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SEPTEMBER 12, 2006

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**the Veneto:**  
**Bussola & Quintarelli**

## CHAMPAGNE

# An Unwavering Grandeur

## *Taittinger's Great 1996 Comtes de Champagne and Earlier Rarities*

*Taittinger* is the quintessential *grande marque*, with its aristocratic history, extensive vineyard holdings and revered *tête de cuvée*, the Comtes de Champagne Blanc de Blancs.

Named for the 13th-century Count who planted Champagne's first Chardonnay, Comtes de Champagne has been regarded—since the 1952 debuted in 1959—as Champagne's most overtly rich and powerful Blanc de Blancs.

A wine of consistent greatness, Comtes de Champagne is made from the first pressings from Taittinger's best sites in Cramant, Mesnil, Avize, Oger and Chouilly, plus a small lot of old vines in Pierry. Five percent of the wine is matured in new barriques.

### **A Champagne for Aging**

Champagne's two leading writers—Richard Juhlin and Tom Stevenson—both hold up Comtes de Champagne as *the* great example of Blanc de Blancs in its biggest, richest style. It is a wine that starts out with disarming freshness, but then builds in opulence, weight and drama as it ages.

In fact, Juhlin cites the 1976 Comtes de Champagne



as sparking his obsession with Champagne. We recently drank a 1975 which was a similar revelation for us. Incredibly complex on the nose, the palate was stunningly creamy, with amazing persistence.

Richard Juhlin praises Comtes de Champagne as "the best in its style, with its soft, exotic, and creamy taste ... an aromatic spectrum that is exciting enough for even the most fastidious expert to fall head over heels for its beauty."

### **The Great 1996**

And the glorious 1996 vintage may prove to be the wine's holy grail. At Taittinger, a growing season that produced such high levels of ripeness and acidity has not been recorded since the legendary 1928. This combination allowed them to produce what may be the greatest Comtes de Champagne ever.

The 1996 Comtes de Champagne has just been released, and on page 2 we are pleased to offer it at a well-below-market price. It's a further privilege to offer a stunning line-up of early vintages, all from superb European cellarage. ►



*The Côte de Blancs crus of Comtes de Champagne, from left to right: Oger, Cramant, Le Mesnil and Avize.*

# CHAMPAGNE

## Comtes de Champagne, 1973-1996

**1996 Comtes de Champagne**  
**98 Parker**  
**\$95.00 bottle**



**1995 Comtes de Champagne**  
**96 Juhlin 96 Parker 97+ Tanzer**  
**\$110.00 bottle**

Parker in *The Wine Advocate* No. 165: "This dinner began with the just-released, exquisite 1996 Taittinger Comtes de Champagne Blancs de Blanc ... ethereal ... It is always amazing that so much flavor can be packed into something so light and delicate."

Juhlin: "Fantastically delicious and ultra-sophisticated ... It doesn't matter which positive adjectives one uses. All you seek shall be yours!" Parker: "Hugely impressive ... Broad, rich, deep ... awesomely long finish ...." Tanzer: "Incredible shiver-producing 99-point nose ... Full and creamy-smooth ... superconcentrated."

**1990 Comtes de Champagne .....179.95**

Juhlin: "96 rating. The scent is almost identical to a Les Clos from Dauvissat ... unmistakable class ...."

Parker: "96 rating ... may be the sexiest and most voluptuously seductive Champagne in the marketplace."

**1989 Comtes de Champagne .....139.95**

Juhlin: "93 rating. A charmer with nice, intact acidity. Incredibly beautiful pearl-necklace mousse. Classically creamy and rich, with a distinct note of oak. Long, sweet aftertaste of butter toffee."

**1975 Comtes de Champagne ..... 275.00**

Juhlin: "96 rating ... Creamy nose ... long and mineral-rich in taste. Clear note of coconut in the empty glass. Lovely long aftertaste of lemon. Still developable."

