

Champagne Warrior

Better Late than Never!

Issue 17 November 2013

www.champagnewarrior.com

A. Margaine

**2012-2013
Vinegrower
and
Winemaker
of the Year**

Champagne Warrior Mission

**To provide wine lovers with reliable, accurate,
and descriptive details that will enable an informed
purchasing decision on Champagne and sparkling wine**

The Champagne Warrior accepts no advertising or outside content. It is supported solely by subscribers. All images in this newsletter were selected because they were related to a particular article or tasting note (whether positive or negative). Images are either taken by The Champagne Warrior staff or provided courtesy of the producers or their importers for editorial purposes. All images are the copyright of their original source and may not be reproduced without permission.

Champagne Warrior™

Issue 17

November 2013

**The Champagne Warrior
is
Brad Baker**

Edited by Megan Bushnell

Champagne Warrior is published at an electronic subscription rate of \$90.00 US per year or \$10.00 US per month. For more information on subscriptions including special discounts for trial subscribers and CellarTracker!™ users, please visit our website at: <http://www.champagnewarrior.com> or contact us via email at: subscriptions@champagnewarrior.com

All contents © Copyright 2013 by
The Champagne Warrior. All rights reserved.

No portion of this newsletter may be reproduced or distributed via electronic or hard copy without the written consent of the publisher. There is one exception to this - producers, importers, distributors, retailers, wine consultants, restaurant establishments, and any others who consider themselves “in the business” may use the reviews and scores contained in this newsletter to promote the sale of the reviewed Champagne or sparkling wine provided credit is given to Brad Baker, Champagne Warrior. If you have any questions on this policy, please contact us at: questions@champagnewarrior.com

For anyone interested in a trial copy, sample contents of this newsletter are available via the website. Back issues are available as a package deal and the current issue is available by request at a list price of \$25.00 US per issue. Please visit www.champagnewarrior.com for more information.

If you find any information contained in this newsletter to be factually incorrect, please contact The Champagne Warrior at the following address: questions@champagnewarrior.com

Featuring

Introduction

Wine Gets Personal

page 3

Partnership with CellarTracker

page 4

How Wines Are Evaluated

page 5

The Dirty Dozen

My Favorite Wines in This Issue

page 6

A. Margaine

2012-2013 Vinegrower/Producer of the Year

page 7

Krug Vintage

A Wine of Circumstance

page 12

The 2012 Vintage in Review

Potential for Greatness

page 23

One to Watch – Under the Wire

page 32

On the Rise – Henriët-Bazin

page 33

What’s in That Bottle? – 1959 Cristal Split

page 34

~~Unsolved~~ Mysteries – Louis Roederer

page 35

Champagne Tasting Notes

page 36

Sparkling Wine Tasting Notes

page 67

Issue Indexes & Performance Tables

page 69

Wine Gets Personal



There are many things that I love about wine. It can enhance a meal, stimulate deep introspection, open your eyes to new experiences, facilitate great conversation, and moreover, it just plain tastes good. Still, the best thing about wine is that it creates and strengthens friendships. Some of my best friends I have met by sharing a bottle. I have forged decade-long relationships with people who perhaps didn't speak the same mother tongue as I, but with whom I could share the language of wine. If not for wine, I would never have been invited into the homes of now dear friends across France to share a meal with their family and friends. Without wine, I would never have gotten the chance to know their children, grandchildren, parents, dogs, and cats, or been able to exchange emails about our children's first day at school or stories of family vacations on the coast.

Amazingly, these life-enriching experiences are all due to shared passion for what is, in the end, simply liquid in a bottle. It is this passion that drives vinegrowers and winemakers to do their best. This same passion is what drives me to explore, learn, and understand what these farmers and artists do. And when these passions intersect, a lifelong bond can be formed. It is almost inconceivable to think that grapes that grow on a vine have this type of power, but when you consider the hard work and commitment it takes to weather the growing season, complete a harvest, and then wait years for a bottle to be ready for sale, it really should come as no surprise that wine is a personal, visceral creation.

When I first started to travel through Champagne, I admit I thought that the world of wine was all sunshine and rainbows. I was meeting producers and friendly French country folk, talking and learning wine daily and everyone was welcoming and had nothing but positive things to say...up until the day I published my first newsletter. I can picture with perfect clarity the first time that I overheard a producer say to another critic that I was an idiot for not liking his wines. In his opinion I was clearly not qualified to pass judgment or understand good wine. At the time this caught me completely off guard, as in my writing I had always, at the very least, given a

producer credit for working hard and I had (I thought) made a point to emphasize that while I may not like something, my taste is not everyone's. After this first incident, I went out of my way to tell this particular producer that I admired his work ethic and I pointed out a few favorites of mine in his range, but it was to no avail; because I hadn't rated his wines as highly as others I was both wrong and a moron. Sadly, this is not the only instance in which a producer has lashed out at someone who doesn't like his/her wine. Wine is a personal thing, and for a winemaker who has babied his/her product for years before sharing it with others, criticism can be hard to take.

On the other hand, many producers do their best to turn a criticism into something positive. Some of my best experiences in Champagne have stemmed from when I have said some not-so-nice things about a particular Champagne. Several producers have actually reached out to me to discuss my feelings about their wine and their explanation of what they were trying to express/achieve has deepened my understanding and sometimes changed my perspective. In some cases our conversation has also led the producer to a different outlook. More often than not we agree to disagree, but our shared passion encourages a thoughtful, constructive debate in which each side learns from the other. The ensuing mutual respect – and sometimes friendship – transcends whether either of us thinks a particular wine is sub-standard, good, or great.

In the end, the proper response to any sort of discussion about wine, or criticism, or rainbows for that matter, is to pop a bottle with friends (or enemies), sit back, and let the conversation flow. No bottle is a bad bottle when it is shared with good intent.

Cheers,

A handwritten signature in black ink, appearing to read 'Brad Baker'.

Brad Baker
The Champagne Warrior

Partnership with CellarTracker™

The most common feedback that I received after the release of Issue 1 was to “get the content online”. A steady stream of requests for on-line article hosting and a web searchable database continually arrived in my inbox. There was/is a Champagne Warrior website of course, but it functioned as a portal for subscriptions and a few random thoughts more than anything else. The newsletter is the main product I work hard to put out, and the bulk of my time and energy is spent learning about and tasting Champagne and sparkling wines. Enhanced on-line content was always planned, but it wasn’t in place for the launch of Issue 1.

As I began to draw up a plan and timeline for enhanced online content, it struck me that going the do-it-myself route or hiring a great web designer wasn’t going to deliver the end result I was looking for. I’ve always been a believer in sticking to your core and outsourcing or partnering with those who are experts at things outside of your realm of expertise. My vision was to have full, searchable access available for all Champagne Warrior content, and I wanted it to be done in a user-friendly and acceptable way that did more than just bring up a note. I wanted to give users the ability to easily access notes in the way they wanted with minimal effort.

Being a long time [CellarTracker](#) user, I have always enjoyed how founder Eric Levine has been able to integrate user and professional notes into his industry-leading cellar management software. When it comes to wine, CellarTracker has become my “wine homepage”. Among the many incredible benefits CellarTracker provides are: instant view of my cellar contents including value and location, and professional and other user reviews on both wines I own and am interested in. The more I looked at CellarTracker, the more I realized that there would be no better way to offer Champagne Warrior online content than through CellarTracker. So, I talked with Eric and quicker than you can say “Vieilles Vignes Francaises,” my dream partnership with CellarTracker became a reality.

As such, all Champagne Warrior subscribers who are also paid CellarTracker subscribers have access to the following searchable online content:

- articles
- tasting notes
- issue content (ability to see all content organized by issue, just like the electronic print version)

In addition, all dual subscribers can instantly see Champagne Warrior reviews of wines in their cellar or wines they search for while using the CellarTracker database. All subscribers of CellarTracker can view Champagne Warrior numerical ratings, but the review text is only available to Champagne Warrior subscribers.

Now, this brings up the question of cost. After all, you have to subscribe to not only The Champagne Warrior, but also CellarTracker to access the online content. This can get expensive. A subscription to Champagne Warrior is \$90 per year and CellarTracker is at least another \$30. It can start to add up, and if I were a subscriber to The Champagne Warrior, I would expect to receive the online content for my \$90.

The one twist to this is that many of my subscribers are already CellarTracker users (there are over 100,000 of them). I wanted to find a way to offer up the online content, but I didn’t want to “double” charge those who already subscribe to CellarTracker. As such, I have come up with the following solution/offer:

- Anyone who subscribes to CellarTracker can subscribe to The Champagne Warrior for \$60/year, which is a discount of \$30 off of the normal price

Why am I doing this? I believe that this makes sense and gives you fair value for your money. That said, I’d love to hear what you have to think, so if you have any thoughts (whether good or bad), feel free to let me know by contacting me at bradbaker@champagnewarrior.com.



How Wines Are Evaluated

All wines are judged on the same scale, regardless of origin, price, vintage, or reputation. A \$10 sparkling wine from Canada is held to the same standards as a \$200 tete de cuvée Champagne. Wines are evaluated on how they taste today and on the potential for future improvement (if any); for wines that are expected to change over time, every effort is made to provide a “peak pleasure” drinking window in the tasting note.

