

Wine Spectator lauds the Dupont-Tisserandot 2006s with four 90+ reviews

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94 Dupont-Tisserandot Mazis-Chambertin 2006 \$150 A fleshy style. Rich and concentrated, with black cherry, violet, licorice and earth flavors. This is firmly structured and beautifully balanced, with a vein of mineral and a long, smoky finish. Best from 2010 through 2022. 18 cases imported.—B.S.

91 Dupont-Tisserandot Charmes-Chambertin 2006 \$150 Rich and fleshy, with forward black cherry and plum flavors and a well-integrated structure. This is on the softer, charming side of Gevrey, but with fine-grained tannins. Drink now through 2018. 30 cases imported.—B.S.

91 Dupont-Tisserandot Gevrey-Chambertin Lavaux St.-Jacques 2006 \$100 There's an added dimension to the cherry, berry and spice flavors. Sweet, silky and deep, with everything in the right place on an elegant frame. Best from 2009 through 2017. 35 cases imported.—B.S.

90 Dupont-Tisserandot Gevrey-Chambertin Les Cazetiers 2006 \$100 Rich plum and blackberry flavors are tinged with smoke and mineral in this sturdy red. Yet it's fresh and vibrant, with power and length. Best from 2009 through 2016. 60 cases imported.—B.S.