

# JOURNAL

# TASTED

## CHAMPAGNE TASTING



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## TWO BEST SOMMELIERS OF THE WORLD TASTE UNDER PERFECT BLIND TASTING CONDITIONS

INTERVIEW WITH MARKUS DEL MONEGO AND ANDREAS LARSSON

**TASTED** - *According to which criteria did you rate the wines and which are the determining points of your evaluations?*

**Markus del Monego** - We tasted using the international 100 points system, which is internationally well known and accepted.

**Andreas Larsson** - According to the international 100 point scale. I judge the wine for its overall quality that is to say purity, aromatics, structure, length, complexity, concentration, typicality, potential and longevity, but also its drinkability, something that I feel is very important.

**TASTED** - *What are the features that really distinguish a correct from a good and a good from an excellent wine?*

**MdM** - There are three aspects: first of all, the typicality of the colour for each grape variety, region and vintage. Secondly, the aroma profile. The more complex a wine is, the higher is the rating. Last, but not least, the taste. Mouthfeel and length are as important as balance. And in the end, the better wines show more typicality of

terroir/origin than simpler wines.

**AL** - Correct wines are clean and fruity with a touch of character. A good wine must have more character, concentration and structure. A great wine should have more structure, character - it needs to display personality, to have a beginning, middle, and an end; often a great wine makes you say - wow!

**TASTED** - *Could you please describe the conditions under which the wines have been blind tasted?*

**MdM** - We have tasted in our tasting laboratory [caveCo / Essen / Germany]. Single boxes for the tasters guarantee a quiet tasting atmosphere without any influence from a third party. The wines have been served in glasses, so even the shape of the bottle was hidden, which guarantees a neutral tasting. In addition, the interior climate condition of the laboratory is controlled (temperature, humidity etc.). These conditions follow the DIN 17025 for blind tastings, therefore a high reproducibility of the results is provided.

**AL** - Markus has said it all.

**TASTED** - *What influence do these conditions have on the reproducibility of the tasting conditions?*

**MdM** - As the conditions are the same for every tasting, the reproducibility of the tasting results is made much more probable and therefore, more relevant. My company, caveCo, is accredited for organoleptic analysis; therefore we need these neutral conditions.

**AL** - It is a good way of tasting under completely blind conditions and not being influenced by the surroundings.

**TASTED** - *What distinguishes a blind tasting under ideal conditions from a tasting carried out, for instance, directly at a winery?*

**MdM** - Although good tasters can be quite objective even when knowing the name of a wine, there is a certain influence which will work subconsciously. Therefore an attractive label, a famous name or a well known vintner can influence the result. Blind tastings are the only way to have a really neutral tasting.

**AL** - It is very difficult to judge a wine if you taste it at a "great" winery, one will inevitably be biased by the atmosphere.

**TASTED** - *Do you believe that even professional tasters can be influenced by things like the environment, a particularly friendly and luxurious welcome at a wine estate and if yes in which way? Or at the contrary, by specifically nasty and poor tasting conditions?*

**MdM** - Tasting is a subjective art and there is the permanent battle of good tasters to be as objective as possible. I think that objectivity can be reached up to 80/85%, but there is always a hint of subjectivity remaining. The more a taster is influenced, the higher the level of subjectivity can be.

**AL** - Yes, as I just said. In addition, one is often confronted with tasting rooms that are too cold or too hot. I hate tasting with the air condition on as it is dehydrating, I hate tasting from bad wine glasses, and there are a few other things I don't like,... so yes there are many ways that can affect one's tasting. ■

# BRUT NON VINTAGE

## 93 | KRUG GRANDE CUVÉE

**AL** - Small and fine bubbles, mature nose, nutty and toasty with hints of roasted hazelnuts, ripe pear, honey, almond, toasted, quite complex, more nuanced after a slight aeration. Distinct palate with a very good bite, good level of freshness, feels like a "no malolactic" champagne, full bodied and creamy with a very good length. Would still win a lot from 2 years in the cellar. **92**

**MdM** - Intense, typical champagne colour with good perlage. Nose with balmy aromas reminiscent of brioche, vanilla, ripe pear, a touch of almost exotic fruit, fresh hazelnuts. Very classic style. On the palate creamy texture with good mousseux, excellent length, a touch of minerality on the finish. **94**

## 92,5 | P. LANCELOT ROYER CUVÉE DES CHEVALIERS BRUT GRAND CRU

**AL** - Young and pale with lively mousse. The nose is very flowery with hints of lilies, yeasty notes and mineral. The palate is flavour intense with firm backbone and juicy acidity, fairly mineral with high freshness and very good length, dry - low dosage style, elegant. **92**

**MdM** - Bright yellow with green hue. Very elegant and persistent nose, combining fine fruit flavours of pineapple and pear with a touch of lemon, brioche and elderflowers. On the palate minerality and good length, convincing structure, great wine, possibly Grand Cru format. **93**

## 92 | HENRI GIRAUD CUVÉE HOMMAGE À FRANÇOIS HEMART Aÿ - GRAND CRU

**AL** - Medium to deep golden colour. Traditional style with notes of oxidation and oak, ripe with a lot of Pinot aromas, red berries and autolytic notes. The palate is very full and creamy with layers of fruit, very attractive complexity, structure and length, nutty and mature aftertaste. A Champagne with a lot of character and substance. **92**

**MdM** - Deep golden colour. Nose with intense aromas of ripe pears, brioche and vanilla. Very traditional style with well integrated oxidation. On the palate creamy texture, fine mousseux and well balanced character. Presumably coming from great terroir. **92**

## 92 | LAURENT-PERRIER BRUT

**AL** - Medium deep golden colour. The nose is mineral and elegant, more on the reductive side with flinty notes, hazelnut and ripe citrus. The palate is rather full, very fresh and creamy with mineral notions, good freshness and balance, some bready notes and a attractively built, long aftertaste. **91**

**MdM** - Bright yellow with green hue. Clean nose with elegant toasted flavours, hint of brioche and vanilla. Ripe fruit with aromas reminiscent of apricots and pears, slightly baked apple and a touch of honey and white blossoms. On the palate clean and well balanced with creamy texture and good length. **93**

## 91,5 | BILLECART SALMON BRUT RÉSERVE

**AL** - Light golden. Clean nose, some mineral notes and hints of young fruit, apple, pear and lemon zest. The palate is on the lighter and elegant side with zesty flavours, vibrant acidity, good creaminess and length, stylish and discreet. **89**

**MdM** - Bright yellow with green hue. Multi layered aroma with ripe fruit of peaches and apricots as well as a touch of citrus fruit. Brioche and white chocolate in the background. On the palate clean and well balanced with good length. **94**

## 91,5 | DUVAL-LEROY FLEUR DE CHAMPAGNE - PREMIER CRU

**AL** - Rather pale colour, the nose is vinous with yeasty notes, yellow fruit, ripe citrus and minerals, the palate is full with a creamy texture and vibrant freshness, good length, mineral, firm and complex finish, attractive. **91**

**MdM** - Bright yellow with green hue. Clean nose with aromas reminiscent of lemon and peaches, a touch of passion fruit in the background. On the palate clean and well balanced with well structured medium length. Creamy texture. **92**

## 91 | LELARGE-PUGEOT BRUT TRADITION

**AL** - Bright light golden. Intense and vinous nose, seems rather Chardonnay like with notes of mineral, white flower, ripe citrus and some bready notes, the palate is dry and zesty with elegant fruit and a long mineral finish **91**

**MdM** - Bright yellow. Elegant nose with floral and mineral aromas, on the palate well balanced with good length. Creamy texture and fine mousseux. **91**

## 91 | RUINART BRUT (IN MAGNUM)

**AL** - Light golden with an expressive nose of pine nuts, green fruit, pear and roasted almond. The palate is really fresh and shows good bite, fine mousse, vivid freshness and zesty fruit, elegant style, good notions of Chardonnay, fine length. **90**

**MdM** - Intense golden colour. Well structured aromas reminiscent of toasted brioche, vanilla, ripe pear and candied citrus fruit. On the palate well balanced with good aroma profile, convincing length and fine and persistent mousseux. **92**

## 91 | TAITTINGER BRUT

**AL** - Light to medium golden. Exotic spiciness on the nose, almost with a hint of mint, yellow fruit and some yeasty notes. The palate is rich, vinous and bold, still shows good freshness and integrated mousse, persistent with attractive fruit and a hint of complexity. **90**

**MdM** - Deep yellow with golden hue. Elegant aromas of ripe peaches and apricots, pineapple and almost mango. Toast and brioche. On the palate multi layered and well structured with depth and length and fine mousseux. **92**

## 90,5 | BOLLINGER

### CUVÉE SPÉCIALE

**AL** - Fairly deep golden colour. The nose is intense and vinous with floral notes, citrus and mineral. The palate is firmly built with balanced freshness and low dosage, good length and some complexity, a rather vinous style. **89**

**MdM** - Rather intense yellow with golden hue. Aromas reminiscent of yeast and brioche, ripe apple, pear and peaches, in the background aromas of hazelnuts. On the palate opulent with a slight touch of oxidation, however well balanced. Quite classic style. **92**

## 90 | BONNAIRE

### BRUT VARIANCE

**AL** - Medium deep golden colour. Quite ripe nose with notes of tropical fruit, apricot, some sweet hints of caramel and roasted nuts. The palate is full, creamy and unctuous, mature with nutty notes and ripe fruit, rather full bodied with attractive creaminess and long, persistent finish. Vinous and mature. **90**

**MdM** - Dark golden colour. Traditional style with ripe fruit and rather complex flavours. On the palate well structured with fine mousseux and creamy texture. **90**

## 90 | PIERRE MIGNON

### BRUT PRESTIGE

**AL** - Rather pale but aromatically intense with mineral notes, yellow fruit and brioche, the palate is dry, firm and zesty, attractive creaminess and length, well made. **90**

**MdM** - Bright yellow. Elegant nose with fine fruit, small yellow Mirabelle plum, pear and apple. On the palate well balanced with creamy texture, medium length and soft finish. **90**

## 90 | PIPER-HEIDSIECK

### BRUT

**AL** - Light golden, the nose is quite vinous with autolytic character, hazelnut, citrus and lilies, the palate is fairly dry with attractive firm acidity, good bite and citrusy flavours, graciously balanced with a hint of complexity and a rather substantial finish **90**

**MdM** - Bright yellow with green hue. Clean nose with aromas reminiscent of hazelnuts, white Montélimar nougat, floral touches. On the palate well balanced with crisp fruit and charming, harmonious mousseux. **90**

## 89,5 | CHARLES HEIDSIECK

### BRUT RÉSERVE

**AL** - Slightly deeper golden colour, more depth on the nose with hints of nuts, chocolate, marzipan and ripe citrus, attractive structure, well balanced bubbles and rich fruit, quite full with firm acidity and good length, some complexity on the aftertaste. **89**

**MdM** - Deep yellow with almost golden hue. On the nose rather complex aromas of chocolate, brioche, ripe apricots and lemon. On the palate well balanced with fine mousseux, good length. **90**

