PATRIMOINE DES TERROIRS



WINE ENTHUSIAST MAGAZINE

Résultat / Results



Château les Roches de Ferrand 2008 Bordeaux-style Red Blend (Fronsac)

A combination of austere tanning and ripe fruits produces a youthful wine. It's solid while the acidity and black currant fruit remains dominant. At the end, the wine is dry, firm. — R.V. (9/1/2012)





MAGAZINE

Domaine Nigri 2010 Pas de Deux Gros and Petit Manseng (Jurançon)

Beautifully balanced and poised, beautionly parameted and poised, this blends light, dancing acidity with rich, sweet botrytis fruit. It's fruity, with honey and orange flavors that are a delight to taste. It could be aged, but it is delicious now. — R.V. (10/1/2012)





Domaine Pont de Guestres 2008 Bordeaux-style Red Blend (Lalande de Pomerol)

A ripe, balanced wine this is A ripe, palanced whe this is maturing well. It has a black plum note to go with the underlying tannins. Rich julcy flavors join notes of spice and wood, leading onto the firm finish. Age for another two years. — R.V. (9/1/2012)





Les Hauts de Tousquiron 2008 Bordeaux-style Red Blend (Médoc)

This has good balance among its ripe blackberry and red-plum flavors and its firm core. It's solid and chunky while also offering crisp, taut acidity. The aftertaste, with a touch of smokiness, is attractive. — R.V. (9/1/2012)





Domaine de Moulin-Pouzy 2009 Bordeaux-style White Blend (Monbazillac)

Rich and concentrated, this has flavors of honey and vanilla wafer. It has a bite of ginger and orange marmalade. The acidity is subdued, suggesting a wine that will age quickly and mature in the next year.

— R.V. (10/1/2012)





Domaine Sangouard-Guyot 2010 Ancestral Chardonnay (Pouilly-Fuissé)

Round, soft wine, its currant and peach fruits ripely integrated into the acidity. It has a touch of wood, although not enough to suppress the ebullient yellow fruit, finished with pink grapefruit. — R.V. (4/1/2012)





Domaine Sangouard-Guyot 2010 Clos de la Bressande Chardonnay (Mâcon-Villages)

Fresh and fruity, a wine with no wood but plenty of ripe lemon and apple flavors to go with the fine acidity. The texture has a richly vibrant tang, ready to drink. — R.V. (4/1/2012)





Domaine Nigri 2011 Confluence Gros Manseng (Jurançon Sec)

With a little addition of the With a little addition of the local grapes Camaralet and Lauzet, this Gros Manseng-dominated wine is aromatic and spicy, packed with green-fruit acidity. The texture has a creamed-pear smoothness to contrast with the acidity. This will be delicious in a year. — R.V. (10/1/2012)





Château au Pont de Guitres 2009 Bordeaux-style Red Blend (Lalande de Pomerol)

Packed with superripe Meriot, this is rich and round. It has wood flavors and sweet, Juicy black-plum fruits that are balanced by firm tannins. The finish shows some bitterness from over-extraction. — R.V. (9/1/2012)





Les Hauts de Tousquiron 2007 Cuvée Lucie Bordeaux-style Red Blend (Médoc)

Dominated by black currant and smoke flavors, this is a light, fruity wine that's ready to drink. The tannins are still firm and not likely to soften. — R.V. (9/1/2012)





Les Hauts de Tousquiron 2009 Cuvée Lucie Bordeaux-style Re Cuvée Lucie Bordeau Blend (Haut-Médoc)

This is a smooth, rich, wood-aged wine. It has wood aromas, but on the palate the wood has softened the black current fruit, creating a wine that's elegant and full-bodled, with herbal acidity on the finish. Age for 1–2 years. — R.V. (9/1/2012)





Château Piron 2009 Bordeaux-style Red Blend (Montagne-St.-Émilion)

Price \$28

This is a soft wine, with attractive red-currant fruit and open, smoky tannins. It's well balanced between the fruit, tannins and acidity, which lends a crisp aftertaste. — R.V. (9/1/2012)





Domaine Sangouard-Guyot 2010 Authéntique Chardonnay (Pouilly-Fuissé)

Without any intervention of wood without any intervention of wood, this is a ripe yellow fruit and mineral wine. It has a bite of steel as well as sweet, juicy acidity. With its weight and richness, it needs to age for at least a year. — R.V. (4/1/2012)



Domaine Sangouard-Guyot 2010 Quintessence (Pouilly-Fuissé)

A fine combination of toast and yellow fruit has produced an exotic, opulent wine that's ripe and generous. The balance is exactly right, while the richness of the wine doesn't lose sight of the lime acidity.

