

THE WINE ADVOCATE

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23/12/2009

ISABELLE & DENIS POMMIER, POINCHY (CHABLIS)

2007 CHABLIS CROIX AUX MOINES	(\$30.00)	WHITE	87
2007 CHABLIS BEAUROY	(\$40.00)	WHITE	88
2007 CHABLIS COTE DE LECHET	(\$40.00)	WHITE	88
2007 CHABLIS FOURCHAUME	(unknown)	WHITE	89+ ?

The Pommiers were completing an imposing new *cuverie* when I visited, with escalators for fruit reception and large, jacketed stainless steel tanks – inside which, their young 2008s were quite promising – further signs of this couple's serious quality-consciousness. A certain tartness and shading well into the green end of the flavor spectrum kept their

stuffing and its tartness was not excessive but instead invigorating. Salt, chalk, and fruit skin give one something to chew on and salivate over, and in the right food contexts this should perform well for at least the next 2-3 years. The Pommier 2007 Chablis Beauroy – like their other crus, vinified in half tank and half *barriques* of mixed ages – interestingly suggests salted peanuts as well as lemon and grapefruit zest. A bit more polished in texture than the Croix au Moines, its zesty pungency is allied to smokiness and salinity in an emphatic and invigorating finish. It should merit re-visiting over the next 3-4 years at least. Lemon and tangerine scent the nose of Pommiers' 2007 Chablis Côte de Léchet and dominate the palate with juicy, bright results. One could ask for a bit more ripeness here, but there is plenty of mineral mystery, by way of herbed chicken stock, oceanic brininess, and iodine-tinged shrimp-shell reduction. Zesty invigoration and tenacious, lip-smacking mineral

generic 2007 vintage wines from recommending themselves more than modestly, despite their having held off bottling any of their wines before one year in hopes that this would allow them to shed austerity and round out. Perhaps thanks not just to its location but to its old vines, Pommiers' 2007 Chablis Croix aux Moines shows an impressive measure of

essences carry the day in the finish. I would not worry about drinking this up for at least 3-4 years. Their 2007 Chablis Fourchaume was not bottled until April, 2009, but with only 2,000 bottles, say the Pommiers, they can afford to wait as long as they like with this wine (and they kept it the whole time in tank). Salted chicken stock and toasted nuts are prominent themes in this texturally surprisingly polished and subtly saline, stony, savory exemplar of a cru that is too-often lackluster. Suggestions of cilantro and lemon zest add interest – if no further sense of ripeness – to a persistent finish. Given that this had been bottled only days before I last tasted it, I have to allow for the possibility of it having gained short-term. I anticipate it will be worth following for 3-5 years. Also recommended: 2007 Petit Chablis (84), 2007 Chablis (\$25.00, 86) Imported by Robert Kacher Selections, Washington, DC; tel. (202) 832-9083