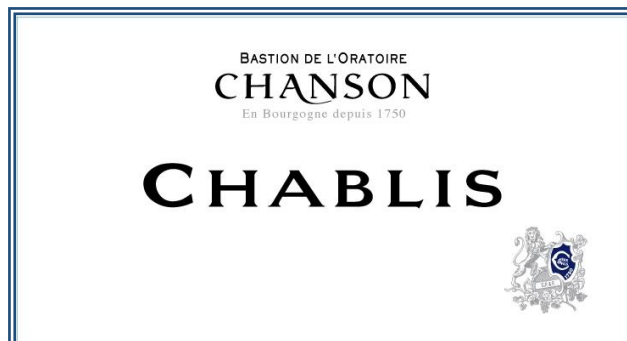


CHABLIS

2014 Vintage

Score: 14/20 - [Guide des Vins Bettane+Desseauve 2017](#)

" A lean style, boasting lime, green plum and seashore aromas and flavors. A hint of fresh herb chimes in as this leaves a mouthwatering impression. Drink now through 2020. Score : 89" - [Wine Spectator- May 31, 2017](#)



2013 Vintage

"As one should expect here, there is a completely different aromatic profile as the notes of oyster shell, iodine and sea breeze add both breadth and lift to the floral and pear fruit aromas. I like the clean and cool mouth feel of the detailed and stony flavors that terminate in a lingering finish that offers plenty of Chablis character. 2017+
Score : 88 - [Burghound - June 2015](#)

2012 Vintage

Score: 16/20 - [Le guide des vins Bettane + Desseauve 2015](#)

2011 Vintage

"Offers crisp notes of apple, lemon and flint, ending with a bright finish. Straightforward, displaying a good sense of place. Drink now through 2016."
Score: 87 - [Wine Spectator \(web only\)- May 2013](#)

"This was bottled in March to preserve minerality and freshness...Fresh and breezy aroma with just a hint of salt. Good Chablis typicité, pure lemon fruit and again a gentle hint of minerality. Decent focus on the finish for this level. A fair village Chablis. From late 2012." [Sarah Marsh--Dec. 2012](#)

2010 Vintage

"A pleasant mix of lemony acidity and supple texture sets the stage for the green apple and spice flavors, with a juicy, tangy finish. Drink now through 2016. " Score: 88 [Wine Spectator \(web only\)- may 2013](#)

"Precise, salty, fresh, perfectly classic, in the same vein as previous vintages. " Score: 15 [Le Guide Bettane et Dessauve des vins de France--Edition 2013](#)

CHABLIS

"Aroma is intriguing, quite leesy, slight note of hay and vanilla. Ripe, but straight, quite reserved and direct in the middle and on the finish. The acidity is nicely woven into the wine. There is sweetness at the end. From late 2011. TA 4,8. pH 3,15. Jean-Pierre used some oak here this year, because the acidity was high. 30% of two year old oak."

[Sarah Marsh_ Burgundy Briefing_ November 2011](#)