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JULY 25, 2006

BANDOL

# Domaine Tempier

*A Major Retrospective of an Illustrious Provençal Estate*

Every so often, a towering personality puts their stamp on a wine region, raising the quality of wine throughout the appellation. In the case of Bandol, that personality belonged to Domaine Tempier's Lucien Peyraud, who created the idea of fine Bandol as we know it today.



*A young Lucien Peyraud.*

Peyraud was a driving force behind Bandol's 1941 *appellation contrôlée*, while restoring Mourvèdre to the prominence it enjoyed before Phylloxera. Inspired by drinking Mourvèdre-rich 19th-century Bandols, he urged countless growers to replant the grape, reversing the variety's decades of decline. He was also responsible for today's legal requirement that all Bandols contain at least 50% Mourvèdre.

For such efforts, Peyraud (who died in 1998) is regarded as the father of Bandol, and his wines are considered the area's finest and most long-lived.

## The Next Generation

Lucien Peyraud was happy to make just one iconic red wine, the **Cuvée Classique**, from Tempier's vines, but his sons Jean-Marie and François took on a greater challenge starting in 1968: to create a series of highly individual and expressive special cuvées from the estate's best sections. Thus, the revered **Cuvée Spéciale**, **La Migoua**, **La Tourtine**, **La Louffe** and **Cabassaou** were born.

Given their astonishing track record, and their

remarkable aging ability of 15 to 40 years, Tempier's wines have earned a loyal following of collectors who snap up each vintage on release. This explains the wines' remarkable scarcity on the open market.

So, we were thrilled this summer to acquire two large, and pristine, collections of the best Tempier reds of the past decade. This is an opportunity that no lover of rich, expressive, classically made red wine will want to pass up.

## The Wines

### Cuvée Spéciale

Jean-Marie's and François' first step forward, in 1968. It is a rich and expressive blend—80% from old Mourvèdre vines surrounding the cellar and 20% Grenache from La Migoua.

**2001 Tempier Bandol**  
**'Cuvée Spéciale'**  
**\$39.95**



*Wine Spectator*: "Rich and ripe, with plenty of muscle and fine-grained tannins, as well as decadent meaty aroma. Flavors of dark plum, leather, blackberry and spice are broad and mouthfilling. Chocolate, mineral and smoky notes fill the finish."

Clive Coates: "Rich, complex and intense."

*More on Page Two*

# BANDOL

## The Mythic Reds of Domaine Tempier

### Cuvée Classique & La Tourtine

The *Cuvée Classique* is the domaine's flagship wine, and like all Tempier reds it is traditionally vinified and aged in old *foudres*. It has great palate presence, a firm structure and a highly expressive nose of wild cherries and grilled meat.

**2000 Tempier 'Classique'**  
**\$27.95**



*Wine Spectator*: "Highly Recommended. Rich, bacony aromas and flavors mix with alluring dark plum and red cherry flavors in this broad-tasting, full-bodied red. Intense blood, iron and mineral notes linger with spicy elements on the powerful finish."

**1999 Tempier Bandol Classique .....27.95**

Deep color and an explosive nose of wild game and truffles, yet the palate offers an ethereal delicacy. A superb expression of Tempier's uncommon charms.

**2001 Tempier Bandol Classique .....27.95**

*Wine Spectator*: "Intense and seductive ... blackberry and kirsch flavors spread out over a powerful and robust frame. Mouth-coating tannins give it added muscle."

C. Coates: "Rich, meaty and chocolaty. Very ripe tannins."

### La Migoua & Cabassaou

*La Migoua's* high elevation, and an extra dose of Grenache and Cinsault, gives the wine its distinctive wild herb and spice character.

**1998 Tempier Bandol 'La Migoua' .....49.50**

Clive Coates: "Very lovely nose ... very rich ... Very, very long. Potentially voluptuous. Very fresh. Very complex. Very elegant. Very lovely. Brilliant!"

**1999 Tempier Bandol 'La Migoua' .....45.00**

Because of its elegance and perfume, Clive Coates has called Migoua "a Palmer of a Bandol." The 1999 is a quintessential example, exuding spice and Provençal herbs, while boasting a texture of pure velvet.

**2000 Tempier Bandol 'La Migoua' .....45.00**

Clive Coates: "Very poised black-cherry and chocolate nose ... Ripe, complex, discreet and very harmonious ..."

