



## 2007 Domaine Jean-Philippe Fichet Bourgogne Aligote

A Aligote Dry White Table wine from Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 87

Drink 2009 - 2011

Cost: \$20

From contract fruit grown on a steep Hautes-Cotes slope in Nantoux behind Pommard and Monthelie, Fichet-s 2007 Bourgogne Aligote smells and tastes of tangerine, tinged with its crushed pips and white pepper, and finishes with tart but lip-smacking acidity and a suggestion of chalk. It-s a bit closed-in and responds to a shaking or, as Fichet recommends, decanting and will prove deliciously and invigoratingly versatile over the next 18-24 months. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet-s words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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## 2007 Domaine Jean-Philippe Fichet Bourgogne Blanc

A Chardonnay Dry White Table wine from Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 88

Drink -

Cost: \$18-\$30

The Fichet 2007 Bourgogne white incorporates fruit from three disparate sites. Pink grapefruit and lime give this a spicy as well as citric cast, and a chalky suggestion keeps pace with the refreshment. This is used to season some new barrels during fermentation, but only briefly thereafter, so that there is no woody taste. This luscious if relatively uncomplicated Bourgogne really pulls on the salivary glands. It will probably be best enjoyed over the next couple of years. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for

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### **2007 Domaine Jean-Philippe Fichet Bourgogne Blanc Vieilles Vignes**

A Chardonnay Dry White Table wine from Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)  
*eRobertParker.com* # , #186 (Dec 2009)  
Rating: 88  
Drink -  
Cost: \$26

Fichet-s 2007 Bourgogne Vieilles Vignes - vinified in the same manner as his -regular- white Bourgogne - comes from Les Pellans, abutting Meursault Charmes. At one point, the belt of premier crus south of Meursault sheds its eastern buffer of village-rated acreage. As Les Pellans continues south, it achieves a Meursault village rating. A hint of lanolin and resin from barrel - which Fichet thinks will dissipate in a year or so - mingles with fresh lime, ginger, and honey in the nose and on a luscious, texturally refined palate, but this finishes with a surprising burst of energy and tactile pungency of citrus rind, ginger, and white pepper that puts me in mind of a Gruner Veltliner, and - when combined with the hint of barrel and a strong sense of chalkiness - turns the wine slightly austere. The -regular- cuvee is more appealing right now, but this wine has more than mere pretensions to seriousness. It ought to be re-tasted in the course of 2010 and might well justify several further years of cellaring. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rather than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet-s words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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### **2007 Domaine Jean-Philippe Fichet Auxey Duresses Blanc**

A Chardonnay Dry White Table wine from , Auxey Duresses, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)  
*eRobertParker.com* # , #186 (Dec 2009)  
Rating: 89  
Drink 2009 - 2014  
Cost: \$31-\$38

The Fichet 2007 Auxey Duresses - grown at the western edge of that commune, toward Saint-Romain - unites fruit from young vines he owns with a small amount contracted for from really ancient vines. Lime, pink grapefruit, and pumpkin, jump from the nose to the palate, where they engage in a shimmering interplay with salt, chalk, and nameless but intriguing additional mineral nuances. Grapefruit zest and peach kernel bitterness is nicely integrated into a refreshing finish of lip-smacking savor. This is sure to prove versatile and fascinating over at least the next 4-5 years, and will appeal

especially to those who love Riesling as well as white Burgundy. Jean-Philippe Fichet's emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rather than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra's conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet's words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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## **2007 Domaine Jean-Philippe Fichet Bourgogne Hautes Cotes de Beaune**

A Chardonnay Dry White Table wine from , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

*eRobertParker.com* # , #186 (Dec 2009)

Rating: 88

Drink 2009 - 2012

Cost:

Fichet's 2007 Bourgogne Hautes-Cotes de Beaune is sourced from the same grower in Nantoux as is his Aligote, in a soil so full of fossilized oyster shells, he says it reminds him of Chablis. And the taste reminds me of Chablis, too, even before Fichet tells me about the terroir! There is that combination in the nose of fusil and chalky that many Chabliennes would have us believe comes directly from their soil and can be smelled when you rub the rocks together, plus a palpable sense of crushed stone on a palate otherwise informed by fresh lemon, tangerine, and almond. There is a greater sense of extract and also generosity to the bright citrus here than in the corresponding Aligote. This should be worth employing for 2-3 years. Jean-Philippe Fichet's emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rather than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra's conductor.- comments Fichet. - Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet's words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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## **2007 Domaine Jean-Philippe Fichet Meursault**

