

PRE-ARRIVAL OFFER

PRE-ARRIVAL OFFER OF WILLIAM FÈVRE CHABLIS GRAND CRU & PREMIER CRU 2006 & 2007

Singapore, Wednesday, 1st July 2009, Taste Fine Wine Merchant is pleased to announce the pre-arrival offer of William Fèvre Chablis Grand Cru and Premier Cru 2006 and 2007.

For many years, William Fèvre (who to this day enjoys a very good reputation as a defender of historically renowned terroirs), has worked each plot keenly and skillfully so as to make wine whose personality reflects the authenticity of the soils from which they spring. In 1998, the venerable Henriot family from Champagne succeeded him. To continue these focused efforts, the Domaine was taken up with the constant desire to make indisputably genuine and fine wines, and above all with bringing along a very personal expertise in Chardonnay. All the efforts have but one goal – to finely express the most subtle variations in the greatest Chablis crus.

This offer is valid until 30th July 2009. Stocks are sold, in lots of 12 bottles, on a first-come-first-served basis and as they are extremely limited and it is expected to sell out in a short space of time. Payment 7 days after confirmation is required to secure quantities. Delivery of all orders will be in end September 2009 and are not returnable.

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Price List (inclusive of Goods and Services Tax)

	Retail Price	Offer Price
1. William Fevre Chablis 'Les Clos' 2006 750ml	\$160.00	\$136.00
2. William Fevre Chablis 'Les Clos' 2007 750ml	\$155.00	\$131.75
3. William Fevre Chablis 'Valmur' 2006 750ml	\$160.00	\$136.00
4. William Fevre Chablis 'Valmur' 2007 750ml	\$160.00	\$136.00
5. William Fevre Chablis 'Vaudesir' 2006 750ml	\$155.00	\$131.75
6. William Fevre Chablis 'Vaudesir' 2007 750ml	\$155.00	\$131.75
7. William Fevre Chablis 'Les Preuses' 2006 750ml	\$155.00	\$131.75
8. William Fevre Chablis 'Les Preuses' 2007 750ml	\$140.00	\$119.00
9. William Fevre Chablis Bougros 'Cote Bouguerots' 2006 750ml	\$130.00	\$110.50
10. William Fevre Chablis Bougros 'Cote Bouguerots' 2007 750ml	\$130.00	\$110.50
11. William Fevre Chablis 'Grenouilles' 2007 750ml	\$155.00	\$131.75
12. William Fevre Chablis 'Vaillons' 2007 750ml	\$75.00	\$63.75

About William Fevre Chablis 'Les Clos' 2006

Stephen Tanzer: Pale, bright yellow-green. Knockout nose combines ripe pineapple, dried fruits, lemon, lime, crushed stone, minerals and mint. A wine of outstanding intensity, power and thrust, with sappy mineral and toasted bread flavors saturating the palate. Most impressive today on the explosive, mounting, tactile finish, which leaves the mouth vibrating. This called to mind Corton-Charlemagne-or a great Austrian riesling. Winemaker Segurier loves this but feels that the 2004 is in the same quality league. And the 2007 is even more chalky, he adds. 96 points

About William Fevre Chablis 'Les Clos' 2007

Stephen Tanzer: Pale yellow. Wonderfully pure, subtle nose offers mandarin orange, grapefruit, lemon and powdered stone. At once fat and vibrant, entering the mouth with huge volume but conveying an impression of weightlessness. Large-scaled, pliant wine that's consistent from start to extremely long finish. This is a level beyond the other Fèvre Grand Crus in 2007, which is high praise indeed. 94 - 97 points

About William Fevre Chablis 'Valmur' 2006

Stephen Tanzer: Pale, green-tinged yellow. Highly nuanced nose combines lime, licorice, stone and minerals. Densely packed and tight, but with compellingly ripe flavors of golden apple and pineapple leavening the wine's more strict mineral and citric side. Finishes with a wonderfully pliant texture and superb persistence, leaving behind a scent of menthol in the empty glass. For the connoisseur, notes director Follin-Arbelet. 94 points

About William Fevre Chablis 'Valmur' 2007

Stephen Tanzer: Pale, green-tinged color. Explosive, perfumed aromas of mandarin orange, lemon and mint; less jammy than the Vaudesir. Then minerally and saline in the mouth, with terrific cut and energy, not to mention depth of flavor and texture. More strict today than the Vaudesir but this will make a superb bottle. Plenty ripe on the back end, but dominated by minerality in the early going. 92 - 94 points