**1973 Comtes de Champagne Magnum ..... 550.00**

Juhlin: "95 rating ... Colossally powerful ... Who could fail to be impressed by this bounteous Champagne? Some bottles recently have been fabulously exotic and concentrated."

## 2004 Y grec

### Ch. d'Yquem's Rare Dry White Wine

*Like all great wines*, Ch. d'Yquem's essential quality stems from the soil. But Yquem also enjoys ideal exposure to the sun, and its proximity to water encourages the onset of *botrytis* in the fall—concentrating the sugars further and adding layers of complexity.



*Ch. d'Yquem's chai.*

In a perfect year, virtually all of Yquem's grapes are fully ripened by the sun and then undergo a second "ripening" from *botrytis*. Examples of such years were 1975, 1976 and 1983. But what of years in which the grapes are gloriously ripe, but the *botrytis* arrives too late or not at all?

#### Y grec

Under such circumstances, Ch. d'Yquem has, since 1959, produced an extraordinary dry wine called "Y" (pronounced *Y grec*). And in 2004, Yquem had the conditions to make an excellent "Y"—performing a selected harvest of extraordinarily ripe, but *botrytis*-free, Sauvignon Blanc grapes on September 8th and 9th. Plots selected were evenly distributed between the estate's grav-

elly plateau and clay slope. The Y grec harvest was completed with a small supplemental harvest on September 22.

Alcoholic fermentation in barrel (1/3 new barrels and 2/3 two-year-old barrels) was followed by aging on the lees for 8 months, racking, and barrel-aging for a further 6 months. The wine was bottled in December 2005.

We are pleased to offer a small amount of 2004 Y grec and at an insider's opening price.

**2004 "Y"\***  
**\$89.95 very limited**



The brilliant pale yellow color is followed by a nose of grilled almonds, a suggestion of black fruits, a wonderful minerality, and buttered toast. On the palate, the wine is full, ripe and elegant, with opulent, yet subtle, flavors of vanilla and toast. The finish is long, full and rich. A classic Y grec.

# WASHINGTON STATE

## “Bionic Frog”

### Christophe Baron’s Pioneering “Cayuse” Syrah

In 1996, a visiting young French winemaker Christophe Baron made a remarkable discovery in Washington State’s Walla Walla Valley: a plot of earth littered with massive cobblestones, much like those in Château-neuf du Pape.



Christophe Baron & his remarkable terroir.

Only apples had grown here, but Christophe knew instinctively that the land had profound vineyard potential. The terrain was certainly right, but so was the climate, mirroring the Northern Rhône’s.

Christophe bought the land which he named *Cayuse*, but instead of planting Southern Rhône varieties, he went for broke and planted mostly Syrah. Washington State Syrah had been pioneered 15 years earlier by David Lake at Columbia, but Christophe had a higher calling: to make Syrah that honored personal heroes like Rostaing and Jamet in Côte Rôtie; Clape, Verset and Allemand in Cornas, and, of course, Chave.

#### Ungrafted Vines

He tempted Phylloxera by planting half of his 47 acres on their own roots, believing that the vines would be healthier and the wine more expressive. His regime is 100% biodynamic—the Valley’s first—relying exclusively on native yeasts. And his iconic Syrah, Bionic Frog, is made from yields as low as any in Côte

Rôtie or Cornas: 20 hL per hectare.

His use of stems and new wood are classic, both about 25%. Alone among American winemakers, he has convinced Dominique Laurent to supply his coveted “magic casks” for Bionic Frog, but unlike Laurent, he likes these remarkable barrels with some aging.

Bionic Frog has been called the greatest Syrah yet made north of California. Some have gone further: that this wine suggests that Washington State, not California, has the potential to make America’s most Northern Rhône-like Syrahs.

#### This Offer

Christophe produces ten estate wines from his Cayuse vineyards, but the crown jewel is Bionic Frog, of which he only makes about 200 cases a year, allocated bottle by bottle to his mailing list. None goes to shops, and just three restaurants get even a bottle: the French Laundry, Per Se and Charlie Trotter.

