



Allen Meadows'
BURGHOUND.COM

The ultimate Burgundy reference

Domaine Denis Pommier

Print

2005
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: Here the notably 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. Delicious, round and easy to like but not simple and it should drink well early.

Tasted: Oct 01, 2007

Score: **87**

Drink: 2008+
Issue 28

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The ultimate Burgundy reference

Domaine Denis Pommier

Print

2005
750 ml

Chablis - Croix Aux Moines
Villages White

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

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: A gentle hint of wood frames noticeably 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 brimming with intensity and I like the mouth coating texture.

Tasted: Oct 01, 2007

Score: **88**

Drink: 2009+
Issue 28

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The ultimate Burgundy reference

Domaine Denis Pommier

Print

2005
750 ml

Chablis "Beuroy"
1er Cru 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: Generous but not intrusive wood frames very ripe and exotic fruit aromas that lead to opulent, thick, 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.

Tasted: Oct 01, 2007

Score: **89**

Drink: 2009+

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Allen Meadows'
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The ultimate Burgundy reference

Domaine Denis Pommier

Print

2005
750 ml

Chablis "Côte de Léchet"
1er Cru White

Note: aged in 50% wood

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: Here the wood is more discreet if not exactly invisible framing high-toned and notably ripe citrus aromas and detailed, rich, pure 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.

Tasted: Oct 01, 2007

Score: **90**

Drink: 2009+
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Allen Meadows'
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The ultimate Burgundy reference

Domaine Denis Pommier

Print

2005
750 ml

Chablis "Fourchaume"
1er Cru White

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

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: 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.

Tasted: Oct 01, 2007

Score: **90**

Drink: 2009+
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Allen Meadows'
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The ultimate Burgundy reference

Domaine Denis Pommier

Print

2005
750 ml

Petit 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 extremely ripe for a *Petit Chablis* though it's not surmature with hints of exotic fruit leading to zesty citrus-infused flavors that are delicious and racy on the very fresh finish. The aromas are not exactly typical as they are both very fruity and very ripe but this is attractive in its fashion.

Tasted: Oct 01, 2007

Score: **85**

Drink: 2008+
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