**2001 Tempier Bandol 'La Migoua' .....45.00**

**2001 Tempier Bandol 'La Migoua' Magnum .....95.00**

*Wine Spectator*: "94 rating ... rich flavors of dark raspberry, dark cherry and chocolate ... Luscious with fine-grained tannins that give it extra power."

Clive Coates: "Creamy-rich on the nose ... very long and concentrated ... It will keep for ages ..."



*La Tourtine's* sweeping south-facing slope is particularly well suited to Mourvèdre and produces a more powerfully structured red with aromas and flavors of black cherry, meat, earth and pepper.

**1999 Tempier Bandol 'La Tourtine' .....49.95**

Clive Coates: "Good colour. As usual a bit gamey on the nose ... no lack of depth and dimension. ... long, fresh, complex and classy at the end. Very good indeed."

**2000 Tempier Bandol 'La Tourtine' .....49.95**

Clive Coates: "Very fine colour. Like the 2001, bigger, sturdier and more powerful (than the Migoua) ... Full-bodied, tannic and youthful ... Very fine fruit and grip ... velvety ... Lots and lots of depth. Very fine."

**2001 Tempier Bandol 'La Tourtine'**  
**\$49.95 bt. \$110.00 mag.**



Clive Coates: "... firmer than the Migoua but equally rich and succulent on the nose. Fullish body. Rather more closed-in. Good tannins. Very good grip ... equally long and potentially fine."



*Cabassaou* is Tempier's most coveted wine. It is from the lower, most sheltered part of La Tourtine, in which Tourtine's qualities are magnified.

This all-Mourvèdre cuvée is packed with a concentrated essence of black fruits, spice and baked earth.

**1997 Tempier Bandol 'Cabassaou' Magnum ..... 195.00**

Clive Coates: "Ample, fullish bodied and very ripe ... a lot of concentration. No hard edges. Ready now. Very seductive. There can be very few 1997s which come anywhere near this quality. Fine." *Very rare magnums.*

**1998 Tempier Bandol 'Cabassaou' .....95.00**

**1999 Tempier Bandol 'Cabassaou' .....89.95**

The immense power of Cabassaou is amply displayed in these two gems from a pair of vintages in which Tempier excelled. Both wines are now rare.

**2000 Tempier Bandol 'Cabassaou' .....89.95**

Clive Coates: "This is rich and creamy on the nose. Very lovely fruit ... Very full-bodied. Very old viney in flavour ... Heaps of dimension at the end ... This will be a sumptuous wine when it is mature. Brilliant!"

## PIEDMONT

# Cavallotto Riserva

*Superb Traditional Barolos from a Little-Known Source*

As the Traditional Barolo bandwagon gains momentum, we have yet another venerable name to talk about: Cavallotto.

For more than 50 years, the Cavallotto family has made traditionally styled Barolo. But while longtime visitors to Piedmont may recall seeing old bottles of Cavallotto Barolo on Alba store shelves, the wines have been all but unobtainable in the U.S. Only in the past couple of years could American Barolo lovers finally experience these jewels of classic *Piemontese* winemaking.

### Origins

The first Cavallotto Barolo was made in 1948—a year in which brothers Olivio and Gildo could find no buyers for their grape harvest. Fortunately, friends lent them some rudimentary equipment to crush their own grapes and five old vats to ferment the wine. They enlisted the local nuns to print their



*The original 1948 Cavallotto Barolo Label*

labels, and Fratelli Cavallotto was born.

Today, a half century later, little has changed. True, the nuns no longer print the labels, but the fermentations still last a month, and the Barolos still spend a healthy four years in large Slavonian oak cask, having emerged from the same prime sections of the great Bricco Boschis *cru*.

And since production remains small—with little shipped to the U.S.—lovers of traditional Barolo still need to snap these wines up when they see them.

Cavallotto makes an excellent basic Bricco Boschis blend, but the real glories are the noble Riservas: the delicately perfumed Vignolo and the more packed and muscular Vigna San Giuseppe.

For this debut offering, we are delighted to focus on the powerhouse Vigna San Giuseppe Riserva—featuring two great vintages at equally great prices.

**1997 Cavallotto Barolo Riserva  
Bricco Boschis “Vigna San Giuseppe”  
92 *Piedmont Report*  
\$59.95**



*Piedmont Report*: “Rich ruby. Shows notes of anise, menthol, and tar on the nose which leads to a lush yet balanced palate of dense ripe dark fruit and spices. Absolutely gorgeous—combines the richness of the vintage with classic structure ... Very complete for the vintage and hard to resist now.”

