

Tonight 5 wines total, Chablis and Burgundy... Cost \$26, 1/2 pour \$15

2007 Domaine Gilbert Picq et Ses Fils Chablis \$24.

Pink grapefruit, pineapple syrup and oyster shell on the nose. Then sweet and surprisingly creamy in the mouth, with a concentrated lemony flavor that avoids any impression of hardness. A very ripe wine from a crop that was sharply reduced by hail. For all its richness, this soil-driven village wine finishes with excellent grip and length. **90 Stephen Tanzer.** From vineyards around the town of Chichee, Picq's generic 2007 Chablis smells of pear, freesia, almond, and shrimp shell reduction. Corresponding flavors mingle with refreshing grapefruit on a velvet-textured palate. Bitter hints of black currant skin and citrus pips are subtly integrated into a long, lively, buoyant, infectiously juicy finish whose complex interplay of citrus, floral, and mineral elements is rare for basic Appellation Chablis. Like most wines of its appellation – but unlike Picq's other two – this was harvested by machine. **90 Parker.** The wines of Picq represent some of the most amazing values in Chablis, not only on account of the reasonable prices asked for their two premier crus, but for the frequently premier cru quality exhibited by their trio of villages wines, a quality that is nothing short of astonishing in 2007. (And the components for 2008 were exciting too, early on.) As a measure of the impact of hail in sites upstream along the Serein, Didier Picq obtained only 4,000 bottles of 2007 Vosgros, not much more than a third of his typical crop, though Vaucoupin was hit much less severely. The reduced crop here ultimately contributed to high must weights, Picq says, yet in his relatively cool sites picking took place largely only in late September. His wines finished fermenting by Christmas and completed their malolactic transformations already by Feb.

2008 Thibert Pere et Fils Maconnais \$19.50

Smells of lime, subtly bitter fruit pits, sage, and meatstock, almost like a cross between a Riesling and a Chablis. Well-concentrated on the palate, it offers a fine combination of substantiality with brightness and lift, leading to a long, bright finish. **89 WA**

2007 Chateau des Rontets Pouilly-Fuisse Clos Varambon \$33.

A delicate, pure and perfumed nose of white flower and pear that is both expressive and high-toned leads to detailed and attractively textured flavors supported by a subtle minerality and fine length. This is a wine of finesse and understatement. To enjoy young. **89 – Burg Hound**

2007 Domaine Joseph Matrot Meursault-Blagny \$65.

The Matrot 2007 Meursault-Blagny – reflecting a site with which this family has for the past three generations been closely connected – smells of honeysuckle, high toned red fruits (including maraschino) and citrus oil, all of these elements that run through a silken-textured palate featuring also succulent white peach, and into a finish of shimmering interplay with saline and chalky mineral threads. This exhibits the freshness, verve, and transparency to mineral and floral nuance that characterize the best of its vintage. I would anticipate it being worth following for at least 6-8 years. Happily, it represents Matrot's single largest bottling. **92 Points Robert Parker**

2008 Domaine Benjamin Leroux Puligny –Montrachet \$72.

Benjamin Leroux is the winemaker at the highly regarded Domaine Comte Armand in Pommard and launched his own micro-negociant label in 2007. He's a former winner of Burgundy's best young talent trophy, and widely reputed to be among the best winemakers in the world. Ben worked harvest here in Oregon at Domaine Drouhin in 1996 & 1997. The wines under Ben's label come from many of the top growers throughout Burgundy, including an ever-expanding selection of Grand Crus. The wines are made in Ben's new facility in Beaune, which he shares with another Burgundy mega-star, Dominique Lafon.

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