## 89,5 | FROMENT GRIFFON

### BRUT TRADITION - PREMIER CRU

**AL** - Pale yellow. The nose is discreet, but with fine layers of aromas - hazelnut, ripe lemon, white flower. The palate is crisp and firm with citrusy fruit, low dosage, high acid and good length, attractive with a hint of complexity. **89**

**MdM** - Deep yellow with almost golden hue. On the nose rather complex aromas of chocolate, brioche, ripe apricots and lemon. On the palate well balanced with fine mousseux, good length. **90**

## 89 | ALFRED GRATIEN BRUT

**AL** - Clean, fairly elegant nose, some notes of minerality, ripe citrus and almond. The palate is attractively structured with ripe acidity and some autolytic notes, attractive creaminess on the finish, fairly long persistence. **88**

**MdM** - Medium golden colour. Ripe nose with elegant fruit, pear and peaches, lemongrass and elderflowers. On the palate clean and crisp with well balanced acidity and almost good length. Fine mousseux. **90**

## 89 | GOSSET GRANDE RESERVE BRUT

**AL** - Quite deep golden colour, the nose is intense, rich and developed, slightly mature and oxidative style with notes of caramel, butter and yellow fruit, warm and rustic palate, seems rather Pinot driven, creamy and nutty finish. **87**

**MdM** - Dark yellow with golden hue. Nose with aromas of caramel, vanilla, brioche, ripe peaches and elderflowers. On the palate creamy texture with elegant fruit and well structured length. **91**

## 88,5 | CHAPUY TRADITION BRUT

**AL** - Light golden. The nose is floral with notes of camomile, citrus, green apple and some mineral notes. The palate is on the lighter side, fairly dry and crisp with persistent lemony notes, attractive creaminess and well balanced finish. **88**

**MdM** - Medium golden colour. Nose with toasted aromas, roasted hazelnuts, ripe and juicy pear and pineapple. Creamy texture on the palate with medium length and good mousseux. **89**

## 88,5 | MOUTARDIER

### CARTE D'OR - BRUT

**AL** - Deep yellow, almost with a hint of red. Rich and sweet nose, lightly tropical with notes of apricot and yellow plum, medium bodied, autolytic notes and some minerality on the finish, good creaminess and a tight aftertaste. **88**

**MdM** - Golden yellow. Clean nose almost with berry fruit, raspberries and a touch of lemon. On the palate medium density, creamy texture and well structured length. **89**

## 88,5 | NICOLAS FEUILLATTE

### BRUT NV

**AL** - Light to medium golden, rich and fruity nose with notes of autumn fruit, quince and nuts, seems more Pinot driven, attractive and fresh attack on the palate, some autolytic character, rich and warm with crisp acidity, young mousse and rather long finish, attractive, fruity and drinkable. **89**

**MdM** - Intense yellow with slightly green hue. Clean nose with ripe yellow fruit and a touch of brioche. Slightly yeasty character. On the palate quite lively acidity with medium length and good mousseux. **88**

## 88,5 | SOUTIRAN

### COLLECTION PRIVÉE

#### GRAND CRU

**AL** - Medium deep golden colour and a rather mature nose of almonds, nuts, yellow fruit and honey. Structured and rounded palate, rather ripe with sweet fruit and a creamy finish, rich and mature Pinot style with some robust notes. **87**

**MdM** - Golden colour. Clean nose with elegant fruit, a touch of tropical fruit with apricot hints. On the palate attractively structured with creamy texture and good mousseux, convincing style. **90**

## 88 | BOIZEL

### BRUT RÉSERVE

**AL** - Light to medium golden. The nose is buttery with hints of almond and yellow fruit. The palate is generous and fruity with fine integration of bubbles and acidity, creamy and buttery mouthfeel, fine length too. **88**

**MdM** - Golden colour with almost green hue. Clean nose with ripe aromas of small yellow Mirabelle plum and apricots as well as a touch of orange zest. On the palate rather opulent with medium density and length, good balance and good mousseux. **88**

## 88 | DELAMOTTE BRUT

**AL** - Light golden colour. The nose is discreet with notes of roasted nuts, citrus and green fruit. The palate is well balanced in a lighter style, firm and elegant with young fruit, some roasted notes on the finish, fairly long, attractive and enjoyable. **88**

**MdM** - Dark golden colour. Ripe flavour on the nose with a touch of hazelnuts and almonds as well as ripe apple and pear. On the palate creamy texture, well integrated acidity and minerality, medium length. **88**

## 88 | EDOUARD BRUN

### RESERVE PREMIER CRU BRUT

**AL** - Rather pale with lively mousse, the nose offers some autolytic notes, floral with notes of ripe citrus and minerality, the palate is firmly built, it seems more Chardonnay driven, rather elegant in a vinous style, good freshness and fine length, a rather discreet and firmly built Champagne. **88**

**MdM** - Bright yellow. Quite intense citrus fruit and green apple, minerality. On the palate clean with expressive acidity and medium length. **88**

## 88 | JACQUART

### BRUT MOSAÏQUE

**AL** - Rather pale, the nose is on the reductive side with fine aromas of almond, citrus and gooseberry. The palate is fresh and zesty, good creaminess, still youthful but enjoyable with a medium long finish. **87**

**MdM** - Golden colour. Clean nose with fine toasted aromas, ripe yellow stone fruit, a touch of lemon. On the palate good mousseux and balance. **89**

**88 | CANARD-DUCHÊNE****CHARLES VII GRANDE CUVÉE LE VICTORIEUX**

**AL** - Light golden colour. Vinous nose, seems like a hint of wood, yeasty notes, brioche and yellow fruit. Round, unctuous and creamy palate, attractive mouthfeel, medium high freshness, long creamy finish and fine drinkability. **87**

**MdM** - Bright yellow with green hue. Clean nose with elegant fruit, pineapple, tropical fruit, a touch of minerality. On the palate well balanced with creamy texture and good structure. Fine mousseux. **89**

**87,5 | DEUTZ BRUT CLASSIC**

**AL** - Medium golden colour. Quite discreet nose with some hints of butter, brioche, vanilla and citrus. The palate is creamy and fresh, with a ripe acidity and young citrusy fruit, fair length and good overall balance. **88**

**MdM** - Bright yellow with green hue. Clean nose with rather discreet aroma. On the palate crisp, good mousseux and medium length. **87**

**87,5 | DUMÉNIL BRUT GRANDE RÉSERVE - PREMIER CRU**

**AL** - Light golden colour, some buttery and creamy notes, fresh butter, brioche and yellow fruit notes. The palate is well rounded and buttery with citrus, yellow fruit and a fine creaminess, good freshness all along, fine length and attractive drinkability. **87**

**MdM** - Intense yellow with golden hue. Clean nose with elegant fruit, a hint of florality and brioche in the background. On the palate clean with creamy texture and appetising acidity, good mousseux. **88**

**87,5 | THIÉNOT BRUT**

**AL** - Light to medium deep golden colour. The nose seems more Chardonnay driven, flinty with notes of almond and ripe citrus, on the palate it is fairly rounded with a hint of sweetness and balanced acidity, creamy and fruity finish, attractive level of drinkability. **88**

**MdM** - Dark yellow with golden hue. Nose with aromas of brioche, caramel and vanilla. Apricots and peaches in the background. On the palate creamy texture, however lacking fruit in the finish. **87**

**87 | CHAMPAGNE DE VENOGÉ****CORDON BLEU BRUT SÉLECTION**

**AL** - Rather deep golden colour. Intense nose with generous fruit, apples and pears, the palate is rather broad and full with plenty of fruit, still youthful with notes of grey pear and some nutty hints. Attractive fruity and straightforward. **85**

**MdM** - Golden colour. Discreet nose, slightly mineral, medium density and length. On the palate good mousseux and medium length. **89**

**87 | JACQUART BRUT DE NOMINÉE**

**AL** - Medium deep golden colour, very intense and mature nose, an oxidative style, possibly with some oak, ripe fruit, Pinot style, grey pear and red berries, nuts and a hint of caramel. Rather full and robust palate with abundant fruit and a warm, creamy finish. **86**

**MdM** - Medium golden colour. Clean nose with discreet fruit and a touch of minerality. Almost flinty in the first impression, minerality well matched to the aromas of pear and apple. On the palate clean and well balanced with medium length and good mousseux. **88**

**87 | LE BRUN DE NEUVILLE CUVÉE SÉLECTION BRUT**

**AL** - The colour is medium deep golden. Rich and abundant nose of butter, caramel and yellow fruit. The palate is rounded and generous with good creaminess and yellow fruit, warm finish and integrated acidity. More pleasure than elegance. **86**

**MdM** - Bright yellow with green hue. Clean nose with yellow fruit flavour and creamy texture, rather a fun wine than a Grand Cru. **88**

**87 | NAPOLÉON TRADITION**

**AL** - Medium deep golden colour, the nose is pure and elegant with mature aromas of honey, grey pear, ripe citrus and almonds, good density on the palate, rich fruit, rather Pinot style with some red fruity notes of plums and berries, almond, hazelnut and a good creaminess, attractive freshness and a long finish, rich and powerful style. **89**

**MdM** - Dark golden colour. Nose with oxidative components, rye bread, pumpnickel, quite traditional style. Buttery flavour and touches of caramel, lacks fruit. On the palate well integrated CO<sub>2</sub>, medium density and length as well as creamy texture. More convincing on the palate than on the nose. **85**

**87 | NICOLAS****FEUILLATTE****BRUT RESERVE**

**AL** - Light golden and brilliant with youthful aromas of flower, citrus and minerality, dry and crisp palate with attractive creaminess, citrus like fruit, lively acidity and a generous finish, still youthful with a fairly low dosage. **86**

**MdM** - Intense yellow with slightly green hue. Clean nose with intense minerality, small yellow Mirabelle plum and lemon peel, brioche and elderflowers. On the palate good mouthfeel with medium length, quite elegant and lively with well integrated CO<sub>2</sub>. **88**

**87 | PIERRE MIGNON****GRANDE RÉSERVE BRUT**

**AL** - Medium deep yellow colour. The nose is floral and vinous with yeasty notes and grape fruit. The palate is dry, crisp and creamy, fairly persistent with citrus like fruit and a pure finish. **87**

**MdM** - Bright yellow with golden hue. Etheric aromas in the nose, ripe fruit, apple and elderflowers. On the palate clean and well balanced with good mousseux and medium length. **87**

**87 | H. BLIN**

**AL** - Young and pale with vivid bubbles. Aromatically it is slightly close knit with almond and green apple notes, not very mature although balanced with a longer than average finish. **84**

**MdM** - Bright yellow with golden hue. Clean nose with very mineral character, discreet, but elegant fruit, zesty freshness. On the palate creamy texture and mineral character with rather good length. **90**

**86,5 | BARONS DE****ROTHSCHILD BRUT**

**AL** - Light golden colour. Hints of pine nuts, grilled almond and young green fruit. The palate is elegant and restrained, fresh and vibrant, still youthful, but straightforward and refreshing. **85**