And so we are honored to offer—for the first time ever, direct from the domaine—every vintage made to date of Bionic Frog, one of the emerging great wines of America. Needless to say, quantities are *extremely* limited.

**2003 Cayuse Bionic Frog**  
**96 Wine Spectator**  
**\$75.00**



*Wine Spectator*: “Has amazing density, a wine of immense depth, wrapping silky tannins around plum, mineral, blackberry, prune and meat flavors, hinting at dark chocolate and walnut as the finish rolls on and on. 208 cases made.”

**2001 Cayuse Bionic Frog .....145.00**

*Wine Spectator*: “96 rating. Smoky, powerful, enormously rich, with layers of black cherry, dark plum, licorice and pepper flavors that remain explosive through the long finish, yet never feel heavy-handed. Just delicious, and amazingly balanced. 106 cases made.” *One bottle limit.*

**2002 Cayuse Bionic Frog**  
**93 Wine Spectator**  
**\$65.00**



*Wine Spectator*: “Powerful, packed with ripe blackberry, cherry and plum fruit flavors, polishing itself up on the finish to show some grace and elegance. With hints of green olive, coffee and roasted meat, this has depth to burn. 208 cases made.”

**2000 Cayuse Bionic Frog .....125.00**

The very rare first vintage. *Wine Spectator*: “92 rating. Ripe, generous and distinctive for the herbal, soapy grace notes swirling around the rich black cherry and mineral flavors, echoing enticingly on the open-grained finish. 87 cases made.” *One bottle limit.*

## WHITE BURGUNDY

# Deux Roches

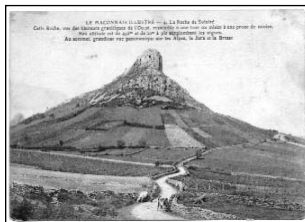
*Five Stellar 2004s, Including the New “Plénitude de Bonté”*

For a dozen years we have extolled the wines of Jean-Luc Terrier and Christian Collovray, owners of Domaine des Deux Roches in Davayé. During this time, we've built a loyal following for these extraordinary white Burgundies at bargain prices.

Over the years, the number of cuvées we've featured has grown. Originally there were just two: the Meursault-like **St. Véran Vieilles Vignes** and the elegant **Pouilly-Fuissé La Roche Vieilles Vignes**. Then in 1999 we added the aristocratic **St. Véran Les Cras**, and two year's ago the domaine's best value: **St. Véran Terres Noires**. For each of these wines, it's all about the *terroir*.

### Five and Counting

We have yet another addition to make to the



*Terrier & Collovray's finest Pouilly-Fuissé vineyards are on La Roche de Solutré, pictured on this early postcard.*

portfolio, but this represents a departure. While all of our other selections have been from single sites, **Plénitude de Bonté** captures the whole range of Pouilly-Fuissé expressions.

To achieve this, Plénitude was crafted by selecting the very best fruit from three of Pouilly-Fuissé's greatest vineyards, fermented and aged in barrique. The result is a wine of great power and richness, yet

with awesome minerality.

But Plénitude is not the only home run in 2004. Terrier and Collovray hit for the circuit across the board, producing wines of both richness and elegance. As always, these can be counted among White Burgundy's greatest values.

## Pouilly-Fuissé

### 2004 Pouilly-Fuissé “Vieilles Vignes”

**\$19.95 bot. \$235.00 case**



From old vines in a remarkable *terroir*—the limestone top of La Roche de Solutré—this Vieilles Vignes offers loads of racy, juicy, mineral fruit, with crisp acidity and a touch of oak. Delicious now, this cuvée has shown itself capable of developing for a number of years.

### 2004 Pouilly-Fuissé “Plénitude de Bonté”

**\$20.95 limited**



As exciting a wine as we've ever tasted from Terrier and Collovray, and one of the greatest wines we've ever tasted from this appellation. Subtly perfumed, wonderfully textured, but bursting with ripe fruit, we'll love to watch this sculpted wine evolve in the cellar. A gem.

