

The perfect time of year to do this Chablis tasting. Join us!

Chablis comes in four very distinct quality levels. **Petit Chablis** is the principal, often vapid, product of the plantings on the outskirts of Chablis proper undertaken when the Chablis growers found they were unable to keep up with international demand. Most wine produced around the pretty little village of Chablis qualifies for the straightforward **Chablis** appellation, which can vary considerably in quality (beware of Chablis bottled outside the region). Some particularly well-sited vineyards, comprising about a quarter of total Chablis production, are designated **Chablis Premier Cru** and represent some of the district's most reliable buys. The very best vineyards are on the west-facing hill immediately above the village and qualify as Chablis **Grand Cru**. These are the vineyards, particularly Les Clos, that have made Chablis' reputation as offering a remarkable combination of refreshment and longevity. Other Grands Crus include Blanchots, Bougros, Grenouille, Preuses, Valmur and Vaudésir. Some of the best-known Premiers Crus are Fourchaume, Mont de Milieu, Montmains, Vaillons, and Montée de Tonnerre, which in some particularly successful vintages can develop as appetizingly as a Grand Cru Chablis. The grape of Chablis is aka Chardonnay.

- Place: Santiam Wine CO
- Date: Friday, September 22nd
- Time: 4-7 pm
- Cost: First Four \$23. or 1/2 pour 13.50
- Super Pour: \$7 or 1/2 pour \$5. optional
- All Five \$30. 2 oz pours (aka full meal deal!)

The Wines:

2009 La Chablisienne Mont de Milieu Chablis 1er Cru \$30

This Premier Cru, a rare wine, august and mature, is made with grapes from old vines that grow on a clay and limestone soil. The vineyard is located on the river Serein superbly exposed full south just on from Montee de Tonnerre. The displays a subtle nose of ripe fruit with a mineral touch. A gem of its terroir that will improve with time in the cellar.

2008 Frederick Guegen Domaine des Chenevieres Fourchaume \$40

Gueguen's Domaines des Chenevieres 2008 Chablis Fourchaume is pungently smoky, fusil, and crushed-stone inflected from nose to finish, with white currant, fruit pits, citrus pip, ash, and iodine combining for further interest, if also reinforcing a certain sense of austerity. It displays grip, energy, and fascinating mineral diversity for its site, and should be worth watching unfold over at least the next 4-6 years. **89 Points Robert Parker**

2008 William Fevre Montee de Tonnerre \$50.

Pale yellow-green color. Knockout high-pitched nose combines white flowers, crushed stone, citrus peel, gingery spices and a saline oyster shell nuance. Quite reserved today but impeccably pure, displaying outstanding breadth and richness without any impression of weight. Wonderfully vigorous wine that saturates the entire mouth with tactile minerality and excites the taste buds. A great example of this superb premier cru. **94 Points Stephen Tanzer**

2009 Louis Michel & Fils Chablis Montee de Tonnerre \$49.

Sexy, pure nose offers citrus peel, powdered stone and ginger. Concentrated and penetrating but quite youthfully clenched, with terrific vivacity to the crushed rock and pink grapefruit flavors. Wonderfully tactile wine with a very long, palate-saturating aftertaste. **91-93 points Tanzer. Parker Writes:** The 2009 Chablis Montee de Tonnerre is quite pretty in this vintage. It is also very accessible for a young wine. There is plenty of personality and character in the glass, while all of the elements are beautifully balanced throughout. Hints of ash, smoke, crushed rocks, licorice and earth meld together on the virile, imposing finish. Once again, the Montee de Tonnerre boasts impeccable class and pedigree. Anticipated maturity: 2013-2019. 93 Parker

This is a gorgeous set of wines from Louis Michel. The estate farms 25 hectares of vineyards, most of which are premier cru. The wines are made with native yeasts (for both the alcoholic and malolactic

fermentations) and are aged on their fine lees in stainless steel with one racking after the malos. Guillaume Gicqueau-Michel describes the 2010 vintage as a fairly easy one; once he got past an irregular flowering that lowered yields 15-30% across his family's parcels. Despite mixed weather during the harvest, the fruit achieved fairly homogenous maturity and was brought in over eight days starting on September 23rd. Vintage 2009 presented more challenges as ripening was less even, which caused the harvest to spread out over thirteen days, quite long by this house's historical standards. The 2009 harvest started on September 15th. Overall the 2009s have lower acidities and more overt fleshiness while the 2010s will offer most of their pleasure over time. I tasted all of the 2010s from tank, except the Petit Chablis. The estate finished bottling its 2009s with the grand crus in May, 2011.

SUPER POUR: \$7. (Optional)

2006 Domaine Christian Moreau Les Clos Chablis \$76.

Pale yellow. Underripe pineapple, wet stone and violet on the discreet, very pure nose. Wonderfully sweet yet penetrating, with a strong, almost metallic minerality and a repeating violet element leavening the impression of sucrosite Very pure, subtle, gripping wine, finishing long and aromatic. This should display its inherent complexity as it evolves over the next decade. Superb. **Stephen Tanzer 94 points**

Best Regards,

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