

2007 Ponsot Offer

This is our first allocation for this producer. It hasn't been through lack of asking though. There is a lot of hype about these wines and when you taste them you certainly see why.

Allen Meadows of Burghound says "2007 is a very pretty vintage that will make for some exceptionally lovely drinking over the next 10 to 15 years but it's definitely not a 'gotta have' vintage. However, given the economic dislocation occurring everywhere, it may be possible over time to buy some extremely attractive wines for the **most reasonable prices seen in years.**"

All wine notes below are by Allen Meadows from Burghound.

Domaine Ponsot commenced estate bottling in the 30's (as it did at Gouges and Rousseau). The domaine has fabulous holdings including Clos St Denis and Clos de la Roche (where Ponsot is the largest land owner), along with small holdings in Chambertin, and 4 other notable Grand Crus. They harvest late followed by a strict sorting process, they use no new oak at all, very little sulphure and they use indigenous yeasts. This makes charming, fresh wines that reflect their terroir fantastically.

2007 Morey St.-Denis "Clos des Monts-Luisants" Blanc: (primarily from old vines Aligoté planted in 1911). An expressive, ripe and spicy nose replete with citrus blossom, lemon rind and vegetal notes, all of which transfer over to the supple, rich, full and delicious middle weight flavors that possess good mid-palate concentration and plenty of dry extract on the admirably intense, long and balanced finish. 2007 should be one of the better vintages for this wine that ages beautifully well. (89-91)/2012+

2007 Gevrey-Chambertin - Cuvée de l'Abeille: (from a parcel of vines in Les Epointures, a *lieu-dit* near Chapelle-Chambertin). This is also relatively elegant and while there is ample Gevrey earth in evidence on the ripe red pinot fruit laced with game and underbrush aromas, the nose still comes across as refined as do the rich, round, supple and attractively detailed medium-bodied flavors where the supporting acidity does a good job of framing the flavors in sharp relief. A quality *villages*. (87-89)/2014+

2007 Morey St.-Denis - Cuvée des Alouettes: (this is now 100% from Monts Luisants and not young vines Clos de la Roche). Here the nose offers another step up in aromatic elegance albeit a very small one, but with quite a bit more complexity as the seductive cassis and liqueur of red raspberry suffused aromas possess a myriad of interesting nuances that continue onto the intensely stony, rich, full and palate staining medium weight plus flavors that are impressively concentrated and culminate in a powerful, equally complex and persistent and explosive finish. This offers terrific quality. (90-93)/2015+

2007 Chambolle-Musigny "Les Charmes": This too is beautifully refined with an airy, pure and layered nose of red and blue pinot fruit, floral hints, wet stone, underbrush and a hint of anise that introduces wonderfully complex and relatively powerful flavors that possess very solid mid-palate concentration that renders the sophisticated and ripe tannins almost invisible on the lingering and perfumed finish. A lovely Charmes that is recommended. (90-92)/2015+

2007 Clos de la Roche Vieilles-Vignes: (the aggregate size of this holding is a whopping 3.4 ha and Ponsot is easily the largest holder in Clos de la Roche). An even more complex nose offers up a mix of both high and medium-toned aromas of mostly red berries but with a panoply of background nuances including leather, tea, underbrush, spice hints, jerky and smoke, most of which transfer to the textured, intense and precise full-bodied flavors that are, somewhat surprisingly, not quite as dense but actually finer (normally it's the reverse), all wrapped in a hugely long and explosive finish that completely coats the palate with extract, indeed so much of it that this does not seem all that structured yet it will clearly need from 12 to 15 years to be at its best. A great Clos de la Roche. (94-96)/2019+

2007 Ponsot Offer

May 2010

Please return this order form via post, email or fax (details below) by 14th May 2010 to qualify for this pre-arrival pricing. Orders will be taken after this date, but we may not be able to supply all wines, and the prices may increase.

Payment terms

100% due with order.

	Normal	Ex-ship	Available	Order...	Sub
	Price	Price	bottles	Bottles	Total
MOREY ST.-DENIS "Clos des Monts-Luisants" Blanc	\$230	\$195	3		
GEVREY-CHAMBERTIN Cuvée de l'Abeille	\$135	\$128	3		
MOREY ST.-DENIS Cuvée des Alouettes	\$230	\$195	2		
CHAMBOLLE-MUSIGNY "Les Charmes"	\$230	\$195	2		
CLOS DE LA ROCHE Vieilles-Vignes	\$595	\$505	3		
		TOTAL			



Name _____ Contact Tel _____ Contact Email _____	Payment Method <input type="checkbox"/> Mastercard <input type="checkbox"/> Visa <input type="checkbox"/> AMEX Number _____ Expiry Date _____ Signature _____
--	--