— R.V. (4/1/2012)





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Musset-Roullier 2010 Léjourie Gamay (Anjou)

Price \$17

This is a youthful fruit bomb, with a red fruit flavor that explodes in the mouth. It is soft and round, with a powerful shot of refreshing acidity. Drink now. — R.V. (9/1/2012)





MAGAZINE

Musset-Roullier 2009 Petit Clos Cabernet Franc (Anjou Villages)

Price \$27

This is a rounded wine that brings forward soft tannins and flavors of ripe fruit and spice. The red currant fruit dominates while the sultana flavor adds some richness. — R.V. (9/1/2012)





Domaine de Moulin-Pouzy 2011 Bordeaux-style White Blend (Bergerac Sec)

Aromatic and richly fruity, this has surprising weight that gives the palate a round and smooth quality. The acidity is there, although it is covered by the superrich fruit.

— R.V. (10/1/2012)





Domaine Fllevin 2009 Chardonnay (Chablis)

Price \$30

Warm and fruity, this has an open apricot flavor that's balanced by spice and vanilla from the wood aging. Citrus flavors give a fresh, more medicinal finish. — R.V. (8/1/2012)





Domaine de la Sanglière 2009 Prestige Rhône-style Red Blend (Côtes de Provence)

The aromas are warm and spicy. On The aromas are warm and spicy. On the palate, there is a herbal character along with smooth red plum fruit and a toast note. It is rich while still preserving a light touch and acidity on the finish. — R.V. (10/1/2012)





Domaine de la Sanglière 2010 Prestige Rosé (Côtes de

considerable acidity offering a lively edge to what is a serious rosé. It's definitely for food, its fruits given a firm texture by the lemon zest and acidity. — R.V. (12/31/2011)





Musset-Roullier 2009 Les Neuf Vingt Cabernet Franc (Anjou)

Price \$19

Juicy and ripe, this has soft tannins and a red berry flavor. Alongside all of the fruit is a more stalky, spicy character to give complexity. The wine is ready to drink, but it could age for 2–3 years. — R.V. (9/1/2012)





Domaine de Moulin-Pouzy 2009 Bordeaux-style Red Blend (Bergerac)

This is a rough-edged wine that has some dry tannins and red berry acidity. It's light on the palate with a fresh character. Drink in a year.

— R.V. (10/1/2012)





Domaine Ellevin 2009 Vaucoupin Premier Cru Chardonnay (Chablis)

Price \$40

An edgy wine that shows the steely side of Chablis, this has a tangy, taut texture that's laced with an asparagus flavor that allies with the notes of wood and lime juice. Age for another year to bring it to its best. — R.V. (8/1/2012)





Domaine de la Sanglière 2011 Prestige Rosé (Côtes de Provence)

Price \$18

As pale in color as is possible for a rosé, this is bright, crisp and fruity. It has delicious acidity and red apple and citrus flavors, with a burst of red currant on the finish. — R.V. (10/1/2012)





Domaine de la Sanglière 2010 Cuvée Spéciale Rosé (Côtes de Provence)

Price \$20

Relatively rich in character, with Relatively fron in caracter, with toast and yeast flavors offering a contrast to the more tropical fruit flavors. There is dry spice and finely balanced acidity that offer a further dimension to this full-bodied wine.

— R.V. (12/31/2011)





Jeaunaux-Robin NV Extra Brut Grande Tradition Champagne Blend (Champagne)

This is showing some maturity with its ripe apple fruits and taut texture. Very dry, it is still rich and ripe enough to sustain the intense grapefruit and citrus finish. — R.V. (9/1/2012)





Jeaunaux-Robin NV Sélection Extra Brut Champagne Bl (Champagne)

This is a very dry Champagne that offers crisp apple and grapefruit flavors along with a toasty, yeasty character. The acidity makes for a taut texture and a tense, lively finish. — R.V. (9/1/2012)