Rather than give a single score, a grading range has been chosen for the following reasons:

- There is variation between representative bottles of any wine – multiple bottles of the same wine will not all be identical in taste and aroma profile. While I could certainly nail a particular bottle down to a single point value, attempting to summarize the entire production of a wine using one number is not something that I believe in.
- There is variation by taster: we are all human. Mood, stress, health, environment, tasting order, etc... can all impact the way a wine is interpreted. Even with the best of intentions and tightly controlled conditions, some variation will undoubtedly occur. Giving a score range accounts for this.

The scale used to judge/grade wines is:

97-100	Legendary Wine; An All-Time Great
93-96	Spectacular Wine; A Classic
90-92	World Class Example of Its Type
85-89	Very Good Wine

80-84	Good Wine; Enjoyable
70-79	Acceptable Only in the \$4-\$12 Category
60-69	Poorly Made Wine at Any Price
Below 60	Avoid at All Costs

Wines are tasted in various settings, although private, controlled tastings are preferred. Whenever possible, multiple glasses/bottles of a wine are tested and the wine is evaluated over a period of hours to observe temporal changes. If a wine appears to be “off”, damaged, or unrepresentative, it is not graded or reviewed; instead, if available, a new bottle is evaluated. Every effort is made to taste the wines from a Riedel Restaurant Champagne glass. This glass is used because it performs at a high level and is very affordable (less than \$8 per stem).

The majority of wines reviewed in this newsletter come from personal purchases and, as noted previously, multiple bottles are sampled whenever possible. Other sources for tasting notes include trade tastings, winery tastings, samples from distributors/importers, and private tastings/contributions.

Please read the reviews as well as look at the scores – numbers don’t tell the entire story. An overachieving \$8 wine graded at 79-81 may be much more interesting than an underperforming \$150 bottle given an 87-89. I often look for value when making purchasing decisions and recommendations, so remember to take into account my tone when a \$300 wine is rated at 87-89; it may be tasty, but it isn’t the wisest outlay of cash, in my opinion.

The goal of Champagne Warrior is to give you an honest opinion of different Champagne and sparkling wines produced throughout the world. I hope to give you an idea of what to expect from a wine, and to help guide you in determining where to spend your hard-earned dollars. While I certainly hope you agree with my reviews, I want to provide value in any way I can. Without regard to points, my greatest hope is that the reviews provided will give you a feel for the wine and help you decide whether you wish to pursue it.

I should also mention that I hope no one takes a negative review of a wine they made or like personally. I know that all winemakers put their blood, sweat, and tears into every bottle they produce. Their wines are like their children. It is not my intention to belittle anyone, but I do feel obligated to report what I taste in terms of flavor, reaction, and opinion. Please remember that I bear no grudges and am always happy to sample new releases or new disgorgements from a winery I may not have been happy with in the past. Good wines should be celebrated, but subpar efforts should be pointed out too.

Finally, please do not put any stock in how long a review is for a particular wine. Some great wines have short reviews, while I may wax nostalgic about a mediocre wine. The length of the wine review depends on a lot of things, but wine quality isn’t one of them.













Hey, This Yellow Box Means Something

You will notice some wines whose tasting notes are highlighted in yellow boxes. These wines are not necessarily the highest rated wines in the issue, but those that have impacted me the most; these wines stand out and have that “something special”. They will be excellent examples of a vintage/style/terroir, incredible values, high interest wines, and/or a flat-out kick butt bottle of bubbly.

The Dirty Dozen

(my favorite wines in this issue)

The following wines are my favorites from this issue (Yellow Box Wines). These aren't necessarily the highest rated wines of the issue, but those that have made the greatest impact on me. They are listed below in alphabetical order.

	<u>Page</u>
	<u>NV Gimonnet-Oger Grande Réserve - 2008 base</u> <u>47</u>
	<u>NV Guiborat Blanc de Blancs - 2009 base</u> <u>49</u>
	<u>2008 Marc Hébrart Spécial Club</u> <u>50</u>
	<u>2008 D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs</u> <u>51</u>
	<u>1969 Krug Collection - Magnum</u> <u>18</u>
	<u>MV Krug Grande Cuvée - 2005 base</u> <u>53</u>
	<u>2008 Lancelot-Pienne Marie Lancelot</u> <u>54</u>
	<u>NV Philipponnat Royale Réserve - 2008 base</u> <u>61</u>
	<u>NV Pol Roger Extra Cuvée de Réserve - 2008 base</u> <u>62</u>
	<u>NV Louis Roederer Brut Premier - 2012 base</u> <u>63</u>
	<u>2003 Jacques Selosse Millésime</u> <u>64</u>
	<u>2008 Vilmart Grand Cellier d'Or</u> <u>66</u>

A. Margaine

2012-2013 Vinegrower/Producer of the Year



Arnaud Margaine is one of the most unassuming winemakers you will ever meet. With a gentle, ‘aw shucks’ smile, he takes a compliment with a shrug of the shoulders as he quickly returns to tending his vineyards or resumes labor in the winery. This approach has worked well for him, as he has turned Margaine into one of the top producers in the region over the last two decades. His riveting, Chardonnay-driven wines have become a symbol for the village of Villers-Marmery and have brought it out of the shadows of its Grand Cru neighbors Verzenay and Verzy.

Through tireless effort, Arnaud has educated people around the world that there is worthwhile Blanc de Blancs Champagne outside of the Côte de Blancs. His *Spécial Club* has been one of my favorite wines in each and every vintage for the last fifteen years, even as it continues to improve. With some of the best-located and best-cared for vineyards in Villers-Marmery, the greater Montagne de Reims, and all of Champagne, Arnaud has superb raw

materials to work with. Combine these materials with his passion, flexibility, and intelligence, and you get a one-plus-one-equals-three situation, and one of Champagne’s true kings of Chardonnay. You also get my Vinegrower/Producer of the year for 2012-13.

Family History

Located at the northern end of Villers-Marmery, just off of the main road, the family estate is impossible to miss. It resembles a classical French chateau as seen on numerous French wine labels and has been a literal pillar of the village since the nineteenth century. Although the Margaine family had been growing grapes in the village since 1890, they had never made their own wines until the conclusion of World War I when they purchased the house at the start of their journey in winemaking.

The entire village of Villers-Marmery was significantly battered during World War I. At the start of the War, the village hosted a thriving viticulture business with 170 ha

under vine, but by the conclusion of the War, the acreage planted with vines had been reduced to only 70 ha. Two factors contributed to this significant decrease. First, the men of the village were off fighting across Europe, leaving the women to do all of the vineyard and winery labor. Although the French army helped some at harvest time, many of the vineyards were neglected out of necessity. Second, the village was a hub for Allied troops and therefore a common site of battle, the violence of which destroyed many parcels of land. During the War, what is today the Margaine estate, in addition to the neighboring Clicquot building, served as a hospital for wounded soldiers. In fact, almost a century later, you can still see artwork of the men that convalesced inside its walls.



WWI-era artwork in the Margaine cellars

In 1920, as the family worked to convert the estate over to a winery, business was slow yet steady. The first real push for growth didn't occur until Arnaud's father, Bernard, took the helm in the late 1950s. He began to gradually increase the family's holdings and raise the profile of the brand. In 1978, Margaine became a Spécial Club member and produced a Blanc de Blancs which became the family's first prestige cuvée. Arnaud joined his father in 1989 as the fourth generation of the family to tend vines in Villers-Marmery. Throughout the 1990s, Arnaud took progressively more of a role in leadership of the family business and as the new century approached, he took over entirely.

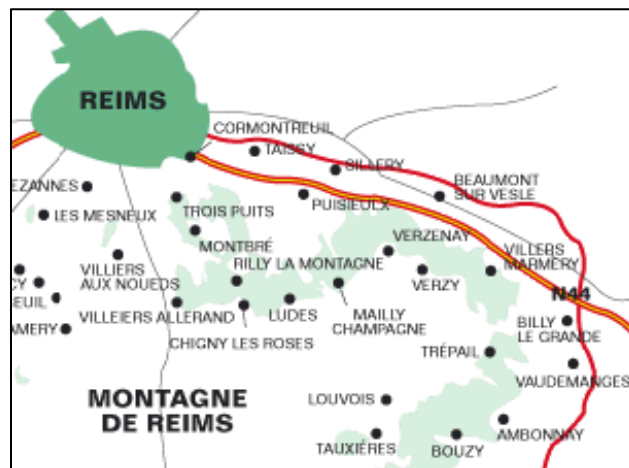
The Vineyards

The village of Villers-Marmery is planted to almost 98% Chardonnay; of the current 240 ha of vineyards, only around 5 ha are Pinot Noir. This wasn't always the case: at the beginning of the twentieth century, the village was split fairly equally between Chardonnay and Pinot Noir vines. One theory says this is the chief reason that the village is classified as a Premier Cru rather than a Grand Cru like neighboring Verzenay and Verzy. Had Villers-Marmery been at least 90% Chardonnay at the time of the classification, its terroir, much more suited to Chardonnay, would have ensured it Grand Cru status. Today, the grapes' quality is recognized in the purchase

cost, if not the terminology: Villers-Marmery Chardonnay may be a Premier Cru by name, but it is a Grand Cru in price.

