



VINTAGES NOTABLE WINES 2007

2004 WHITE BURGUNDY

2004 vintage in Burgundy: *"I can report that the best '04s rank with my favorite white Burgundy vintages of the last 20 years. I have never found myself swallowing so much wine after my tastings. This is a superb vintage for lovers of classic minerally white Burgundy that accurately reflects its site. Perhaps star winemaker Henri Boillot summed it up best: "Everyone can appreciate the quality of the '05 whites. But 2004 is for the real connoisseur: it's a great expression of Burgundy, a type of wine that can't be made anywhere else." – Stephen Tanzer*

DOMAINE RAVENEAU, 1er Cru

"Usually, when it comes to naming the greatest exponent of any wine region, there will be some variance of opinion. When that question relates to Chablis, there is one answer: "Raveneau". The domaine comprises of 7.5 hectares, which include three Grand Crus: Blanchot, les Clos and Valmur and four Premiers Crus: Montée de Tonnerres, les Vaillons, Butteaux and Chapelot. The entire harvest is picked manually. They are fermented in stainless-steel tanks and matured in large oak feuilletes. Raveneau's Chablis can represent the apex of the commune, wines that develop great complexity, often citrusy in their youth then developing a distinct richness, almost a caramelly lushness with age." – Neal Martin, Wine Advocate

2004 DOM. RAVENEAU Chablis les Butteaux \$1,601.40 case net (\$133.45 btl net)

5 cs available. *"Bright yellow color. Crushed stone, snap pea, white truffle and vanilla on the nose. Fat, silky and full, but without any impression of undue weight. Impressively horizontal and fleshy for premier cru, and utterly seamless. Finishes with superb length and considerable complexity. Looks to be an outstanding example of this premier cru bottling." – Stephen Tanzer*

2004 DOM. RAVENEAU Chablis les Vaillons \$1,601.40 case net (\$133.45 btl net)

2 cs available *"Pale, bright, green-tinged yellow. Peach, spice and a whiff of flint on the nose. Round and ripe but quite dry, with yellow fruit flavors joined by stony nuances as the wine opens in the glass. This comes across as a bit disjointed today, but its lingering finish and emerging minerality suggest it will show more complexity with additional aging." – Stephen Tanzer*

2004 DOM. RAVENEAU Chablis Montee de Tonnerre \$1,479 cs. net (\$123.25 btl net)

1 cs available *Very pale, green-tinged color. Pure aromas of lemon, lime, grapefruit and crushed stone. Extremely pure and penetrating; at once dense and sharply focused, though not yet fat or pliant. A long, gripping, extremely young wine that will probably require at least four or five years of bottle aging to begin to unwind." – Stephen Tanzer*

2001 DOM. RAVENEAU Chablis Montee de Tonnerre \$1,479 cs. net (\$123.25 btl net)

1 cs available *"Reticent, very pure aromas of citrus skin, apple, wet stone, spearmint and spices. Spicy, quite dry and uncompromising; dense, fat, full and minerally. Finishes long, classically dry and minerally. This really transcends the vintage." – Stephen Tanzer*