

# Domaine du Pavillon de Chavannes

## Côte de Brouilly

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### 2010 “Cuvée des Ambassades”

*“This has a bit more structure and heft than many cru Beaujolais, which is in part a characteristic of Côte de Brouilly. The balance of fruit, earth and sky (that hint of autumn smoke) is impeccable.”*

David McIntyre, The Washington Post (November 16, 2011)

### 2009 “Cuvée des Ambassades”

*“Bright red. Assertive aromas of raspberry and cherry, with deeper tobacco, violet and anise qualities and a mounting floral nuance. Juicy, pliant and expansive, offering energetic red and dark berry flavors complicated by musky herbs and spices. Offers a compelling blend of depth and energy, finishing with superb clarity and spicy persistence.”*

92 points– Josh Raynolds, International Wine Cellar’s website (February 2011)

### 2008 “Cuvée des Ambassades”

*“Vivid red. Finely etched red berry and floral aromas are underscored by a bright mineral quality and sharpened by a note of white pepper. Tangy and tightly wound, offering lively, alluringly sweet redcurrant and wild strawberry flavors along with notes of Asian spices and orange zest. The finish is sweet, focused and sneakily persistent. A strikingly pure, quintessential Beaujolais. Its balance will allow it to age but it’s delicious now.”*

91 points– Josh Raynolds, International Wine Cellar (November 2009)

*“With one of the more memorable stories I’m asked to recant at speaking engagements (if you recall, this is the story of WWII resistance by the locals against the German army – complete with Nazi bullet holes left in the trees around the vineyard as a reminder during each vintage of how fleeting freedom can be), Pavillon de Chavannes has become not only one of the most difficult wines to source in France but it is unquestionably the single most difficult wine to source in all of Beaujolais. The French government continues to demand this wine be served at each Embassy around the world when the most important dignitaries are entertained - thus the special designation of “Ambassades” (they could choose anything - Château Margaux, Latour or even something more reasonable like Pontet-Canet but they choose Chavannes) - that is the highest level of praise any wine in France can receive. In the government’s mind, this wine embodies the sense of terroir and of history that can only be found in French wine and I will not argue. It also has that mysterious element that is not possible to describe on paper, another character of the finest French wines whether they are Côte Rôtie or Jurançon sec.*

*With a tattered, elegant and old-style label pressed with an ink and wood etching from the 1920’s, the Cuvée des Ambassades (not to be confused with Chavannes’ regular Côte de Brouilly, which is fabulous in its own right) is a first growth of Burgundy that is basically unknown in the US. The wine is for palates that veer toward a deftly classic style and ripe fruit is not really part of the makeup (some would say there is no fruit at all – only mineral content). It is made from the most solid rock of the most desirable sub-sect of Beaujolais’ most ageworthy cru, the Côte de Brouilly, and its chiseled and sifted mineral style are truly remarkable. The Côte de Brouilly is often compared to Corton and it’s is easy to see why (this wine in specific has been compared to a mix of Bonnes Mares jr with a fair dose of Amoureuses jr and Renardes - made from Gamay of course – in other words, both sides of the masculine/feminine fence are in the same bottle).*

*The 2005 version of this wine was a brilliant and elegant effort that spilled its extract from shards of glass wrapped in filigreed gold (no pyrite here) – the 2006 was more of the same, if not a slight bit more accessible (although the brilliance is there to such a degree that experienced palates have a tendency to take a “time out” when they sip this, preferring to sit with the 11.5-12.5% majesty alone and undisturbed). Easily dismissed or overlooked, the Ambassades is for those with the patience to unwrap every layer that comes with exposure to oxygen, no matter how subtle or finely detailed. The fruit and skins will come, the deceptively fine tannins will even out but you must be willing to listen and learn. You can look up TN’s, etc if you need to but I’m going to refrain from reprinting the Tanzer review of the 2005 Ambassades as it will only add to the wine’s allure.*

*In the end, this wine is not for those seeking fruit but it is definitely for those seeking one of the great wines of the world. It is one of those experiences that makes you do an about face, to recalibrate your sense of knowledge and to mutter under your breath “maybe I don’t know as much as I thought” - it will captivate your sense of wonder and force you to re-think your depth of understanding about this hobby – it certainly does so to me.”*

Jon Rimmerman, Le Garagiste March 23, 2009