## St. Véran

### 2004 St. Véran “Vieilles Vignes”

**\$18.95 bot. \$225.00 case**

This ever-opulent white Burgundy tastes like a much more expensive Meursault. From 50+-year-old, naturally farmed vines on a south-facing plateau, the wine is fermented in 50% new barrique. Michel Bettane has written: “it is a great white Burgundy of concentration and power.”

### 2004 St. Véran “Les Cras”

**\$26.95 limited**

“Les Cras” is littered with pure limestone rocks, covering a “soil” which is itself almost entirely stone. All this rock not only gives this wine great minerality, it also reduces yields dramatically. Fermented in barrique, 1/3 of it new, the 2004 Les Cras has wonderfully crisp, stony fruit, and loads of opulent, toasty richness.

### 2004 St. Véran “Terres Noires”

**\$16.95 bot. \$9.95 half bt.**

From the south side of La Roche de Solutré, a site covered by broken limestone over black soil. Half the vines are 50 to 60 years old. Aged in a mixture of stainless steel and barrique, the 2004 Terres Noires is rich and buttery, but with a wonderful underlying minerality.

# Bordeaux Meets Amarone

## *Bussola's L'Errante and Quintarelli's Alzero*

*Bordeaux vines* arrived in Northeast Italy in the 19th century, and after Phylloxera they flourished in Friuli, Trentino and Alto Adige. But in the Veneto they made little headway, as growers remained loyal to the traditional varieties of Corvina, Molinara and Rondinella.



The first, and most famous, of these renegades is of course Giuseppe Quintarelli, who for more than two decades has produced an Amarone-styled wine from Cabernet Franc and Cabernet Sauvignon. This incredibly rare wine, **Alzero**, is one of the great icons of Italy, coveted by collectors around the world.

Still, some Cabernet Sauvignon, Cabernet Franc and Merlot found their way into the Veneto's vineyards. The grapes have always been used sparingly, and because their aromas can overpower the delicate nuances of the indigenous varieties, only small amounts are allowed in Amarone and Recioto. Two adventurous growers have experimented outside this tradition, however.

Perhaps daunted by Alzero's towering mystique, no other Veneto grower tried to replicate Quintarelli's feat until 2003, when Tommaso Bussola made his first vintage of **L'Errante** (translated as "the wanderer").

L'Errante is 80% Merlot, with the balance Cabernet Franc and Cabernet Sauvignon. Three quarters of the juice is fermented from grapes dried one month in wooden boxes; the remaining quarter is immediately crushed and fermented in the *ripasso* method. The various components are aged in a mixture of French tonneaux and American barriques.

The wine is a blockbuster—very much Amarone in style, but with distinctive Merlot and Cabernet aromatics. In this inaugural vintage, Bussola made only about 900 cases, and it is a mindboggling bargain. Amarone and Alzero fans take note!

### *Alzero Rarities*

Alzero is among Italy's Holy Grail wines, and even the current vintage can be painfully hard to find. Vintages from the 1980s—particularly the legendary 1983—are never seen. We are pleased to offer the following, all in impeccable condition. *Extremely* limited.

1997 Quintarelli "Alzero"* .....	295.00
1990 Quintarelli "Alzero"* <i>RP96</i> .....	495.00
1988 Quintarelli "Alzero" .....	450.00
1983 Quintarelli "Alzero" .....	450.00

**2003 Bussola L'Errante\***  
**\$45.00** bt. **\$495.00** cs.

## *Jean-Louis Chave's Brilliant 2004 Mon Coeur*

*Following in* Gérard Chave's footsteps would be difficult for any aspiring winemaker. But for Gérard's son Jean-Louis the transition was easy; still in his thirties, he has already established himself among the greats.

Jean-Louis has, of course, been acclaimed for his recent vintages of Chave Hermitage. But he has also won a legion of admirers for his two negotiant projects: **Mon Coeur** and **St. Joseph "Offerus."** With these, he shows that the Chave gift for blending can be used to produce wines of character, yet at bargain prices.

