

## Bruce Sanderson's Recommended White Burgundies

More than 600 wines were reviewed for this report. A free alphabetical list is available at [www.winespectator.com/093010](http://www.winespectator.com/093010). WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

### TOP WINES

WINE	SCORE	PRICE
<b>RAMONET</b> Montrachet 2007 Cleanandsleek,withacreamytexturethatmeshesseamlesslywith the lime blossom, acacia, hazelnut and mineral flavors.	98	\$375
<b>VINCENT &amp; SOPHIE MOREY</b> Bâtard-Montrachet 2007 Superbtextureandharmonyhighlightthisrichwhite,whichshows effusive flavors of vanilla pastry, lime, hazelnut and stone.	97	\$249
<b>TOLLOT-BEAUT</b> Corton-Charlemagne 2007 Theoakisimmediate,yetthere'salotofsubstanceinthisimpressive white, its flavors matched to an intense profile.	96	\$110
<b>BOUCHARD PÈRE &amp; FILS</b> Chevalier-Montrachet La Cabotte Domaine 2008 Aterrificwine,alreadyshowingmoreaboutplacethangrape,with the creamy texture underscored by a mineral drive.	95	\$502
<b>JEAN CHARTRON</b> Corton-Charlemagne 2008 Spicyoakisbackedbyappleandlemoninthislightlywoundwhite, with a vein of mineral and a laser beam of acidity.	95	\$179
<b>PHILIPPE COLIN</b> Chevalier-Montrachet 2007 This elegant white is rich and racy, full of fruit and mineral elements, with lime, butter and toast flavors.	95	\$225
<b>VINCENT DAUVISSAT</b> Chablis Les Clos 2007 Ontheleaside,focusedandintense,thiswhiteisbalancedbetween the fruit, mineral, structural and textural components.	95	\$165
<b>DOMAINE LEFLAIVE</b> Bâtard-Montrachet 2007 Broadandnutty,withgrapefruit,ripeappleandspiceflavors.Needs air to show its creamy texture and richness.	95	\$430
<b>OLIVIER LEFLAIVE</b> Bâtard-Montrachet 2007 This creamy white exudes pastry and Key lime pie flavors. Though powerful, its weight is tempered by the bracing structure.	95	\$320
<b>CHRISTIAN MOREAU PÈRE &amp; FILS</b> Chablis Blanchot 2008 Theividstructurekeepsthismoving,asalinearprofilessetsthepace for peach, melon, grapefruit and vanilla flavors.	95	\$79
<b>CHRISTIAN MOREAU PÈRE &amp; FILS</b> Chablis Les Clos 2008 Aromas of citrus blossom and chalk dust lead into lemon, vanilla, peach and mineral in this elegant yet powerful white.	95	\$75
<b>CHRISTIAN MOREAU PÈRE &amp; FILS</b> Chablis Vaudésir 2008 Suppleandpolished,yetpowerful.Lemonparfait,appleandbutter-scotch notes are underlined by a persistent mineral element.	95	\$79
<b>RAMONET</b> Bienvenues-Bâtard-Montrachet 2007 Seductiveand supple, delivering butter, peach, lime and mineral flavors that will gain depth and character with time.	95	\$135
<b>RAMONET</b> Chevalier-Montrachet 2007 This evokes flavors of high-toned lime, white flowers, apple and pastry that build in intensity on the elegant framework.	95	\$225
<b>BLAIN-GAGNARD</b> Chassagne-Montrachet La Boudriotte 2007 There'sgreatclaritytothelimeblossom,whitepeach,spiceandstone flavors in this beautifully integrated white.	94	\$50
<b>WILLIAM FÈVRE</b> Chablis Les Clos Domaine 2008 Cleanandfocused,withapple,lemon,yellowplumandmineralnotes riding a firm structure. There's loads of power in reserve.	94	\$85
<b>LOUIS JADOT</b> Bâtard-Montrachet 2007 Flavors of buttered pastry, pineapple, apricot, grapefruit and vanilla resound in this powerful white. Rich and mouthfilling.	94	\$270

