

Praise for Jean-Maurice Raffault's "bright" and "fresh" 2007 and 2008 Chinons in the *Wine Spectator*

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FRANCE Loire / Chinon

91 Jean-Maurice Raffault Chinon Clos des Capucins 2007 \$40 Dark and fleshy, with a toasty edge to the coffee, fig and mulled black cherry fruit, all laid nicely over dark olive and tobacco notes. Dark in profile, but stays driven on the finish, with underlying freshness. Drink now through 2011. 580 cases made.—J.M.

89 Jean-Maurice Raffault Chinon Clos d'Isoré 2007 \$22 Bright and peppery, with olive and spice notes leading the way for a supple palette of red cherry and plum fruit. The elegant finish lets the herb edge linger. Drink now through 2011. 830 cases made.—J.M.

88 Jean-Maurice Raffault Chinon 2008 \$16 A fresh, high-toned style, with a violet aroma and cherry and red currant fruit flavors backed by a hint of vanilla. The medium-weight, open finish picks up a pepper hint. Drink now. 9,165 cases made.—J.M.

88 Jean-Maurice Raffault Chinon Les Picasses 2007 \$22 Bright, with slightly pungent olive and herb notes leading the way for red and black cherry fruit. A slightly firm chalky underpinning drives the minerally finish, though this manages to flesh out slowly in the glass. Drink now through 2010. 1,830 cases made.—J.M.