**MdM** - Dark yellow with green hue. Rather restrained fruit. On the palate minerality and medium length. **88**

**86,5 | CH. & A. PRIEUR****GRAND PRIEUR BRUT**

**AL** - Light to medium deep golden colour. Some floral notes and rather tropical fruit, pineapple, mango, ripe citrus and a creamy notion on the palate, quite round and generous with a good dose of freshness on the finish. **86**

**MdM** - Golden colour. Nose with elegant minerality, roasted flavours and ripe fruit in the background. On the palate crisp acidity and medium length with good mousseux. **87**

**86,5 | LAFORGE-TESTA****CUVÉE BRUT GRANDE RÉSERVE**

**AL** - The colour is light straw and bright. The nose is youthful with rather green aromas, almond, apple and pine nuts. Crisp and fruity palate, green fruity notes, a vibrant freshness and finish. Rather pleasure than depth. **85**

**MdM** - Golden colour. Nose with aromas reminiscent of hazelnuts, discreet fruit and a slightly flinty touch. On the palate medium length with almost creamy texture and crisp acidity. Good mousseux. **88**

**86,5 | LIONEL CARREAU****CUVÉE RESERVE**

**AL** - Light and bright golden colour. The nose is intense and vibrant with aromas of green fruit, apple, kiwi and almonds, the palate is light, fresh and vivid with a good level of freshness and medium length. **84**

**MdM** - Intense yellow with green hue. Very floral aromas, white lilies and a touch of honey, acacia and linden flowers. On the palate crisp acidity, good mousseux, well structured medium length. **89**

**86,5 | MOUTARDIER SÉLECTION BRUT**

**AL** - Quite deep colour, golden and viscous. The nose is rather ripe and intense with some vinous notes, grey pear and red fruity notes "à la Pinot Noir". The palate is broad and unctuous, creamy and mature, attractive drinkability and fine persistence, well made in a powerful style. **89**

**MdM** - Golden yellow with green hue. Nose with etheric aromas, but at the same time slightly green, lacks fruit. On the palate clean, however in a rather simple style. **84**

**86,5 | TSARINE CUVÉE PREMIUM - BRUT**

**AL** - Medium deep golden. The nose is rather generous with autolytic notes and hints of brioche, citrus confit, almonds and flowers. The palate is rather dry, low dosage with crisp acidity and citrus like flavours, some complexity and a good length. **88**

**MdM** - Dark golden colour, rather neutral style, very discreet aroma, however clean and slightly mineral. On the palate clean and well structured with good mousseux and balanced character. **85**

**86 | DUMÉNIL BRUT VIEILLES VIGNES**

**AL** - Clear and light golden colour. The nose is on the creamy and buttery side with notes of toast, grey pear, nuts and citrus notes. The palate is rather full bodied, slightly roasted and nutty with ripe fruit, rather mature with a creamy mousse and good length. **86**

**MdM** - Medium golden colour. Nose with discreet character, pear and a touch of tropical fruit. On the palate well balanced with creamy mousseux and medium length. **86**

**86 | P. CALLOT & FILS****CUVÉE CLOS JACQUIN**

**AL** - Light golden colour. The nose is rich and intense with lightly roasted notes, grilled nuts, butter, brioche and yellow fruit. Rich and assertive palate, creamy and bold with generous fruit, seems rather Pinot dominated, maybe some oak influence, good length, integrated mousse and a nutty finish. **86**

**MdM** - Medium intense yellow with green hue. Aromas of caramel and vanilla, lacks elegance and freshness, however well made base. **86**

**86 | SOUTIRAN****CUVÉE SIGNATURE - GRAND CRU**

**AL** - Fairly deep golden colour. Intense and ripe nose. Autumn fruit, nuts, honey and some yeasty notes. Rich and bold palate, seems rather Pinot driven with ripe fruit, audacious structure, good creaminess, some nutty and spicy notes. Good length, generous and enjoyable. **87**

**MdM** - Golden colour with almost green hue. Clean but rather discreet nose, lacks depth of fruit. On the palate creamy texture with good balance and good mousseux. **85**

**86 | VENTEUIL CUVÉE DU REDEMPTEUR**

**AL** - Light golden colour, the nose is mature and generous with aromas of autumn fruit, chestnuts, grey pear and a fine autolytic character. The palate is full bodied and creamy with rich fruit, more Pinot character, good freshness and rather long persistence, well balanced in a powerful style. **86**

**MdM** - Medium golden colour. Nose with toasted aromas, a touch of pear and lemon, in the background brioche and vanilla. On the palate clean and crisp with lively acidity and good mousseux. **86**

**85,5 | PERRIER-JOUËT GRAND BRUT**

**AL** - Rather pale, aromatically it is young with hints of camomile, green apple and citrus. Creamy texture, on the lighter side, but well balanced with attractive purity and freshness. **85**

**MdM** - Bright yellow with green hue. Ripe pears and apricots, a touch of minerality and lemon. On the palate clean and well balanced with medium length. Good mousseux. **86**

**85 | CHARPENTIER****TERRE D'EMOTION - BRUT**

**AL** - Pale yellow colour. The nose is nutty with hints of almond paste, lemon zest and some floral notes, attractively balanced palate, dry, firm and crisp with good persistence, vinous notes and a fine mousse, fairly long finish, most pleasing. **89**

**MdM** - Dark yellow with golden hue. Yeasty character, however little fruit. On the palate more convincing than on the nose. **81**

**85 | COMTE AUDOIN DE DAMPIERRE****CUVÉE DES AMBASSADEURS - BRUT PREMIER CRU**

**AL** - The colour is medium to deep. The nose is rather sweet with notes of honey, nuts and yellow fruit. Quite full and generous with notes of tropical fruit and attractive creaminess, balanced acidity and a medium long finish. **86**

**MdM** - Bright golden colour. Clean nose with slightly roasted aromas, apple and peaches. On the palate medium weight and length. **84**

**85 | DEHU PÈRE & FILS****BRUT TRADITION**

**AL** - Light to medium golden. The nose has some autolytic character with notes of green apple, white flower and minerals. The palate is rather dry with low dosage, good freshness, mouth watering with notes of almond and green apple, good length, well integrated mousse. **86**

**MdM** - Bright yellow with green hue. On the nose rather discreet aromas, mineral character with a touch of lemon in the background. On the palate crisp acidity and good mousseux with medium length. **84**

**84,5 | ANDRÉ TIXIER & FILS****CARTE D'OR BRUT PREMIER CRU**

**AL** - Straw colour, aromatically it is more green with notes of green apple and citrus, the palate is young and on the lighter side, a hint of bitterness and young mousse on the aftertaste. **84**

**MdM** - Bright yellow with green hue. Clean nose with aromas of green hazelnuts, slightly earthy-mineral character, touches of brioche. On the palate well balanced with crisp fruit and charming, harmonious mousseux. **85**

**84,5 | NICOLAS FEUILLATTE****BRUT GRANDE RESERVE**

**AL** - Light golden with green tinge, the nose evokes aromas of butter, brioche, vanilla and citrus, medium bodied Champagne with young fruit, a hint of bitterness and creamy mousse, fairly long finish. **85**

**MdM** - Medium intense yellow with green hue. Clean, however quite ripe in a more traditional style. Minerality, nutty flavours and a touch of yellow stone fruit. On the palate good mousseux with well expressed acidity and minerality, but also a touch of bitterness in the finish. **84**

## 84 | TARLANT CUVÉE LOUIS

**AL** - Medium deep golden. Made in an oxidative style, sherry like, nutty, maybe with some oak and a rich palate, quite dry with a low dosage, nutty and firm with crisp acidity, some complexity and good length, very vinous, a lot of character, good if you like the complexity that comes with oxidation. **88**

**MdM** - Golden colour. Nose with considerable oxidation aromas, slightly vegetal. On the palate medium density and length, good mousseux. **80**

## 83,5 | CANARD-DUCHÊNE

### AUTHENTIC BRUT

**AL** - Light yellow. The nose is clean with candy like aromas of tutti frutti, discreet, firm and laid back, youthful and zesty with citrusy notes and a medium long finish. **83**

**MdM** - Medium intense yellow with green hue. Nose with rather discreet aromas, on the palate rather light. **84**

## 83,5 | CANARD-DUCHÊNE

### CUVÉE LÉONIE

**AL** - Pale yellow colour. The nose is light with quite artificial fruit aromas. The palate is light and crisp, a hint of citrus bitterness and very zesty finish. **82**

**MdM** - Bright yellow with green hue. Pear drops and discreet fruit with a touch of minerality. On the palate with crisp acidity and medium length, good mousseux. **85**

## 83,5 | HENRI ABELÉ BRUT

**AL** - Medium deep golden colour. The nose is intense, roasted with hints of crème brûlée, smoke, vanilla and butter. The palate is rich and creamy, high freshness and young fruit, some roasted notes, medium length, rather more pleasure than elegance here. **83**

**MdM** - Medium golden colour. Butterscotch and caramel in the nose, brioche and toasted aromas, ripe pear and Tarte Tatin. On the palate opulent character, however rustic. Good mousseux and medium length. **84**

## 83 | MOËT & CHANDON BRUT IMPÉRIAL

**AL** - Slightly sulphurous on the nose, reductive, not very expressive. Quite light and young with hints of green apple and citrus, youthful mousse and an average finish. **82**

**MdM** - Medium intense yellow with green hue. Rather mineral and yeasty on the nose with a touch of sulphur. Lacks fruit. On the palate good mousseux with well expressed minerality, medium length. **84**

## 83 | PREVOTEAU PERRIER

### CUVÉE ADRIENNE LECOUVREUR

**AL** - Pale yellow with green hue. Clean nose that displays, almond, apple and citrusy notes. The palate is crisp and creamy with young fruit, a lively mousse and medium finish. Clean fresh and straightforward. **82**

**MdM** - Almost pale yellow with greenish hue. A straightforward character with a touch of minerality and soft texture on the palate. **84**

## 82,5 | DU RÉDEMPTEUR

### CUVÉE DU CENTENAIRE EDMOND DUBOIS

**AL** - Light golden, the nose is rather young with green fruit, notes of tutti frutti, the palate is on the lighter side, young and crisp, slightly roasted in a lighter style with a fresh finish. **82**

**MdM** - Medium golden colour. Rather traditional character with aromas reminiscent of almonds and hazelnuts, a touch of roasted flavours, slightly mature. On the palate crisp acidity, medium length and good balance. **83**

## 82 | A. MARGAINE CUVÉE TRADITIONNELLE

**AL** - Pale yellow colour. The nose is light and discreet with a whiff of citrus, not very fruity. The palate is on the lighter side with youthful mousse and high freshness, a light and straightforward style. **81**

**MdM** - Bright yellow with green hue. Lighter style with discreet fruit and a touch of minerality. On the palate quite light with crisp acidity and rather good mousseux. **83**

## 82 | BEAUMONT DES CRAYÈRES

### GRANDE RÉSERVE

**AL** - Medium deep yellow colour, the nose is showing aromas of green fruit, pine nuts and citrus, the palate is on the lighter side, creamy with notes of green fruit and a medium finish. **82**