Arnaud Margaine owns 10 ha of vines and uses grapes from 6.5 ha for his own wines. (Grapes produced by the other 3.5 ha are sold off to well known, quality-conscious producers Bollinger, Clicquot, and Roederer.) Most of Margaine's vineyards are in Villers-Marmery, with one small vineyard of Pinot Noir in Verzy which produces approximately 5% of the total harvest. He has planted 90% Chardonnay and 10% Pinot Noir. From the vines he keeps, he produces 55,000 – 60,000 bottles per year.

Villers-Marmery is divided into five distinct growing areas, or valleys, with different exposition and slope between each; Margaine's holdings are spread amongst these areas, although the majority of his vineyards are in one area of southern exposition. In general, most of Villers-Marmery has a uniform soil type: one meter of mixed soil and clay on top of a bed of chalk, which is essentially the same as neighboring Verzenay and Verzy. Exposition is the main difference between Villers-Marmery and the neighboring villages. Where Verzenay and Verzy are relatively north-facing on the Montagne de Reims, Villers-Marmery is in a more central position on the east side of the mountain where it divides northern villages from the south.



Map of the Montagne de Reims

Arnaud has 45 different parcels in the village that range in size from 0.005 to 0.7 ha. None of his plots have seen herbicide usage for the last decade. All of the vineyards are regularly tilled and the entire village keeps insect predators at bay by the "sexual confusion" method (this involves hanging fake pheromones from the vines to confuse the insects and disrupt their mating patterns). While the family is not a registered devotee of any particular school of viticulture, Arnaud believes that allowing nature to take its course is best, up to the point where it impacts the quality of the wine and the ability to feed ones family. If non-natural treatments such as herbicides or pesticides are needed, they are kept to a minimum.

While all of Margaine's vineyards produce excellent quality grapes, one is particularly impressive. On the mid-slope of a southern facing hill in Villers-Marmery sits a 0.4 ha parcel of rocky soil that was planted to Chardonnay between 1927 and 1947. Here, the vines get plenty of sunshine and achieve a high degree of ripeness for the village. They also have to dig deep down through the rocky soil to reach the water table that lies within the chalk layer, so no energy is wasted on sub-optimal fruit. This vineyard goes by the name Champs d'Enfer, which is translated as "Fields of Hell" because of the difficulties the rocky soil causes during both the growing and harvesting seasons. Grapes from the Fields of Hell often form the core of Margaine's *Spécial Club*, and in my opinion, this is one of the top ten vineyards in all of Champagne. While the total yield from this vineyard would never allow for more than 4,000 bottles, I would love to see this wine bottled separately in exceptional vintages – it is one of the truly unique Champagnes and could easily become the revered keystone in the Margaine range.



The view of Villers-Marmery from Champs d'Enfer

The Winemaking

One hundred and eighty thousand bottles sit in the cellars of the house, and each and every one of these wines has one thing in common: during winemaking, anything goes. Each parcel is pressed separately (in a 4000 kg press) and then stored separately in either stainless steel tanks or oak barrels. The wines may or may not see malolactic fermentation and if they are going to be stored as reserve wines they could rest in steel, oak, or even 750 mL bottles. Battonage is done approximately every 10 days for the wines in barrel, but that is but a general guideline, depending entirely on each barrel and each vintage. In Arnaud's words, he prefers to make his winemaking decisions based on what the current wines need and not on what past vintages have called for.

Flexibility wasn't always the guiding principle at Margaine. Until Arnaud joined in 1989 and convinced Bernard to be selective in when and where to use it, malolactic fermentation was always done. Similarly, for a long time at Margaine, there really wasn't a choice

between oak, steel, or something else for aging the wines: Arnaud's father simply stopped using oak in 1980 and moved to stainless steel. It was only in 1999 (when Arnaud began calling all the shots) that oak barrels became an option. Today, he buys 3-to-4-year-old Burgundy barrels to ferment and age around 7-8% of his wines and he is looking at purchasing a foudre or two for reserve wines. Today, reserve wines are kept mostly in steel, though starting in 2004 Arnaud began to store 8-10% of each year's reserve wines in 750 mL bottle with a slight petillance. Arnaud believes using 750 mL bottles for reserves has revealed more freshness and precision than tank- or barrel-aged reserves. Another interesting technique of the house is to use reserve wines to keep the oak barrels full during the "off-season". After blending the wines from the most recent vintage, the oak barrels used to store them as individual lots are empty and, Arnaud believes, vulnerable and prone to change. In order to keep them full (and thusly preserve their wine-aging attributes), he will take some of the tank-stored reserve wines and fill them until the wines from the next harvest are ready.



Barrels at Margaine

When it comes time to finish the wines, Arnaud prefers to use traditional liqueur stored in oak, which he says gives the wine an extra dimension and added lift. Wines are disgorged up to five times a year and usually the same dosage is used every time, but if a wine dictates, Arnaud will change the dosage for a particular disgorgement as needed. Only traditional corks are used, as he feels more confident in wines' evolution under cork compared to the Mytik closures. While the house does not have a large library of older vintages, what it does have is bottles disgorged at original release or a later disgorgement; it does not have wines that have seen extended time on the lees since Arnaud is not a fan of allowing his wines to age undisgorged for more than ten years.

The Wines

One of the biggest challenges for Margaine is making red wine every vintage, which in turn makes the NV *Rosé* a bit of a bear to create. While the *Rosé* is made every year, in recent vintages, Arnaud was only able to make red

wine with 2005, 2007, 2009, and 2012 grapes. This means that the red wine blended into the *Rosé* is often a reserve. With such a recipe, the *Rosé* is a challenging wine to create in volume, and satiating demand that has steadily increased since the inaugural 1987 release has been difficult. Interestingly, the *Rosé* label is actually a history lesson itself. The Le Moulin plot in Villers-Marmery is featured on the label as it looked prior to 1915 when it housed a windmill. When the windmill was destroyed in World War I, vines were planted in its place, including some of the Pinot Noir that goes into the wine.

There are a few guidelines in place at Margaine, though, as mentioned previously, no hard and fast rules that must be followed. For instance, the Champs d'Enfer and Alouettes parcels tend to form the core of the *Spécial Club* cuvée. The *Extra Brut* tends to see the most oak usage, with 40-50% of the wines fermented and aged in oak. When the vintage is something special, the *Spécial Club* is usually made to showcase the house. The 2009 vintage is an exception, as the economy and allowed yields trumped quality, so in place of the *Spécial Club*, most of the wine found its way into the sensational 2009-based *NV Le Brut* and what was of top quality was bottled in a limited, 1,500 bottle run of the 2009 *Extra Brut*. Sixty percent of Margaine's production is purchased in France and 40% is exported. The United States is the top export market, comprising 18% of Margaine's total sales. Next in line is Belgium, Italy, the UK, and then Japan, Germany, and Denmark. Exports and overall demand increase annually, but luckily for us, so far pricing has stayed low given the quality.



Margaine's stellar and limited *Blanc de Blancs*

When it comes to defining the style of Margaine, I would say they produce bright, fruity, creamy, mineral-based wines that are more forward and rounder than a typical Côte des Blancs Chardonnay. The *NV Brut*, *NV Rosé*, and *NV Demi-Sec* all over-perform for the price and the non-vintage cuvées based on the 2008 and 2009 harvests were/are downright killer deals. Every year, the *NV Demi-Sec* is one of the best sweet Champagnes available and highly recommended. Margaine's vintage wines age

extremely well and develop a toasty, creamy character and a lush mouthfeel with a decade of age post-disgorgement. The *Spécial Club*, for example, is worth purchasing for early enjoyment and long-term cellaring. Recent Margaine vintages of note include 1989 which is drinking wonderfully right now and showing a great mix of freshness and maturity, 1999 which is just starting to turn creamy, and 2002 which is young but oozes potential from its ripe, lush, yet structured fruit.



Older vintages in Margaine's Cellar

Looking Ahead

Going forward Arnaud plans to simply keep on doing what he is doing. He will continue to be as flexible as possible in the winery, happy with what the last three vintages have produced. His 2011-2013 wines all have their positives: 2011, while not an outstanding vintage, was quite even for Margaine and his Pinot Noir did well; 2012 was a comparative step up in quality, although the Chardonnays are not quite living up to the promise they showed right after harvest – happily, the Pinot Noir is performing even better than expected (it is a rare year when it outperforms Chardonnay); and 2013 Chardonnay also shows promise with good ripeness and acidity. Two-thousand-eleven and 2012 will definitely see *Spécial Club* bottlings, and 2013 looks promising too.

Arnaud made a *Rosé de Saignée* for the first time in 2011 and repeated this effort in 2012. Early tastes show great potential and I am excited to see this wine in its finished

version at release. Arnaud would love to make it a normal part of the range, but with the inconsistent quality and quantity of Pinot Noir in his vineyards, it will remain a year-by-year decision.

