

Petit Chablis 2018, **90** Vinous

The 2018 Petit Chablis comes from 35-years old vines and spent 10 months in stainless steel, 8 months on the fine lees. This has a delightful white peach and light apricot nose that blossoms in the glass. The palate is well balanced with a tangy marmalade notes on the entry, good depth and a subtle reduction on the finish. Excellent

Chablis 2018, **92** Vinous

The 2018 Chablis Village, matured for 12 months in 80% stainless steel and 20% used oak, has a vibrant, fresh, classic Chablis nose that many other growers were not able to achieve in this warm year. The palate is very well balanced with a fine bead of acidity, vibrant and zesty, showing a touch of spice on the elegant finish. This must surely be one the finest Chablis Village of 2018

Chablis Grand Cru « Bougros » 2018, **92** Vinous

The 2018 Chablis Bougros Grand Cru has a limpid silvery hue. The precise, crushed-mineral, almost basalt-scented nose sports a discreet reduction that works in its favor. The palate is taut and focused, built around almost penetrating acidity that, depending upon your sensitivity, could be interpreted as razor-sharp or shrill. Fleeting glimpses of lime and tangerine appear toward the finish and counterbalance its sharpness to a degree. This is a tricky Chablis to assess, one that will require careful partnering with food and/or bottle age. I will put a question mark against my score because I want to see how that acidity shows in two or three years.

Chablis Grand Cru « Vaudésir » 2018, **95** Vinous

The 2018 Chablis Vaudésir Grand Cru comes from 0.4ha of 25 year old vines and is matured in 80% oak barrels and 20% stainless steel. It has a fabulous nose of citrus fruit, orange blossom, crushed limestone and light fume aromas. The oak here is beautifully knitted. The palate is very well balanced and poised, the oak perhaps a little prominent on the midpalate and masking some of the terroir at the moment. However, there is superb precision on the finish. This Vaudesir just needs 3-5 years in bottle to fully assimilate the wood.