Jean-Louis' 2004 Mon Coeur has just arrived and

once again it is an amazing wine at an equally amazing price. Don't miss it.

**2004 Mon Coeur**  
**\$15.95** bottle **\$180.00** case



The latest vintage of Mon Coeur offers not only richness and generous black fruit character, it also boasts considerable depth and structure, with complex and enticing Mediterranean nuances of thyme, rosemary and juniper. A joy to drink now, it should age with ease for another five years.

# Treasures of the Old School

*Brovia's Profoundly Expressive, Traditionally Made Barolos*

The power of old vines lies not only in the great concentration of their fruit, but in the remarkable way they express their *terroir*. No one understands this better than Giacinto Brovia, who has made wine in Castiglione Falletto since 1953. With 40- to 50-year-old vineyards, he uses classic methods to render some of the purest examples of Barolo's great *terroirs*.



Rocche

The Barolos that Brovia has made over the past half century stand among the greatest treasures of Piedmont's Old School, prized for their aromatic complexity, depth, structure and length.

## A Wealth of Crus

Today, Giacinto is joined by his two enologist daughters, tending the same vineyards his family has worked for generations. These are the great Castiglione Falletto *crus* of Rocche, Villero and Garblét Sué and the Serralunga *crus* of Brea and Voghera.

From these revered sites, the Brovias make two Barolos of particular majesty. One is the powerful

**Rocche**, with its strong streak of truffle, mint, violet and mineral. The other is **Ca'Mia**, a magical blend of Brea and Voghera that exudes cherries, woodsmoke, game and earth. Both can age for 20 to 30 years.

In the past, there was a third great Brovia Barolo—**Monprivato**—from the same vineyard that produces Mauro Mascarello's iconic wine. Sadly, the last Brovia Monprivato was the mythic 1990.

## Classic Methods

The Brovias aggressively limit yields in the vineyard, while using classic methods in the cellar to bring out every nuance of their prized sites. This includes fermentation in cement tanks for about three weeks and aging in 30 hectoliter *botti*.

For this offering we've acquired small quantities of Brovia's top Barolos from the recent vintages most favored by traditionalists: 1996, 1999 and 2001. And we've secured rarities from 1982 and 1990, including the extremely rare 1990 Monprivato. *Very limited.*

### 2001 Brovia Barolo Ca'Mia\* ..... 54.95

Tanzer: "92-95 rating ... calls to mind a great young Burgundy. Rich, sweet, lush and mouth-filling ... superb intensity and definition ....."

*Piedmont Report*: "93+ rating ... Readers who enjoy the more imposing wines of Serralunga will not want to miss the terrific Ca' Mia ... brooding, massive ....."

### 1999 Brovia Barolo Ca'Mia ..... 54.95

Tanzer: "92-94 rating ... Sweet, opulent and seamless; wonderfully lush wine with terrific vinosity and depth. A real iron fist in a velvet glove. Finishes with smooth, broad tannins and an impression of strong backbone."

### 1999 Brovia Barolo Rocche ..... 54.95

Tanzer: "91-94 rating ... Deep, perfumed nose ... with a noble minerality. Powerfully structured, strong and long; a wine of terrific verve and thrust. Really expands to cover the mouth."

### 1996 Brovia Barolo Rocche ..... 69.95

### 1996 Brovia Barolo Rocche Magnum ..... 145.00

Tanzer: "93+ rating ... Very subtle, multidimensional nose combines violet, kirsch, black raspberry, licorice, tar and a whiff of game. Highly concentrated and powerful ... great underlying sweetness ... Finishes very long, with mouthclenching but even tannins."



### 1990 Brovia Barolo Monprivato\* ..... 159.95

A legendary Barolo that is very rarely seen today. In 1994 Parker wrote: "... enormous, powerful ... should prove to be spectacular ... old styled, enormously thick and tannic ... capable of lasting for 30 or more years."