With undeniably top-notch quality from the basic NV wines to the *Spécial Club*, you cannot go wrong picking up a bottle of Margaine. The wines are more than fairly priced and almost always overdeliver. In addition to amazing Champagne, your purchase supports one of the true “good guys” of the region. I can’t think of anyone more deserving of attention to his work. Go out, buy some bottles, pop ‘em, and have a ball. For Arnaud’s passion, hard work, and spectacular wines, Margaine is my Vinegrower/Producer of the year for 2012-2013.

The A. Margaine Wine Range

- **NV Le Brut** is approximately 90% Chardonnay and 10% Pinot Noir. All base wines are aged and fermented in steel and oak, while the reserve wines are aged and fermented in a mix of steel, oak, and 750 mL bottle. Malolactic fermentation is done as needed and the dosage is 9-10 g/L.
- **NV Demi Sec** is identical to the *NV Le Brut*, only with a 28-33 g/L dosage.

- **NV Rosé** is 75% Chardonnay and 25% Pinot Noir, of which half is still red wine. The wines are aged in a mix of oak, steel, and for the reserves, 750 mL bottles. Malolactic fermentation is partially completed. Dosage is 10-11 g/L.
- **NV Rosé de Saignée** is a co-fermented blend of 25% Chardonnay and 75% Pinot Noir that was first made in the 2011 vintage (yet to be released).
- **Extra Brut** is 100% Villers-Marmery Chardonnay from one or multiple vintages; this can see malolactic fermentation, steel, and/or oak, though it sees more oak usage than the rest of the range. This is sometimes a unique blend and sometimes a slight spin on the *Spécial Club*. It is dosed at 4-5 g/L.
- **Millésime Blanc de Blancs** is 100% Chardonnay from Villers-Marmery that sees varied usage of malolactic fermentation, steel, and oak. The wine is sometimes a unique blend and sometimes a slight spin on the *Spécial Club*. Dosage is 8-9 g/L.
- **Millésime Spécial Club** is 100% Chardonnay from Villers-Marmery that sees varied usage of malolactic fermentation, steel, and oak. This wine hails from the best vineyard parcels of a particular vintage with a preference for older vines. Dosage is 8-9 g/L.



More cellar artwork by soldiers in World War I

Krug Vintage

A Wine of Circumstance



Krug. One word is all that is required to conjure the mental image of one of the most famous wines in the world. Technically, the name of the wine you are probably picturing is *Grande Cuvée* from the house of Krug, but a wine this famous can usually get by with one syllable. A prestige blend of multiple vintages, *Grande Cuvée* is single-handedly responsible for the eye-opening of many a wine drinker (including both myself and my editor). There are other wines in the Krug portfolio, of course, though the *Grande Cuvée* is the most widely recognized. Ask any wine nerd and he/she will tell you that Krug is also known for its two sensational single-vineyard wines: *Clos du Mesnil* (all Chardonnay) and *Clos d'Ambonnay* (all Pinot Noir). The *Krug Rosé* is also a favorite of many, with its flirtatious red fruit melded beautifully to smooth, creamy, slightly spicy base white wines. These four wines make up a storied history, but there is a fifth Krug wine that excites me more than the others: the vintage release. Made only in years with sufficient supply to produce both it and the *Grande Cuvée*, this snapshot of time just might be the most exciting Champagne of all.

The Notebook

In 2009, Krug was sailing along nicely with steady praise for its latest releases including the 1996 vintage wine and 2001-based *Grande Cuvée*. Olivier Krug was in his third decade of spreading the joy of Krug across the world as sole director of the house that bore his name. This was also the year that parent company LVMH asked Maggie

Henriquez to join Krug as its CEO and President. Maggie came on board with a background of success in the wine business, though not specific to the world of Champagne. She also brought an inquisitive mind, intense passion and compulsive energy that might even surpass that of Olivier.



Krug's director and namesake Olivier Krug

Immediately upon her arrival, Maggie began to probe into the history of the wines and the winemaking. She knew that Krug was wonderful and unique, but she wanted to know what exactly made it so special. Why was it made the way it was? She wouldn't accept "because we always do it that way and it works", either. She challenged Olivier and his team to unearth the answer at the heart of the world's best Champagne.

The mystery came to light only after the discovery of a notebook in the family archives, which are located on the same property as the current winery in Reims. The notebook belonged originally to founding father Johann "Joseph" Krug. Born in 1800 in Mainz, Germany (which was under French rule at the time), Joseph officially came to France in 1834. That same year he became a partner of Adolphe Jacquesson at his family Champagne house (Jacquesson). Joseph married Emma Jaunay, Adolphe's sister-in-law, and the families became close. At the winery, Adolphe focused on making money while Joseph spent his time honing his winemaking skills and relentlessly pursuing his goal of making the best wines year in and year out. In fact, Joseph often complained to Adolphe that the Jacquesson wines could be better in quality, but only if given access to better raw materials and greater flexibility in blending. Adolphe ignored Joseph's requests because investing additional money into a business that was doing just fine wasn't something Adolphe prioritized: he saw Jacquesson first and foremost as a business and the wine merely its product.

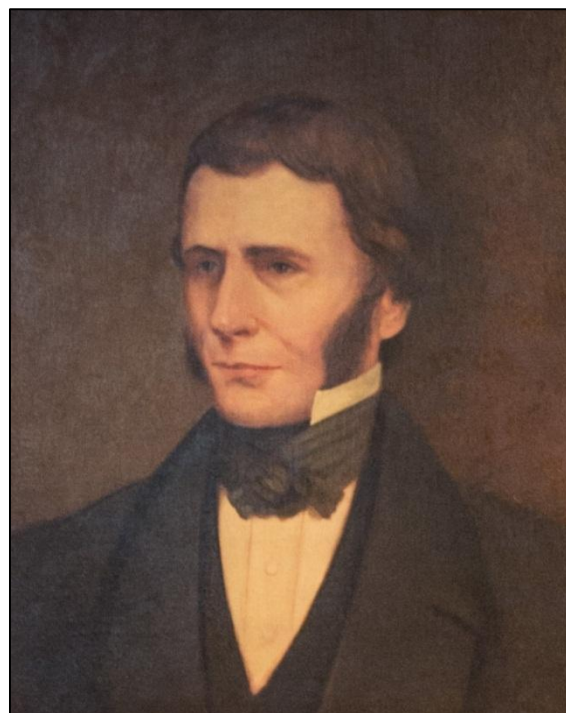


The notebook

Eventually, in 1840, Joseph set up shop in Reims with Hippolyte de Vivès of the founding family of Veuve Clicquot. Together they searched for high-quality wines and blends for purchase which they then sold as a négociant. The new business began to prosper, and Joseph officially left Châlons-sur-Marne, the small village home of Jacquesson, in 1842. As the wives of Joseph and Adolphe were sisters, the split tore the families apart for many years, though they were able to reconcile much later, and the Krug family supported Adolphe in later years of his life.

On November 1, 1843, Joseph Krug and Hippolyte de Vivès established "Krug" at 8 Rue St. Hilaire in Reims. With a supply of good wines in stock, they released their own label and, beginning with the 1845 harvest, they began to source their own grapes from nearby growers. With guidance and support from Hippolyte de Vivès, Joseph's skills improved and by the close of 1846, Krug was already regarded as one of Reims' elite Champagne producers. And all of this was accomplished by blending and selecting wine made by others: Joseph had yet to make something that was 100% his own, yet his creations were already at the front of the pack.

The year 1848 was a difficult one in Champagne; the harvest was neither bountiful nor of great quality. Joseph, at 48, like many men in this era, was also worried about passing on what he had learned to his children – specifically his six-year-old son Paul. He wanted to make sure that the house would not only survive under the next generation, but that it would continue to produce high quality wine. So Joseph opened up his notebook and began to write.



Johann "Joseph" Krug

The notebook stressed the importance that two wines be made at Krug. First and foremost, a non-vintage blend, or a "Grande Cuvée", should be created every year. This would involve altering an existing recipe year to year and would include many years or even decades of reserve wines. This *Grande Cuvée* would be made from the best of the best with no boundaries. Second, a "Cuvée de Circumstance" would be a wine shaped by the circumstances of a single vintage and based entirely on the quantity of great wines available. The goal was not to make it every year, but only when the vintage had something interesting to say. It was to be a singular, one-

off, and limited expression, but most importantly of the highest possible quality. Neither the *Grande Cuvée* nor the *Cuvée de Circumstance* was any better than the other; they were simply different.

Joseph passed away in 1866 and his son Paul, who had been working in the family business since 1861, took what his father wrote to heart. He continued to advance the quality and sales of Krug in partnership with Hippolyte de Vivès. The wines were now world renown, with a multi-vintage and vintage version of the *Private Cuvée*. When Hippolyte de Vivès retired in 1868, Paul saw an opportunity to move to a new location and built a new winery and headquarters at Rue Coquebert in 1884. This is the location of the Krug winery today.



