

THE GREAT WINE SEMINAR 2010

DOMAINE ARMAND ROUSEAU

Presented by Eric Rousseau

2005 Gevrey-Chambertin * (+)**

Very youthful, muted now, fresh and clean. Pure and fresh in the mouth and very tightly wound. Moderate concentration. Faint red berries surface in finish. Demands at least 4 to 5 years of cellaring.

2005 Charmes-Chambertin *(*)**

Bright, pure scent of lovely, restrained strawberry and red raspberry. The taste is lovely, pure and nuanced. Finishes persistent and accented. Has early charm and potential to develop over 6 to 8 years.

2005 Clos de la Roche *(*+)**

Concentrated aroma of dark red fruits and berries. There is depth and reserve. Superb purity as well as intricacy for a young grand cru. The wine has a polished center and firm, defining structure.

2005 Clos des Ruchottes **(*)**

Reveals exciting complexity marrying pure red fruits and a spicy element. Explosive on the palate, with terrific layered complexity. Very long even at this point with great potential over 15 to 20 years.

2005 Gevrey-Chambertin 1er Cru Clos Saint-Jacques **(+)**

The nose is broad and powerful if quite reserved with a suggestion of new oak. The palate shows fabulous purity and restraint. There is a fleshy attack with a undeveloped, firm finish displaying elevated acidity and fine tannins. This is a large-scaled and very impressive wine for lengthy cellaring.

2005 Chambertin Clos de Bèze **(*)**

Bona fide grand cru intensity and class in a top vintage. Highly focused, held in nose with faint wood spice. The palate, while very young, is already extraordinarily multidimensional and harmonious, with high-toned accents of red fruits. The wine has great cut and finesse. Superb, for the long haul.

2007 Chambertin ****

Rather extroverted to the nose and quite scented, intense and nuanced. The palate displays freshness, concentration and early complexity. The aftertaste is highly aromatic and persistent. A beautiful wine, rather accessible for a young Chambertin.

2006 Chambertin **(+)**

The aroma offers strength and reserve, with profound red fruits. Fleshy and layered, the palate is mouthfilling and fat, hiding fine acidity and very fine-grained tannins. Long, youthful, subtle finish. A highly successful 2006.

2005 Chambertin **(*)**

Extraordinarily pure, healthy red fruits and berries with fantastic maturity, complemented by oak. Amazing, splendidly ripe fruit. Mouth-coating, full and substantial. Beautiful ripe structure balances the fruit qualities. A great wine for long aging.

2003 Chambertin ****

The aroma is distinctively sweet if subdued and shows red and black fruits and a warm lift. In the mouth, the wine is ripe, warm and sensual with a supple profile. Spicy finish displaying leather and baked notes. Has great appeal in a vintage with mixed results.

2002 Chambertin **+**

Beautiful, restrained and scented aroma. The palate offers lovely balance and poise. Fresh and expressive if only medium weight. A very elegant rendition.

2001 Chambertin *+**

Warm and spicy aromatics with a note of baked red fruit. Enters the mouth softly and gains in intensity. This has harmony and balance.

2000 Chambertin **+**

Sweet, expressive red fruits to the nose along with spice and animal notes. The taste opens up and becomes more impressive through a lovely aromatic finish. Not a large or powerful example, but shows real breed.

1991 Chambertin *****

Entering another phase of evolution, revealing a leathery, mature tone. The palate is texturally appealing, and the wine shows the subtlety of age and is clearly resolved. This is approaching its peak and is a delicious drink.

1990 Chambertin *****

The bouquet is quite restrained and subtle. In the mouth, this 20-year old wine remains full and offers a mouthfilling flavor. The finish is very long and generous. Gorgeous right now.

1988 Chamberin ****

Very intense aromatically, somewhat feral, with leathery, animal overtones. The taste is softer on attack and less intense, yet remains very firmly defined with animal notes at the end. A "classic" vintage according to Eric Rousseau, meaning one with an imposing structure.

1983 Chambertin ****

The nose has become quite subdued and offers a gentle warmth and a distinct overtone of mushroom, showing its maturity. The palate is thinning yet still very attractive, warm and smooth. This vintage has reached its apogee.