

Domaine Vincent Dauvissat

By [Stephen Tanzer](#)

Jul/Aug 09

Dauvissat described the 2008s as "elegant wines, with very well-integrated acidity, like good 2002s, but they were difficult to make." They were in full malolactic fermentation and thus impossible to taste at the time of my visit. Dauvissat compared 2007 to 2004 in balance but pointed out that the crop levels were lower in 2007. I should note that except for the Petit Chablis and the Preuses, I tasted the wines brought in by Vineyard Brands, which are typically bottled a few months earlier than those shipped under the Dauvissat-Camus label. Incidentally, Dauvissat opened an impossibly youthful, even slightly hard-edged, bottle of 1996 La Forest, which still needed a bit more aging. He noted that this wine weighed in at 14.5% alcohol, and was carrying a very high 5.5 grams of acidity. Once again, I was struck by the realization that there are basically two kinds of 1996 white Burgundies: those that are prematurely oxidized and those that are still too young. (Vineyard Brands, Birmingham, AL; the Dauvissat-Camus label is imported by Classic Wine Imports, West Roxbury, MA)

[2007 Domaine Vincent Dauvissat Petit Chablis](#)

(\$32; from grapes picked at the end of the harvest with 13.5% natural alcohol) The nose shows an almost honeyed ripeness. Rich, full and intense, with lemon, honey and spice flavors and a long, slightly resinous back end. Impressive for its appellation but hardly typical for the vintage: I suspect the late picking cost this wine some of its malic acidity.

88

[2007 Domaine Vincent Dauvissat Chablis](#)

(\$37) Bright, pale yellow. Slightly flinty orange, lemon and floral aromas are complicated by nuances of green tea, jasmine and honeysuckle. Quite rich and full for village wine, but without any loss of focus to its citrus and stone flavors. At once tactile and graceful, throwing off saline and stony notes on the long finish. Terrific village wine.

90

[Compare Price](#)

[2007 Domaine Vincent Dauvissat Chablis Vaillons](#)

(\$52) Bright, pale yellow. Underripe pineapple, crushed stone, oyster shell and ginger on the nose; reminded me of a top dry riesling. The palate offers classic Vaillons volume,

with an almost exotic quality giving early appeal to the concentrated flavors of ripe citrus fruits and wet stone. This rich but vibrant wine finishes with impressive length and grip.

91

[2007 Domaine Vincent Dauvissat Chablis Sechet](#)

(\$52) Bright yellow. Highly nuanced nose offers pineapple, lavender, beeswax, minerals and licorice. Densely packed, minerally and penetrating; more taut than the Vaillons but with a creamy core. This dry, rich, classic Chablis finishes precise and austere, coating the palate with lemon and dusty stone flavors.

92

[Compare Price](#)

[2007 Domaine Vincent Dauvissat Chablis La Forest](#)

(\$42-\$59) Pale yellow. High-pitched aromas of crushed stone, quinine, fennel and flint. Almost painfully intense and uncompromising, with steely yellow fruit and crushed rock flavors conveying an impression of volume without any weight. Like sucking on a mouthful of rocks. Leaves a coating of dusty stone behind on the palate that's hard to scrape off: this seems even stronger after you swallow it! A stunning premier cru that seems destined for a long and graceful evolution in bottle.

93(+?)

[2007 Domaine Vincent Dauvissat Chablis Les Preuses](#)

(\$72-\$89; this wine had been bottled two weeks prior to my visit) Bright lemon-yellow. Captivating soil-driven nose offers stone fruits, flowers, chlorophyll, clove, medicinal herbs and warm stones. The palate offers lovely perfumed lift to the vibrant lemon and powdered stone flavors; magically light on its feet in spite of its underlying richness. Perhaps best today on the compellingly long, mounting finish, which leaves the mouth pulsating with mineral-driven perfume.

95(+?)

[2007 Domaine Vincent Dauvissat Chablis Les Clos](#)

(\$72-\$89) Bright yellow. Subtly complex nose melds Asian pear, violet, lavender, ginger, iodine and powdered stone. Tactile and dense on entry, then creamy in the middle, conveying an impression of great volume without weight. This extremely backward, youthfully understated Clos firms up dramatically on the back end, finishing with palate-saturating citrus and talc flavors that refuse to fade. One of the longest Chablis bottlings I tasted for this issue, this truly transcends chardonnay.

96(+?)