The house of Krug at night, in multi-season glory

The Making of a Cuvée de Circumstance

As mentioned above, Joseph had no set rules for making his vintage wine, the *Cuvée de Circumstance*. The blend could consist of wines from any variety and any place as long as it was of the highest possible quality and revealed expression unique to the vintage. It couldn't be just the same as the *Grande Cuvée* but with a vintage date stamped on the label, this wine needed to be the result of a particular harvest and it needed to give the taster an experience that could never be duplicated.

Krug has always been open-minded about which grapes and vineyards to use. Chardonnay, Pinot Noir, and Pinot Meunier are all used. Grapes come from the villages of the Marne Valley, Côte de Blancs, and Montagne de

Reims. Balance is the over-arching goal, and the proportion of each grape and their village of origin changes to suit the harvest. Generally, the blends are dominated by Pinot Noir, but this isn't always the case; for instance in 1981 and 1998 Chardonnay made up over half the vintage wines. Pinot Meunier is not just an afterthought either, as years such as 1976 and 1985 have seen this variety make up as much as 20% of the blend. While many in Champagne consider attention to Pinot Meunier a more recent trend, Krug has been using it in significant quantity for almost two centuries.



A Chardonnay-dominant vintage of Krug

Even back in the first half of the nineteenth century, Krug's winemaking was ahead of its time. Joseph wrote that it was important to care for each vineyard plot individually; that pruning, shading, and harvest technique be dictated by the particular characteristics of the land and its vines in all cases. He also believed that it was important to ferment and age each parcel separately. It is for this reason that Krug used then (and still does today) small 205L oak barrels. Oak barrels were not chosen to add flavor or to bring oxygen into the wines, but because they came in a small size – other vessels, such as large steel tanks, necessitated the blending of parcels. But maintaining separation of parcels allowed Joseph to identify specific characteristics in each wine which in turn enabled him to blend together a sum greater than its parts.



Oliver Krug explaining the Wines of Circumstance

For the vintage wine, oak was used from fermentation through blending until the late 1950s. This sometimes caused more oxidation than optimal during the blending phase, and the family constantly sought a way to prevent this. Many other producers in Champagne were using traditionally manufactured steel, enamel, and concrete vats, but the Krug family didn't like how the wine tasted when blended in these vessels and they were alarmed to discover that the acidity in the wines slowly damaged the vessels manufactured in this era. Finally, the answer came from the milk industry: the stainless steel grade used to store and transport milk didn't affect the taste of the wines during blending and was strong enough to withstand their acidity. Krug was the first producer to move to this grade of stainless steel tanks, and today the same tanks are standard for blending in Champagne.



Krug's Chef de Cave Eric Lebel talking "Circumstance"

Style-wise, Krug's vintage wines are full in body with racy acidity. The lack of malolactic fermentation and long lees-aging (often more than a decade) help to bring these characteristics to the forefront. In their youth, the vintage wines' bright, zesty, nutty tones makes them very enjoyable with seafood, Asian cuisine, and lighter poultry dishes, but after a decade or two in the cellar things change. Flavors of coffee, cream, chocolate, biscuits, dried fruit, and roasted nuts come out with time, enabling these wines to stand up the richest cut of red meat you can find. Given an array of vintage Krug wines spanning twenty to thirty years, you would have a selection from which to match every course of a meal. I love Krug's vintage any time, but it really excels at the table when the unique expression of each year is able to contribute to truly exquisite food pairings.

Favorite Vintages

It is hard to pick a favorite vintage of Krug as they are all very, very good, but I suppose some could be called more legendary than others. My personal favorite vintages are 1969, 1976, 1982, 1988, and 1996, and the 1988 is, hands-down, one of the greatest Champagnes I have ever tasted. For the 1969, 1976, and 1982 vintages, both the original releases and the later-released *Collection* bottlings are of similarly high quality. For drinking best right now, I suggest the 1969, 1979, 1985, and 1989. None are in any danger of going downhill anytime soon, but it is hard to imagine them getting much better than they are today.



Vintage Krug magnums spanning three decades

In today's Champagne world, the vintages most sought after are the 1926 and 1928. Both were made by Joseph II, who is Olivier Krug's great-grandfather. The 1928 has a special place in the heart of the Krug family since it was released in the midst of World War II. In fact, a shipment of this wine bound for Great Britain was confiscated by the Germans who had no great plans for the wine other than to get stupidly drunk. Joseph II was appalled at the thought that this wine might be consumed by anyone without proper appreciation for the contents of his life's work, so he contacted the German army and opened negotiations. He ended up buying back his own stolen wine in order ensure it ended up in the hands of those who would appreciate it.

While Krug's *Grande Cuvée*, *Clos du Mesnil*, *Clos d'Ambonnay* and *Rosé* may get more attention, the vintage wine is my favorite in the range, and when I spot a new vintage on the shelves of a wine store, my eyes light up like a kid in a candy store. Each release is a new piece of the Krug world to explore and compare and contrast with previous vintages. Krug even encourages this compare-and-contrast concept, as their intent is to have two different vintages on the market at all times. Drinking vintages side by side is the best way to understand that the Cuvée de Circumstance truly is about the fruit of a single exceptional year and not about continuity of style, as is the multi-vintage *Grande Cuvée*. And thanks to that notebook, we have both to enjoy for centuries to come.

Krug Vintage Wine Tasting Notes

Vintage	Wine	Type	Rating	Potential	Page
1961	Krug Vintage	Vintage Blend	90-92	90-92	16
1961	Krug Collection - Magnum	Vintage Blend	92-94	92-94	16
1962	Krug Vintage	Vintage Blend	90-93	90-93	17
1962	Krug Collection	Vintage Blend	92-94	92-94	17
1964	Krug Vintage	Vintage Blend	91-94	91-94	17
1964	Krug Collection	Vintage Blend	93-95	93-95	17
1966	Krug Vintage	Vintage Blend	90-93	90-93	17
1969	Krug Vintage	Vintage Blend	92-94	92-94	18
1969	Krug Collection - Magnum	Vintage Blend	94-96	94-96	18
1971	Krug Vintage	Vintage Blend	92-94	92-94	18
1971	Krug Collection - Magnum	Vintage Blend	92-94	92-94	18
1973	Krug Vintage	Vintage Blend	91-93	91-93	18
1973	Krug Collection - Magnum	Vintage Blend	90-92	90-92	19
1976	Krug Vintage	Vintage Blend	93-95	93-95	19
1976	Krug Collection	Vintage Blend	93-95	94-96	19
1979	Krug Vintage	Vintage Blend	92-94	92-94	19
1979	Krug Collection - Magnum	Vintage Blend	91-93	92-94	19
1981	Krug Vintage	Vintage Blend	93-95	93-95	20
1981	Krug Collection	Vintage Blend	91-93	92-94	20
1981	Krug Collection - Magnum	Vintage Blend	92-94	92-94	20
1982	Krug Vintage	Vintage Blend	92-94	92-94	20
1985	Krug Vintage	Vintage Blend	91-93	91-93	20
1985	Krug Collection	Vintage Blend	91-93	91-93	21
1988	Krug Vintage	Vintage Blend	93-95	96-98	21
1989	Krug Vintage	Vintage Blend	90-92	90-92	21
1989	Krug Collection	Vintage Blend	90-92	91-93	21
1990	Krug Vintage	Vintage Blend	90-92	92+	21
1995	Krug Vintage	Vintage Blend	88-90	90+	22
1996	Krug Vintage	Vintage Blend	91-93	95-97	22
1998	Krug Vintage	Vintage Blend	91-93	91-93	22
2000	Krug Vintage	Vintage Blend	91-93	92-94	22

1961 Krug Vintage

Rating	Potential
90-92	90-92

Chocolate, mixed nuts, buttered biscuits, and a creamy coffee character cavort in this tasty wine that is showing wonderfully right now. The acidity has faded nicely, revealing a mellow rather than fresh-tasting treat, but then again, at over fifty years of age, it would not be fair to expect anything else. Well-stored bottles of this are a treat, but the real challenge is to make sure you can track provenance before purchasing. I have opened more than one bottle that showed poorly due to improper care.

(35% Chardonnay, 53% Pinot Noir, 12% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged ~1970; \$1400-1800 US)

1961 Krug Collection - Magnum

Rating	Potential
92-94	92-94

A real beauty, this emits creamy white chocolate and baked bread on the nose. On the palate, this remains amazingly youthful, with dried fruit, bitter citrus rind, and a long finish of heady tartness. Much fresher than the original release of the vintage, I could sit down and reflect with a glass of this all night long. Count yourself lucky if you have a 750 mL or magnum of this Collection release.

(35% Chardonnay, 53% Pinot Noir, 12% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1990s; Magnum; \$3600-5000 US)

1962 Krug Vintage

Rating	Potential
90-93	90-93

Dried orange and peach, walnut, clove, vanilla, and coffee have created a rather stern vintage wine from Krug, and one that stands out from the rest of the 1960s releases based on its near-impassable strength. In a way, it is similar to its 1982 sibling. Touches of lemon at the start of the finish drop off rather quickly into a softer, creamy meringue concoction. Extremely enjoyable all around, I of course caution anyone to be sure of provenance before buying an original release bottle - I have had far too many disappointments.

