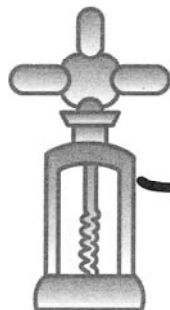


CUTTING EDGE SELECTIONS

~HAND-CRAFTED WINES~



Robert Parker's
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DOMAINE SERVIN (CHABLIS)

2006	CHABLIS CUVÉE LES PARGUES	WHITE	91
2006	CHABLIS LES FORETS	WHITE	88
2006	CHABLIS BUTTEAUX	WHITE	90
2006	CHABLIS VAILLONS	WHITE	91
2006	CHABLIS MONTEE DE TONERRE	WHITE	90
2006	CHABLIS BLANCHOTS	WHITE	90
2006	CHABLIS LES PREUSES	WHITE	(92-93)
2006	CHABLIS BOUGROS	WHITE	88+?
2006	CHABLIS LES CLOS	WHITE	92

Young Australian Marc Cameron fell in love with a *Chablisienne* while overseeing relief work for the U.N., soon caught the wine bug, and a decade ago commenced his life in the vines at Servin, where he and François Servin are up to some interesting things, including ambitious propagation of old vines selections and – in collaboration with their importer – some impressive special bottlings. Given how well these wines have performed in the past two vintages, I am at a loss to explain why the reputation of this domaine – especially within the local community – is only modest. But perhaps I ought not to complain or even to mention this, since the price quality rapport at this address is hard to beat! With few exceptions (noted below) the wines here never see wood. From a vineyard of arguably premier cru quality (on a ridge between Montmains and Vogros) whose acreage makes up over half of Domaine Servin, the **2006 Chablis Cuvée Les Pargues** represents importer Peter Weygandt's selection of tanks from old vines, bottled late and unfiltered. This displays a depth and clarity of flavor remarkable for Chablis of its price, and particularly considering that some of this site (like some of Servin's premier crus) is harvested by machine. Apricot, cherry, and grapefruit mingle with the subtly saline, chicken stock, and shrimp shell reduction flavors that can virtually only come from these soils. The shimmering interplay of saline and chalk minerality with ripe fruit and bitter notes of cherry stone and herbs is worthy of a top-class Riesling. This finishes both intriguingly and with lip-smacking refreshment. Enjoy it over the next 5-7 years. The quality and sensational value of this wine is no fluke and my prognosis no shot-in-the-dark: the 2005 is excellent, while the 2004 is simply superb, and still youthful. Bravo! From recently (and densely) replanted vines, Servin's **2006 Chablis Les Forêts** displays lusciously ripe peach and pineapple up front, then segues into a surprisingly firm stoniness along with tart citrus and bitter notes of fruit pit in an impressively long finish. I would plan to give this at least another year in the cellar and then enjoy it over the subsequent 2-3. The Servin **2006 Chablis Butteaux** represents a section of old vines only recently treated to its own bottling. Toasted nuts, cherry pit, shrimp shells, salt, and iodine are the key notes here, but there are ripe apricot and lime here as well. Impressively concentrated and compact, it finishes with outstanding mineral length, although I would welcome a bit more generosity at that stage. Servin says his Butteaux would normally display more fat and sweetness of fruit, but he thinks this needs a year or two in bottle for that to happen. I would plan on drinking this wine over the next 5-7 years. (I rated even more highly a cuvée of 2005 Butteaux partly aged in older *barrique* for importer Peter Weygandt.) A number of the Servin crus were bottled quite early, the **2006 Chablis Vaillons** already in May. Salts, iodine, and shrimp shells again figure prominently, and this wine's depth of minerality is more than matched by lusciously ripe peach and grapefruit, carrying into a long, satisfying

finish. A great example of the generosity of the 2006 vintage not in the least precluding mineral characteristics of sorts one seldom finds outside of Chablis, this too should nicely repay at least 5-7 years of cellaring. From middle-aged as well as a few rows of 60-year-old mass selection vines, the Servin **2006 Chablis Montée de Tonerre** offers musky and high-toned herbal scents that border on Sauvignon- or Traminer-like peppermint, along with oranges and pineapple that then contribute generously to the palate. Toasted nuts, chalk, citrus zest, and fruit pits lend a smoky, faintly bitter undertone to the finish in this impressively-concentrated premier cru that should last well for 4-6 years. Lime zest, cress, and white pepper in the nose as well as on the palate of the Servin **2006 Chablis Blanchots** put me in mind of Grüner Veltliner. Generous pineapple and grapefruit on the palate are suffused with chalk dust, faint smoke, and white pepper, and this finishes with excellent cut and invigoration, notes of cress and pungent herbs joining the citrus and mineral elements. Those who complain that Chablis grand crus from 2006 taste more like Côte d'Or obviously cannot have had this wine in mind. I would anticipate at least 6-8 years of satisfaction. Vinified for the first time entirely in tank (from which I last tasted it) Servin's **2006 Chablis Preuses** displays fascinating floral, mint, blueberry, and carnal notes in the nose. Grapefruit, white peach, and savory chicken or veal stock character flood the plush, subtly silken palate. While alcoholically voluminous, this wine's flavors retain a cool aspect, underscored by chalky mineral notes that oscillate with sweetly ripe fruit and high tone floral and herbal essences, leading to a finish of fascinating complexity. The longer this wine was open to the air, the better it got, and it ought to perform well for at least 7-9 years. Vinified in mixed ages of barrels, the Servin **2006 Chablis Bougros** was impressively-concentrated, but (in addition to slight resin, toast, and lanolin notes from cask) had slight diffusion and a rusticity which were hopefully just reflective of an awkward phase. That said, there are intriguing animal, stone, and salt elements here that command attention, and ripe peach fruit. François Servin makes no secret of his preference for this style over the "modern," and insists the wine needs time. The Servin **2006 Chablis Les Clos** – which, like the Bougros, was vinified in previously used barrels – smells of ripe peach, pear, and musk melon; heady, musky floral perfume; and pungent brown spices. Full-bodied, succulent, and full of spiced ripe orchard fruit and melon on the palate, its toasted nut and chalk undertones help lend contrast to its richness. (This is as typical of 2006 in its rounded ripeness as the Blanchots was atypical.) Complex, firm suggestions of minerality underlie what is at the same time a generously fruity finish. This should be fascinating to follow for 7-9 years and probably deserves several years in bottle before being revisited. *Also recommended: 2006 Petit Chablis (86)*. Imported by Weygandt-Metzler, Unionville, PA; tel. (610) 486-0800