A Chardonnay Dry White Table wine from , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

*eRobertParker.com* # , #186 (Dec 2009)

Rating: 90

Drink 2009 - 2015

Cost: \$50

The generic Fichet 2007 Meursault marries (immediately after pressing) fruit from six sites, including Les Clous, Narvaux, Les Crotots (next to Poruzots), and Limozin. A classic Meursault nose of milled grain (suggesting pungent buckwheat) and lightly-toasted hazelnut, along with fresh lemon and

orange peel, mint, and green tea lead to a palate that is at once subtly creamy, oily, and honeyed, but also refreshingly citric and invigoratingly zesty and spicy in its long finish. This will prove fascinatingly delicious for at least 4-6 years. Jean-Philippe Fichet's emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rather than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra's conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet's words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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### **2007 Domaine Jean-Philippe Fichet Meursault Chevalieres**

A Chardonnay Dry White Table wine from Les Chevalieres , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

*eRobertParker.com* # , #186 (Dec 2009)

Rating: 93

Drink 2009 - 2016

Cost: \$70

Fichet's 2007 Meursault Les Chevalieres originates in the upper portion of this site (nearly touching Meix Chavaux and Les Luchets) with beneficial drainage and wind exposure. When you taste a wine like this, it's hard not to believe that somehow the chalky mother rock and stones of the site have somehow entered the wine, as there are scents and flavors one can only call stony and chalky, to the point of a tactile sense of dustiness. Setting aside what might be superstition, and turning from the stony elements on display here, there is also an ester-rich, high-toned essence of green herbs that lends a lovely cleansing sense to both the aroma and flavors, and marries beautifully with the lime and white peach fruit that serves for refreshment. Toasted almond and honey lend richness to this clear, vivacious and as already mentioned (at least metaphorically) mineral-inflected Meursault that finishes with mesmerizing and reverberating length. I would anticipate this being worth following for at least 5-7 years. Jean-Philippe Fichet's emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rather than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra's conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet's words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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### **2007 Domaine Jean-Philippe Fichet Meursault Genevrieres**

A Chardonnay Dry White Table wine from , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

*eRobertParker.com* # , #186 (Dec 2009)

Rating: 91

Drink -  
Cost: \$100

Representing two barrels from contract fruit, the Fichet 2007 Meursault Genevrieres smells pungently of citrus zest, along with peach and nut oils. The combination of saline, savory animal and mineral suggestions and citrus zest on the palate renders this both lip-smacking and invigorating, revealing the highly appealing vintage trait of offering abundant primary juiciness of fruit even from a cru of profound complexity. That said, the layering of rich peach, toasted nuts, salt, chalk, and marrow does not reach the level of excitement generated by the dynamic interplay of flavors present in Fichet-s Les Tessons. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet-s words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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### **2007 Domaine Jean-Philippe Fichet Meursault le Meix Sous le Chateau**

A Chardonnay Dry White Table wine from Le Meix sous le Chateau , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)  
eRobertParker.com # , #186 (Dec 2009)  
Rating: 90  
Drink 2009 - 2014  
Cost: \$54

This is really good butter, says Fichet with a grin of his 2007 Meursault Le Meix Sous le Chateau, grown in an unusual western exposure just west of the village. Of course, his comment is relative, and anyone expecting this to taste overtly lactic, or to be genuinely fat will be disappointed, because that is never Fichet's style. This smells like a meadow full of flowers ; is indeed creamy in texture; and features saliva-inducing peach tinged with peach kernel and lightly salted. This finishes with delicacy and ripe citrus refreshment alongside persistent intimations of cream. While less emphatic than the village blend, it is more intriguing. I would plan on enjoying it over the next 4-5 years. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet-s words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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### **2007 Domaine Jean-Philippe Fichet Meursault le Tesson**

A Chardonnay Dry White Table wine from Le Tesson , Meursault, Cote de Beaune, Burgundy, France,



Review by [David Schildknecht](#)  
*eRobertParker.com* # , #186 (Dec 2009)  
 Rating: 93  
 Drink -  
 Cost: \$32-\$81

