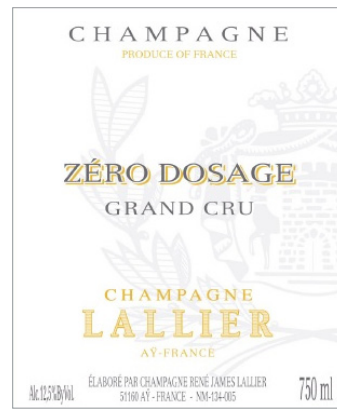


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70% pinot noir from Aÿ and 30% chardonnay from Avize and Cramant. Pale gold. Fresh orange and pear aromas are complicated by notes of toasty lees, floral honey and chalky minerals. Racy and focused on entry, then fleshier in the mid-palate, offering vivid citrus and orchard fruit flavors that are underscored by chalky minerality. Dry and nervy on the finish, which strongly repeats the citrus and mineral notes. This would be excellent with oysters.

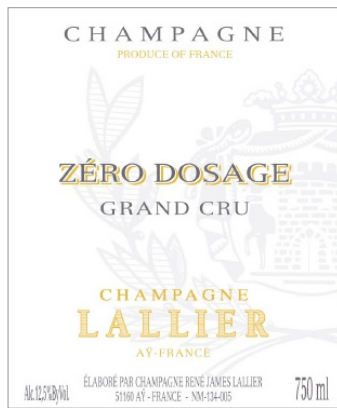
*90 points, International Wine Cellar, 12/2010*



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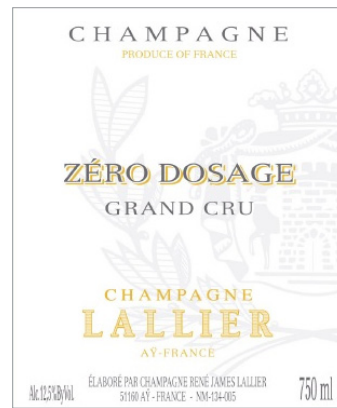
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