### TOP WINES (continued)

WINE	SCORE	PRICE
<b>LOUIS LATOUR</b> Meursault Perrières 2007 Racyyetstylish,exudingfocusedlime,greenappleandflintflavors. There's fine balance within the taut, linear profile.	94	\$85
<b>TOP VALUES</b>		
<b>WINE</b>	<b>SCORE</b>	<b>PRICE</b>
<b>LAURENT TRIBUT</b> Chablis Côte de Léchet 2007 Preciseandpure,withastonyintensitysupportingthewhitepeach, melon and floral flavors. Beautifully balanced.	94	\$41
<b>J.-A. FERRET</b> Pouilly-Fuissé 2007 Boastingcinnamon,toast,honey,citrusandmineral,thiscomplex white balances richness with a vibrant structure.	92	\$30
<b>BERNARD LÉGER-PLUMET</b> Pouilly-Fuissé Domaine du Chalet Pouilly 2007 Showsfineintensity,withthevidstructuredrivingthestone,lemon and mineral flavors. Almost too powerful now.	92	\$35
<b>VINCENT GIRARDIN</b> Rully Vieilles Vignes 2007 Vibrantandjuicy,withpeach,grapefruit,hazelnutandspicearomas and flavors. Shows intensity, harmony and complexity.	91	\$30
<b>CHÂTEAU DE LA GREFFIÈRE</b> Mâcon-La Roche Vineuse Vieilles Vignes 2008 Atouchofspiceaddsdepthtothepeach,citrusandmineralnotesin this vibrant, expressive white.	90	\$18
<b>CHRISTIAN MOREAU PÈRE &amp; FILS</b> Chablis 2008 Aracywhiteisnicelybalanced,showinglemon,apple,smokeand flint flavors, with a bright, refreshing finish.	90	\$23
<b>WILLIAM FÈVRE</b> Chablis Domaine 2008 An elegant, racy white, with flesh to buffer its vivid acidity. Apple, lemon and mineral notes show purity and persistence.	90	\$23
<b>CLOTILDE DAVENNE</b> Chablis 2007 Preciseandvibrant,yetasmoothtextureenvelopesthelemon,apple and mineral flavors. The acidity refreshes on the finish.	90	\$24
<b>ROUX PÈRE &amp; FILS</b> Rully Clos des Mollepierres 2007 Pretty lime blossom, acacia and citronella flavors highlight this elegant yet vivid white. Spice notes from oak add depth.	90	\$25
<b>J.J. VINCENT &amp; FILS</b> Pouilly-Fuissé Marie-Antoinette 2008 Deliversamixofapple,peach,honeyandspiceflavors,allmatchedto a vibrant structure.	90	\$25
<b>FRANÇOIS MIKULSKI</b> Bourgogne Aligoté 2006 Veryaromaticand expressive, featuring floral, apricot, thyme and rosemary flavors. Medium-bodied and lively.	89	\$16
<b>JEAN CHARTRON</b> Bourgogne White Clos de la Combe 2008 Arich,smooth-texturedwhite,offeringwhitepeachandapplenotes, with a touch of buttered pastry and spice.	89	\$20
<b>GEORGES DUBOEUF</b> St.-Véran Domaine du Val Lamartinien 2008 Elementsofripepeach,pearandapplegracethisexuberantwhite.	88	\$17
<b>BOUCHARD PÈRE &amp; FILS</b> Bourgogne White Réserve 2008 Thisriplewhitestaysfreshandfocused,withpeachandapricotnotes.	88	\$19
<b>ALAIN NORMAND</b> Mâcon-La Roche Vineuse 2008 Plumpandsucculent,fullofapple,whitepeachandgrapefruitflavors.	88	\$19