



The Independent Consumer's Guide to Fine Wines

### 2009 Domaine Alliet Chinon Vieilles Vignes

Rating: (91-92+)  
Drink: -

Not all but most barrels (of 2, 3, and 4 years' age) intended for Alliet's 2009 Chinon Vieilles Vignes were through malo when I visited him in late June, so that I was able to get an approximate impression of what lies in store, although some shaking was necessary to dissipate gas and reduction. Diverse bittersweet berries and herbs; nut oils.; smoky-sweet scents of machine oil all emerge from the glass and saturate the palate with fine tannins and firm, bright resolve, leading to a finish in which black tea, artichoke, and crushed stone compliment and accentuate this wine's tactile sense of piquancy and pungency; in which a sense of buoyancy is suggested; and juicy tart berries and saline shrimp shell reduction leave me licking faintly sizzling, smoke-tainted lips. This is going to make a superb bottle, probably worth pursuing for the better part of a decade. And, remarkably for the vintage, Alliet swears it's only 12.5 in alcohol.

Philippe Alliet thinks his 2009s will surpass his 2005s in elegance, and comparing the 2005s today I hazard the guess that the fruit of his 2009s will stay fresh longer as well. 2009 will be the first commercialize-able vintage here in white wine, but that opulent, 14.6% alcohol wine – while it nevertheless displayed luscious potential – had not even finished its alcoholic fermentation when I visited in late June! Interestingly Alliet opined that 2008 was – in contrast with 2007 – uniform enough in ripeness that no significant triage was requi...

- David Schildknecht (August, 2010)

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### 2009 Domaine Alliet Chinon Coteau de Noire

Rating: (91-92+)  
Drink: -

While Alliet's 2009 Chinon L'Huisserie was evidently too backward to assess at the time of my visit, it was possible to glimpse his 2009 Chinon Coteau de Noire by tasting it from the new barrels (60% of the total for the cuvee in this vintage) that had finished malo earlier. The overlay of resin and spice from new wood here does not seriously interfere with the projection of haunting lilac- and buddleia perfume, or with the scent of well-concentrated, sappy dark fresh berries that then saturate the palate. Suggestions of pecan and hazelnut cookies and salted caramel are certainly influenced by the barrel, but nicely compliment the cool floral perfume and fresh berry juices, while deep richness of marrow, forest floor, and wet stone lend mystery. This should be another beauty to follow for a decade or more, and likely to overtake the Vieilles Vignes in both complexity and refinement, although at this youthful stage, I don't discern the superiority of one to the other.

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### 2009 Domaine Alliet Chinon Rose

Rating: 89  
Drink: 2010-2010

From younger vines on gravel that were stressed by the hot dry late summer of the vintage, Alliet vinified a 2009 Chinon rose that smells alluringly like an infusion of fresh strawberry, rose hip and green tea; wreathed by a vaguely greenhouse-like sense of flowering things; juicy and refreshing, with a bitter, tart hint of berry seeds. This should remain utterly delightful for at least 6-9 months.

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A Daniel Johnnes Selection imported by Michael Skurnik Wines, Inc., Syosset, NY; tel. (516) 677-9300. Also imported by Beaune Imports, Berkeley, CA 94708; tel. (510) 559 1040...

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