

Wine Spectator Acclaims the Jean-Maurice Raffault 2005 Chinons

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93 Jean-Maurice Raffault Chinon Clos des Capucins 2005 \$30 A big note of dark cocoa leads the way, with smoky bacon, mesquite and grilled herb flavors, all pushed by a large core of dark plum and currant preserve. Herb and iron notes flutter on the finish, but this is tight for now, so cellar. Best from 2008 through 2012. 125 cases imported.—J.M.

90 Jean-Maurice Raffault Chinon Les Picasses 2005 \$20 Juicy and structured, but accessible now, with dark currant, bacony toast, olive, briar and bitter-sweet cocoa notes running along the brambly tannins. The solid finish is filled with mineral and tobacco. Drink now through 2010. 180 cases imported.—J.M.