



Allen Meadows'  
**BURGHOUND.COM**

*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2004**

750 ml

**Chablis**

Villages White

*Producer note: Denis Pommier reports that 2005 "was perhaps the cleanest harvest that I have ever seen. There was no rot at all and virtually no botrytis. Sugars climbed very rapidly just before the harvest and averaged a remarkable 13 to 13.5% on yields of 40 to 45 hl/ha. We began picking on September 24th and were able to bring the crop in quickly as harvest conditions were ideal. I'm not sure why but the primary fermentations took a long time to finish but the malos were normal. Overall, while I believe the '05s are very good, I don't think they'll quite equal the '02s." As the scores suggest, Pommier continues to make real progress and I liked selected wines in both the '04 and the '05 vintages. (Robert Kacher Imports, Washington, D.C. - the Fourchaume is not imported into the U.S).*

**Tasting note:** This is quite fruity with a zesty clean and bright citrus quality that continues onto the nicely mineral-infused flavors, wrapped in a crisp and punchy finish. There is moderate Chablis character and length.

Tasted: Oct 01, 2006

Score: **87**

Drink: 2008+  
Issue 24

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**Tasting note:** Here the equally exotic fruit aromas are not quite as ripe but again, they're atypical with rich and sappy medium full flavors that are borderline opulent yet there is good minerality and finishing persistence.

Tasted: Oct 01, 2006

Score: **86-88**

Drink: 2008+  
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Allen Meadows'  
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*The ultimate Burgundy reference*

**Domaine Denis Pommier**

Print

**2005**  
barrel

**Chablis - Croix Aux Moines**  
Villages White

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

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**Tasting note:** A gentle hint of wood frames notably ripe citrus, particularly lemon and lime, aromas that introduce rich and voluminous flavors that retain a good sense of precision and plenty of intensity on the delicious and mineral-infused finish. A quality villages.

Tasted: Oct 01, 2006

Score: **87-89**

Drink: 2009+  
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**Tasting note:** Here there is a bit more aromatic complexity framed in very subtle wood that can also be found on the slightly sweet and rounder flavors though interestingly, this finishes quite dry and firm. A choice of styles.

Tasted: Oct 01, 2006

Score: **87**

Drink: 2008+  
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**2004**  
750 ml

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

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**Tasting note:** An airy mix of earth, floral and citrus gives way to slightly toasty middle weight flavors that are round, rich and mouth coating and culminate in a dry and nicely persistent finish. This is attractive in its fashion but it can't match its 1er stable mates for style of elegance.

Tasted: Oct 01, 2006

Score: **88**

Drink: 2008+  
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**Tasting note:** Very generous wood and vanilla presently make it difficult for the very ripe and exotic fruit aromas to really shine through though the opulent, thick and super rich and textured flavors should have little difficulty in eventually integrating the oak treatment. The finish is powerful, frank and smoky and while this is not typical, it's not without its particular appeal even if it's not for me.

Tasted: Oct 01, 2006

Score: **88-91**

Drink: 2009+

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**Domaine Denis Pommier**

Print

**2004**  
750 ml

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

Note: aged in 50% wood

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**Tasting note:** A deft touch of wood highlights an airy and perfumed nose of various citrus aromas, particularly lemon, that introduce beautifully elegant and understated middle weight flavors that offer excellent detail on the tight and moderately structured finish. Lovely stuff.

Tasted: Oct 01, 2006

Score: **90**

Drink: 2009+  
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**Tasting note:** Here the wood is more discreet if not exactly invisible framing high-toned and notably ripe citrus aromas and detailed, rich and mouth filling flavors which are sweet, intense and finish with a mineral flourish. This is very persistent and should make for a lovely effort with a few years in bottle.

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**2004**  
750 ml

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

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

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**Tasting note:** A classic nose of seaweed, green fruit and a subtle saline note merges into precise, intense and strikingly pure middle weight flavors that possess exquisite detail and ample Chablis character on the admirably persistent finish. This isn't overly dense but I very much like the transparency and finishing energy.

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Score: **90**

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**Tasting note:** Elegant, pure, ripe and airy green fruit with obvious mineral and oyster shell notes set off delicious, intense and quite serious if not downright somber flavors that seem chiseled directly from a block of Kimmeridgian rock. Lovely and I particularly like the acid/fruit balance.

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