(36% Chardonnay, 36% Pinot Noir, 28% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1970s; \$1200-1500 US)

1962 Krug Collection

Rating	Potential
92-94	92-94

As with every Krug *Collection* release I have experienced from the 1960s, the 1962 is just more of everything that I like about the original release. Nutty biscuit, spiced vanilla, concentrated, dried citrus, peach, apricot, and a dark, creamy coffee character are all vying for command of this wine. The finish has a very nice dose of creamy citrus fruit and coats the palate with a luxuriously silky mouthfeel. Fifty one years young, this shows no signs of stopping - this will continue to drink well over the next decade-plus.

(36% Chardonnay, 36% Pinot Noir, 28% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1990s; \$1800-2400 US)

1964 Krug Vintage

Rating	Potential
91-94	91-94

Lovely cream, coffee, white chocolate, mellow apple, toasted nuts, cinnamon and just-baked biscuit all come together wonderfully here. Easy going and expressive, the best bottles still have energizing zip on the finish. This is a great vintage for Krug and one of my favorite Champagnes of the century. Ten years ago I would have rated this wine a little higher, but bottle variation due to provenance (which comes with almost fifty years of age) is starting to make a difference: most bottles do not reach the same heights they once did. For a more uniform and supreme experience, I would recommend the *Collection* from this vintage.

(27% Chardonnay, 53% Pinot Noir, 20% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1970s; \$1200-1500 US)

1964 Krug Collection

Rating	Potential
93-95	93-95

This has everything that the 1964 *Vintage* original release has, only with better freshness, concentration, and uniformity among bottles, as most rested in the house cellars for decades after initial release. Deep orange, creamy white chocolate, walnut, brazil nut, warm, buttered biscuits, and a smidge of apple all make for a very complex nose and palate. A good dose of citrus is still present on the finish and helps to create a truly great vintage for Krug *Collection*.

(27% Chardonnay, 53% Pinot Noir, 20% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1990s; \$1500-2000 US)

1966 Krug Vintage

Rating	Potential
90-93	90-93

This vintage is currently performing as well as a favorite chair - it is warm, inviting, and easy to relax into. Full of trademark vanilla and chocolate cream plus a honey-tinged biscuit character, this is a mellow, tasty treat. A soft finish of sweet citrus adds to the singular experience. This is a very successful Krug *Vintage*, though one that can get lost between the (slightly better) 1964 and 1969 releases.

(31% Chardonnay, 48% Pinot Noir, 21% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1970s; \$1200-1500 US)

1969 Krug Vintage

Rating	Potential
92-94	92-94

This is a tip-top Krug that is drinking like a beauty queen right now. Plenty of nutty vanilla and honey citrus, peach, and apple lead into clove and biscuit notes that blend mature flavors with the energy of youth. While not quite as good as the *Collection* release of this wine, this is still a stunner and a wine that will continue to drink well for years, but never better than right it does now.

(37% Chardonnay, 50% Pinot Noir, 13% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1970s; \$1200-1500 US)

***** An All-Time Great from the House*****

1969 Krug Collection - Magnum

Rating	Potential
94-96	94-96

Oh, Mama! This is one awesome, awesome wine that is absolutely at peak right now. Full throttle white chocolate, dried peach, honey, bread dough, and still zesty citrus highlight this stunning wine. With air, vanilla cream and warm chestnut elements lift the palate up even higher. This is a true treasure to behold. If you have a bottle of this, drink it now while you have a chance to catch a shooting star.

(37% Chardonnay, 50% Pinot Noir, 13% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1990s; Magnum; \$2300-3100 US)

1971 Krug Vintage

Rating	Potential
92-94	92-94

Compared to the *Collection* version, this is much bigger, with more weight and greater depth of flavor. While it doesn't have the freshness and mineral notes of the *Collection* release, it is far more forward. Vanilla, clove, candied peach, biscuit, chestnut, and walnut flavors all come out on the nose and palate, while orange-led citrus balances everything out on the finish. Drinking very well right now, this is a great match for poultry and pork dishes.

(39% Chardonnay, 47% Pinot Noir, 14% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged early 1980s; \$1000-1300 US)

1971 Krug Collection - Magnum

Rating	Potential
92-94	92-94

Cream, citrus fruit, clove, forest floor, and salty-savory notes characterize this four-decade-old wine that still shows incredible youthfulness. Vanilla and white chocolate notes are revealed over time along with a kiss of minerality on the finish. This wine is a great match for richer seafood-based dishes. Much fresher than original releases, this offers more precise and more streamlined flavors.

(39% Chardonnay, 47% Pinot Noir, 14% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1990s; Magnum; \$2200-3000 US)

1973 Krug Vintage

Rating	Potential
91-93	91-93

This is really rocking right now, with plenty of nutty citrus, creamy vanilla biscuit, and dried peach flavors giving all they can. This is a perfect example of the slow but beautiful aging of Krug. In comparison to the *Collection* release of this wine, I would not hesitate to pop a well-stored original release right here and now - it would be impossible to not enjoy this.

(33% Chardonnay, 51% Pinot Noir, 16% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1980s; \$1000-1200 US)

1973 Krug Collection - Magnum

Rating	Potential
90-92	90-92

Tart apple, vanilla cream, and bitter peach highlight this wine that is at a midpoint in its life, about to cross over to the fully mature side of the Champagne spectrum. A nutty character becomes more obvious as this has time to warm, and leads into a pleasant, creamy citrus finish. While tasty right now, I would wait at least two to three more years before popping a bottle of this - just to see if it goes anywhere else.

(33% Chardonnay, 51% Pinot Noir, 16% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1990s; Magnum; \$2200-3000 US)

1976 Krug Vintage

Rating	Potential
93-95	93-95

Along with the 1964, 1969, and 1988, 1976 is a personal favorite Krug *Vintage* from the last half century. A flavor-filled wine, this offers dried peach, apricot, bright orange, spiced nuts, creamy chocolate, and coffee. Extremely enjoyable and drinking at its peak right now, the benefit of well-stored bottles is the ability to continue to drink as well as they do for at least another couple of decades. More fruit-forward than most Krug *Vintages*, this is just as structured and beautiful as the rest. A beauty of a wine.

(32% Chardonnay, 42% Pinot Noir, 26% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1980s; \$600-900 US)

1976 Krug Collection

Rating	Potential
93-95	94-96

The 1976 *Collection* release is very similar to the original release, but with slightly more focus and concentration, though the distinction is most evident in terms of the minerality and citrus on the finish. This has all of the dried peach, bright orange, nutty, spicy, creamy notes the original release has, only with more clarity, and the coffee and chocolate notes are darker and somewhat deeper. It doesn't yet have the same creaminess on the palate, but the fresh, zesty finish makes up for it and gives a hint as to what is still to come. As good as this is right now, I think bottles will be even better in another ten years.

(32% Chardonnay, 42% Pinot Noir, 26% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 1990s; \$900-1200 US)

1979 Krug Vintage

Rating	Potential
92-94	92-94

Creamy orange with sprinklings of lemon zest, yellow apple, honey, and biscuit come screaming from a glass of this high-energy wine. Right now, this is a perfect mix of fresh, fruity flavors with a raw, tart edge and creamy, nutty, sweeter characteristics that will surely take over with time. Complex, fresh, and so easy to drink, this is a wine that you can't put down.

(36% Chardonnay, 36% Pinot Noir, 28% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged late 1980s; \$500-800 US)

1979 Krug Collection - Magnum

Rating	Potential
91-93	92-94

Bright, tart, concentrated orange mixes with lemon zest, yeasty biscuit, coffee and a touch of cinnamon-spiced apple. Quite young right now, brighter notes appear on the long, mineral-kissed finish. With another five years of age, this should round out and the spicity, biscuity, coffee character will take over.

(36% Chardonnay, 36% Pinot Noir, 28% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged early 2000s; Magnum; \$1900-2700 US)

1981 Krug Vintage

Rating	Potential
93-95	93-95

While I usually prefer the Collection releases of Krug's *Vintage*, the 1981 is the exception. Whereas the 1981 *Collection* releases have great expression and superb youthfulness, they lack the creamy, sexy, vanilla and white chocolate flavors that mark the original releases of this wine. Inundating the taster with the aforementioned flavors plus sweet, juicy, cinnamon-spiced peach, there is no denying the attractiveness of this wine to both wine geeks and people who just want to drink something tasty. This is in no danger of fading, but it is so good right now I wouldn't hesitate to pop a bottle either.

(50% Chardonnay, 31% Pinot Noir, 19% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged ~ 1990; \$500-700 US)

1981 Krug Collection

Rating	Potential
92-94	92-94

Fresh lemon and orange mixes with vanilla and toast to create a delicious wine with a wonderfully silky mouthfeel. The finish is highlighted by tart citrus and peach notes thanks to its apparent youthfulness. Very tasty right now, this will get even better in five years when the flavors gain depth and concentration.

