

Wine Spectator

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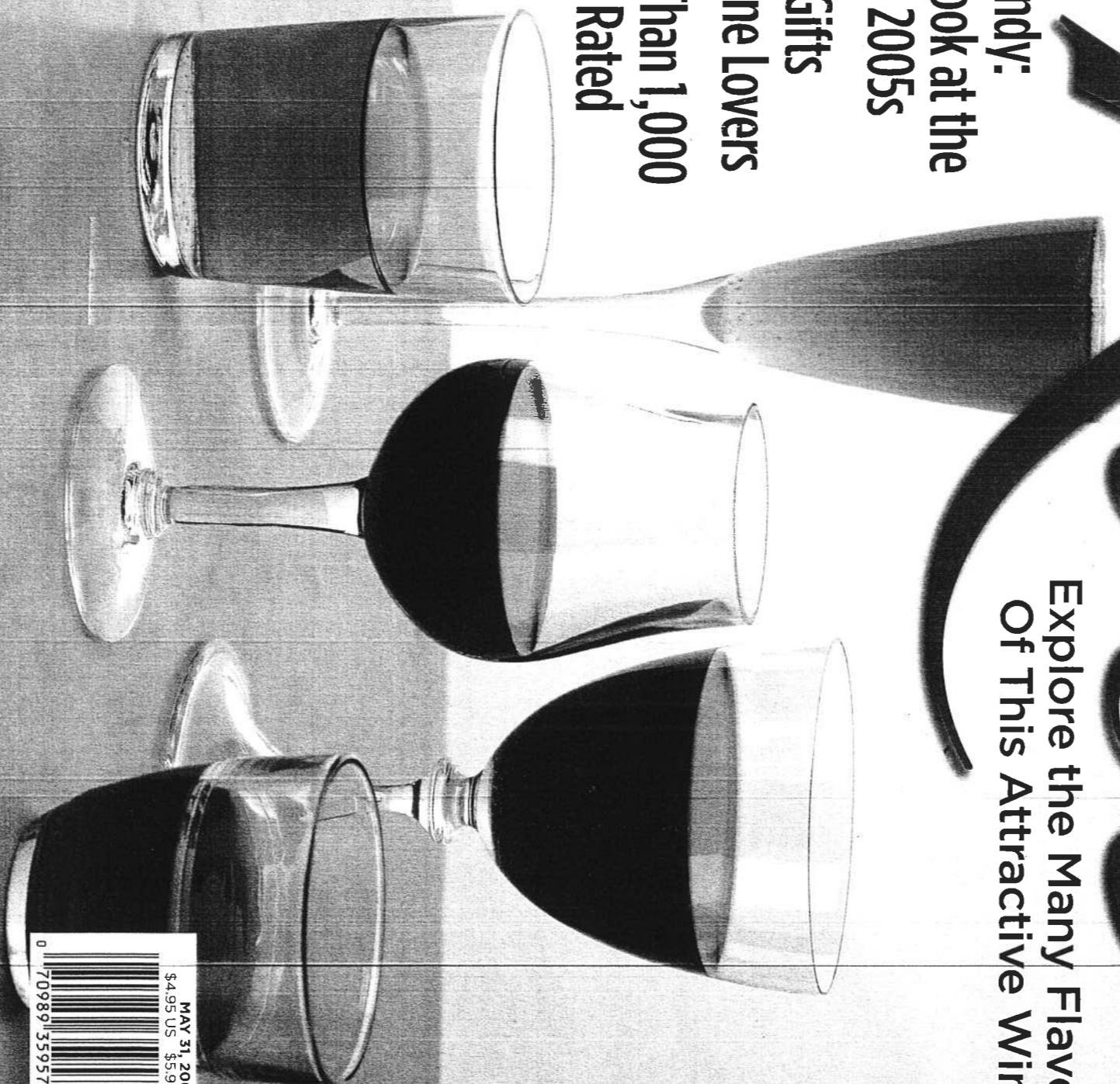
Pinot Noir

Explore the Many Flavors
Of This Attractive Wine

**Burgundy:
First Look at the
Stellar 2005s**

**Great Gifts
For Wine Lovers**

**More Than 1,000
Wines Rated**



MAY 31, 2007
\$4.95 US \$5.95 CAN
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88 Camille Giroud Pommarid Les Épenots 2004 \$78 Dense and tightly wound, this isn't giving up its cherry flavor, but there's concentration, with some tar and mineral notes. Everything is in balance. Best from 2008 through 2014. 122 cases made.—B.S.

88 Lucien Le Moine Pommarid Les Ruglens 2004 \$84 A severe, firmly structured and backward wine that will need time to resolve its tannins. A touch feral in aroma, but underneath are concentrated cherry and iron flavors. Best from 2009 through 2016. 7 cases imported.—B.S.

88 Nicolas Rossignol Pommarid Les Vignots 2004 \$54 Fresh and supple, a touch animal in aroma, with pure cherry and mineral notes on the palate. Balanced and long. Drink now through 2012. 100 cases imported.—B.S.