**MdM** - Golden colour. Clean nose with quite closed character, slightly green flavour, lemon and green apple. On the palate crisp acidity, well balanced mousseux, however slightly green in the finish. **82**

## 82 | BRION BOIZARD

**AL** - Medium to deep golden colour, rather intense and aromatic with notes of ginger and pear. Quite full and fruity palate with young mousse and hint of bitterness. Fresh and vivid finish. **84**

**MdM** - Dark golden colour. Nose with opulent and overripe character, honey and overripe apricots. On the palate rather rustic with almost medium length. **80**

## 82 | FRANÇOISE BEDEL

### CUVÉE ENTRE CIEL ET TERRE

**AL** - Light to medium golden. Ripe fruit on the nose, peach, apricot, some yeasty and buttery notes. The palate is rather bold with grey pear and some liquorice notes, slightly robust but full and generous with a creamy finish. **82**

**MdM** - Bright yellow with golden hue. Clean nose, however quite closed. On the palate minerality, but also slightly sharp carbonic gas, medium length. **82**

## 81,5 | HENRIOT

### BRUT SOUVERAIN

**AL** - Light to medium golden colour. The nose is quite shy with young green fruit and a hint of almond. Rather light and fresh, seems slightly young, does not have much depth, but is clean and fresh. **81**

**MdM** - Quite ripe dark yellow colour, opulent in an almost Baroque style, however lacking complexity. Rather rustic style. **82**

## 81,5 | LIONEL CARREAU

### CUVÉE PRÉEMBULLES

**AL** - Fairly pale colour, the nose is slightly faded, a hint of oxidation and papery aromas, light palate, lacks some freshness, quite angular right now. **81**

**MdM** - Bright yellow with green hue. Discreet nose with slightly lean character, a touch elderflowers and pear. On the palate almost sweet tones with rather medium length. **82**

## 81 | AYALA BRUT MAJEUR

**AL** - Bright and straw yellow. Not very aromatic, lacks depth and autolytic character. The palate is light with young green fruit and a high acidity, light and simple. **78**

**MdM** - Bright yellow with green hue. Rather lean nose and little expression on the palate, medium density and length. **84**

## 81 | PAUL CLOUET

### CUVÉE PRESTIGE - GRAND CRU BRUT

**AL** - Deep yellow colour. The nose is slightly oxidized, buttery and fat with creamy notes of vanilla and tropical fruit. The palate is robust and full, rich fruit, a hint of bitterness, creamy and rather rustic finish. **80**

**MdM** - Dark golden colour. Clean nose with very ripe character, on the palate buttery, brioche, ripe character with medium length. **82**

# NO DOSAGE

## 89,5 | FABRICE BERTEMES

### CUVÉE EXTRA BRUT ZÉRO DOSAGE (2003)

**AL** - Medium to deep golden colour, rather tropical fruit, full and ripe on the palate vinous with bright freshness, hints of hazelnuts, almonds and tropical fruit, good creaminess, bone dry without too much austerity, fine length. **89**

**MdM** - Intense golden colour with green hue. Clean and appetising nose with aromas of ripe hazelnuts, lemon peel, a touch of minerality. On the palate refreshingly crisp with elegant minerality and a touch of ripe nuts in the finish. Discreet fruit, well balanced body and good mousseux. **90**

## 89,5 | JACQUART EXTRA BRUT

**AL** - Light golden colour. The nose is roasted with light smokiness, vanilla, crème brûlée and yellow fruit. The palate is really creamy and well balanced with ripe fruit, a high freshness and good length. **89**

**MdM** - Golden colour. Intense nose with almost balmy character, vanilla and ripe fruit. On the palate elegant minerality, good length and fine mousseux. A great classic style. **90**

## 89 | MOUTARDIER PURE MEUNIER BRUT NATURE

**AL** - Medium deep yellow colour, rather sweet and tropical nose of baked pear, honey, yeast, brioche and butter. The palate is firm and full bodied with yellow fruit, a notion of minerality, fine length and a creamy finish. **88**

**MdM** - Medium golden colour. Clean nose with ripe character, almost buttery style. Opulent character, ripe pear and almost candied yellow fruit. On the palate clean and well balanced with good length and creamy texture. Good mousseux. **90**

## 87 | LAURENT-PERRIER ULTRA BRUT

**AL** - Light yellow colour, young and green aromas of herbal tea and citrus, the palate is austere and bone dry, high freshness and some bitterness, young fruit and green tea flavours. More intellectual than hedonistic. **81**

**MdM** - Yellow with green hue. On the nose very elegant, a touch of vanilla, ripe pear and apple, lemongrass and verbena flowers. On the palate juicy and crisp with extremely finely grained mousseux. Good length with a very elegant finish. Very convincing, the connoisseur's choice. **93**

## 87 | LELARGE-PUGEOT BRUT NATURE

**AL** - Fairly deep yellow. Rich and opulent with spicy and tropical notes, caramel, saffron and grey pear. The palate is full bodied with rich fruit, in an oxidative style, brioche, butter and some sherry notes, good creaminess, slightly dry on the finish, I'd actually prefer a slight hint of sweetness here. **85**

**MdM** - Dark golden colour. Ripe and opulent nose with a touch of tropical fruit, however slightly green influences in the background. On the palate well integrated CO<sub>2</sub>, crisp but ripe acidity and almost good length. Good mousseux. **89**

## 85 | BILLECART SALMON EXTRA BRUT

**AL** - Medium deep golden colour, very intense nose, some notes of oxidation, grey pear and nuts, slightly more robust palate, high freshness and a creamy finish. **82**

**MdM** - Golden colour. Classic style with ripe fruit of pear, small yellow Mirabelle plum and a touch of floral tones. Elegant roasted flavours in the background. On the palate clean and well balanced with medium length and well structured mousseux. **88**

## 83 | PAUL GOERG ABSOLU EXTRA BRUT

**AL** - Light yellow, young fruit on the nose, green apple and some notes of almond, light bodied and fresh palate, quite neutral and youthful, medium long finish. **81**

**MdM** - Golden colour. Clean nose with ripe fruit, but also a slight green touch in the background. On the palate medium density and length with good mousseux. **85**

## 83 | LOUIS DE SACY CUVÉE NUE

**AL** - Pale colour, the nose is young and light with green fruit and tutti frutti notes. Light palate, slightly young with high acidity and average finish. **81**

**MdM** - Bright golden colour. Nose with aromas reminiscent of vanilla and ripe pear. On the palate lightly dusty with tones of vanilla, acidity quite present. Good mousseux and medium length. **85**

# VINTAGE BRUT

## 96,5 | TAITTINGER

### COMTES DE CHAMPAGNE 2000

**AL** - Pale yellow, stunning nose with a predominance of Chardonnay - pine nuts, almond, ripe citrus, white flower and minerality, the palate is beautifully structured with ripe yellow fruit supported by bright acidity, gently roasted notes and a firm mineral finish, very long finish, a high level of complexity, great stuff, still slightly on the young side, should develop really well. **96**

**MdM** - Bright yellow with green hue. Excellent nose with very elegant character, roasted aromas, fresh brioche, vanilla, ripe pear and lemon, touch of pineapple. On the palate outstanding balance and length. Wine with depth and complexity. Yellow fruit and a touch of minerality in the finish. **97**

## 95,5 | KRUG VINTAGE 1998

**AL** - Deep golden colour with a fine mousse, the nose is ripe, mature, intense with yellow fruit character, apricot, honey, toasted, roasted nuts, a discreet hint of wood, vanilla, walnut. The palate is full bodied, fairly luscious almost tropical fruit character, a well balanced freshness that adds backbone and length, good complexity, perfect drinkability today, supreme finish, very fine and rewarding champagne on a serious level. **95**

**MdM** - Intense yellow with almost golden hue. Complex aromas with a smokey, toasted character, a touch of brioche, vanilla, ripe apricot, peach-jam, candied orange peel; backed by sweet almonds and hazelnuts. On the palate excellent structure, complex character, creamy texture. Opulent pleasure! **96**

## 95 | CHARLES HEIDSIECK

### BLANC DES MILLENAIRES MILLESIME 1995

**AL** - Bright golden colour, attractive purity and mineral notion, spicy notes of saffron and almonds, yellow fruit and ripe citrus. The palate is full bodied with intense flavours, brioche and vanilla, fine complexity and depth, creamy and unctuous finish, really long and complex with great depth, very fine. **95**

**MdM** - Intense yellow with golden hue. Opulent and quite classic nose with aromas of freshly baked brioche, roasted components, ripe small yellow Mirabelle plum and pear, candied orange peel. On the palate creamy texture, opulent aroma expression, vanilla and ripe fruit, excellent length and very fine mousseux. **95**

## 95 | DOM PÉRIGNON OENOTHÈQUE 1996

**AL** - Lightly smoky and roasted nose, pine nuts, floral notes, yellow fruit and mineral notes, the palate is full and firm with bright freshness, lemony flavours, some autolytic notes of toast and grilled nuts, very fresh and zesty finish, yet with some maturity and good depth, superb length, great, still young but potent. **94**

**MdM** - Bright yellow with green hue. Complex nose with initially pyrotechnic aromas, almost smoky, developing into baked brioche and ripe yellow fruit. On the palate well balanced with smooth mousseux, creamy on the palate, excellent aromatic length. **96**

**93,5 | DUVAL-LEROY****FEMME DE CHAMPAGNE - MILLESIME 2000**

AL - Light golden colour, very elegant nose, mineral with elegant fruit, peach, apricot and hazelnut, rather Chardonnay dominated, vibrant and mineral palate, really full and intense with very long length, elegant fruit and a fine mousse, attractive complexity and potential. **92**

MdM - Bright yellow with green hue. Clean nose with elegant fruit, pear and lemon. Slightly mineral with a touch of brioche in the background. On the palate crisp, Chardonnay driven style with good length and complex finish. Fine mousseux. **95**

**93 | AYALA CUVÉE PERLE 2002**

AL - Pale colour, very fine reductive nose with mineral notes, ripe citrus and yellow fruit. The palate is attractively structured with ripe stone fruit, some roasted notes, perhaps a touch of oak, vanilla and brioche on the finish, appealingly creamy with very long finish. **92**

MdM - Golden colour with almost green hue. Elegant roasted aromas in combination with fine fruit reminiscent of pineapple and Williams pear. On the palate clean and well balanced with good length and fine mousseux. **94**

**93 | PIPER-HEIDSIECK****CUVÉE RARE MILLÉSIME 2002**

AL - Light golden colour, the nose is rather discreet with notes of minerality, citrus and some autolytic notes, the seems more Chardonnay driven with vanilla and brioche, the palate is slightly fuller with ripe fruit and a fine creaminess, appealingly long finish, well made and attractively enjoyable with some complexity. **91**

MdM - Bright yellow with green hue. Clean nose with fine roasted flavours, brioche, a spicy yeast-character, lemon peel and citrus fruit, ripe apple and pear. On the palate complex and well structured with fine mousseux and excellent length. **95**

