

Spectator Selections From This Issue's Buying Guide

Highly Recommended

97 | **Didier Dagueneau** Pouilly-Fumé Pur Sang 2005 \$65

Complex Sauvignon Blanc showing herb, grapefruit and macadamia nut flavors. Long and very minerally on the finish.



92 | **Alain Graillot** Crozes-Hermitage 2005 \$28

A big Syrah, with a loamy structure supporting the dark currant, tar, cocoa and fig paste flavors. Muscular finish.



Collectibles

97 | **Jean-Louis Chave** Hermitage White 2004 \$210

Very rich French white, with dried apricot, marzipan and wet stone notes leading to richer flavors of candle wax, honey and white peach.



95 | **Penfolds** Shiraz South Australia Grange 2002 \$250

Australia's benchmark red. Powerful, with plum and currant flavors accented by pepper, coffee and saffras. Finishes with vibrant acidity.



Smart Buys

92 | **Couly-Duthell** Chinon La Baronnie Madeleine 2005 \$16

Ripe and structured red with layers of plum, black currant and black cherry flavors. The long, iron-filled finish shows impressive depth.



90 | **Domaine Sigalas** Santorini 2006 \$22

Rich and exotic-tasting Greek white, with aromas and flavors of beeswax, apricot, tropical fruits and spice. Creamy finish.



Best Values

90 | **Pierre Chainier** Côt Touraine Domaine Roc de Châteaueux 2005 \$10

Brawny French red, with beefy notes to the ripe and very juicy plum, boysenberry and mocha flavors. A tangy iron note on the finish.



90 | **Emery** Athiri Rhodos Rhodos 2005 \$11

Offers a ripe, spicy aroma, with lush flavors of Fuji apple, pear, hazelnut and custard. The fresh, creamy finish echoes the spice. From Greece.



88 | **Symington Family Estates** Douro Altano 2005 \$7

A creamy Portuguese red, with a sanguine quality to its raspberry and blueberry flavors. The toasty finish offers chocolate and spice.



86 | **J. & F. Lurton** Sauvignon Blanc Vin de Pays du Comté Tolosan Les Fumées Blanches 2006 \$9

This has a fresh, herbal cast, with plenty of lime and ruby grapefruit

