

# Etienne Sauzet offer



Sauzet is an 8ha estate based in Puligny Montrachet. Clive Coates describes winemaker Gerard Boudot as one of the most gifted in Puligny who makes 'splendid wines'. Since the mid 90s there has been a small amount of negociant wine produced under the same name, and treated as domaine fruit.

**2007 Bourgogne:** (aged half in wood, half in steel with only 12% of the portion in wood being new – all from Puligny vines). A fruit and expressive nose of primarily citrus blossom and orange zest leads to clean and bright light to medium weight flavors that are easy to like and crisp if not especially complex. 85/now+

**2007 Chassagne-Montrachet:** (from 40+ year old vines located in Les Encégnières, which is right below Bâtard; 20% new wood). A pungent and equally fresh nose of citrus, herb resin and soil tones merges into rich yet nicely refined flavors for a villages level wine, all wrapped in a balanced, delicious and persistent finish. Solid if not special. 88/2011+

**2006 Puligny-Montrachet "Champs Canet":** (from a full 1 ha parcel of 40+ year old vines aged in approximately 1/3 new oak with a slightly longer élevage than the prior wines). A very ripe and distinguished nose of spiced yellow fruit compote introduces textured, pure and classy medium full flavors that coat the palate with extract that completely buffers the firm acid spine that does an impeccable job of retaining focus despite all the richness on the long, pure and refined finish. 92/2013+

**2007 Puligny-Montrachet "Champs Canet":** (from a full 1 ha parcel of 40+ year old vines aged in approximately 1/3 new oak with a slightly longer élevage than the prior wines). Very subtle wood frames expressive and ripe aromas of orchard fruit, including apricot, white peach and pear aromas with floral and citrus influences that slide into rich, full and impressively voluminous flavors blessed with ample dry extract and mid-palate fat that buffers the firm acid spine even though the palate impression is not one of great concentration, all wrapped in a long, sappy and utterly delicious finish. 93/2013+

**2007 Puligny-Montrachet "Les Folatières":** (from a parcel in the sub-climat En la Richarde plus another in Folatières proper toward Champ Gain at the very top of the vineyard; vine age is 30+ years and it was aged in 1/3 new oak). The most elegant wine to this point with pure and delicate green fruit aromas that possess anise, lemon and mint hints, all of which can also be found on the minerally, racy and energetic middle weight flavors brimming with minerality on the palate staining finish of considerable length. There is very good if not stunning depth but the material is here such that this could actually be better than my rating in time. 92/2013+

**2007 Puligny-Montrachet "Les Perrières":** (from vines planted in 1986 and located in very compact, dense soil full of rocks and minerals; aged in 33% new wood). Airy, cool, pure and exceptionally refined aromas of citrus, acacia blossom and pear that complements the very fresh and vibrant medium-bodied flavors that possess a distinct stony quality that carries over to the beautifully long but slightly less complex finish. Still, this is a wine of understatement and harmony. 91/2013+

Etienne Sauzet		Retail	Available	Qty
2007	Bourgogne Blanc	\$69	6	_____
2007	CHASSAGNE-MONTRACHET	\$130	2	_____
2006	PULIGNY-MONTRACHET Champs Canet 1er	\$215	1	_____
2007	PULIGNY-MONTRACHET Champs Canet 1er	\$220	4	_____
2007	PULIGNY-MONTRACHET Folatieres 1er	\$220	1	_____
2007	PULIGNY-MONTRACHET Les Perrieres 1er	\$200	2	_____
			<b>TOTAL</b>	.....

Name _____
Contact Tel _____
Contact Email _____

<b>Payment Method</b> <input type="checkbox"/> Mastercard <input type="checkbox"/> Visa <input type="checkbox"/> Diners <input type="checkbox"/> AMEX Number _____ Expiry Date _____ Signature _____
--