Fourchaume but stops short of opulence. Very fruity and almost sweet with exotic notes followed by rounded, very rich, forward flavors and a solid finish. Delicious and clearly Chablis in basic character though it is not classic in style.

Tasted: Oct 01, 2002

Score: **86-88**

Drink: 2004-8

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Allen Meadows'  
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*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2001**  
barrel

**Chablis "Côte de Léchet"**  
1er Cru White

*Producer note: The young Denis Pommier directs this 10 ha that he and his wife founded in 1995. The approach here is hand harvesting for the 2.5 ha of 1ers and machine picking for the rest followed by 24 hours of débourbage. The fermentation is initiated by selected yeasts in stainless steel fermenters though the élevage for each wine varies from 0% wood to as much as 50% for the 1ers; the oak itself ranges between new to 5 years of age. There is 8 to 12 months of élevage followed by fining and a light filtration.*

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**Tasting note:** The most obviously oaked of the 1ers and why a rather delicate *cru* like Côte de Léchet would see so much oak is not clear. It is however quite concentrated for the vintage with dense fruit and solidly structured flavors plus a long, rich, persistent finish. This offers excellent quality for the vintage but this is oakier than I personally prefer.

Tasted: Oct 01, 2002

Score: **86-89**

Drink: 2004-8  
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**Tasting note:** Finer and much more delicate than either the Beauroy or the 2001 Côte de Léchet and while this has obvious wood notes, here it is soft and serves to slightly brighten and sweeten the fruit and flavors. Subtly complex with crisp acidity and a fine, delicate, mineral laden quality to the nicely long finish. This is a reference standard example of the vineyard.

Tasted: Oct 01, 2002

Score: **89**

Drink: 2005-10  
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**Chablis "Fourchaume"**  
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**Tasting note:** Leesy aromas cut with grapefruit and lemon followed by full bodied, intense flavors and nice length but this is already showing a lot of development and should be drunk over the next year or two. Delicious now and with good finishing acidity; this might benefit from a year in the cellar but don't keep it too long.

Tasted: Oct 01, 2002

Score: **86**

Drink: 2003-5  
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**Tasting note: Much finer and more discreet on the nose as the wood is better integrated, largely because there is more mid-palate density. The flavors are racy, indeed almost nervous with excellent minerality and this finishes quite dry and firm.**

Tasted: Oct 01, 2002

Score: **85-88**

Drink: 2004-8  
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**Tasting note: Exuberant, fresh and expressive with good character. Light and simple but tasty.**

Tasted: Oct 01, 2002

Score: **82**

Drink: now  
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**Tasting note: Good Chablis character with lemon scented fruit, good minerality and relatively fine flavors. This is very pretty and is highly recommended for its level.**

Tasted: Oct 01, 2002

Score: **85**

Drink: 2003-6  
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