About William Fevre Chablis 'Vaudesir' 2006

Stephen Tanzer: Pale, green-tinged color. Locked up on the nose today, hinting at powdered stone and lime. Then dense, ripe and quite dry, inexpressive today but with strong fruit lurking. Sweeter on the back end and nicely broad, pliant and long. This needs patience. 91 points

About William Fevre Chablis 'Vaudesir' 2007

Stephen Tanzer: Reticent nose hints at orange confit, rose petal and white pepper. Big, rich and fat with fruit, with soil tones initially in the deep background. But this builds impressively toward the back, finishing powerful and full, with lingering minerality. 91 - 94 points

About William Fevre Chablis 'Les Preuses' 2006

Stephen Tanzer: Pale yellow-green. Very ripe aromas of yellow peach, pepper and spices; far less intellectual than the Valmur. Plump, sweet and easygoing, with full ripeness and a suggestion of slightly elevated alcohol. This is more aggressive than some of the other grand crus here but offers the advantage of earlier approachability. This fruit was obviously very ripe: the team picked it on September 14, two days before the ban. In fact, I happened to be at William Fèvre that morning in 2006 and recall tasting the grapes as they went into the vat. 92 points

About William Fevre Chablis 'Les Preuses' 2007

Stephen Tanzer: Pale, green-tinged color. Brisk aromas of powdered stone and orange peel. At once very rich and high-pitched, with penetrating, fruit-dominated flavors of orange, lemon and grapefruit. Offers a lovely light touch but is not yet revealing its full personality in the middle palate. Best today on the very pure, elegant finish, which mounts impressively and stains the palate with ineffable fruit. 92 - 94 points

About William Fevre Chablis Bougros 'Cote Bouguerots' 2006

Stephen Tanzer: Pure, reticent nose hints at crushed stone and exotic fruits. Wonderfully dense and tactile in the mouth, with captivating, soil-driven flavors of dried fruits, citrus peel, stone and hazelnut, along with a toasty nuance. The faintly exotic character carries through in the mouth: I was reminded both of Corton-Charlemagne and noble rot. Fascinating wine, finishing with outstanding breadth. 94 points

About William Fevre Chablis Bougros 'Cote Bouguerots' 2007

Stephen Tanzer: (from a very steep, southeast-facing slope, which director Stephene Follin-Arbelet described as "a great site for the conditions of the 2007 vintage") Captivating aromas of white peach, white pepper and ginger. Moderately sweet and full but most impressive today for its superb palate coverage and terrific inner-mouth energy. The pepper and ginger notes dominate throughout. Offers superb breadth without any impression of weight. Utterly seamless and extremely long. 92 - 94 points

About William Fevre Chablis 'Grenouilles' 2007

Stephen Tanzer: Vibrant aromas of lime, lemon ice and fresh herbs. Fat, sweet and full, with lovely freshness to its plump fruit but not the energy or definition of the Fourchaume Vignoble de Vaulorent. There's an unctuous and very smooth quality to this wine. Turns more minerally on the back end, hinting at menthol and licorice.

90 - 92 points

About William Fevre Chablis 'Vaillons' 2007

Stephen Tanzer: Medium yellow. Aromas of lemon, grapefruit and mint. Nicely broad on the attack, then brisk and juicy in the middle; much more tightly wound than the Montmains but not hard. Sets the salivary glands aquiver on the end. This fairly dense wine should gain in elegance with its last months of elevation. 88 - 91 points

About Taste Fine Wine Merchant

Founded in 1998, Taste Fine Wine Merchant represents thirty of the world's best wineries. The diverse portfolio includes large players to ultra-boutique growers in all the major wine-producing continents. Taste Fine Wine Merchant counts Zind-Humbrecht, Château de Beaucastel, Bouchard Père & Fils, William Fèvre, Perrin & Fils and Champagne Henriot in their portfolio. Taste Fine Wine Merchant distributes with innovative marketing methods to the on-premise (restaurants, bars and clubs) together with specialised wine stores. Taste Fine Wine Merchant, also provides wine training services by trained professionals to on-premise clients and their staff to better equip them with knowledge and the technicalities behind each of their wines.

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