**1999 Cavallotto Barolo Riserva  
Bricco Boschis  
“Vigna San Giuseppe”  
96 *Daniel Thomases*  
\$69.95**

As usual in the *Veronelli Guide*, only a brief text accompanies Thomases’ eye-popping **96-point** rating. He simply exhorts his readers: “You should taste the wines of this historical producer.” A brilliant old-school Barolo, enormously rich and complex.

*... and Two Fabulous “Modernist” Barolos*

**2000 Roberto Voerzio “La Serra”  
98 *Wine Spectator*  
\$145.00**



*Wine Spectator*: “This is really seductive on the nose, with Indian spices, blackberries, plums and cedar. Turns to flowers. Full-bodied, with layers of gorgeous ripe tannins and loads of ripe fruit. Yet goes on and on. Wonderful balance. This is better than the 1997.”

**1996 Scavino “Cannubi”  
95 *Piedmont Report*  
\$89.95**




Already incredibly rare. Antonio Galloni: “Outrageous and utterly beautiful ... generous amounts of rich dark cherry fruit intermingled with more evolved notes of tar, chocolate and menthol ... massive and packed on the palate ... promises to be a long drinking window.”

## WHITE BURGUNDY

# Chablisian Purity

*A Master of Transparency Produces Two Stunning new Chablis*

With each passing vintage, the style of Chablis made famous by Domaine Louis Michel—without any oak aging—gains adherents among both producers and Chablis lovers. Fermented and aged entirely in stainless steel, these are beautiful—and virtually transparent—examples of Chablisian *terroir*.

 "the Dampt wines ... represent the greatest bargains in white Burgundy today." *Burghound*

Among Michel's more talented followers is Daniel Dampt. A former biochemist, Dampt is strictly against the use of wood in the making of Chablis, as he feels that it obscures the purity of his wines—a purity achieved through careful vineyard work, meticulous fruit selection and low yields.

Dampt's top wine is his Côte de Lechet, from a *premier*

*cru* vineyard famed for its minerality. The cult for this *cuvée* has grown in recent years, so we were very lucky in June to pick up a parcel—fresh from the domaine—of the amazing, and just-released, 2004 Côte de Lechet. The price for this gem is nothing short of astonishing.

And when we heard that Dampt had also just released his 2005 village Chablis, we grabbed what we could of this as well. In its clarity, Dampt's village wine reminds us a lot of Dauvissat's, and the 2005 is the best example yet from this gifted winemaker. If you want to understand the hype for Chablis' 2005 vintage—Raveneau says it's as good as 2002, if not better—you'll find it in this bargain-priced bottle.

**2004 Dampt  
Chablis Côte de Lechet\*  
91 *Burghound*  
\$24.95**



**2005 Dampt Chablis\*  
\$17.95**



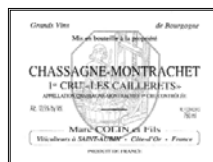
*Burghound*: "This is almost always Dampt's best wine and so it is again in 2004 with an ultra elegant citrus infused nose that complements perfectly the superbly intense, linear and crystalline middle weight flavors that possess almost painfully stony flavors that possess just enough fat to buffer the racy finishing acidity. This is really lovely stuff and highly recommended to those who enjoy classically structured and extremely racy Chablis."

An impeccably made and expressive village Chablis that harnesses the richness of this top vintage. Pale, greenish-tinged color, the nose is a compote of flint, lemons and spring flowers. On the palate there is excellent weight for a village wine and abundant citrusy fruit, but with laser-guided acidity to give the wine focus. As good Chablis was born to do, this wine's long, juicy finish leaves your mouth craving another glass.

## Two Majestic Marc Colin 2002s

**2002 Marc Colin  
Chassagne-Montrachet Caillerets ... 79.95**

*Burghound*: "93 rating ... stunningly elegant and pure citrus and limestone notes that precede remarkably fresh, impressively precise and pure flavors that have abundant mid-palate sap ... There is another dimension here with that lovely underlying tension and so much dry extract that it completely coats and stains the palate. **This delivers grand cru quality.**" *Extremely limited.*



**2002 Marc Colin  
Chassagne-Montrachet Champ Gains 75.00**

*Burghound*: "93 rating ... one of the best and most complete wines I have ever had from this vineyard with gorgeously intense, pure and detailed aromas that introduce ripe, focused, almost painfully intense medium full flavors laced with an unmistakable mineral quality and sensational length. A great effort as it's the very rare Champs Gain that can go toe to toe with a fine Caillerets and not blink." *Extremely limited.*

# Dal Forno

*Just Arrived: The Dazzling 2000 Amarone and 2001 Valpolicella*

Few wines have the majesty of the greatest Amarones. And the man whose Amarones are today widely considered the best is Romano Dal Forno.



