

Bruce Sanderson's Recommended White Burgundies

For complete reviews, see the Buying Guide of this or previous issues or www.winespectator.com. An alphabetical listing of all wines tasted for this report is available at www.winespectator.com/093009.

TOP WINES

WINE	SCORE	PRICE
PIERRE-YVES COLIN-MOREY Chevalier-Montrachet 2007 Displays a well of stone and forest notes, with earthy scents like chalk, juniper and wood smoke, complemented by lime and a hint of tropical fruit. Tightly wound and bracing.	97	\$338
RAMONET Bâtard-Montrachet 2006 A tightly packed yet expressive white, featuring aromas and flavors of hazelnut, lime, white flowers, peach, spice and mineral. Intense and very long on the finish.	96	\$165
JEAN-MARC BROCARD Chablis Les Clos 2007 Intense flinty, savory character signals the lemon, peach, yellow plum and mineral aromas and flavors. Very expressive of its place. Only Chablis can taste like this.	95	\$72
PIERRE-YVES COLIN-MOREY Bâtard-Montrachet 2007 Tight and electric, with lemon, stone, apple and spice notes backed by a bracing structure. Deep and complex, with a creaminess and a balance that continues through the finish.	95	\$315
LOUIS JADOT Chevalier-Montrachet Les Demoiselles 2006 A rich white, with a base of lime and wet stone highlighted by butterscotch and pineapple. This really picks up drive on the palate, surging to a long aftertaste. Powerful yet elegant.	95	\$320
DOMAINE LEFLAIVE Bâtard-Montrachet 2006 Solid and compact now, this is a powerful, concentrated white, showing a chalk flavor under the butter and apricot. Needs time to integrate and realize its full potential.	95	\$451
DOMAINE BACHELET-MONNOT Bâtard-Montrachet 2006 Stealthy in its attack, with pineapple, grapefruit, vanilla and stone flavors unfolding to a long, vibrant conclusion.	94	\$225
BONNEAU DU MARTRAY Corton-Charlemagne 2006 An intense white, with flavors of peach, grapefruit and oak spice that persist through the finish. Powerful and balanced.	94	\$150
BOUCHARD PÈRE & FILS Chevalier-Montrachet Domaine 2007 This focused white has a vibrant structure and a creamy texture framing its lime, peach, quince and chalk flavors.	94	\$328
CHANSON PÈRE & FILS Corton White Vergennes 2006 Transcends its flavors of lemon cake, pineapple and mineral with a real sense of place. Offers terrific texture and harmony.	94	\$260
VINCENT GIRARDIN Bâtard-Montrachet 2006 Floral, berry and sweet spice flavors are fleeting and ethereal on a well-integrated structure. Gains power on the finish.	94	\$308
LOUIS JADOT Bâtard-Montrachet 2006 This opulent white enters full speed ahead, turning more restrained by the finish. It's lively enough to stay focused.	94	\$245
LOUIS JADOT Corton-Charlemagne 2006 An alluring white, with opulence and grace. Peach, apricot, lemon and mineral flavors permeate the lush texture.	94	\$135
OLIVIER LEFLAIVE FRÈRES Puligny-Montrachet Les Pucelles 2007 Lovely aromas of pastry, citrus and peach lead to lemon, apple and spice flavors in this expressive, balanced white.	94	\$115

TOP WINES (continued)

WINE	SCORE	PRICE
CHRISTIAN MOREAU PÈRE & FILS Chablis Les Clos Clos des Hospices 2007 Almost creamy in texture, delivering lemon, white peach, apple and stone flavors, with bracing acidity.	94	\$110

TOP VALUES

WINE	SCORE	PRICE
J.F. GONON Pouilly-Fuissé Vieilles Vignes 2007 Bright and pure, offering lemon, apple and stone flavors. Taut and racy, with an emphasis on the acidity.	90	\$30
CATHERINE & PASCAL ROLLET Mâcon-Solotr�-Pouilly Domaine de la Chapelle 2007 A racy style, this is linear and packed with mineral, lemon and apple flavors. Shows terrific energy and cut.	90	\$19
JEAN THÉVENET Vir�-Cless� Quintaine Domaine Emilian Gillet 2004 Rich and round, with apricot, fig, apple tart, mineral and smoke aromas and flavors. This is the real deal.	90	\$30
FRANÇOIS D'ALLAINES Rully Vieilles Vignes 2006 A ripe version, but still captures the mineral, iodine and savory character of the region. Rich and balanced.	89	\$26
DOMAINE THOMAS St.-V�ran Cuv�e Prestige 2007 Offers a terrific expression of peach, apple, citrus and mineral flavors. Harmonious, fresh and long. Very refined.	89	\$28
DOMINIQUE CORNIN M�con-Ch�nes Serreudi�res 2007 There's lovely weight and balance among the fresh acidity, smooth texture and bright apple, citrus and straw flavors.	88	\$23
WILLIAM F�VRE Chablis Champs Royaux 2007 Apple, melon and mineral notes mingle in this vibrant, balanced white, which lingers with a mouthwatering impression.	88	\$23
HUGUENOT PÈRE & FILS Marsannay White 2006 This muscular white is filled with apple, butterscotch and spice. There's nice intensity, with a spice-tinged aftertaste.	88	\$20
CH�TEAU DE MALIGNY Chablis 2006 Though rich, there's freshness and the typical oyster shell and iodine notes, along with ripe peach and melon. Balanced.	88	\$24
CHRISTIAN MOREAU PÈRE & FILS Chablis 2007 Fresh and lemony, offering Granny Smith apple and mineral notes. Balanced on a lean frame, with a mouthwatering finish.	88	\$24
ALAIN NORMAND M�con-La Roche Vineuse 2007 A firm, apple-infused white that shows a nice mineral underpinning, with good balance and length.	88	\$19
SERVIN Chablis Premi�re Cuv�e Les Pargues 2007 There's a richness to this, with lemon and flint flavors at the core. Shows nice harmony and length, with a lemony finish.	88	\$24
DOMAINE DES VERCH�RES M�con-Villages 2007 This lively white has fine balance and attractive flavors of peach, legume and grapefruit. Full-bodied and rich.	88	\$14