(50% Chardonnay, 31% Pinot Noir, 19% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged mid 2000s; \$700-900 US)

1981 Krug Collection - Magnum

Rating	Potential
91-93	92-94

This explosion of tart citrus, floral lemon, and nutty, creamy vanilla is absolutely wonderful. Chardonnay has clearly taken charge here, exuding toasty, sweet citrus throughout that is both graceful and seductive. The finish is long and highlighted by mineral, orange, and honey. A very special wine, this is drinking great now and will be just as good on its fiftieth birthday. Compared to the 750 mL version of the *Collection* bottling, this has slightly more expression and depth.

(50% Chardonnay, 31% Pinot Noir, 19% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged mid 2000s; Magnum; \$1400-1900 US)

1982 Krug Vintage

Rating	Potential
92-94	92-94

A powerful Krug *Vintage*, this wine is highlighted by lemon, tangerine, dark chocolate, vanilla cream, pie crust and some nutty, slightly herbal notes. This is extremely well-structured, coalescing around a taut spine of bitter, lemon-stained minerals on the finish. At thirty-one years of age, the wine's brittle exterior hasn't fully mellowed yet, but a sip is utterly enjoyable, reveling as it does in the famous "iron fist in a velvet glove" adage. An absolutely wonderful release of Krug *Vintage*.

(30% Chardonnay, 54% Pinot Noir, 16% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged early 1990s; \$450-600 US)

1985 Krug Vintage

Rating	Potential
91-93	91-93

Of any Krug *Vintage* of recent memory, this is the creamiest, the most easygoing, and the mellowest that I can recall. Fresh whipped cream, vanilla, honey, orange, fresh cut apple, roasted nuts and fresh-baked biscuits carve the wine's path which delivers the taster into a delectable, tart lemon and mineral finish at the end of its journey. A wonderful vintage of Krug that is still available on the market (for a relatively reasonable price) and worth every penny.

(30% Chardonnay, 48% Pinot Noir, 22% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged mid 1990s; \$350-500 US)

1985 Krug Collection

Rating	Potential
91-93	91-93

This is very similar to the original release of 1985 Krug *Vintage* in that creamy, bread dough notes dominate. The main difference between this *Collection* release and the original release is the long, youthful finish that contains yeasty, zesty, mineral character. A joy to drink now and a bottle that matches well with richer poultry dishes and even red meat.

(30% Chardonnay, 48% Pinot Noir, 22% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged late 2000s; \$550-700 US)

1988 Krug Vintage

Rating	Potential
93-95	96-98

The best young Krug I have ever had the pleasure of tasting, this is quite possibly the greatest Krug *Vintage* ever made. Full of zesty citrus, yeasty biscuits, tart apples, and vanilla-kissed peach, this has body, power, and elegance. Drink it alone or with just about any food you can imagine - it has a flavor profile to match both lean and rich dishes. While a true pleasure to drink today, I would give this another twenty years in the cellar. This wine is a legend in the world of Champagne, and deserves all the hype.

(32% Chardonnay, 50% Pinot Noir, 18% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged late 1990s; \$350-500 US)

1989 Krug Vintage

Rating	Potential
90-92	90-92

Here is a rare Krug *Vintage*, in that it has been drinking well since its release fifteen years ago. While not overly complex, there is plenty of bright orange, lemon, peach, and apple mixed with vanilla, biscuit, cinnamon, and a hint of walnut. This is also quite bright on the finish, where lemon-led minerality is sure to bring a smile to your face. This is a wine for drinking now or anytime in the next twenty years - just don't confuse aging with improving this wine; it will change over time, but it won't necessarily get any better than it is today.

(29% Chardonnay, 47% Pinot Noir, 24% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged late 1990s; \$300-450 US)

1989 Krug Collection

Rating	Potential
90-92	91-93

A wonderfully nutty nose starts this off and moves into a creamy, spicy concoction that is very much alive at twenty-four years of age. This wine has really kicked into gear with lively acidity, freshly baked biscuit, and juicy peach on the palate. Showing the best qualities of the vintage, the palate balances freshness and age well - time should continue to benefit this, so there is no need to hurry to consume it.

(29% Chardonnay, 47% Pinot Noir, 24% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged early 2010s; \$450-600 US)

1990 Krug Vintage

Rating	Potential
90-92	92+

An extremely powerful version of Krug *Vintage*, this was originally released as a thirteen-year-old in 2003 and now, over a decade later, it is still nowhere near ready in my book. Its wonderfully nutty, yeasty, tart orange and lemon character is extremely powerful and may give your mouth a good beating after each sip. With time, it should develop biscuity, creamy, vanilla, peach, and chocolate nuances for extra depth and complexity. While enjoyable right now, I would recommend sitting on your bottles for at least another decade (if not two) to allow for more development.

(35-40% Chardonnay, 40-45% Pinot Noir, 20-25% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 2002; \$300-400 US)

1995 Krug Vintage

Rating	Potential
88-90	90+

A very mineral-focused *Vintage*, this has muted many of the typical Krug characteristics that I love so much. The creamy, nutty, biscuity, spicy, yeasty flavors have been taken down a level or two, leaving in their place a beautiful concentration of orange, peach, and lemon-lime seasoned with salty minerals. Certainly a very nice wine and one that many love for its purity, I am left wanting a bit more in the flavor category.

(25-35% Chardonnay, 30-55% Pinot Noir, 15-30% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 2004; \$200-300 US)

1996 Krug Vintage

Rating	Potential
91-93	95-97

Not much has changed since this wine was initially reviewed in Issue 1 of the newsletter. It is still a tight, coiled youngster that houses great potential. Highlighted by tart, dry citrus, biscuit dough, a hint of vanilla, apple, and a long, zesty, mouth-puckering finish, this wine is built to age and will take another twenty years to really hit its prime. That is not say that it isn't enjoyable today because it is, but it is quite a rambunctious youngster and its sizzling acidity will give your mouth a beating. The fruit and yeast notes will eventually take complete control and lift this wine up to an amazingly high level.

(25-35% Chardonnay, 30-55% Pinot Noir, 15-30% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 2006; \$350-400 US)

1998 Krug Vintage

Rating	Potential
91-93	91-93

Previously reviewed in Issue 1 of the newsletter, this wine performs consistently after an additional four years of age. Citrus, vanilla, cream, spiced nuts, and hints of roasted coffee bean lead the way in this forward, zesty treat. Drinking quite well already, it is sure to age very nicely too; this is a great example of what 1998 is all about. Pair with a rich tuna or steak tartare and watch it really take off.

(Approximately 50-55% Chardonnay with the remainder a blend of Pinot Noir and Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 2008; \$200- 250 US)

2000 Krug Vintage

Rating	Potential
91-93	92-94

There are no real changes to this wine since it was reviewed a little over a year ago in Issue 13: this is a tight mix of closed toast and citrus flavors and more open, creamy apple, biscuit dough, and nut-flecked nuance. The best part of this wine is its structure, which indicates strong potential for aging. Comparing this wine to the other current release *Vintage* on the market (the 1998), this has a bit more oomph and greater future potential.

(43-45% Chardonnay, 45-47% Pinot Noir, 8-10% Pinot Meunier; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 2011; \$200-250 US)

The 2012 Vintage in Review

Potential for Greatness



The 2012 growing season was discussed at length in Issues 14 and 15, so I won't be repeating all of that information here, but I do want to give a comprehensive summary of the vintage. In brief: the start of spring was much warmer than usual and budbreak occurred at the end of March. This left the vines prone to frost damage in April and early May. Then, up until the end of July, the region fought sudden bursts of hot weather interspersed with longer rainy and cold stretches (as well as hail and mildew, naturally). Just as it appeared that the year would be a complete washout, August and September brought the most beautifully temperate weather imaginable. While eight great weeks at the end of the season didn't exactly make up for twenty weeks of torture, it did make a huge difference for the better.

There is an amusement park a couple hours away from me in Sandusky, Ohio called Cedar Point, which is home to a roller coaster named "Top Speed Dragster". It shoots you out of the gate with a blast that would scare the heebie-jeebies out of a Navy Seal and then slows to a crawl up a gigantic hill. There is a heart-stopping pause at the top, over one hundred meters (to be precise, 120 meters) above the ground, prior to a near vertical slope for another giant scare; it is a terrifying and exhilarating ride. I have seen employees cool the tracks with water because they get too hot from the friction of the descent, and closure of the ride for "safety reasons" is frequent. Still, despite the

scars along the way, a rider exits the gate ultimately thrilled with the experience. Two-thousand-twelve was kind of like this for the Champenois.

Up until August 2012, no one in Champagne had high hopes for the vintage, but once the sudden summer appeared, tears of sorrow changed to tears of joy practically overnight. How could this happen so quickly? Early weather kept potential yields down, so the vines were able to concentrate their energy into fewer grapes over the brief, sunshine-y months. Further, the ripe grapes in late July/early August contained an enormous amount of acidity, which acted like an antioxidant during the heat wave, protecting the grapes during healthy and even ripening up until harvest.

