



## 2006 Domaine de Pallus Chinon

**Rating**

90

**Release Price**

\$45

**Drink Date**

2010 - 2015

**Producer:** Domaine de Pallus

**From:** France , Loire , Chinon

**Reviewed by**

David Schildknecht

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**Source**

190, The Wine Advocate

**Color:** Red

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Cabernet Franc

From Sourdais's second commercial vintage, his grand vin 2006 Chinon – assembled from a few of his best lots – smells complexly of mulberry, resin, roasted artichoke, licorice, toasted nuts, and game. Dense and firm yet buoyant and invigoratingly juicy, it develops a medicinal meld of bittersweet herbal concentrates and iodine that combine with tart berry and piquant nuts in an impressively tenacious finish. I suspect this will be every bit as interesting in another couple of years and should ultimately be worth following for another 4-5, though to be sure the track record is not yet in place for this new domaine's wines.

Regrettably, a frenetic, tight schedule in the Loire precluded my sampling from barrel the 2009s of Bertrand Sourdais. I did however taste the two current U.S. releases from this talented young native of Chinon, better known as winemaker at the Ribera del Duero's Dominio de Atauta (a job he landed right out of oenology school in Bordeaux). Two-thirds of Sourdais's acreage is on chalk-clay soils and the rest on alluvial and gravel soils near the river, and both sorts of terroir are reflected in his blend. (A cuvée from lesser lots which I have ever tasted is sold exclusively in France.) Importer: The Rare Wine Co., Sonoma, CA; tel. (800) 999-4342