

WINE ENTHUSIAST

M A G A Z I N E

BUYING GUIDE

FRANCE – BEAUJOLAIS

MOULIN-À-VENT

90 Henry Fessy 2007 Moulin-à-Vent

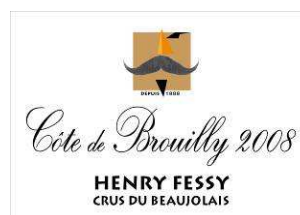
Big, firm, dense wine, a classic structured Moulin-à-Vent, designed for aging. The tannins are solid, dark, the wine layered with acidity, black plum juice, dried raisins and final acidity. Imported by Louis Latour Inc. —R.V.



CÔTE DE BROUILLY

88 Henry Fessy 2008 Côte de Brouilly

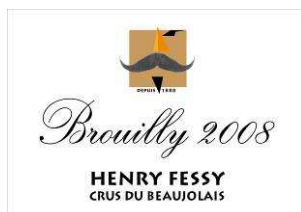
A firm, tannic style, a real step up from the Brouilly from the same producer. The wine is tight, with red berry and raspberry fruit flavors, and a mineral, terroir-driven character. Imported by Louis Latour Inc. —R.V.



BROUILLY

86 Henry Fessy 2008 Brouilly

A soft, rounded wine with attractive spice layered with some light tannins. The wine has delicious, open fresh red fruit flavors, spiced with cinnamon on black cherries. Imported by Louis Latour Inc. —R.V.



RÉGNIÉ

85 Henry Fessy 2008 Château des Reysniers (Régnié)

Sweet strawberry fruit with an edge of crispness and soft tannins. This is a fruity, juicy style, full of easy, attractive red berry and plum flavors. To drink soon. Imported by Louis Latour Inc. — R.V.



BEAUJOLAIS BLANC

84 Henry Fessy 2007 Beaujolais Blanc

A ripe, warm style of wine with light acidity. It has weight and spice, followed by a rich, caramel character. The vines are planted at high altitude, helping keep the freshness in the fruit. Imported by Louis Latour Inc. —R.V.