**92,5 | HENRIOT****BRUT MILLÉSIME 2002**

AL - Pale golden, very elegant nose, mineral nose, rather Chardonnay dominated, peach, citrus and some fine roasted notes. The palate is full and structured with creamy fruit, bright freshness and brioche flavours, good length and a certain complexity, should develop really well. **91**

MdM - Bright yellow with golden hue. Elegant nose with roasted flavours, citrus fruit and almost tropical fruit. Vanilla and brioche in the background. On the palate very elegant creamy and rather Chardonnay driven character with good length and fine mousseux. **94**

**91,5 | BOLLINGER****LA GRANDE ANNÉE 2002**

AL - Medium deep golden colour, tropical and mature nose with hints of smoke, chestnuts and fruit compote, the palate is full and robust with plenty of fruit, good creaminess, yet with bright freshness, some complexity and a nutty and warm finish. **92**

MdM - Bright yellow with green hue. Combination of evolution aromas and a green touch. Medium density. On the palate nearly sweet, almost jammy fruit, but also a touch of green lemon in the background. **91**

**91,5 | CHARLES HEIDSIECK****BRUT MILLÉSIME 2000**

AL - Golden colour, fine mousse, elegant nose, good intensity, mineral with ripe yellow fruit, citrus and roasted nuts, attractive palate, rich and intense with yellow fruit, spicy saffron notes and a long creamy finish, really attractive. **91**

MdM - Intense yellow with golden hue. Opulent and classic style. Roasted aromas, jammy pear and peaches with a touch of minerality. On the palate creamy texture, opulent aroma, vanilla and ripe fruit, good length. **92**

**91,5 | DOM RUINART**

AL - Medium deep yellow, aromas of crème brûlée, apricot and pineapple, medium bodied and fresh palate, attractive creaminess and a well rounded finish. **90**

MdM - Golden yellow with green hue. Roasted aromas, slightly smoky in the first moment, than opening up towards elegant fruit. Small yellow Mirabelle plum, pear and apple and a touch of starfruit. On the palate well balanced with mild CO<sub>2</sub>, good mousseux, good length. **93**

**91 | ALFRED GRATIEN****BRUT MILLESIME 1999**

AL - Bright and pale, the nose is on the reductive side with ripe fruit, peach, apricot, mineral and brioche. Finely balanced palate, attractive freshness, layers of yellow fruit, well integrated bubbles and a long mineral finish. **90**

MdM - Golden colour with slightly greenish hue. Clean nose with elegant aromas, vanilla and brioche, apricots and marinated peaches, hint of lemon. On the palate well balanced with appetizing acidity and good length. Enhanced minerality and well structured mousseux. **92**

**91 | HENRI GIRAUD****CUVÉE FÛT DE CHÊNE****Aÿ GRAND CRU 2000**

AL - Deep golden colour, the nose is very ripe and tropical in an oxidative style, hints of mango, pineapple, honey and caramel. The palate is broad and unctuous, abundant Pinot flavours, baked pear, ginger, raspberry, good length and warmth, a very traditional style, but really good if you like powerful Pinot Noir. **92**

MdM - Dark golden colour with almost amber hue. Signs of oak ageing, balmy character, vanilla and caramel. Small yellow Mirabelle plum aromas in the background. On the palate quite traditional style with hints of oxidation, however well integrated. Well structured with fine mousseux. **90**

**90,5 | PHILIPPONNAT****GRAND BLANC 2004**

AL - Pale yellow, some green notes, the nose is roasted and nutty, green apple, pear and ginger, very fresh and zesty palate with lemony notes, more Chardonnay character, well balanced, still slightly young but fine. **90**

MdM - Bright golden colour with green hue. Rather elegant nose with persistent roasted aromas and a touch of yellow fruit. On the palate clean and well balanced with juicy character, fine minerality, finely grained mousseux and good length. **91**

**90,5 | PIPER-HEIDSIECK****BRUT MILLÉSIME 2004**

AL - Light golden colour, the nose is nutty and roasted, some citrus bitterness on the palate, quite rich and full with good freshness, creamy finish, well rounded and enjoyable. **90**

MdM - Golden colour. Slightly roasted aromas in the nose as well as a touch of lemon and lemon peel, pear and ripe apple. On the palate clean and well balanced with good length and creamy texture. **91**

**90 | DE SAINT GALL****EXTRA BRUT PREMIER CRU**

AL - Light golden, the nose is floral with some autolytic notes, white flower, ripe citrus and almonds. The palate is elegant, rather Chardonnay dominated with fine minerality, good creaminess and long lingering finish, attractive. **90**

MdM - Bright yellow colour with golden hue. Green hazelnuts and lemon, ripe apple and pear, toast and vanilla in the background. On the palate well balanced with medium length and good mousseux, fine minerality in the finish. **90**

**90 | LENOBLE****CUVÉE BLANC DE NOIRS 2006**

AL - Medium deep golden, the nose is intense with hints of sweet fruit, banana, vanilla, butter and probably some oak, the palate is rich and full in an assertive and bold style, plenty of fruit, good length and tropical fruit. **90**

MdM - Bright golden colour with green hue. Very zesty and lemony on the nose with a crisp character on the palate, good length and mousseux. **90**

**90 | PAUL GOERG PREMIER CRU 2002**

AL - Medium golden colour, quite tropical nose with yellow fruit, mango, pineapple and buttery notes, the palate is attractively creamy and full with brioche and citrus, some complexity and mineral notes on the finish, well balanced and rather persistent. **90**

MdM - Bright yellow with green hue. Clean nose combining minerality with nutty flavours and a touch of citrus fruit. Quite zesty on the palate with crisp acidity and rather good length. **90**

**89,5 | DUVAL-LEROY****BRUT MILLÉSIME 2004**

AL - Light golden, the nose is dominated by fresh butter and yellow fruit, quite generous on the palate with ripe lemon and grapefruit flavours, zesty and fairly long finish. **88**

MdM - Golden colour. Nose with rather restrained fruit, slightly vegetal components, floral tones in the background. On the palate clean and crisp with refreshing acidity. **91**

**89,5 | LOUISE BRISON****BRUT MILLÉSIME 2006**

AL - Medium deep golden colour, the nose is floral with hints of citrus, vanilla and perhaps slightly oaky with buttery notes. The palate is vinous and creamy, some complexity and high freshness, lemon confiture (jam), mineral and long finish, attractive and vinous. **90**

MdM - Golden colour. Very intense lemon aroma, lemon peel, vanilla and candied fruit. On the palate lemon again with crisp acidity and good mousseux. **89**

**89 | DUVAL-LEROY****CLOS DES BOUVERIES BRUT MILLESIME 2005**

AL - Pale yellow, the nose is floral and vinous, mineral and Chardonnay driven with creamy notes, medium bodied with firm backbone and creamy mousse, citric flavours and fair length, still slightly youthful, should develop well, nutty finish. **89**

MdM - Bright golden colour with green hue. Clean nose with slightly floral tones, however also some vegetal components in the background. On the palate crisp with a hint of floral tones and citrus fruit, a touch of minerality and good mousseux. **89**

**89 | GH. MUMM BRUT MILLÉSIME 2004**

AL - Rather deep yellow, the nose is mature and generous with tropical fruit and buttery notes, rather full but with bright freshness and some hints of patisserie, creamy finish, quite long and zesty. **88**

MdM - Golden yellow colour. Quite opulent nose with aromas reminiscent of quince and small yellow Mirabelle plum, mineral notes, but also slightly rubbery in the background. On the palate clean, well balanced character with good length and good mousseux. **90**

**89 | LAURENT-PERRIER BRUT MILLÉSIME 2002**

AL - Pale yellow with some earthy notes of chestnuts, smoke and mineral. Attractive structure, mouthwatering freshness and yellow fruit, good length and a fairly mineral finish, attractively built with fine elegance. **88**

MdM - Intense yellow with still green hue. Slightly roasted aromas as well as citrus fruit, on the palate well balanced with good mousseux and citrus fruit in the finish. **90**

**88,5 | COMTE AUDOIN DE DAMPIERRE****GRANDVINTAGE 2005 - PREMIER CRU BRUT**

AL - Pale yellow, rather tropical nose, mineral, citrus, honey and floral notes. The palate is bright and fresh, rather dry with a notion of Chardonnay, creamy texture and fairly long finish. **89**

MdM - Golden colour. Nose with aromas reminiscent of sweet almonds, green lemon and apple with a touch of vanilla. On the palate crisp acidity, smooth mouthfeel with good mousseux, well structured medium length. **88**

**88,5 | FROMENT GRIFFON****BRUT PRIVILÈGE - PREMIER CRU 2005**

AL - Light golden with aromas of vanilla, brioche and pear, creamy and generous palate, some citrus bitterness, fine length and balance, good drinkability. **87**

MdM - Golden colour with green hue. Discreet and elegant fruit combined with minerality and a touch of fresh brioche. On the palate crisp and well balanced with good length and mousseux. **90**

**88,5 | LAFORGE-TESTA CUVÉE MILLÉSIME 2000**

AL - Light golden colour, the nose is very lactic with hints of butter, bread and cream, the palate is rather full bodied with bright freshness and creamy fruit, medium long with a warm finish. **88**

MdM - Bright golden colour. Clean nose displaying signs of minerality and discreet fruit. On the palate rather discreet with well structured medium length. **89**

**88,5 | LANSON GOLD LABEL BRUT VINTAGE 2002**

AL - Rather pale golden colour, the nose is discreet with hints of honey, citrus and yellow fruit, the palate is youthful and attractively firm with hints of peach, apricot and a fine creamy mousse and well rounded finish. **88**

MdM - Intense yellow with green hue. Clean nose with aromas of small yellow Mirabelle plum and apricots, slightly mineral with a touch of brioche. On the palate well balanced with rather good length, but a slight astringency in the finish. **89**

**88,5 | MOUTARDIER MILLÉSIME 2006 BRUT**

AL - Medium to deep golden, rather tropical nose of honey, ripe fruit, rather Pinot with raspberry and plum aromas, quite full, slightly robust palate with generous fruit and a creamy texture, good length, well made in a powerful fruity style. **89**

MdM - Golden colour. Ripe character in a rather traditional direction. On the palate quite ripe, but slightly rustic character. **88**

**88,5 | PAUL GOERG CUVÉE LADY 2000**

AL - Light golden colour, the nose is displaying cream vanilla and butter. The palate is medium bodied with ripe citrus and yellow fruit, attractive creaminess, charming and well rounded with fine drinkability and rather long finish. **89**

MdM - Bright yellow with green hue. Rather discreet nose, clean and crisp but lacking complexity and fruit. **88**

**88,5 | PERRIER-JOUËT BELLE EPOQUE 2004**

AL - Pale golden, quite fine nose, discreet with hints of pineapple, brioche and vanilla. Medium bodied with a hint of sweetness, quite long and balanced with good drinkability. **87**

MdM - Golden yellow colour. Well structured with attractive harmony of roasted aromas, minerality and yellow fruit. On the palate again well balanced character with good length and good mousseux. **90**

