

THE WINE ADVOCATE - ROBERT PARKER - JUIN 2006

DOMAINE ISABELLE ET DENIS POMMIER (POINCHY)				
2004	CHABLIS	(\$20.00)	WHITE	89
2004	CHABLIS BEAUROY	(\$28.00)	WHITE	91
2004	CHABLIS COTE DE LECHET	(\$30.00)	WHITE	91
2004	CHABLIS CROIX AUX MOINES	(not available in US)	WHITE	90
2004	CHABLIS FOURCHAUMES	(not available in US)	WHITE	87
2004	PETIT CHABLIS	(\$18.00)	WHITE	88

Were it not for Domaine William Fèvre's extraordinary surge in quality in recent years, Domaine Isabelle et Denis Pommier would have to get the award for most improved Chablisien estate. Though they started out making good wines, the progress has been marked. A young couple, they are committed, hard working, and have re-invested their earnings into a new winery, equipping themselves to produce even better wines in the future (as the superb 2005 will attest!).

To Denis Pommier, the wines of 2004 are reminiscent of the 2000s, two vintages with high yields. He harvested 70 hectoliters per hectare in 2004, which he blames on "the incessant rains of August," bringing in fruit that averaged 11.5% natural potential alcohol. "In recent memory, of course, our finest vintage in Chablis was 2002," he added.

The creamed apple and almond-scented 2004 Petit Chablis is a soft, fruit-driven, medium-bodied wine. An excellent value, its satiny-textured core reveals loads of candied lemons, spices, and almonds. Enjoy this expressive, pretty wine over the next 1-2 years. Produced from 20-year-old vines, the 2004 Chablis is entirely fermented and aged in stainless steel tanks. Its fresh mineral aromas give way to a silky-textured, medium-bodied personality jam-packed with slate, sea salt, minerals, and flint. This pure wine is concentrated, reveals excellent depth of fruit, and has a seamless finish. Drink this wonderful value over the next 2-3 years. An outstanding *villages* wine, the 2004 Chablis Croix aux

Moines is a cuvée Pommier targets at top restaurants. Fashioned from older vines, it is fermented and aged in tank (50%) and barrels (first-, second-, and third-year oak). Its rich aromatics offer notes of salty minerals and fresh herbs. On the palate, this medium-bodied, iodine-laced pear-flavored offering is forward, exhibits lots of depth, and boasts a long, flavorful finish. It should be consumed within 2 years. Produced from a tiny parcel (2,000 bottles a year) of 15- to 17-year-old vines, the 2004 Chablis Fourchaumes displays appealing aromas of pears and citrus fruits. I enjoyed this wine's mineral-laced, focused attack and mid-palate yet found that it dissipated quickly in the finish. Drink it over the next 1-2 years.

The wonderful 2004 Chablis Beauroy bursts from the glass with spiced minerals as well as hints of candied lemons. Medium to full-bodied, it boasts a rich, deep character that is awash in creamed almonds, pears, and apples. This highly expressive wine also sports a long, fruit-filled finish. Drink it over the next 4 years. Zesty minerals are found in the aromatic profile of the 2004 Chablis Côte de Léchet. Though less fleshy and seductive than the Beauroy, this wine impresses with its nuanced core of lively fruit flavors. Lemons, limes, minerals, sage, rosemary, liquified stones, and spices can all be discerned in its deep, focused character. Projected maturity: now-2011. Importer: Robert Kacher Selections, Washington, DC; tel. (202) 832-9083