

Vincent Dauvissat	2012	Petit Chablis	White	(88-89)
Vincent Dauvissat	2012	Chablis	White	(89-90)
Vincent Dauvissat	2012	Chablis Premier Cru Séchet	White	(91-92)
Vincent Dauvissat	2012	Chablis Premier Cru Vaillons	White	(92-93)
Vincent Dauvissat	2012	Chablis Premier Cru la Forest	White	(92-93)
Vincent Dauvissat	2012	Chablis les Preuses Grand Cru	White	(93-94+?)
Vincent Dauvissat	2012	Chablis les Clos Grand Cru	White	(94-95+?)
Vincent Dauvissat	2011	Petit Chablis	White	91
Vincent Dauvissat	2011	Chablis	White	90
Vincent Dauvissat	2011	Chablis Premier Cru Séchet	White	93
Vincent Dauvissat	2011	Chablis Premier Cru Vaillons	White	93
Vincent Dauvissat	2011	Chablis Premier Cru la Forest	White	94
Vincent Dauvissat	2011	Chablis les Preuses Grand Cru	White	94
Vincent Dauvissat	2011	Chablis les Clos Grand Cru	White	94

"Vincent Dauvissat emphasizes the positive roll of rain in September, 2012: "it permitted fruit maturation to continue, and ameliorated acidity." The most vexing parts of the vintage, as he perceives it, were frost and mildew, and he has the low yields to show for the battle with them. Poor flowering, he acknowledges, had its positive sides in engendering loose, rot-resistant clusters and helping to insure that even in those vineyards not frosted, the crop was able to thoroughly ripen. Dauvissat was quick to point out that when it came to his two grand crus, 2011 represented another short crop, because those sites bloomed during a period of perturbing weather; whereas conditions turned favorable in the week that followed, in time for flowering in his premier cru and village-level sites. Harvest dates here were pretty typical: the first half of September in 2011, and the last week of September and first few days of October in 2012. Finished alcohols in 2012 range from 12.5%-13%; and a half a degree lower in 2011. Like me, Vincent Dauvissat thinks that many observers are misled by the youthfully generous and lightweight character of the 2011s into a false belief that they won't be worth cellaring. (That being noted, I hasten to add - chastised by prematurely oxidized bottles, including even a few from his hand - that my notion of felicitous aging involves a shorter temporal horizon than his.)

Still in barrel when I tasted in June, Dauvissat's **2012 Petit Chablis** evinces fresh lemon, shrubby herbal and floral profusion, and a suggestion of huckleberry, all of which combine for a piquant, pungent, tart palate impression leading to a juicy and decidedly invigorating finish. This clear, bright, pure exemplar of its underrated appellation ought to delight through at least 2015. From barrel, Vincent Dauvissat's **2012 Chablis** delivers a bracing sense of cut and brightness with its juicy alliance of fresh lemon, white currant and apple. The feel here is firm though subtly lees-enhanced, and when taken together with the wine's prominent acids, almost a bit austere. Crushed stone and salt enhance a sense of invigoration and milk the salivary glands in a lingering finish. I suspect that this overachiever for its appellation will drink well through 2016. Fresh lime, red currant and gentian on the nose of Dauvissat's **2012 Chablis Séchet** - as tasted from barrel - anticipate the tart, seed-crunching vivacity and piquancy delivered on a palate nonetheless so silken in texture that this beauty caresses even as it invigorates. The uncanny, subtle alliance of salinity, mineral nuance and secret sweetness that is fresh scallop lend this Sechet a sort of "little Preuses" personality that I have observed occasionally in other vintages. The finish here displays delightful lift along with transparency to mineral and floral nuances. Look for delights through at least 2018. Smoky and fusil as well as citrus zesty pungency in the nose of Vincent Dauvissat's **2012 Chablis Vaillons** (tasted from barrel) usher-in a firm palate that finishes with grip and energy, disclosing a shimmering interaction between chalky,