## 88,5 | PHILIPPONNAT

### CUVÉE 1522 - GRAND CRU 2002

**AL** - Pale golden, rather pure and mineral nose, high ripeness with yellow fruit aromas, ripe citrus, also some Pinot notes of raspberry and red cherry. The palate is fairly dry (low dosage) with good freshness, yellow fruit flavours, some roasted notes and good length, seems slightly young, but rather potent. **90**

**MdM** - Bright yellow with slightly golden hue. Slightly robust style with aromas reminiscent of bitter almonds and hazelnuts, ripe pear and apple. On the palate clean with juicy character, medium density length. **87**

## 88,5 | PIERRE MIGNON

### CUVÉE DE MADAME - MILLÉSIME 2005

**AL** - Medium deep golden, the nose is clean and mineral with youthful aromas of lemon zest and almond, the palate is medium bodied, fresh and vibrant with pear, ripe citrus and a medium to long finish. **88**

**MdM** - Golden colour, quite bright. Clean nose with discreet fruit and minerality. Needs oxygen to open up. Clean on the palate, crisp, zesty finish and well structured medium length. **89**

## 88 | BESSERAT DE BELLEFONT

### CUVÉE DES MOINES - BRUT MILLÉSIME 2002

**AL** - Medium deep golden colour, quite ripe nose, tropical fruit, spices and full palate, rather soft and rounded with a creamy finish. **86**

**MdM** - Golden yellow with green hue. Nose with quite aromatic character, etheric components, well structured. On the palate clean with good mousseux, mild structure and good length. **90**

## 88 | PHILIPPE GONET

### BELEMNITA - GRAND CRU 2004

**AL** - Light golden with a vinous nose, autolytic character, yeast, brioche and lemon confiture, very zesty and lemony palate rather with full, attractive creaminess and a persistent finish, more Chardonnay tasting here. **89**

**MdM** - Golden colour. Rather floral smell, with aromas of elderflowers and white lilies, slightly nutty components in the background. On the palate a hint of green, medium density and length. **87**

## 88 | PIERRE MONCUI

### GRAND CRU - MILLÉSIME 2005

**AL** - Light to medium golden colour, buttery and creamy aromas, ripe citrus and some mineral notes. The palate is zesty and medium bodied, fairly long finish with a firm aftertaste. **87**

**MdM** - Golden colour with green hue. Intense nose with candied citrus fruit, dried apricots and candied small yellow Mirabelle plum. On the palate clean and well made with medium density and length. **89**

## 88 | LANSON

### CUVÉE NOBLE BLANC DE BLANCS 1999

**AL** - Medium deep golden colour, creamy and buttery nose with hints of vanilla and yellow fruit, balanced palate, creamy with generous fruit and some hints of bread and vanilla. Yellow fruitiness and a rather long finish, elegant and enjoyable. **90**

**MdM** - Dark yellow with golden hue. Exotic aroma reminiscent of banana and pineapple, vanilla and toasted brioche. On the palate well balanced with good length and structure. Convincing style in a rather unusual aromatic expression. **86**

## 87,5 | LENOBLE

### CUVÉE GENTILHOMME 2002

**AL** - Slightly volatile nose, plenty of autolytic notes, white flower, lilies, citrus and banana peel. The palate is full with some tannic and bitter notes, a rather extreme style, rich, full and assertive, fairly long and spicy finish. **83**

**MdM** - Dark yellow with golden hue. Exotic aroma reminiscent of banana and pineapple, vanilla and toasted brioche. On the palate well balanced with good length and structure. Convincing style in a rather unusual aromatic expression. **92**

## 87 | LOUISE BRISON

### CUVÉE TENDRESSE

### BLANC DE BLANCS 2005

**AL** - Medium deep golden, rather tropical nose of mango, pineapple and honey. Medium bodied with some bitter citrus notes, rather long and crisp finish. **86**

**MdM** - Intense golden colour with green hue. Clean nose with crisp fruit, lemon and green apple, slightly mineral components in the background. On the palate crisp with rather high acidity and good mousseux. **88**

## 86,5 | FRANÇOISE BEDEL

### L'ÂME DE LA TERRE 2002

**AL** - Medium golden colour, the nose shows some oxidation and phenolic notes, hints of crushed grapes and citrus, rather full and robust palate, high freshness, some tannin and bitterness, rather Pinot dominated flavours, fairly long, Slightly rustic. **85**

**MdM** - Golden colour. Nose with etheric aromas, balmy and slightly oxidative, small yellow Mirabelle plum, quince, mild spices. On the palate clean, medium density and rather good length. **88**

## 86,5 | PHILIPPE GONET

### BLANC DE BLANCS

### GRAND CRU 2006

**AL** - Medium deep yellow, spicy notes of saffron and lemon peel, white flower and camomile. The palate is bright and fresh, clean fruit and well integrated bubbles, quite long and vinous finish. **88**

**MdM** - Golden colour. Nose with rather closed character, medium density and length. **85**

## 86 | BLIN'S

### EXTRA BRUT 2002

**AL** - Medium deep golden colour, the nose is rather exotic with spicy notes of mint and tropical fruit, the palate is rich and fruity, although slightly rustic with some bitter notes, medium length. **85**

**MdM** - Golden colour. Nose with rather nutty flavours, hidden fruit with first signs of oxidation. On the palate clean but with a slightly green touch, medium density and length, rather light style. **87**

## 86 | P. CALLOT & FILS

### VIGNES ANCIENNES 1999

**AL** - Bright golden colour, rather tropical of pineapple and butter, the palate is on the opulent side, creamy and rounded, yet with good freshness and fine length. **87**

**MdM** - Dark golden colour. Aromatically reminiscent of brioche and caramel, ripe yellow fruit and quince, touch of oxidation. On the palate creamy mousseux, medium length with a slight astringency in the finish. **85**

## 85,5 | DEROUILLAT CÉCILE 2005

**AL** - Bright and light golden, the nose is slightly rustic in an oxidative style, full and rustic palate, earthy notes, grey pear and a creamy finish, somewhat robust. **84**

**MdM** - Golden colour. Nose with rather traditional character, a touch of oxidation, green lemon and apple. Sulphurous components. On the palate crisp acidity and almost sweet fruit, smooth mouthfeel with good mousseux, well structured medium length. **87**

## 85,5 | NAPOLEON 1998

**AL** - Medium deep golden colour, the nose is on the earthy side with some hints of chestnuts, autumn fruit and caramel, the palate is robust and full with Pinot dominated flavours, a touch of bitterness and citric flavours on the finish, quite long finish. **83**

**MdM** - Golden colour with slightly greenish hue. In the nose slight signs of oxidation and little fruit. On the palate quite traditional style, medium length, good mousseux. **88**

## 84 | DE VENOGÉ LOUIS XV - BRUT 1996

**AL** - Bright, medium deep golden colour, the nose displays plenty of Pinot aromas, red fruit and some phenolic notes, the palate shows some tannin and bitterness, fresh but lightly metallic, rather short, bitter finish. **80**

**MdM** - Dark golden colour. In the nose slightly discreet and mineral with rather restrained fruit. On the palate well structured, steely character, enhanced minerality, slightly phenolic finish. **88**

## 80,5 | BOIZEL CUVÉE SOUS BOIS 2000

**AL** - Rather deep golden, phenolic nose, seems like crushed grapes, the palate is rich and fruity with some tannins and bitterness, zesty notes and a medium long finish, slightly rustic. **81**

**MdM** - Golden colour. Nose with rather strange character, minerality and rubber, hint of oxidation, lacking fruit. On the palate rather rustic mousseux and slightly phenolic finish. **80**

# BLANC DE BLANCS

## 92,5 | CHINCHILLA PÈRE & FILS GRAND CRU BLANC DE BLANCS

**AL** - Light yellow with a very intense and vinous nose - hints of yeast, brioche, white flower and stone fruits. The palate is full bodied and rather dry (low dosage) with a ripe freshness, stone fruits and long creamy finish, a notion of minerality and hint of complexity as well. **92**

**MdM** - Bright yellow with green hue. Exiting nose with discreet floral tones of elderflowers, lilies and violets. Brioche and ripe Williams (Barlett in the US A & Canada) pear in the background. On the palate creamy texture, elegant aromas, finely grained mousseux and good length. **93**

## 90,5 | DE SOUSA BRUT RÉSERVE GRAND CRU BLANC DE BLANCS

**AL** - Medium deep golden with ripe aromas, reminiscent of a fine Puligny with roasted nuts, yellow fruit and mineral. Full and structured palate with ripe yellow fruit, a creamy texture and long lingering finish, attractive drinkability. **91**

**MdM** - Golden yellow colour. Restrained fruit in the first moment, but elegant, mature style. Minerality and a touch of nuts, brioche and small yellow Mirabelle plum. On the palate well balanced with quite aromatic style and good mousseux. **90**

## 90 | CHARPENTIER TERRE D'EMOTION BLANC DE BLANCS

**AL** - Pale colour, youthful nose of green apple, flower and camomile, the palate is on the lighter side, creamy fresh and vibrant with young fruit and some creamy notes on the finish. **88**

**MdM** - Bright yellow with green hue, "Meringue de Gruyère" (Swiss speciality of egg white and sugar meringue served traditionally with double cream of Gruyère), fresh brioche, elderflowers, a touch of caramel. On the palate clean with creamy texture and refreshingly crisp character. Fine mousseux and rather fine length. **92**

## 90,0 | P. CALLOT & FILS BRUT GRAND CRU BLANC DE BLANCS

**AL** - Light golden colour with fine aromas of ripe Chardonnay, bread, butter and brioche mixed with ripe citrus and peach. The palate has an attractive structure, rather full and flavour intense with a fine level of freshness, clear notion of minerality and fine length, really gracious and most pleasing, elegant finish. **90**

**MdM** - Bright yellow with green hue. Slightly spicy character with ripe yellow fruit in the background. On the palate clean and well balanced with crisp acidity and good mousseux. **90**

## 89,5 | ANDRÉ JACQUART

### MESNIL EXPÉRIENCE BLANC DE BLANCS GRAND CRU

**AL** - Light to medium golden colour, the nose is intense and offers a light smokiness, roasted notes, a slight hint of oak, butter and yellow fruit, rather full palate, still a touch on the young side, good freshness and spicy vanilla notes, attractive structure and length, fine fruit. **89**

**MdM** - Golden yellow colour. Mature style with fine aromas reminiscent of toasted brioche and a touch of minerality. On the palate well balanced with aromas of walnuts and hazelnuts as well as ripe yellow fruit. Good mousseux. **90**

## 89,5 | BARONS DE

### ROTHSCHILD

### BLANC DE BLANCS

**AL** - Light golden colour, youthful and rather discreet nose with mineral and citrus like notes, the palate is creamy, vibrant and fresh with notes of citrus and stone fruit, rather elegant with fine length and a hint of complexity. **89**

**MdM** - Bright yellow with almost golden hue. Clean nose with aromas reminiscent of ripe pear and candied lemon, elderflowers and brioche. On the palate elegant minerality, well structured, medium length and fine mousseux. **90**