Romano Dal Forno

Dal Forno's wines are not only the region's most intense, they are also the most expensive, with his Amarone selling for \$400 or more and his Valpolicella for \$100+. Yet, so strong is the demand, and so small is the production, that his wines disappear into collectors' cellars—seldom ever reappearing.

### This Offer

Indeed, Dal Forno can largely be credited for having elevated the making of *all* the Veneto reds—Amarone, Recioto and Valpolicella—to levels not previously dreamed of. He took the basic elements of the region's winemaking and pushed the envelope, extending what were previously considered their limits.

For his off-the-charts Amarone, he extended the traditional grape drying to achieve maximum concentration. He also increased the time in wood to four or five years. And for his magnificent Valpolicella he added 10-20% of Amarone to the blend. In Robert Parker's words, his recent vintages have reached "new levels of extract and richness."

Dal Forno's newest releases—2000 Amarone and 2001 Valpolicella—haven't been reviewed yet in the U.S., but Daniel Thomases (who now handles Italy for Robert Parker) reviewed the wines in this year's *Veronelli Guide*. Both releases continue the string of huge successes for this brilliant winemaker.

We are pleased to offer these wines at prices that are possibly *the lowest in America*. Very limited.

## 2001 Dal Forno Valpolicella 93 Daniel Thomases

**\$65.00 bottle \$760.00 case**



## 2000 Dal Forno Amarone 97 Daniel Thomases

**\$275.00 bottle**

Thomases: "Romano Dal Forno's Valpolicella bottling regularly shows an intensity, muscularity and length which most Amarone cannot match." We are delighted to offer the superb 2001 at a far-below-market price.

The Holy Grail for Amarone lovers, 2000 Dal Forno Amarone is generally selling for over \$400 in the U.S. We are delighted to offer it at the lowest price around. But hurry; quantities are *extremely* limited.

# The Sublime 2005 Moscato Clarté

*"... light-bodied, gorgeously fruity, pure ... brilliant ..." Robert Parker on Clarté*

*Piedmont's Moscato* is nearly unique in the world of wine: wonderfully light, lusciously sweet, extraordinarily perfumed, with an explosion of tiny bubbles that lift and carry it to a refreshing finish.

Stefano Perrone is among Moscato's virtuosos, and the finest expression of his art is the spectacular **Clarté**, widely considered one of the elite wines of the genre.

The 2005 Clarté is astonishingly rich and amazingly perfumed. Our prized allocation has just arrived by temperature-controlled container; order now!

## 2005 Elio Perrone Moscato "Clarté"

**\$15.95 bottle \$35.95 magnum**



A selection of Perrone's best lots, the 2005 is even richer than usual, thanks to the year's warm weather, but it has the freshness and vibrant acidity that we've come to expect from this cuvée. Opulently scented, marvelously sweet, and gently foaming, it is ideal for picnics or as a light dessert wine, and perfect with pears and strawberries, or with melon and prosciutto.

# Gems from a Superb Year

## Three Brilliant 2004 Châteauneuf du Papes

*Châteauneuf du Pape* has been on a roll since 1998. After the superripe 2003s, the big yet seductive 2004s again show extraordinary richness and concentration, but they offer a more classical sensuality.



Châteauneuf du Pape

For our first offer of this outstanding year, we've selected two favorite estates that we cellar ourselves virtually every vintage—Clos des Papes and Le Vieux Donjon—along with a standout for 2004: Boislauzon's amazing "Cuvée de Quet." All are highly recommended.

### 2004 Clos des Papes

93-95 Parker 93-95 Tanzer

\$67.50 *bt.* \$34.95 *half bt.*

\$139.95 *magnum*

Parker: "... powerful ... one of the top wines of the vintage ... a richer, more intense version of the 2001."

Tanzer: "Powerful, intensely floral aromas ... flavors are streamlined and nervy, showing excellent lift. Finishes with fine, dusty tannins ... and outstanding length."

