

DOMAINE JAMET *Côte Rôtie 1999*



93 POINTS

Component #1, mostly from 12-year-old vines in Chavaroche: Medium ruby. Musky aromas of black raspberry, coffee grounds, pepper, bacon fat and gunflint. Juicy and peppery, but with modest flesh and depth. #2 (mostly Fontgent): More saturated medium ruby. Riper but inexpressive aromas of chicory, animal fur, mocha and pepper. Denser in the mouth; reasonably fresh yet lacks treble notes. A sample of the same juice from a younger barrique showed more vivacity, with the tannins of the wood giving the wine fresher aromas and firmer shape. #3 (Chavaroche and Moutonne): Bright deep ruby. Aromatic, perfumed aromas of black raspberry, hickory smoke, black licorice and game. Sweet, chewy and bright; a step up in intensity. Perhaps not as dense as the #2, but more expressive today. Strong, palate-staining finish belies the wine high pH. #4 (from browner soils): Bright ruby-purple color. Spicy aromas of black cherry, chocolate, mocha and iron. Dense and dark chocolatey in the mouth, with less fruity high tones than #3. Finishes with big, chewy tannins. This lot will provide much of the structural underpinning of the blend. #5 (Mornachon and Landonne; mostly in barriques since the outset): Full ruby. Rich, briary, Morey-Saint-Denis-like aromas of musky black fruits, bitter chocolate and game. Very closed on entry, but intensely flavored, rich and peppery; dense but sharply delineated. The most complex of these components today. Also the longest on the aftertaste, with the substantial tannins reaching the front teeth. A hypothetical blend of the five components in roughly equal proportion: Bright dark ruby. Very complex and aromatic nose of black raspberry, black cherry, woodsmoke, roast coffee, bitter chocolate and animal fur. Dense, highly concentrated and nuanced, with notes of game, leather and fresh blood. Cote-Rotie in all its rustic glory, which is to say that this wine is downright suave, even elegant. Finishes with firm tannins and terrific lift. Should make a great bottle. The finished wine will be no more than about 13% alcohol, notes Jamet.

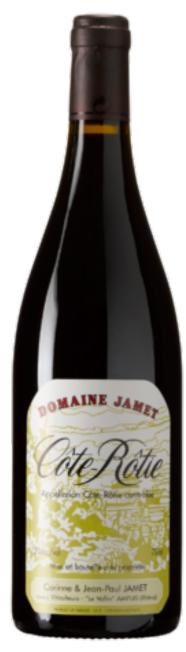
A prop 58 of 30 vigot 2 vigot

KRIS DE RUITER (250) 532-2527 Représentante des ventes -Île de Vancouver VANNY WHITCHELO (778) 995-7634 Représentant des ventes PERDY SAWYERS (604) 967-2066



Vinous is our vision of a modern-day wine media platform that places consumers inside the conversation and encourages them to form their own opinions. Vinous brings together professional reviews, the stories behind the wines and the perspectives of our readers in over 55 countries using multimedia and leading edge technology. We visit hundreds of wineries each year, allowing us to offer unparalleled, first-hand insight into the world of wine. Since launching in May 2013, Vinous has become one of the fastest growing wine content websites in the world. Regular features include comprehensive reviews of new releases from the world's major wine regions, vertical tastings and retrospectives, in-depth videos shot on location, Vinous Table, where we profile our top eating and drinking destinations. In November 2014, Vinous announced its acquisition of Stephen Tanzer's International Wine Cellar. Please also see the Frequently Asked Questions.





NEIL PUNSHON (778) 331-8952 Director of BC Sales & Liquid Art Selections KRIS DE RUITER (250) 532-2527 Représentante des ventes -Île de Vancouver VANNY WHITCHELO (778) 995-7634 Représentant des ventes PERDY SAWYERS (604) 967-2066