### 1990 Brovia Barolo Rocche\* ..... 145.00

Parker: "Exhibits more sweetness than the 1989, as well as a jammy, black-cherry, dusty, earthy nose, and huge, full-bodied, massive flavors. It requires 5-7 years of cellaring."

### 1990 Brovia Barolo\* ..... 89.95

Smaller-scaled, of course, than either the Monprivato or Rocche, but with the same soaring flavors and aromas for which Castiglione Falletto and Serralunga fruit is famed. Now at its sublime peak, this beautiful '90 will drink with grace for the next decade.

### 1982 Brovia Barolo Rocche ..... 149.95

A legendary Brovia Rocche described by Robert Parker in 1988 as "an immense wine ... be sure your blood line is long." As Parker predicted, the Rocche took its time, but has now emerged as a fabulous '82—awesomely concentrated, with marvelous sweet, mature Nebbiolo flavors and a truly luxurious texture. Not to be missed.

## OLIVE OIL/SAUTERNES

# *Last Call for the 2005 Tuscan Oils*

Once again, we sold out of nearly every oil in this spring's Tuscan olive oil offer. However, we were able to go back to the growers for a small additional quantity of some of the offer's most popular oils.

As in past autumns, we are pleased to offer these further purchases, along with a few bottles set aside for this purpose from our Spring offering.



*Century-old olive trees*

It's too early to know the quality of the 2006 oils, as most growers won't begin picking until November 1st. But in the meantime, here's your last chance to stock up on the best of 2005. And we can still offer a 10% discount on purchases of 12 bottles or more.

**2005 Prunatelli 500 ml ..... 19.95**

A perennial powerhouse, Prunatelli again boasts a beautiful green color, a distinctive artichoke and grass perfume, wonderful texture and an explosive finish.

**2005 Santo Stefano 750ml .....24.95**

One of our favorite 2005 oils, but you'll need to hurry to grab any of the few remaining bottles. Richly colored, huge, evocative nose and a wonderfully long, deeply concentrated palate mark this gorgeous extra virgin.

**2005 Il Poggione 1-Liter ..... 27.95**

Since installing their new frantoio in 2004, Il Poggione has been on fire, and in 2005 they made an oil of mind-boggling quality: rich, aromatic and deeply colored. Sensational.

**2005 Vetrice 500 ml ..... 19.95**

Luminously colored, Vetrice's bouquet offers a kaleidoscope of artichoke, mustard greens and acacia. The palate is rich and powerful with a long, moderately peppery finish.

**2005 Monte 500 ml .....19.95**

An oil of uncommon grace, Monte features a pungent nose brimming with artichoke, grass, mint and pea pods. The palate is expansive, and the finish big and authoritative.

**2005 Selvapiana San Giuseppe Oct. 29 500ml .....22.95**

**2005 Selvapiana San Giuseppe Nov. 10 500ml .....22.95**

Just a few bottles are left of each of these brilliant oils, both deeply colored, with explosive perfumes and long, building, moderately peppery finishes. They are classic Selvapiana oils.

# *The Legendary 1975 Suduiraut*

*Historically* the fourth greatest property of Sauternes, Ch. Suduiraut has the same *cèpage* and a similar microclimate to Yquem, and its wine has long been thought to be the most like Yquem.

Today, Suduiraut is producing some of its greatest wines ever—the 2001 could be its most monumental wine in more than 200 years. But if we look to the more recent past, one of the château's high points was the beautiful 1975.

Now very rare, we were fortunate recently to pick up a small parcel from a European cellar in perfect condition and at a sensational price. Don't miss it.

**1975 Ch. Suduiraut**

★★★★ **Michael Broadbent**

**\$129.95** *very limited*



Broadbent: "A superb wine from start to whenever it will finish. The start, for me, tasting the wine at the château in April 1978 ... Within four years a deep gold, rich, classic bouquet and flavour. Two equally admiring notes in 1988: harmonious, fully evolved, fragrant, peach and blossom; very sweet, yet with a dry finish, great length, power and vivacity."

