



Allen Meadows'  
**BURGHOUND.COM**

*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2002**  
barrel

**Chablis**  
Villages White

*Producer note: Even though Denis Pommier calls 2002 "exceptional", he was moderately reluctant to show me his wines as they had all been racked within the last two weeks and he was understandably concerned that they would appear overly fatigued and lacking in freshness. Happily, the wines showed no such signs and indeed seemed to have benefited from the aeration and Pommier explained that it may very well be due to the excellent ripeness and density that was achieved, saying "it is these characteristics that make the vintage better than 2000 and therefore the best material that I have ever had to work with." The plan at the time of my July visit was to bottle in August. (Robert Kacher Imports, Washington, D.C. - the Fourchaume is not imported into the U.S)*

**Tasting note: Ripe but classic Chablis nose with round, plump, nicely balanced medium weight flavors and a moderately long finish that displays solid intensity.**

Tasted: Oct 01, 2003

Score: **85-87**

Drink: 2004-8

Issue 12

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Allen Meadows'  
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*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2001**  
750 ml

**Chablis - Croix Aux Moines**  
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: Gently oaky with fresh, intense and dense fruit-driven flavors a fine, crisp finish. In short, this is oaky but delicious. That said, purists will prefer to look elsewhere with the Pommier range.**

Tasted: Oct 01, 2003

Score: **86**

Drink: 2004-7  
Issue 12

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**Domaine Denis Pommier**

Print

**2002**  
barrel

**Chablis - Croix Aux Moines**  
Villages White

**Note:** from 35 year old vines, vinified and aged in 100% oak, none of it new

*Producer note: Even though Denis Pommier calls 2002 "exceptional", he was moderately reluctant to show me his wines as they had all been racked within the last two weeks and he was understandably concerned that they would appear overly fatigued and lacking in freshness. Happily, the wines showed no such signs and indeed seemed to have benefited from the aeration and Pommier explained that it may very well be due to the excellent ripeness and density that was achieved, saying "it is these characteristics that make the vintage better than 2000 and therefore the best material that I have ever had to work with." The plan at the time of my July visit was to bottle in August. (Robert Kacher Imports, Washington, D.C. - the Fourchaume is not imported into the U.S)*

**Tasting note:** Noticeable but not overwhelming oak toast frames complex, expressive and very ripe orchard fruit notes and very round, full-bodied, sappy flavors that also display fine intensity on the medium length finish. This is oakier than purists will like but there is clearly plenty of wine beneath it.

Tasted: Oct 01, 2003

Score: **85-88**

Drink: 2005-9

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Allen Meadows'  
**BURGHOUND.COM**

*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2001**  
750 ml

**Chablis "Beuroy"**  
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.*

*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 exhibits an exuberant nose of honey, pear, peach and apricot with similar flavors that are full, rich, forward, soft and supple with adequate length. Delicious and easy if not particularly detailed.

Tasted: Oct 01, 2003

Score: **87**

Drink: 2004-8  
Issue 12

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**Domaine Denis Pommier**

Print

**2002**  
barrel

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

*Producer note: Even though Denis Pommier calls 2002 "exceptional", he was moderately reluctant to show me his wines as they had all been racked within the last two weeks and he was understandably concerned that they would appear overly fatigued and lacking in freshness. Happily, the wines showed no such signs and indeed seemed to have benefited from the aeration and Pommier explained that it may very well be due to the excellent ripeness and density that was achieved, saying "it is these characteristics that make the vintage better than 2000 and therefore the best material that I have ever had to work with." The plan at the time of my July visit was to bottle in August. (Robert Kacher Imports, Washington, D.C. - the Fourchaume is not imported into the U.S)*

**Tasting note:** This too is very aromatically expressive though fruitier and perhaps slightly less classic in style and "friendlier" as the fat, rich, forward, round flavors are open and generous with a direct, frank finish. This should drink well young.

Tasted: Oct 01, 2003

Score: **86-88**

Drink: 2004-9  
Issue 12

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**Domaine Denis Pommier**

Print

**2002**  
barrel

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

Note: aged in 50% wood

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**Tasting note:** This is extremely rich on the nose with noticeable but not dominating wood and this too is generous and rich but with the medium weight, entirely citrus-suffused flavors offering much better crispness and detail, especially on the long finish. This also is blessed with the best acid/fruit balance of any of these wines as well as a seductive note of finishing minerality.

Tasted: Oct 01, 2003

Score: **88-91**

Drink: 2005-9  
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Allen Meadows'  
**BURGHOUND.COM**

*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2001**  
750 ml

**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.*

*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 is aromatically purer with noticeable oak and intense, middle weight flavors that again display the best balance of the Pommier '01s as well as the best length. This too is sweet, forward and delicious.

Tasted: Oct 01, 2003

Score: **88**

Drink: 2004-8  
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*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2001**  
750 ml

**Chablis "Fourchaume"**  
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: Honeyed and exotic with rich fruit and wood that is better integrated followed by soft, supple, very forward flavors that are generous and display medium length. This is evolving rapidly and will be approachable with a year or so of bottle age.**

Tasted: Oct 01, 2003

Score: **87**

Drink: 2004-8  
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**Domaine Denis Pommier**

Print

**2002**  
barrel

**Chablis "Fourchaume"**  
1er Cru White

Note: from Fourchaume and Vaupoulent, aged in 15% oak

*Producer note: Even though Denis Pommier calls 2002 "exceptional", he was moderately reluctant to show me his wines as they had all been racked within the last two weeks and he was understandably concerned that they would appear overly fatigued and lacking in freshness. Happily, the wines showed no such signs and indeed seemed to have benefited from the aeration and Pommier explained that it may very well be due to the excellent ripeness and density that was achieved, saying "it is these characteristics that make the vintage better than 2000 and therefore the best material that I have ever had to work with." The plan at the time of my July visit was to bottle in August. (Robert Kacher Imports, Washington, D.C. - the Fourchaume is not imported into the U.S)*

**Tasting note:** A subtle touch of oak spice frames really lovely, green and intense Chablis-style aromas, leading to relatively powerful, nicely dense flavors and fine length. The essential character here is one of finesse and elegance despite the mouth coating sap. Very pretty effort.

Tasted: Oct 01, 2003

Score: **87-90**

Drink: 2005-10  
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*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2002**  
barrel

**Petit Chablis**  
Villages White

*Producer note: Even though Denis Pommier calls 2002 "exceptional", he was moderately reluctant to show me his wines as they had all been racked within the last two weeks and he was understandably concerned that they would appear overly fatigued and lacking in freshness. Happily, the wines showed no such signs and indeed seemed to have benefited from the aeration and Pommier explained that it may very well be due to the excellent ripeness and density that was achieved, saying "it is these characteristics that make the vintage better than 2000 and therefore the best material that I have ever had to work with." The plan at the time of my July visit was to bottle in August. (Robert Kacher Imports, Washington, D.C. - the Fourchaume is not imported into the U.S)*

**Tasting note: Racy, bright and really quite aromatically elegant with solid density for this level and a slightly fat, very forward finish. Delicious.**

Tasted: Oct 01, 2003

Score: **83-85**

Drink: 2004-6

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