### Le Vieux Donjon

2004 Le Vieux Donjon

\$39.95 *bt.* \$20.95 *half bt.*

\$85.00 *magnum*

Parker: "This deep ruby/purple-hued Châteauneuf exhibits a big, sweet bouquet of licorice, herbes de Provence, black cherries, blackberries, and incense. Fragrant and medium to full-bodied, with sweet fruit, ripe tannin, and a long, persistent finish..."

### 2004 Mas de Boislauzon

Cuvée de Quet

93-95 Tanzer

\$54.95

Tanzer: "Explosively aromatic ... aromas that seem to build exponentially in the glass. Lush, round and sweet—you could use this for a kir, although it might be too strong—but also fresh and focused ... Finishes silky, fresh and very long, with impressive purity and focus."

## Beaucastel Roussanne Vieilles Vignes 2000-2004

### Four Monumental Vintages of the Southern Rhône's Greatest White Wine

2004 Ch. Beaucastel Roussanne V.V. ....95.00

Parker: "93-96 rating ... a wine of exceptional intensity ... a dense, full-throttle wine ... a remarkably long finish."

2003 Ch. Beaucastel Roussanne V.V. ....85.00

Parker: "94 rating ... a full-bodied, unctuous palate, thick, juicy flavors of exotic fruits ... terrific ripeness ..."

2001 Ch. Beaucastel Roussanne V.V.\* .....125.00

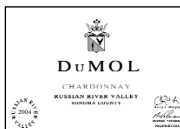
Parker: "97 rating ... surreal ... pure liqueur of rose petals, marmalade, and honeysuckle."

2000 Ch. Beaucastel Roussanne V.V. ....179.95

Parker: "99 rating ... nearly perfect ... possesses great intensity and unctuousity ... a tour de force in winemaking."

## DuMol's Russian River Valley Cuvées: New Releases

From the start, DuMol's main goal was to make the North Coast's most compelling *blended* wines. Though its single-vineyards are extraordinary, the greater effort and passion has gone into its Russian River Valley Pinot Noir, Chardonnay and Syrah.



With these wines, the gifts of winemaker Andy Smith come into full focus. He draws on fruit from varying sites to produce wines of both richness and structure. In this age of site-specificity, these stand out among California's most remarkable wines.

2004 Chardonnay "R.R.V." .....47.95

Parker: "A blend of fruit from the Heintz, Ritchie, and Hyde vineyards ... a full-throttle, honeyed, citrus-smelling wine with full body, loads of fruit, a hint of white peaches & good minerality."

2004 Pinot Noir "R.R.V." .....54.95

Parker: "A blend of six different cool climate vineyards ... scents of plums, allspice, forest floor, and sassafras. ... good acidity ... considerable ripeness, structure, and definition."

2004 Syrah "R.R.V." .....49.95

Parker: "Abundant notes of black fruits, asphalt, and pepper in a deep, chewy, rich style. It should drink well young, and keep for 7-8 years."

# 2004 Palmer

*“May turn out to be a modern day version of Palmer’s brilliant 1966.” Parker*

The dizzying prices of 2005 Bordeaux have left many wondering if great Bordeaux will forever be beyond their reach. It is too early to know what the future holds, but for now there are still some bargains to be found. And one of the most exciting is 2004 Palmer.

Having just received a lofty 94-96 point score from Robert Parker—*identical* to his rating for the 2005 which sells for nearly \$250—2004 Palmer is a screaming value. It is destined to be a great and classic Palmer, which for us is something very, very special.

Palmer is one of the truly singular wines of Bordeaux. Its hypnotic perfume is unique, exploding with scents of spice, cigar box and cassis. Its texture of liquid velvet also has no peers. Among the great growths of the Mèdoc, Palmer is surely the most like a great Pomerol.

We have purchased, in Bordeaux, a small amount of this seriously underpriced wine for fall arrival. But quantities at this price are very limited. Hurry.

**2004 Ch. Palmer\***  
**94-96 Parker**

**\$115.00 bt. \$1,350.00 cs.**

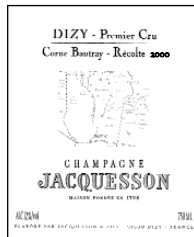


Parker: “One of the stars of the vintage, the 2004 Palmer ... is a significantly richer, fuller-bodied, and potentially more complex wine than the 2003 ... an extraordinary nose of acacia flowers, charcoal, creme de cassis, and grilled meats. This powerful, heady, full-bodied effort may turn out to be a modern day version of Palmer’s brilliant 1966. It requires 5-7 years of cellaring, and should drink well for 2-3 decades. Bravo!”

