



Domaine Jean-Philippe Fichet

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By [Stephen Tanzer](#)

Fichet is one of several Meursault growers whose brilliant 2005s tipped me off that this was a special vintage for this village. In fact, Fichet loves this vintage. "It's everything I look for," he told me. "The wines have minerality, precision and energy, not to mention very good acidity," he went on. "It's exactly the style of wine that I've been looking for for years: taut and minerally." Fichet compares 2005 to 2002 but notes that the newer vintage is even better, as he's a more experienced winemaker now. In 2006, Fichet started harvesting on September 21, which he now believes was too late. An "electrical storm" on September 22 quickly changed the grape skins for the worse, he told me. But Fichet emphasized that he practiced a strict selection, eliminating the most affected grapes. Yes, the fruit was very ripe, but no wine reached 14%. The '06s will be more facile, and probably best suited for enjoying on the young side, he added. (The Rare Wine Company, Sonoma, CA)



Jean-Philippe Fichet
Photo Credit: [Stephen Tanzer](#)

[2006 Domaine Jean Philippe Fichet Auxey Duresses Blanc](#) **86-89**

Smoky oak, clove spice and a hint of malic acidity on the nose. Sweet and velvety, but with a somewhat exotic character following my tasting of the 2005s at this address. Possesses good acidity and depth but could use a bit more energy and minerality. Finishes with a suggestion of vanilla.

[2006 Domaine Jean Philippe Fichet Meursault](#) **87-90**

Crystallized lemon peel on the nose. Sweet, creamy and tactile; less tightly coiled than the 2005 but boasts sound, ripe acidity and finishes with good cut and verve.

[2006 Domaine Jean Philippe Fichet Meursault Les Chevalieres](#) **88-91**

Enticing aromas of orange, lemon and crushed stone. Fat, silky, rich and sweet, with lovely generosity of fruit flavor and texture. Characterized more by explosive fruit than by minerality. Slightly aggressive on the back end but not bitter.

[2006 Domaine Jean Philippe Fichet Meursault Meix Sous le Chateau](#) **88-91**

Lemon, apple and toasty oak on the nose, lifted by a more pungent suggestion of grapefruit. Then fat but fresh, with a crystallized fruit edge to its citrus flavors. Could use a bit more tension and complexity, but this slightly aggressive wine boasts excellent fruit.

[2006 Domaine Jean Philippe Fichet Meursault Gruyaches](#) **90-92**

Fresh aromas of lemon drop and grilled nuts. Juicy and firm, with lemony acidity leavening the wine's velvety texture. This shows good minerality for 2006 at this address. Good fresh, solid wine with lovely shape and persistence.

[2006 Domaine Jean Philippe Fichet Meursault](#) **90-93**[Les Tesson](#)

Classic lemon and mineral aromas complicated by toast and hazelnut; an essence of Meursault. Fat and generous but not at all heavy, thanks to nicely integrated, nervy acidity and a lively lemon flavor. This has all the elements to make an excellent bottle.

[2006 Domaine Jean Philippe Fichet Meursault](#) **89-92**[Les Genevrieres](#)

(from purchased grapes; the alcohol here is 13.88%, according to Fichet) Aromas of white flowers and crushed stone lifted by lime blossom. Juicy, intense and quite stylish, with a brisk mineral quality to the lemon-lime flavors. On the lean side and less deep and tactile than Fichet's domain 2006s, but has finesse. Distinctly linear Meursault. Fichet, who pressed these grapes himself, told me they were harvested on September 18, or three days before he began picking his domain vines.

[2006 Domaine Jean Philippe Fichet Puligny](#) **90-93**[Montrachet Referts](#)

Aromas of nectarine, citrus fruit, white flowers and mint, along with a faint leesy nuance. Supersweet on entry, then silky and rich in the middle, with impressive volume and fat. A very round and sweet version of Referts, and impressively long on the back end. This will probably be best suited for drinking in the first five or six years of its life.

[2005 Domaine Jean Philippe Fichet Meursault](#) **90**

(a blend of five parcels) Soft citrus fruits, peach blossom and sexy vanillin oak on the nose. Enters the mouth with impressive energy, showing intense, penetrating flavors of orange, peach blossom and minerals, all framed by lively acidity. Very sappy wine with impressive inner-mouth verve. I love the note of vanillin oak here. A superb village wine.

[2005 Domaine Jean Philippe Fichet Meursault](#) **90**[Meix Sous le Chateau](#)

Pale yellow color. Mellow aromas of orange and menthol. Sweet, ripe and spicy; quite rich but with nicely integrated acidity. A rounder and more generous style than the basic village offering but perhaps less fine. Fichet believes this has the firm acidity to support a leisurely evolution in bottle.

[2005 Domaine Jean Philippe Fichet Meursault](#) **92(+?)**[Gruyaches](#)

Orange, lemon, crushed stone, spices and toasty, vanillin oak on the inviting nose. Juicy, energetic and penetrating, with a mineral precision to the tangerine and orange blossom flavors. This very young wine already boasts lovely inner-mouth perfume. Still a bit youthfully spiky, and in need of at least six or seven years of cellaring. Quintessential Meursault with spine: my kind of wine.

[2005 Domaine Jean Philippe Fichet Meursault](#) **91(+?)**[Les Chevalieres](#)

Less minerally and more exotic on the nose than the Gruyaches, with soft citrus notes dominating. Enters the mouth with a sweeter impression, less taut and austere than the Gruyaches, but firm, harmonious acids arrive late, giving this wine excellent balance and grip. The firm finish stimulates the salivary glands.

[2005 Domaine Jean Philippe Fichet Meursault](#) **93**[Les Tesson](#)

(a blend of plantings from 1976, 1956 and 1954) Classic Meursault aromas of ripe stone fruits, hazelnut, minerals and butter (Fichet referred to the nose of this wine as the vitrine-or display window-of Meursault). Suave and velvety on entry, then generous and complex in the middle palate, offering a silky combination of fruits and minerals and the fine-grained, mouthcoating texture of Meursault at its best. Firm but impeccably integrated acidity really extends the finish of this sweetly sexy and elegant wine. Really remarkably good for village wine.

[2005 Domaine Jean Philippe Fichet Puligny](#)

93

[Montrachet Referts](#)

Ripe aromas of peach and hazelnut, with hints of nut oil and candied stone fruits. Fat, sweet, velvety and very rich but with ripe acids and late-arriving minerality giving shape and grip to the wine's very broad flavors. This really saturates the palate on the back end, which is classically dry.

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