The 2007 Meursault Les Tessonns reflects a site that Fichet likes to points out was once rated (in his view correctly) as among the commune-s best. This is subtle at every level, from its creaminess; through the intricate interviewing of chalk, salt, and hard-to-pin-down mineral nuances with citrus, herbs, pit fruits and liquid narcissus and lily perfume; to a finish of persistent, wafting floral essences, chalk, and mouth-watering, saline, meat-reduction savor. I-m convinced there is an inner richness here that needs time to come to fruition and will make this already superb wine a haunting experience over the next 6-8 years. Not without reason does Fichet call this -my premier cru.- The 2001, incidentally, tastes today rather like a cross between classic Meursault and a dry Vouvray - in any event, irresistibly savory, and testifying to further potential - while the hint of petrol in the currently riveting 2002 may put some tasters in mind of Alsace Riesling and others of a wine signaling its need to be enjoyed now. The 2004, 2006, and 2007 will - in my estimation - surpass these. Fichet considers 1999 an excellent vintage, and the oxidized state of some bottles of his Tillets - we batted .500 in his cellars this summer - a reflection of defective corks. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor. - comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage.The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet-s words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessonns. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

## **2007 Domaine Jean-Philippe Fichet Meursault les Gruyaches**

A Chardonnay Dry White Table wine from Les Gruyaches , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)  
*eRobertParker.com* # , #186 (Dec 2009)  
 Rating: 91  
 Drink 2009 - 2017  
 Cost: \$49-\$67

From a tiny vineyard wedged between Bourgogne Les Pellans and Meursault Charmes, and vines planted in 1923, the Fichet 2007 Meursault Les Gruyaches tells a tale of man and terroir. Most of Les Gruyaches was incorporated into Charmes more than a half century ago, but the drainage in this section was poor. Fichet made some improvements on the margins of the site to counteract that. Chalky and alkaline notes announce themselves here already in the nose, while fresh lime, white peach, celery root, toasted hazelnut, lightly caramelized parsnip, and milled grain make for a complex amalgam of quite disparate but not discordant elements. This finishes with a shimmering, mouth-shaking sense of mineral-fruit exchange that this vintage can bring, and with saliva-inducing penetration. Fichet opines that it needs 4-5 years to really harmonize, and based on my thus far limited experience with older bottles, I-d predict it will surely still give pleasure 6-8 years from now. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage.The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance,

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### **2007 Domaine Jean-Philippe Fichet Monthelie**

A Chardonnay Dry White Table wine from , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 88

Drink 2009 - 2012

Cost:

Fichet-s white 2007 Monthelie is a dead ringer in the nose for a really fine Viognier, smelling of acacia and honeysuckle and with hints of fresh lime, white pepper, and chalk inflecting a peach-fruited, liquidly-perfumed palate. Texturally though, this is sleek, almost spare, and boasts refreshing acidity and a saliva-inducing, lip-smacking, invigorating combination of citrus, saline, and chalk. It is bound to strike some tasters as a bit to spare, slight, and tart, but I am convinced it will prove deliciously versatile if skillfully employed over the next 2-3 years. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with energy and elegance, and he thinks they will continue to demand patience in bottle. Finished alcohols are mostly in the upper 12s, arrived at with, in Fichet-s words, -very little- chaptalization. He encouraged long fermentations to enhance richness and complexity in his 2007s, although he says this meant walking a tightrope as regards volatility. For a few comments on how his earlier vintages are showing, see the conclusion of my note on this year's Meursault Tessons. The Rare Wine Company, Sonoma, CA; tel. (800) 999 4342

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### **2007 Domaine Jean-Philippe Fichet Puligny Montrachet 1er Cru les Referts**

A Chardonnay Dry White Table wine from Les Referts , Puligny Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 92

Drink -

Cost: \$100

Fichet-s 2007 Puligny-Montrachet Les Referts smells of carnation, fresh lime, and ginger; introduces toasted nuts and grains on a firm, palpably dense, faintly oily palate; and finishes with exuberant energy and striking lift, if not (at least yet) enormous complexity. This has the makings of something extraordinary with a few years of bottle age, and I would expect it to be worth following for more than a half dozen. Jean-Philippe Fichet-s emphasis on retaining clarity and refreshment (via - inter alia - passive lees contact, high CO2 retention, and widespread use of demi-muids rater than barriques) positioned him to ideally avoid the pitfalls of 2006. But in 2007 his approach proved equally successful, resulting in wines that are in no way too lean, and that are for the most part youthfully expressive. -I'm only the orchestra-s conductor.- comments Fichet. -Nature dictates the repertoire.- Nonetheless, he has shown a great talent for bringing out the best in each recent vintage. The Fichet 2007s - brought in almost entirely between the 10th and 14th of September - combine extract with

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