## 89,5 | LENOBLE

### CUVÉE LES AVENTURES

### BLANC DE BLANCS

**AL** - Medium deep golden colour, the nose is intense with some notes of oak, vanilla, brioche and ripe stone fruits. The palate is broad and fairly sweet with notes of roasted oak, vanilla, spices and yellow fruit, quite long finish, an assertive style, slightly marked by oak and some oxidative sherry notes on the finish, well made for its style. **87**

**MdM** - Dark golden colour. Opulent, Baroque character with well integrated oak influence. Aromas reminiscent of toasted brioche, balmy spices, vanilla, ripe pear and candied apple, dried apricots and honey. On the palate opulent and ripe with well balanced character, creamy texture, fine mousseux and good length. **92**

## 89,0 | H. BLIN

### BRUT BLANC DE BLANCS

**AL** - Pale and bright colour, the nose is pure and mineral with aromas of ripe citrus, grilled nuts and green apple. The palate is really juicy and fresh with good minerality, high acidity, yellow fruity notes and good length, elegant and stylish. **89**

**MdM** - Bright yellow with green hue. Almost smoky character on the nose, toasted brioche and ripe pear aroma. On the palate juicy and crisp with appetising minerality and fine mousseux. Well balanced, medium length. **89**

## 88,5 | CHAPUY

### GRAND CRU - BLANC DE

### BLANCS - BRUT RÉSERVE

**AL** - Light golden colour, clean and fresh nose, some autolytic notes, yeast, brioche, yellow fruit and an attractive creaminess on the palate, attractive fruit, creamy texture and good length, attractively balanced and finely drinkable. **89**

**MdM** - Bright yellow with green hue. Clean nose with citrus fruit, ripe Granny Smith apple and a touch of brioche. On the palate clean with creamy texture and medium length. **88**

**88,5 | DE SAINT GALL****BRUT BLANC DE BLANCS - PREMIER CRU**

**AL** - Light golden colour and a youthful nose of green apple, roasted nuts and yeasty notes, the palate is on the lighter side with a good dose of freshness, still slightly youthful with zesty flavours and medium length. **86**

**MdM** - Bright yellow with green hue. Clean and crisp with a touch of pear and lemon, green hazelnuts and vanilla. On the palate juicy and crisp with well balanced acidity and good length. **91**

**88,5 | LE BRUN DE NEUVILLE****CUVÉE CHARDONNAY BRUT**

**AL** - Light golden colour, youthful and rather discreet nose with mineral and citrus like notes, the palate is creamy, vibrant and fresh with notes of citrus and stone fruit, rather elegant with fine length and a hint of complexity. **89**

**MdM** - Bright yellow with green hue. Fine fruit flavour and toasted brioche on the nose. On the palate clean with creamy texture, fine mousseux and medium length. **88**

**88,5 | GUY CHARLEMAGNE****RESERVE BRUT - GRAND CRU - BLANC DE BLANCS**

**AL** - Light golden with notes of marzipan, nuts, yellow fruit and brioche. The palate shows good bite, zesty with yellow fruit and attractive creaminess and rather long finish, well balanced and enjoyable. **88**

**MdM** - Bright yellow with green hue. Clean and crisp with aromas of green walnuts and ripe apple. Slightly tropical fruit in the background. **89**

**87,5 | HENRIOT BLANC DE BLANCS**

**AL** - Straw colour with a hint of green. The nose is displaying some smoky notes, vanilla, honey and lemon confiture. The palate is full rather ripe and robust with candied lemon, balanced acidity and medium length. **84**

**MdM** - Bright yellow with green hue, slightly tropical fruit, brioche and "Meringue de Gruyère" (Swiss speciality of egg white and sugar meringue served traditionally with double cream of Gruyère), slightly foral. Creamy texture, well balanced acidity, fine mousseux and convincing length. **91**

**87 | BONNAIRE****BLANC DE BLANCS - GRAND CRU - BRUT**

**AL** - Medium deep golden hue, the nose is exotic and tropical with high ripeness, notes of mango, pineapple and honey, the palate is full bodied and generous, really on the opulent side with balanced acidity, abundant fruit and a creamy texture, intense and long finish. **88**

**MdM** - Bright yellow with golden hue. Clean nose with citrus fruit, apple and quince. Ripe style, confirmed on the palate with rather ripe aromas. Medium length, good mousseux and a touch of minerality. **86**

**85,5 | DEROUILLAT****BLANC DE BLANCS - L'ESPRIT - PREMIER CRU**

**AL** - Very bright and pale, pure and floral nose, some yeast and bread like notes, clean and fresh on the palate, a slight hint of sweetness, creamy and fresh with yellow fruit and medium length. **85**

**MdM** - Bright yellow with green hue. Clean and crisp with a touch of lemon with an almost peppery spicyness. On the palate clean and crisp with well balanced acidity and rather good length. **88**

**86 | BESSERAT DE BELLEFONT****CUVÉE DES MOINES BRUT - BLANC DE BLANCS**

**AL** - Light golden with an expressive nose, rather reductive style with elegant aromas of roasted almond, green apple, minerals and citrus. The palate is attractively balanced with generous fruit and a creamy texture, ripe citrus and stone fruit, medium length and a fine drinkability. **87**

**MdM** - Bright yellow with green hue. Rather discreet nose with restrained fruit, a slight touch of hazelnuts. On the palate quite intense upfront acidity and medium length. Good mousseux. **85**

**86 | PIERRE PETERS****CUVÉE DE RÉSERVE - GRAND CRU - BLANC DE BLANCS**

**AL** - Young and pale with a pure but discreet nose, some lemony notes and green apple. The palate offers a lighter structure, high acidity, nutty notes and lemony fruit, good freshness and vivid mousse, medium long finish, elegant and discreet style. **87**

**MdM** - Bright yellow with green hue. Quite young and crisp impression with fresh yellow fruit and medium length. **85**

**85,5 | BOIZEL CHARDONNAY**

**AL** - Light to medium golden colour, fairly aromatic with floral notes, green apple, minerality and camomile. The palate is zesty and fresh with youthful flavours of ripe lemon, mineral and a creamy warm finish. **86**

**MdM** - Bright yellow with golden hue. On the nose clean fruit reminiscent small yellow Mirabelle plum, but rather rustic character. On the palate clean, however upfront acidity and medium length. **85**

**85 | ALFRED GRATIEN****GRAND CRU BLANC DE BLANCS**

**AL** - Light golden, sweet aromas of citrus confiture (jam), some reductive notes and green apple. The palate is clean and fresh with green apple and citrus like notes, slightly youthful without maturity or depth but attractive, clean and refreshing. **87**

**MdM** - Very bright yellow with green hue. Discreet nose and high acidity on the palate. Leaner style. **83**

**85 | VAZART-COQUART BRUT RÉSERVE**

**AL** - Pale and bright colour, youthful and aromatic with notes of green apple and camomile. The palate is on the lighter side with high freshness and young mousse, citric flavours, green apple and medium long finish, attractive and pleasurable, but without depth. **83**

**MdM** - Bright yellow with green hue. Very floral in the nose, elderflowers and white blossoms, ripe pear and vanilla in the background. On the palate clean and crisp with floral character and medium length. **87**

**84,5 | M. HOSTOMME****GRAND CRU BLANC DE BLANCS**

**AL** - Pale and bright colour, the nose is young with green notes, apple, citrus and a hint of minerality. The palate is rather restrained, zesty and vibrant with young fruit, a creamy texture and medium long finish. **86**

**MdM** - Bright yellow with green hue. Elegant brioche flavour, but slightly artificial citrus fruit. On the palate with crisp citrus fruit and quite high acidity. Good mousseux, but medium length only. **83**

**81 | DELAMOTTE BRUT BLANC DE BLANCS**

**AL** - Pale and young, very young nose with notes of lemon and green apple. The palate is on the lighter side, high freshness and young raw fruit, no maturity or depth, quite short finish. **81**

**MdM** - Bright yellow with green hue. Clean nose with elegant lemon fruit and a touch of roasted brioche. On the palate lighter style with crisp acidity and slightly limited length. **81**

**80,5 | COMTE AUDOIN DE DAMPIERRE****CUVÉE DES AMBASSADEURS****BLANC DE BLANCS****GRAND CRU BRUT**

**AL** - Light golden colour, the nose is showing some roasted and smoky notes, young green fruit. The palate is on the lighter side with some smoky notes, high acidity, light fruit and a short finish. **81**

**MdM** - Bright yellow with green hue. Clean nose with a slightly smokey start, brioche and toast, pear and apricot in the background. On the palate burnt aromas, lacks balance, acidity quite dominant. **80**

**80,5 | FABRICE****DE BERTEMES****PREMIER CRU TRÉPAIL****BLANC DE BLANCS**

**AL** - Medium deep golden colour, intense nose with some notes of oxidation, sherry like notes of nuts, almonds and butter. The palate is rich and assertive plenty of fruit but an extreme style, robust, should be good for those who like Chardonnay with oxidation. **82**

**MdM** - Golden colour. Nose with clear signs of oxidation, covering fruit and minerality. On the palate very ripe and almost tired. **79**

**80 | BLIN'S****EDITION LIMITÉE BLANC DE BLANCS**

**AL** - Medium deep golden colour, some hints of autumn fruit, green apple and citrus. The palate is rather light with high acidity and some bitterness, some artificial fruit and a short finish. **80**

**MdM** - Bright yellow with green hue. Quite woody and dusty, lacking fruit, quite mono-dimensional. On the palate dusty again, dull finish, short on length. **80**

**76,5 | CH. & A. PRIEUR****GRAND PRIEUR BLANC DE BLANCS**

**AL** - Quite dull colour, the nose is light with young green fruit, very light and diluted palate, short and angular finish. **75**

**MdM** - Bright yellow with green hue. Light style with slightly artificial fruit and little balance. **78**

# BLANC DE NOIRS

**88,5 | CHARPENTIER TERRE D'EMOTION BLANC DE NOIRS**

**AL** - Medium deep golden colour and aromas of autumn fruit, grey pear, red berries and almond paste. The palate is full bodied and creamy, good fruit, well rounded with a long finish and good maturity. **88**

**MdM** - Bright golden colour. Clean nose with ripe fruit, fine brioche aroma and a touch of raspberries and vanilla. On the palate well balanced with well structured medium length and good mousseux. **89**

**84,5 | HENRI GIRAUD**

**AL** - Deep golden colour and an intense nose, very vinous with an autolytic character, yeast, bread, brioche nuts and stonefruit. The palate is full bodied and rounded, expressive with abundant fruit, nutty notes and creamy finish, attractive if you like a robust, powerful Pinot-style. **85**

**MdM** - Deep golden colour. Slightly rustic character in a rather traditional style. Opulent on the palate with creamy texture and medium length. **84**

**84 | SOUTIRAN PERLE NOIRE**

**AL** - Fairly deep colour, the nose is very intense and ripe with notes of oxidation, nutty notes and hints of raspberry. The palate is broad, creamy and robust with generous fruit and a medium finish. **84**

**MdM** - Intense golden colour. On the nose quite ripe and oxidative style, very traditional, however lacking aromatic complexity. On the palate clean, almost sweet touch, medium length, creamy mousseux. **84**