# Jacquesson’s Corne Bautray

*The Second Glorious Vintage for a Rare Champagne*

Three years ago, we had the privilege of offering one of Champagne’s rarest wines: Jacquesson’s 1995 Corne Bautray. Only 703 bottles of this extraordinary Blanc de Blancs had been made, and so our offer was limited to a bottle a customer. But a bottle was better than none, as this compelling wine offered a unique insight into great *terroir*-driven Champagne.



Jacquesson is about to release Corne Bautray’s second vintage, the 2000. Production is somewhat greater than in 1995, but still only one cask was made. So once again we enjoy a privileged, though small, allocation.

## Corne Bautray

The 2000 Corne Bautray was produced from a one-

hectare *lieu-dit* in the Côte des Blancs village of Dizy. The site is extraordinary for its 40-year-old vines, its southwest exposure and the fact that there is a full 6 feet of topsoil, with relatively little chalk, in an area where chalk predominates. The result is stunningly rich Chardonnay.

Throughout its portfolio, Jacquesson strives to produce wines of unusual weight, density and complexity. Fermented in barrel and bottled without filtration, the 2000 Corne Bautray stands as an archetype of that philosophy. *Extremely limited*

**2000 Corne Bautray\* .....85.00**  
**2000 Corne Bautray magnum\* .....175.00**

A simply extraordinary Champagne, in which the exceptional *terroir* of a site takes precedence over the usual mineral characteristics of Côte des Blancs Chardonnay. The nose is full, ripe and effusive, while the palate is rich, concentrated and long. Another classic in the making.

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## UMBRIA & TUSCANY

# A "First Growth" Cabernet

## *Riccardo Cotarella's Astonishing 2003 Marciliano*

Over the past decade, Riccardo Cotarella has possibly made more great wines than anyone else in Italy. But his defining project remains the one that made him known in the first place: Montevetrano. A blend of Cabernet, Merlot and Aglianico, Montevetrano was a sensation when it was released in the early nineties—the first red to prove that great wine could be made in Southern Italy.



Riccardo Cotarella

But Cotarella's ultimate achievement may be Marciliano, a blend of 70% Cabernet Sauvignon and 30% Cabernet Franc, made from high altitude vineyards near his boyhood home in Southern Umbria, where crisp white wines have long reigned supreme. Along with the great Sagrantinos of Arnaldo Caprai and Paolo Bea, Marciliano has taken its place as a standard-bearer for Umbria and proof positive of its own potential for greatness.

In his 94-point review of its first vintage (1999), Parker wrote that "Marciliano is a wine of first-growth quality." Two years later, Daniel Thomases gave the 2001 Marciliano 95 points in the *Wine Advocate*. But the finest Marciliano may well be the 2003, which Thomases has just rated 96 points in the 2006 *Veronelli Guide*. This is a groundbreaking wine at an unbeatable price: grab it while you have the chance.

**2003 Marciliano**  
**96 Thomases**  
**\$45.00**



Daniel Thomases in the 2006 *Veronelli Guide*: "The superb Marciliano already strives to be a Cabernet that produces great emotions while obtaining high levels of expressiveness."

## *Fanti's Amazing Sant'Antimo Rosso & Brunello*

Fanti is among Brunello's hottest producers. But like other Montalcino estates, they make red wines other than Brunello, drawing on many of the same vineyards and similar methods. Thus, one of the undis-

covered jewels at Fanti is the Sant'Antimo Rosso.

We have just acquired a parcel of the excellent 2004 at an amazing price—along with a small additional amount of the highly sought-after 2001 Brunello.

**2004 Fanti Sant'Antimo Rosso .....14.95**

A very rich, stylish marriage of Sangiovese and Merlot. Parker: "89 rating ... the 'poor man's' Brunello ... huge aromatics of spice box, cedar, black and red fruits, and subtle herbs ... drink it over the next 2-3 years."

**2001 Fanti Brunello di Montalcino .....55.00**

*Wine Spectator*: "96 rating ... Fabulous aromas of blackberry, cherry, meat and dried flowers. Full-bodied, with masses of velvety tannins and loads of fruit. A blockbuster."

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