### ***Two Legends in the Making ... All stock directly from the Château***

**2001 Suduiraut bottle .....95.00**

**2001 Suduiraut magnum .....195.00**

Parker: "98 rating ... prodigious effort ... notes of crème brûlée, caramelized citrus, Grand Marnier, honeysuckle and other exotic fruits ... it is a phenomenal Sauternes."

*Wine Spectator*: "98 rating. Gorgeous aromas of honey, passion fruit, mango and candied lemon rind. Full-bodied and ultraconcentrated ... Stunning."

**1990 Suduiraut half bottle ..... 33.50**

**1990 Suduiraut bottle .....64.95**

Robert Parker's *Bordeaux* 4th Ed. (2003): "94 rating. This is a gorgeously rich, fat, concentrated wine with an intense, spicy nose of almost burnt peaches intermixed with brown butter, almond paste and caramel. Extremely full-bodied, thick and juicy, with almost marmalade-like sweetness. Anticipated maturity: now-2020. Tasted January 2003."

# William Fèvre 2004 Chablis

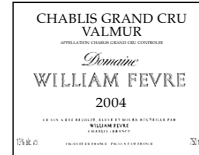
*"Today's Fèvre wines rank with those of Raveneau and Vincent Dauvissat ... outstanding by any measure and should age slowly and gracefully in bottle." Tanzer*

W inemaker Didier Segquier has launched Domaine William Fèvre into the Chablis elite, his wines now rivalling those of Vincent Dauvissat and Raveneau. In fact, Pierre Rovani's scores place Fèvre's 2004s as the wines of the vintage. We are pleased to offer four standouts that typify the kind of powerful, yet mineral-infused, Chablis that Segquier is making today.

**2004 Chablis Grand Cru  
"Les Clos"\*  
96+ Rovani  
\$69.95 *bt.* \$149.95 *mag.*  
\$37.50 *half bt.***



**2004 Chablis Grand Cru  
"Valmur"  
93-95 Burghound  
\$54.95 *bottle***



*Burghound:* "... the most elegant wine in the entire lineup, closely challenged only by the Les Clos ... that unmistakable sea salt nuance that says 'Chablis!' leads to textured and superbly defined, refined and focused flavors ... explosively long ... this is one seriously stunning wine ... the transparency and harmony of expression are worth the price of admission alone."

Pierre Rovani "... show-stopping ... creamed stone aromatics ... bold, muscular, powerful ... it explodes on the palate, unleashing waves of iodine-laced minerals, white fruits, and liquified rocks ... suave, seamless, and immensely concentrated ... Bravo!"

**2004 Chablis Grand Cru  
Bougros "Côte Bouguerots"\*  
95 Rovani  
\$54.95 *bottle***



Pierre Rovani: "Minerals, chalk, rosemary, thyme, and white pepper ... Produced from south-facing vines that bask in the sun ... this wine reveals astounding amplitude, depth, concentration, and power. Its rich core is sappy, silky-textured, and presents intense liquefied stone flavors. Notes of fresh mint leaves appear in this offering's prolonged finish."

**2004 Chablis Premier Cru  
"Fourchaume Vaulorent"\*  
94 Rovani  
\$42.95 *bt.* \$24.95 *half bt.***



Pierre Rovani: "... the star among Domaine William Fèvre's premier crus ... Its profound aromatics reveal notes of apples dusted with minerals and chalk. Broad, ample, rich, and suave, this wine also boasts superb precision, freshness, and focus. Jam-packed with stone flavors amid hints of ripe pears, this effort's flavor profile is also stupendously long."

Wines may be sold and delivered only to persons who are at least 21 years old. All wines are sold in California and title passes to the buyer in California. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. We are not responsible for typographical errors. All items and prices subject to availability. Request a copy of our terms of sale or read them at [www.rarewineco.com](http://www.rarewineco.com). An \* indicates pre-arrival. Issued 16 times yearly. © 2006 The Rare Wine Co.

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**FOOD & WINE** BEST WINE  
2002 AMERICAN WINE AWARDS IMPORTER

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