# ROSÉ

**91,5 | CHARLES HEIDSIECK ROSÉ RESERVE**

**AL** - Pale orange colour, attractive complexity on the nose, roasted nuts, almonds, spicy citrus notes and red berries. Very good grip on the palate, intense and lingering flavours of nuts, almonds and ripe citrus, good length and persistence, some complexity on the finish, attractive depth, very fine. **92**

**MdM** - Ripe rosé with orange hue. Very opulent aromas on the nose, toasted bread, fresh brioche, balmy spices, vanilla and marinated red berries. On the palate opulent and ripe with good length and good mousseux. **91**

**90 | ALFRED GRATIEN ROSÉ BRUT**

**AL** - Pale rose colour, the nose is quite fine in a reductive style with mineral notes, citrus, yeast, bread and hazelnuts. Attractive red fruit on the palate, also with mineral notes and good creaminess, fine length, some complexity on the finish, really attractive. **90**

**MdM** - Pale rosé, partridge eye. Clean nose with elegant fruit, cranberries and raspberries, slightly spicy with a touch of vanilla. On the palate clean and well balanced with crisp character and fine mousseux. **90**

**88,5 | MOUTARDIER CUVÉE ROSÉE BRUT**

**AL** - Very deep rose colour, rich and fruity nose with hints of red cherry, raspberry, citrus and almonds. The palate is creamy and generous with citrus and red fruit lingering on the aftertaste. **88**

**MdM** - Intense rosé colour with almost orange hue. Clean nose with aromas reminiscent of raspberries and cranberries with a touch of lemon and green apple. On the palate clean and well balanced with good length and convincing mousseux. **89**

**87,5 | VENTEUIL LES ALMANACHS BRUT ROSÉ**

**AL** - Fairly deep rosé colour, the nose is dominated by red fruit, raspberry, flowers and clear Pinot Noir aromas, the palate is rather full and zesty with ripe citrus, mineral and rather striking notion of Chardonnay, well balanced and attractively creamy with a good length. **88**

**MdM** - Dark rosé colour with orange hue. Nose with almost balmy character, good structure, ripe red berries. On the palate rather smooth with medium length. **87**

**86,5 | LE BRUN DE NEUVILLE****CUVÉE TENDRE ROSÉ BRUT**

**AL** - Salmon pink with lively bubbles, the nose is youthful with notes of grey pear, pink grapefruit and almonds. The palate is combining attractive freshness and creamy texture with red fruit and a medium to long finish. **86**

**MdM** - Bright rosé with almost orange hue. Clean nose with minerality and discreet berry fruit. Juicy, also on the palate with red berries and creamy texture. Medium length. **87**

**85,5 | LE BRUN DE NEUVILLE****CUVÉE LADY EN ROSÉ**

**AL** - Partridge eye colour, quite discreet nose of vanilla, butter, red berries and citrus. The palate is zesty and fresh on the lighter, rather elegant side, attractive creaminess and a warm finish. **85**

**MdM** - Pale rosé colour. Clean but very discreet nose with a touch of red berries and some floral tones. On the palate intense minerality and steely freshness, medium length. **86**

**85,5 | LIONEL CARREAU BRUT ROSÉ**

**AL** - Light rose with gentle nose of almond and red cherry, light palate with soft fruit and high freshness, creamy and refreshing finish, not complex but enjoyable. **85**

**MdM** - Pale rosé with orange hue. Clean nose with candied raspberries and redcurrant. Touch of vanilla in the background. On the palate well balanced with medium length. **86**

**85,5 | BEAUMONT DES CRAYÈRES ROSÉ**

**AL** - Medium to deep rosé colour, rich and intense nose of red fruit, raspberry, sour cherry, almonds and some autolytic notes. The palate is quite ripe and vinous, full and generous with balanced acidity and creamy finish, attractive and generous, this one is seemingly more Pinot noir. **88**

**MdM** - Quite intense rosé with orange hue. Clean nose with discreet fruit, slightly rustic. On the palate clean with rather rough bubbles. **83**

**85 | JACQUART ROSÉ**

**AL** - Partridge eye colour, the nose is quite shy with youthful aromas of citrus, green apple and some yeasty notes. The palate is built in a medium bodied, fresh style without exaggerations, fresh and creamy, medium to long finish. **84**

**MdM** - Bright rosé with almost orange hue. Clean nose discreet fruit, rather mineral and slightly nutty. On the palate clean and well balanced with medium length and density. **86**

**85 | LAFORGE-TESTA BRUT ROSÉ**

**AL** - Rather pale partridge eye colour. Discreet nose with hints of almonds, citrus and sour cherry. Very attractive freshness on the palate citrus like and zesty notes, lightly creamy finish. **86**

**MdM** - Quite classic pale rosé colour, partridge eye. Quite discreet nose, fine fruit, raspberries and cranberries and a touch of lemon. On the palate medium density and length as well as minerality. Good mousseux. **84**

**81 | HENRI ABELÉ ROSÉ**

**AL** - Rather orange colour, quite candied aromas and tutti frutti, the palate is soft and sweet with a creamy finish, straightforward and simple. **80**

**MdM** - Rose with slightly orange hue. Clean nose with rather discreet flavour, slightly artificial fruit. On the palate clean, but slightly bitter finish. Lacks complexity and freshness. **82** ■

## OUR TOP PICKS

**1** <sup>p.4</sup> **96,5**  
**TAITTINGER**  
*COMTES DE CHAMPAGNE 2000*  
Vintage Brut

**2** <sup>p.4</sup> **95,5**  
**KRUG**  
*VINTAGE 1998*  
Vintage Brut

**3** <sup>p.4</sup> **95**  
**CHARLES HEIDSIECK**  
*BLANC DES MILLENAIRES 1995*  
Vintage Brut

**4** <sup>p.4</sup> **95**  
**DOM PÉRIGNON**  
*OENOOTHÈQUE 1996*  
Vintage Brut

**5** <sup>p.5</sup> **93,5**  
**DUVAL-LEROY**  
*FEMME DE CHAMPAGNE 2000*  
Vintage Brut

**6** <sup>p.5</sup> **93**  
**AYALA**  
*CUVÉE PERLE 2002*  
Vintage Brut

**7** <sup>p.2</sup> **93**  
**KRUG**  
*GRANDE CUVÉE*  
Brut Non Vintage

**8** <sup>p.5</sup> **93**  
**PIPER-HEIDSIECK**  
*CUVÉE RARE 2002*  
Vintage Brut

**9** <sup>p.5</sup> **92,5**  
**CHINCHILLA PÈRE & FILS**  
*GRAND CRU*  
Blanc de Blancs

**10** <sup>p.2</sup> **92,5**  
**HENRI GIRAUD**  
*CUVÉE HOMMAGE À FRANÇOIS HEMART*  
*AÏ GRAND CRU*  
Brut Non Vintage

**11** <sup>p.2</sup> **92,5**  
**HENRIOT**  
*BRUT 2002*  
Vintage Brut

**12** <sup>p.2</sup> **92,5**  
**P. LANCELOT ROYER**  
*CUVÉE DES CHEVALIERS*  
*BRUT GRAND CRU*  
Brut Non Vintage

**13** <sup>p.5</sup> **92**  
**LAURENT-PERRIER**  
*BRUT*  
Brut Non Vintage

**14** <sup>p.5</sup> **91,5**  
**BILLECART SALMON**  
*BRUT RÉSERVE*  
Brut Non Vintage

**15** <sup>p.7</sup> **91,5**  
**BOLLINGER**  
*LA GRANDE ANNÉE 2002*  
Vintage Brut

## THE CHAMPAGNE REVIEW

### IMPRESSIONS OF A BLIND TASTING

**TASTED** - Which was your overall impression concerning the quality of the Brut Champagnes in this tasting?

**Markus del Monego** - It was very interesting to see that there are not only great Champagnes and that even famous names are not a guarantee against disappointment.

**Andreas Larsson** - There was such a huge range of styles, it is very difficult to blind taste Champagne, but very rewarding.

**TASTED** - What about the different categories of Brut Champagnes - are there surprises?

**MdM** - Brut NV revealed some pleasant surprises; the top Vintage Cuvées some very typical wines and Blanc de Blancs were more appreciated than Blanc de Noirs.

**AL** - Well, there were quite a lot of surprises in all categories. I was very positive about some Brut NV, which for all Champagne houses is the most important style. We expect these wines to be good, but when they are great - we really experience a positive revelation. The Blanc de Blancs were slightly more convincing than the Blanc de Noirs, the latter tended to vary enormously in style.

**TASTED** - Do you feel that the quality of Champagne in general has improved over the past decade, or would you rather state the contrary?

**MdM** - I have no special feeling about this. Some houses/brands have improved whereas others seem slightly weaker.

**AL** - This is really just a question of individual producers, not the region as a whole. Although Champagne is still Champagne and

therefore it has a great advantage over most sparkling wines from the world.

**TASTED** - What was most interesting in this tasting?

**MdM** - That some of the great classics again reached the highest scores and that riper vintages performed better than the younger ones.

**AL** - We tasted blind and I still have not seen the result and therefore I am really eager to find out.

**TASTED** - How did you judge the quality of the vintages presented in this tasting?

**MdM** - The vintages showed a rather broad array of styles, which in a part proves that vintages really represent a special character, reflecting the influence of and by the vintage.

**AL** - Champagne is truly a wine that benefits from aging, so it was easier to be flattered by older vintages.

**TASTED** - Was there a type of Champagne you particularly liked?

**MdM** - I liked all the Champagnes in all colours which showed typicality, complexity and character.

**AL** - I think the most complete style of Champagne is the Cuvée which is representing all of the varieties and several vintages. Thus I was very positive over some Brut NV Cuvées. Otherwise, I liked the precision and elegance of the best Blanc de Blancs.

**TASTED** - What are your food recommendations with the different Champagnes, particularly in regards to a holiday season menu?

**MdM** - For instance Blanc de Blancs with seafood, my preference: Carpaccio of Scallops. If the Blanc de Blancs is riper, grilled scallops or lobster is the better option. Ripe vintages can also combine very well with lighter style venison dishes. Rosé Brut is great to match with dishes that include red berries. This is a classic combination which is always fun.

**AL** - With the treasures from the sea, I always stick to Blanc de Blancs, I adore this style with oysters, scallops, sushi, sashimi, etc. I tend to prefer rather younger styles for raw/natural seafood with more elaborate and cooked fish dishes; it is preferable to serve wines with slightly more maturity. I love to drink Rosé for brunch with smoked salmon and omelette. I don't really like the habit of enjoying Champagne with a sweet dessert; I rather skip those extra calories and enjoy just the Champagne for dessert! And finally, the virtue of a good Brut NV is that it should be drinkable anywhere at anytime!

**TASTED** - What are your recommendations as for the moments to enjoy Brut Champagnes?

**MdM** - I would like to quote Lili Bollinger, who said (much better and poetic in her own words) that there is never a moment in life, which Champagne does not match.

**AL** - That it is underestimated with food, of course it should be nicely drinkable on its own and as aperitif, but a well made Brut is always capable of enhancing food. ■