



## **2010 Domaine du Clos du Fief (Michel Tete) Beaujolais Villages**

A Gamay Dry Red Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 85

Drink -

Cost:

Also recommended, but no tasting note given. Imported by Louis/Dressner Selections, New York, NY; tel. (212) 334 8191

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## **2010 Domaine du Clos du Fief (Michel Tete) Beaujolais Villages Blanc Fleur du Chardonnay**

A Chardonnay Dry White Table wine from Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 89

Drink 2011 - 2012

Cost:

Michel Tete's 2010 Beaujolais-Villages Blanc Fleur du Chardonnay - grown near the border with appellation Saint-Veran - is notably successful, exuding ripe apple, pineapple, and Persian melon, with hints of caramel and brown spices from barrel nicely integrated and in no way impeding the exuberantly juicy finishing satisfaction of this silken-textured Chardonnay. Enjoy it over the next 12-18 months. Imported by Louis/Dressner Selections, New York, NY; tel. (212) 334 8191

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## **2010 Domaine du Clos du Fief (Michel Tete) Julienas**

A Gamay Dry Red Table wine from , Julienas, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 87  
Drink -  
Cost:

Tete's 2010 Julienas "the -regular" bottling that he refers to (but not on its label) as "Tradition" - tartly mingles strawberry, sour cherry, and rhubarb, but an earthy, somewhat diffuse undertone deprives the fruit of clear or refreshingly juicy expression. Peat-like smokiness; piquancy of fruit pit; and faintly burnt-nut toastiness extend the finish, accompanied by a faintly gum-numbing sense of tannin. This is undeniably interesting (not to mention gripping) and may well prove more so with the proper cuisine, but despite its author's penchant for presenting older vintages, I would not want to let this bottling hang around for more than a couple more years. (The 2009 rendition of this cuvee continues to show much more flatteringly - if not especially succulently - just as it did when I tasted it for my report in issue 190.) Imported by Louis/Dressner Selections, New York, NY; tel. (212) 334 8191

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### **2009 Domaine du Clos du Fief (Michel Tete) Julienas Prestige**

A Gamay Dry Red Table wine from , Julienas, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)  
WA # , #196 (Aug 2011)  
Rating: 89  
Drink 2011 - 2015  
Cost:

The Clos du Fief 2009 Julienas Cuvee Prestige - bottled in February, 2011 from Tete-s two oldest and ostensibly best parcels - is scented with sour cherry pie, red raspberry preserves and grenadine, all of which go on to inform a sweetly-ripe, ample (at 14% alcohol) palate, suffused with black tea smokiness and alkalinity. There is no significant heat or roughness in this wine-s sustained finish, even though I do not find it more interesting - only somewhat more sweetly ripe - than the corresponding -regular- (a.k.a. "Tradition") bottling that I reviewed in issue 190. I would anticipate this Cuvee Prestige being worth following for a bit longer, though, perhaps 3-4 years. (The 2006 rendition - which happens to be the most recent mature Tete offering I have tasted - now strikes me as needing to be drunk-up.) Imported by Louis/Dressner Selections, New York, NY; tel. (212) 334 8191

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### **2010 Domaine du Clos du Fief (Michel Tete) Saint Amour les Capitans**

A Gamay Dry Red Table wine from , St Amour, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)  
WA # , #196 (Aug 2011)  
Rating: 85  
Drink -  
Cost:

Also recommended, but no tasting note given. Imported by Louis/Dressner Selections, New York, NY; tel. (212) 334 8191

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## **2009 Domaine du Clos du Fief (Michel Tete) Saint Amour L'Exception**

A Gamay Dry Red Table wine from , St Amour, Beaujolais, Burgundy, France,

Review by [David Schildknecht](#)

WA # , #196 (Aug 2011)

Rating: 87

Drink -

Cost:

Tete's 2009 Saint Amour L'Exception - named for its sheer ripeness, reflected in 14.5% finished alcohol; confitured blackberry; and cocoa powder - manages to come off with a sense of juiciness and without any heat or roughness to its persistent finish, even if its flavors are relatively simple. I would pair it carefully at table over the next couple of years. Imported by Louis/Dressner Selections, New York, NY; tel. (212) 334 8191

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