smoky, fusil, saline and somehow crystalline notes on the one hand and fresh lemon and white peach on the other. Vincent Dauvissat maintains that it is in the nature of Vaillons - and should not be superficially associated with the fact that in this year its yield was hailed to a tiny remnant - to be more concentrated, penetrating, and palpably extract-rich than Sechet. With remarkable rectitude and sheer length as well as a dynamic sense of flavor interchange that strikes me as somehow inherently premier cru- rather than grand cru-like (but I don't mean that as a value judgment!), this should impress through at least 2020. There is a blue crab-like alliance of salinity, iodine, and hidden sweetness in Dauvissat's **2012 Chablis la Forest** (tasted from cask) that certainly has its mouthwatering counterpart in the scallops evoked by the corresponding Sechet; and this is detectable already in the nose, where there is also a faint and intriguing fungal note, plus the sort of chalk dust, fusil oils, smoke and fresh lemon that could almost begin losing their mystery for you if you're tasting Chablis for days at a time (how can these scents and flavors come from grapes?) simply because they are part and parcel of this region-s Kimmeridgian connection. This (in more than one sense) polished performer should continue to impress through at least 2020. Tasted from cask, Vincent Dauvissat's **2012 Chablis Preuses** exhibits generously ripe, sweetly-suggestive fruit - pear, pineapple, white peach - that stands-out in contrast with its immediate stable mates, and indeed with most Chablis of its vintage. To be sure, there is an ample supply of enlivening fresh lemon and lime, and the typical, intriguing and alluring alliance of salinity, sweetness and animal savor that tends to characterize Preuses is here more crab-like - spicier, brinier - and less decadently rich than the scallops that this great site often evokes. Quite full and glycerol-rich yet ultimately refreshing, it brings a subtly integrated piquancy of pits and pips to bear on a long finish that stimulates the palate, salivary glands and imagination. Allowing for both the relatively late bottling this will receive and the sheer wealth of material on display here, I have to point out that it may well be more impressive by the time it comes to market. Look for an impressive future through at least 2022. In something of a role-reversal with typical Preuses, Dauvissat's **2012 Chablis les Clos** displays a mouthwateringly scallop-like alliance of saline, sweet, and intriguingly savory elements of the sort that make one ask "how can this come from grapes?" That's in addition to the even more predictable intrigue associated with Kimmeridgian Chardonnay: evocations of chalk dust, smoky-fusil crushed stone, iodine, and fresh citrus. All this is wreathed in iris perfume tinged with a bite of horseradish, and focuses on a palpably extract-rich palate and finish of forceful penetration and almost electric excitation. Look for great things through at least 2022.



Dauvissat's **2011 Petit Chablis** represents one of those periodic instances - often at this address - that demonstrate the remarkable potential of what is, ostensibly (witness its very name!), the lowest rung on the qualitative ladder of its region. There is an overt, succulent fruitiness of ripe apple and white peach here that one scarcely anticipates from any generic Chablis, complemented by smoky nut oils, a distinct and invigorating nip of fresh ginger, and a more predictable rivulet of fresh lime. Sleek and buoyant, this "little" Chablis proves transparent to considerable chalky and crystalline mineral nuance not to mention tinged with saliva-liberating salinity in a prolonged and stimulating finish. Plan to savor it through 2015, and perhaps beyond. Vincent Dauvissat's **2011 Chablis** combines the piquancy of lime rind and toasted nuts with nips of fresh ginger and smoky, fusil crushed stone for an invigorating aromatic and palate performance. A hint of iris adds allure, and tincture of iodine intrigue. This finishes with impressive persistence, if perhaps not quite the degree of clarity, lift, refreshment, or complex distinction of its Petit Chablis counterpart. Plan to enjoy it through 2015. The Vincent Dauvissat **2011 Chablis S chet** delivers a striking sense of lift and transparency allied to infectious juiciness. Succulent and refreshing grapefruit, lime and yellow plum are wreathed in buddleia and high-toned herbal extracts, then mingled on a buoyant (almost delicate) and silken-textured palate with the saline-sweet savor of raw scallop. The saliva-inducing, umami-rich animal aspects are perfectly complemented by almost infinite juiciness of citrus and pit fruits that are transparent to seductively floral and shimmeringly crystalline-mineral nuances. This long-finishing beauty should not be missed now, in its youth, but I imagine it will continue to cast its spell through at least 2018. The Dauvissat **2011 Chablis Vaillons** offers a striking contrast with its S chet sibling, evoking ocean spray, clam juices, and fresh lemon, infused with chalk and iodine. This feels firm yet buoyant. Toasted nut piquancy adds to the impressive sense of grip harbored by this, for its vintage, relatively austere and robust bottling, one that should be worth following through at least 2020. A brothy sense of richness to Vincent Dauvissat's **2011 Chablis la Forest** evokes stock of chicken, clams and mussels, something that would count as utterly anomalous in wine from any other wine region. Chalk segues into white pepper, which, along with a bitter edge of dried herbs, makes for invigorating tactile impingement, even though there is an underlying hint of creaminess to the palpably lees-enriched mid-palate. Similarly, a light lemon freshness complements the richness of this peppery, pungent chowder of Chablis. The finish here milks my salivary glands for all that they are worth. Look for this remarkable libation to perform with versatility and compelling complexity through at least 2020. Iris perfume and saline-sweet savor of raw scallop rise from the glass of Dauvissat **2011 Chablis Preuses**, whence they join with luscious fresh lime and white peach on a subtly creamy yet refreshing, buoyant palate. Hints of chalk and fresh ginger add to the stimulation of a prodigious finish. This beauty should be worth following through at least 2020. Vincent Dauvissat's **2011 Chablis les Clos** smells strikingly maritime in its evocations of sea breeze, kelp, driftwood, clam stock and crustacean shell reduction. And if those scents don't get your salivary glands pumping then their palate transmigration onto a fleshy yet buoyant and refreshing palate is bound to do the trick. This finishes with impressive sheer persistence, and if it doesn't display quite the transparency or energy that one meets with from les Clos at its best, I would urge those lucky enough to be able to acquire some to follow bottles through at least 2020 as I am sure the wine will yet have more to say for itself.