87 Comte Armand Pommarid Premier Cru 2004 \$85 Bright and fruity, with blackberry and mineral flavors. Balanced toward the tannins, yet dense. Needs time to integrate. Best from 2008 through 2013. 100 cases made.—B.S.

87 Domaine de Courcel Pommarid 2004 \$45 A modern style, boasting blackberry, olive and spice notes. Has a softness initially, yet is backed by firm, dry tannins, so give it a year to smooth out. Best from 2008 through 2012. 100 cases imported.—B.S.

85 Louis Jadot Pommarid 2004 \$38 Fresh and firm, with cherry and earth notes. Picks up some muscle and a grainy texture on the finish. Drink now through 2010. 1,000 cases made.—B.S.

FRANCE

Burgundy

Côte de Beaune / Santenay Premier Cru & Villages

87 Françoise & Denis Clair Santenay Beaurepaire 2004 \$40 Supple and velvety, yet has lively acidity and tannins for support, framing the sweet cherry and raspberry notes, which keeps them focused and long. Drink now through 2012. 350 cases made.—B.S.

87 Bernard Morey Santenay Passetemps 2004 \$32 A rich red, tinged with black cherry and earth. Fairly extracted, with dense tannins and a sweet finish. Modern in style, yet appealing. Best from 2007 through 2012. 50 cases imported.—B.S.

86 Nicolas Potel Santenay Clos Rousseau 2004 \$40 Lean, offering cherry and wild berry flavors, a silky texture and a firm structure. Has intensity and length, with a deft touch of oak. Drink now through 2012. 120 cases imported.—B.S.

85 Bernard Morey Santenay Grand Clos Rousseau 2004 \$34 Just a hint of acetone and herbaceous aromas, yet this has a core of cherry and berry notes, with a bright structure and firm tannins. Best from 2008 through 2012. 25 cases imported.—B.S.

85 Bernard Morey Santenay Vieilles Vignes 2004 \$27 There's a density to the structure, yet this also shows lively cherry and berry flavors. A touch

rustic, but with personality. Drink now through 2012. 144 cases imported.—B.S.

FRANCE

Burgundy

Côte de Beaune / Volnay Premier Cru & Villages

91 Jean-Marc Bouley Volnay Les Carelles 2004 \$50 A beautiful 2004 red. Ripe and complex, showing intense cherry, floral, licorice and spice notes supported by a vibrant structure and firm tannins that require a year or so to integrate. The finish is lovely and resonant. Best from 2009 through 2016. 30 cases imported.—B.S.

90 Domaine de Montille Volnay Les Taillepieds 2004 \$96 A dense, sinewy style, with cinnamon, cardamom, floral and sweet cherry aromas and flavors. Fresh and focused, with enough fruit to stand up to the tannins on the finish. Has a fine mineral aftertaste. Best from 2008 through 2015. 300 cases made.—B.S.

90 François Parent Volnay Frémiets 2004 \$100 Cherry, earth and herb hints mark this red, whose supple texture is offset by firm tannins. All the elements are here, with pure fruit in the middle, but this needs time to integrate and mature. Best from 2008 through 2015. 50 cases imported.—B.S.

89 Marquis d'Angerville Volnay Champans 2004 \$60 Herbaceous notes initially, with a core of sweet cherry, then the tannins take over. Awkward now, but it's concentrated and should come together over the near term. Best from 2009 through 2015. 150 cases imported.—B.S.

89 Michel Lafarge Volnay Vendanges Sélectionnées 2004 \$71 A delicate style, revealing violet, raspberry and cherry flavors backed by a firm structure. Pure and balanced, with character and a lingering finish. Best from 2008 through 2016. 600 cases made.—B.S.

89 Matrot-Wittershelm Volnay-Santenots 2004 \$50 This is fresh, with a nice density to its texture and tannins that offsets the strawberry, cherry and mineral notes. Very elegant and harmonious, ending with a hint of flowers and candied berry. Best from 2008 through 2015. 25 cases imported.—B.S.

89 Jacques Pileur Volnay Champans 2004 \$96 An impressive 2004 red in the modern style. Green, leafy, floral aromas segue into black currant and plum notes. Vibrant and firm, with complexity and oak spice on the long finish. Drink now through 2014. 23 cases imported.—B.S.

88 Marquis d'Angerville Volnay Clos des Ducs 2004 \$75 The cherry and mineral flavors are enveloped in a cloak of tannins. Shows some spice elements, but this requires time. Has a nice sweet aftertaste. Best from 2009 through 2015. 150 cases imported.—B.S.

DAMILANO
BAROLO
2001
BLUE BLOOD

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 New York, NY www.viaswine.com

THE NOBLE WINE THAT CONQUERS THE WORLD. Tradition, passion and love for the land. For over 100 years, the Damilano family has believed in the great hills of the Langhe region and in the noble nebbiolo grape. From our estate-owned vineyards, we are proud to offer three different Barolos: Cannubi, Liste and Lequinquevigne. www.cantinedamilano.it