

# *Decant*

**Hello from Decant,**

## **Felsina 2007 Vintage Release**

Wines due end August

“If you were to cut proprietor Guiseppe Mazzocolin's veins the man would bleed Sangiovese, such is his passion for Tuscany's most important native grape.”

## **Felsina Beradenga Chianti Classico 2007 @ \$36.00**

"The 2007 Chianti Classico is a sweet, super-ripe wine with an enticing core of fruit. The heat of the vintage has filled out the wine nicely. Although the acidity is still relatively high, this doesn't look to be an especially long-lived wine. That should hardly matter, though, as readers will have a hard time keeping their hands off this gem. In 2007 the Chianti Classico is a selection of fruit from eleven different vineyards harvested between the end of September and early October. The wine was mostly aged in cask, with about 10% seeing smaller neutral French oak barrels. Anticipated maturity: 2009-2015" R.Parker

## **Felsina Beradenga Chianti Classico Riserva 2007 @ \$49.00**

"Bright red. Superripe aromas of raspberry, red cherry, fresh flowers and bay leaf. At once plump and sweet, with harmonious acidity and a suggestion of mineral flintiness nicely lifting the ripe red cherry flavor. Very smooth on the finish, with serious length setting it apart from the entry-level Berardenga Chianti. Already ready to drink, this wine has sneaky concentration and depth and should age well." S. Tanzer

## **Felsina Beradenga Riserva Rancia Chianti 2007 @ \$72.00**

Due end of August. Book now. "Dark red. Fresh red cherry, bay leaf and underbrush aromas are complemented by a strong mineral nuance. Starts silky, then turns mineral, brisk and firm in the middle, showing a penetrating quality to the red cherry, ripe plum and delicate herbal flavors. Finishes seamless and very long" 92/100 Tanzer

## **Felsina Beradenga Fontolloro 2007 @ \$80.00**

From a single vineyard plot that straddles the chianti classico boundary. This super tuscan has been produced since 1983. The average age of the vines is now over 50 years "Good full red with a palish rim. Pure, superripe aromas of red cherry, violet, iodine and nutmeg. Superrich, highly concentrated and seamless, with densely packed flavors of raspberry, dark plum and marzipan. Finishes creamy-rich and explosively long, with a pretty violet note. This was so good I really had trouble letting the glass go. I'd wait a good five years on this one, then enjoy it for another two decades. Proof positive that sangiovese is one of the world's great grape varieties." 96/100 Tanzer

# 2007 Jean Louis Chave Hermitage Rouge

**Jean-Louis Chave has a gift for crafting absolutely transcendent Hermitage.** These are cornerstone wines in any serious collection; they are *monumental* expressions of Syrah.

Andrew Jefford, in *The New France*, calls Chave's Hermitage Rouge "a model of controlled grandeur," and he couldn't be more right, especially in a vintage like 2007. While you'll see scores (and prices) soaring on bottles like the 03, the 07 offers a finer acidity and more balance that's simply beautiful when backed by the appellation's signature concentration and giant structure. And, again, Jean-Louis's blending expertise comes to the forefront, as the characters of each site show themselves in near-perfect harmony.



The Chave family holds parcels in Hermitage's finest vineyard sites (Les Bessards, Meal, l'Ermite, Peleat, and Les Beaumes), and Jean-Louis plays the exacting instructor who exorcises each student's - or site's - absolute best, purest qualities in order to compose, year after year, an incredible final performance. And the 2007 is seriously incredible.

From Peleat and Les Beaumes, Chave pulls extraordinary aromatics and suave finesse that really shine in this vintage, while the Meal and Les Bessards sites donate their sheer power. L'Ermite gives the final product what Parker refers to as **"an extraordinary liqueur of rocks and floral character."** These wines come out nothing short of sheer genius. Truly, the most similar comparison to this kind of artful, intuitive blending comes from Champagne's chefs de caves.

