



Stephen Tanzer's
INTERNATIONAL WINE CELLAR

Tasted in the cellar the 6th June 2013

Domaine Servin

Chablis Grand Cru Les Clos 2012	91-94
Chablis Grand Cru Bougros 2012	90-92
Chablis Premier Cru Montée de Tonnerre 2012	90-92
Chablis Grand Cru Blanchot 2012	90-92
Chablis Grand Cru Les Preuses 2012	89-92
Chablis Premier Cru Butteaux 2012	89-91
Chablis Premier Cru Vaucoupin 2012	89-91
Chablis Premier Cru Mont de Milieu 2012	89
Chablis Vieilles Vignes Massale 2012	88-90
Chablis Premier Cru Vaillons 2012	87-89
Chablis Premier Cru Les Forêts 2012	87-89
Chablis Les Pargues 2012	85-88

2012 Domaine Servin Chablis Les Clos 91-94 : (done entirely in used barrels): Bright yellow-green. Captivating aromas of orange, spearmint, quinine, white pepper and spices are energized by a crushed stone element. Explosive on entry, then tactile and electric in the middle palate, with excellent definition and lift to the citrus and crushed stone flavors. There's nothing exotic about this 2012. Builds impressively on the intense, perfumed, palate-staining finish.

2012 Domaine Servin Chablis Bougros (US Label Bougerots) 90-92 : (done entirely in older oak barrels): Pale yellow-green. Aromas of lemon, grapefruit, fresh herbs and ginger are accented by discreet oak spices. Glycerol-rich, concentrated and fine-grained, with more oak showing in the mouth than on the nose today. In a rather gentle style, but the wine's salty, crushed-stone finish suggest that there's plenty of structure here for aging.



2012 Domaine Servin Chablis Montee de Tonnerre 90-92 : (the crop level was held to 40 hectoliters per hectare due to the April frost and some hail in late May): Pale green-tinged yellow. Exhilarating aromas of lime blossom, orange zest, powdered stone, anise and white pepper. Very ripe, concentrated and dry, with a distinctly saline character to the flavors of citrus zest, fresh herbs and spearmint. Finishes long and vibrant. This very promising wine will need at least a few years of bottle aging.

2012 Domaine Servin Chablis Blanchot 90-92 : (this is the only Servin grand cru that's done entirely in tank): Pale greenish yellow. Subtle, deep aromas of white flowers, spearmint, pastry dough and white pepper. Sweet pear and floral flavors show very good depth for this *cuvée*. Finishes a bit edgy and backward, with lemon and lime flavors complicated by a saline nuance.

2012 Domaine Servin Chablis Les Preuses 89-92 : (done half in tank and half in barrels, none new): Pale green-tinged yellow. Sexy oak spices lift but do not overwhelm aromas of white flowers, pungent herbs, mint and pepper. Silky and rich but dry and quite closed today; much more backward than the Blanchots, with stone fruit flavors in the deep background. Nicely glyceric wine with a persistent, mounting, very dry finish.

2012 Domaine Servin Chablis Butteaux 89-91 : (like the Forets and Vaillons, this wine is made entirely in tank; 12.6% natural alcohol): Good bright, light yellow. High-pitched aromas of lemon ice, mint and quinine. Juicy and energetic, with lemon zest and tangerine flavors enlivened by dusty stone. Firmly built, long wine with excellent cut. The crop level here, as in Servin's Montee de Tonnerre holding, was held down a bit by frost in April.

2012 Domaine Servin Chablis Vaucoupin 89-91 : (this is a new wine for Servin, made via a rental agreement; the vines were planted in 1966): Pale, bright, green-tinged lemon-yellow. Aromas of yellow peach, tangerine and ginger. Dense, ripe and tactile, with a slightly exotic quality to its citrus and spice flavors. Lower in acidity than the Butteaux and distinctly sweeter in character. Finishes a bit dry, with good flinty minerality. Slightly disjointed today but there's solid potential here.

2012 Domaine Servin Chablis Premier Cru Mont de Milieu 89 : (recently bottled; this fruit comes from the same owner as the Vaucoupin): Pale yellow-green. Aromas of ginger, quinine, spearmint and spices. Broad but only moderately concentrated; in fact, this seems a bit dilute and lacking in cut following the Montee de Tonnerre. Finishes a bit edgy. Made from a full crop, this wine is still a bit shocked from the recent bottling.



2012 Domaine Servin Chablis Vieilles Vignes Selection Massale 88-90 : Pale greenish-yellow. Lovely lift and precision to the aromas of lemon, lime and peppery herbs. Supple, ripe and nicely concentrated, with a tactile saline quality to the flavors of underripe pineapple and citrus zest. Finishes with very good grip and mineral-driven length.

2012 Domaine Servin Chablis Vaillons 87-89 : Bright yellow. Nectarine aroma lifted by flinty minerality. Suave and peachy, with a brisk citrus quality and harmonious acidity leavening the wine's texture. Slightly tart on the back but boasts good texture and balance.

2012 Domaine Servin Chablis Les Forets 87-89 : Pale bright yellow. Lemon, crushed rock and spearmint on the nose. Juicy and saline in the mouth, with citrus and mint flavors complicated by spices and white pepper. Finishes with a firm edge.

2012 Domaine Servin Chablis Les Pargues 85-88 : Pale bright yellow with a green tinge. Musky, lightly peppery aromas of apple, menthol, ginger, mint and stone. Then sweeter in the mouth than the nose suggests, offering peachy fruit and good texture. Finishes with a slight metallic edge that tempered my enthusiasm.