While the Southern Rhone hogged the spotlight in 2007, Northern Rhone vigneronns faced more challenging circumstances with a dry, warm spring bringing early budding and grapes that ended up soaking up plenty of summer rain. A sunny September saved the vintage, but really, only the most exacting growers were able to create truly stunning wines. The Chaves have always had tiny productions, but lately Jean-Louis has become dogged about strict selection. Parker's 2007 tasting notes emphasize: "the Chaves appear to be ratcheting up their quality level because of a Draconian selection process in the vineyard as well as in the winery."

This "Draconian" approach proved essential in 2007, when lesser wines came out dilute and lacking the backbone to really demonstrate all that Hermitage is capable of. Chave's Hermitage, on the other hand, has superb concentration and dark, muscular tannins that, with time in the cellar, will fuse beautifully with its wound-up acidity. This is a wine with decades of fuel in its tank, and it's a wine whose evolution is guaranteed to be impressive.



## 2007 Jean Louis Chave Hermitage Blanc

95-98 points Robert Parker: "After tasting through the different vineyards that go into the 2007 Hermitage blanc (Peleat, Rocoules, Meal, and l'Ermite), this appears to be another outstanding white Hermitage, and a candidate for the white Hermitage of the vintage. Several of the cuvees, especially l'Ermite, Meal, and Rocoules, merited scores in the high 90s, and Peleat was rated in the mid-90s. Aromas of white flowers, quince, and honeyed citrus, zesty acidity, and sensational concentration make an appearance in this extraordinary white. It is a magnificent example of power combined with elegance. This 2007 white Hermitage should evolve for 25-30+ years." (04/09) 94 points Stephen Tanzer's International Wine Cellar: "Bright yellow. Mineral-driven aromas of white peach, nectarine, orange zest and anise, plus an exotic note of yellow Chartreuse. Fleshy orchard and pit fruit flavors enter with very good breadth and richness but the minerality clamps the fruit down in the middle palate and a zesty, peppery element contributes lift and cut. Extremely young and not offering much in the way of complexity on the palate now. The strong, incisive finish strongly echoes the spice and mineral notes. This one demands patience." (Jan/Feb 2010)

Available in a pair only –

1 x 750ml Chave Hermitage Rouge 2007

1 x 750ml Chave Hermitage Blanc 2007

**\$500.00** per pair  
extremely limited

*Decant*

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## Chateau d'Yquem

Chateau d'Yquem dominates the *Sauternais*. It dominates the local landscape; situated near the peak at the centre of the southern half of the appellation it is visible for miles, with a fine view of near neighbours Lafaurie Peyraguey, Guiraud and [Rieussec](#), just a few of the other chateaux which surround the estate. It dominates the 1855 classification of Sauternes and Barsac, sitting pretty in its own private ranking of Premier Cru Supérieur. And it dominates in terms of price; the wines of Chateau d'Yquem are several times as expensive as those of its neighbours.

Chateau d'Yquem is certainly a special estate, ranking among the top white vineyards of France, as documented by Curnonsky (1872 - 1956), along with Le Montrachet (Burgundy), Chateau Chalon (Jura), Chateau Grillet (Rhône) and Clos de la Coulee de Serrant (Loire). But Yquem's fame rests not just on this one observer; it has long attracted famous names, notably American ambassador Thomas Jefferson - a well known lover of France's wines - who ordered several hundred bottles of the 1784, as well as securing some 1787 for George Washington. And suitable homage is paid in written word, from Alexandre Dumas, Marcel Proust and Jules Verne among others. Yquem is, it seems, history, poetry, perhaps life itself rolled into a wine and bottled. Yet I confess on my first significant exposure to Chateau d'Yquem I failed to comprehend this wine's exalted reputation; it seemed to me that I had experienced many other more characterful, more voluptuous, more thrilling wines, and I was left in a state of bemusement. But more recently I have seen the light. Like many great wines, Yquem's reputation rests not on a flashy style, but rather a fabulous elegance and poise; these are Sauternes that can dance lightfoot across the palate when young, and in doing so display the structure that will enable long ageing in the cellar. Quite simply, these are - in some vintages at least - fabulous wines.  
-extract and tasting notes from 'the Winedoctor''

**Chateau d'Yquem (Sauternes) 1998:** Above average temperatures. Wet September, harvest began on the 22nd. Then several weeks of rain before completion in October. Lots of botrytis in the second portion. A decent lemon-gold. Showing some botrytis on the nose. Greater complexity immediately apparent. More serious wine than the 1999, for certain. Rich, oily, very concentrated. Candied fruit again, the Noble rot not showing here as on the nose. Good depth and interest though, orange and apricot flavour, and well balanced acidity. This will improve I am sure. A good wine from what is an under-rated vintage.

**Chateau d'Yquem (Sauternes) 1997:** This wine has a rich, golden hue, as might be expected! The nose is just fabulous; there is evident richness here, in the shape of some smoky botrytis, but what really sets the wine apart is the beautiful, crystal-like clarity it possesses. This characteristic carries through on the palate, which has a fine, cool purity and freshness, presented in a seemingly paradoxical fashion, as it is intertwined with great richness and a creamy vanilla seam which opens out, broadening across the palate. Wow! An amazing texture, with bright botrytis flavour and high quality candied fruits. I think this is an exquisite wine, and the lingering flavour affords plenty of time to reflect on this. And it will go for years yet. I find this much more impressive than my previous tasting in November 2004.

**Chateau d'Yquem (Sauternes) 1996:** Dense, fairly well concentrated, with an evocative nose, and a fine spine of acidity. There is good botrytis character here too, as well as a little residual oak. Full, creamy, rather light-footed and delicate, but this gives a nice balance based on that fine and firm acidity. It has elegance, and a very good length. Whilst not a great Yquem, it is certainly very fine for the vintage. I think my last score may have been a little harsh, although that time it was lined up against a number of superior vintages, including the 1997 and 1990.



**1996 Ch d'Yquem 375mls @ \$300.00**

**1997 Ch d'Yquem 375mls @ \$300.00**

**1998 Ch d'Yquem 375mls @ \$300.00**

or,

**buy the vertical – 1 x each of 1996, 1997, and 1998 @ **\$780.00** (save \$120.00)**

## **Upcoming Tastings**

### **THE WINES OF SOUTH AFRICA**

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**with importer Martin Cahnbley**

**Thursday 12<sup>th</sup> August 7.00pm**

**\$30.00 per person, bookings essential**

A look at some of the big names of South Africa, including Bouchard Finlayson, Raats, Meerlust, Kanonkop and Klein Constantia (we'll be tasting the famed Vin de Constance dessert wine from here -rrp \$83.00). Grape varieties of Chardonnay, Chenin Blanc, Pinot Noir,

Pinotage and bordeaux varieties made at these top wineries will show exactly where South Africa is in the international market. A night of discovery that promises to be very interesting – 11 wines in total.

# **FRENCH LESSONS**

## **Parlez-vous Français ?**

If you like the idea of learning a language in a (very) relaxed atmosphere with occasional interruptions for wine and cheese tastings, then this is you !

### **Learn French The Decant Way - Stage 1 :**

**Where :Decant , 61 Mandeville St , Riccarton**

**When : Tuesdays 17th,24 , 31st August and 7th September 2010**

**Time :7.00pm - 9.00pm**

**Cost : \$ 90.00 per person for the 4 nights.**

**Seats per course are limited.**

**Ph : 343 1945**

**Fax : 343 1935**

**E.mail : [decant@decantwine.co.nz](mailto:decant@decantwine.co.nz)**

## **The Wines of France**

**by**

### **Master of Wine, Bob Campbell**

Unravel the mysteries of French wine with an entertaining lecture and tasting that will take you through eight of the country's main wine regions. Bob has travelled extensively throughout France and will share his experiences in a colourful presentation illustrated by a data projector and accompanied by at least 12 classic wines. This is a great opportunity for those who want to enrich their understanding of French wine, prepare themselves for a trip through France or simply experience a pleasurable afternoon with a knowledgeable wine master. The presentation will be supported by a 46-page book on French wine. Everyone who attends will receive a certificate.

**Where: Decant, 61 Mandeville St, Riccarton**

**When: Thursday 23rd September 2010**

**6.30pm – 8.30pm**

**Cost: \$145.00**

**To Book : ph. 343 1945**

**email: [decant@decantwine.co.nz](mailto:decant@decantwine.co.nz)**