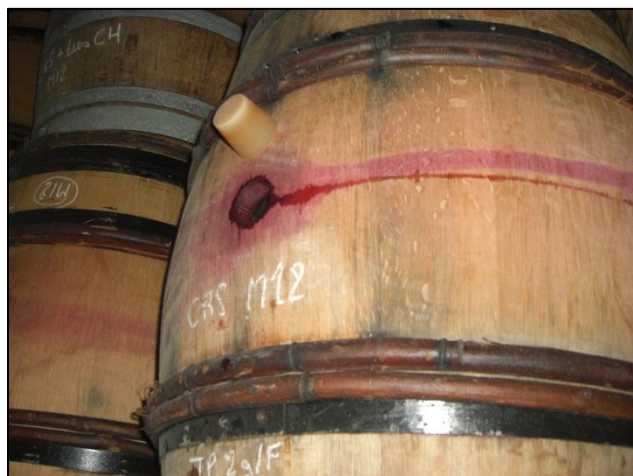
The end result was a crop of fully ripened grapes sporting sizzling acidity and full phenolic maturity. There are definite similarities between 2012 and another stellar vintage, 1996, but 2012 grapes had better phenolic maturity and thus will have a more complete balance in the final wines. I will say that I have never tasted a vintage that is so full of bright aromatics, and juicy fruit that rests upon such a taut, bracingly acidic backbone. If you were to take the ripeness and forwardness of 2003 and add it to the acidity from 1988 or 2008, you can kind of get a feel for 2012. It must be emphasized that to excel in the vintage, proper timing of picking, flexibility in

delaying and/or doing multiple passes in a vineyard, and systematic sorting was necessary to remove subpar grapes.

Harvest Facts

Interestingly, 2012's yield was both higher and lower than 2011's. Whereas in 2011 the maximum declared yield was 13,600 kg/ha with 10,500 kg/ha eligible for immediate use and 3,100 kg/ha to be added to a producer's strategic reserve (or *réserve individuelle*), in 2012 the maximum declared yield was 12,000 kg/ha with 11,000 kg/ha available for immediate use and an additional 1,000 kg/ha allowed for addition to the *réserve individuelle*. Overall, the 2012 maximum declared yield wasn't particularly large for the region and many producers did not even achieve the 11,000 kg/ha yield available for immediate use from their vineyards.

Pinot Noir was the grape of the vintage, and the Montagne de Reims and Vallée de la Marne had much success with this variety. Pinot Meunier from these regions also did well Chardonnay was more of a challenge, and fared better in areas typically planted to Pinot than it did in the Côte des Blancs where the vineyards ripened very unevenly, hail caused damage, and mildew was problematic. Good wines could still be made from 2012 Chardonnay, but this assumes very precise selection and would require at least a little luck to ensure high enough quantity. Speaking of quantity, while yields in the Côte des Blancs were reduced by about one-third, most Côte des Bar villages, having been beset by hail, frost, and mildew, had their yields reduced by up to two-thirds. Still, the quality of the grapes was excellent and when blended with a producer's *réserve individuelle*, a decent quantity of good wines could be made.



Red wines did well in 2012

Wines to buy

Despite the aforementioned challenges, the potential for wines from 2012 is staggering. At this point, I would tell you to back the truck up, but it is early yet. The vintage

also isn't so strong and uniformly amazing that I would recommend buying blindly: there was quite a bit of unevenness in the Côte des Blancs and therefore wines that use the Chardonnay grape must be chosen carefully. On the other hand, this is a vintage of potentially stunning quality for Pinot Noir, and in particular the Marne Valley and the Montagne de Reims regions. In general, most producers should produce better-than-average wines. There is a downside, though – the yield wasn't high enough for both high quality vintage and non-vintage wines in all cases, and some houses (like Krug, for example) will pass on declaring a vintage in favor of bolstering their non-vintage base and reserve wines instead.



The Côte des Blancs had its challenges in 2012

So, the real question you are all asking is: who did the absolute best job in 2012? My short answer (in alphabetical order) is Bereche, Couche, Hure, Laherte, Margaine, Pierre Paillard, Louis Roederer, Daniel Savart, Veuve Clicquot and Vilmart. And just behind this group is an even larger selection of producers who have done amazing things in the vintage. On the next page, I have highlighted the twenty-five producers that I feel created the best wines in 2012.



Aÿ was a success in 2012

Top Vins Clairs

My favorite twenty-five producers of 2012 Vins Clairs, listed alphabetically

Agrapart



Pascal Agrapart disgorges a bottle

While Avize was hit pretty hard in 2012 with hail, mold, and uneven ripening, Pascal Agrapart has managed to lasso his vineyards into compliance and produce remarkable wines. Not only was I impressed by his entire range, but most importantly, Pascal was very happy with the end results. His *Minéral*, *Avizoise*, and *Vénus* cuvées all have wonderful potential, while the *Vénus* shows more potential than I can recall any of his wines showing over the last five years. Pascal's wines have superb structure, plenty of minerality, and bright, creamy apple notes. Be on the lookout for these wines when they hit the market five years from now.

Bereche

Raphaël Bereche worked his magic once again in 2012, mastering all three of the main Champagne varietals. Thrilling Pinot Meunier was made from his Mareuil-le-Port vines planted in 1969, with minerality reigning supreme. The Pinot Noir from Les Vignes Saint Jean vineyard in Ludes (planted in 1973) and Les Montées vineyard in Ormes showed expressive, fruity red citrus and sharp, zesty, mineral on the finish. His Chardonnay from the Les Monts Fournais vineyard in Ludes offers huge citrus aromatics which lead into a focused, structured palate with another long, mineral finish. Since

Chardonnay was very good to Raphaël in this vintage, once again he has chosen to produce small quantities of a *Côteaux Champenoise Blanc*, which has more in common with a white Burgundy wine than you would ever believe possible from a still Champagne.



A selection of Bereche wines

Henri Billiot

This was the first year that Laetitia and Phillippe Billiot made the Billiot wines after the legendary Serge Billiot officially retired. After tasting the vins clairs, I can assure you that he left the estate in good hands. The harvest went very well for both Chardonnay and Pinot Noir; in fact, the Pinot Noir was so good that the family made a very small amount of a single vineyard *Blanc de Noirs* which will hopefully see the light of day in a few years. After no *Millésime* in either 2010 or 2011, the complete range was produced in 2012, although no red wines were made so the *NV Rosé* will be blended with reserve wines. Between the Chardonnay and Pinot Noir, I don't have a favorite at Billiot – both were excellent. The Chardonnay shows great fresh, creamy, bright citrus with a zesty red apple bit and their Pinot Noir is flowery, with good length and highlights of berry, lemonade, ripe pear, and apple.

Chartogne-Taillet

Having tasted still wines with Alexandre Chartogne since the 2006 vintage, I have never thought he didn't do a great job, so 2012 was unsurprising in this respect. His Pinot Meuniers impressed me the most, with the stars being Les Alliées, Le Barres, and Les Beaux Sens. As for a favorite, I would probably go with the ungrafted and concrete-egg-aged Les Beaux Sens for its big, fruity entry and long, sweet and sour finish. Also of note is Alexandre's still red Pinot Meunier that he made from the Les Closé vineyard. This deep, dusty, tannic red is characterized by distinct rhubarb and dark raspberry and it has wonderful promise. For Pinot Noir, the ever tasty and ever consistent Les Orizeaux is also a winner, offering bright red fruits, structure and classical elegance.

Couche

Vincent Couche did a wonderful job with grapes from the Côte des Bar in 2012. Despite the region's low yields and rather disastrous growing season, Vincent's plots in Buxeuil and Montgueux managed to produce sensational wines. His Chardonnays from Montgueux may comprise the best still wines I have ever tasted from him. They are powerful, rich, zesty, and brimming with amazing fruit and acidity. The Buxeuil Pinot Noirs from both the north-facing Champ Persin vineyard and south-facing Val Parfonde vineyard are also outstanding, with plenty of red fruit, acidity, and power to absorb the oak treatment. Couche continues to deserve much more attention than he receives.

René Geoffroy

Jean-Baptiste Geoffroy's luck held in 2012 (though he did create lovely wines in 2011, too). He still had to work hard, but depending more on Pinot than Chardonnay from the Marne Valley gave him a better starting point this go-round. Drinking his *Empreinte* blend, which is 25% Chardonnay and 75% Pinot Noir and partially aged in oak, is like diving head first into a bowl of fruit salad. It is luscious, but contains good focus and a gorgeous finishing bite – a clear winner. Jean-Baptiste has also chosen to make a *Millésime* for 2012, and this oak-fermented and aged 74% Chardonnay, 9% Pinot Noir, 17% Pinot Meunier blend is a lovely foil to the fruity *Empreinte*. While the *Millésime* certainly has a healthy fruit profile, it is ultimately about minerality, structure, and focus. Another winner in Jean-Baptiste's portfolio is his *Blanc de Rose*. This 50% Chardonnay, 50% Pinot Noir blend is pressed together to make an elegant, fruity, and brightly feminine counterpoint to his more traditional and masculine (100% Pinot Noir) *Rose de Saignée* bottling.

Olivier Horiot

Hailing from the Côte des Bar village of Les Riceys, the wines of Olivier Horiot continue to improve with each vintage. Like others in the Côte des Bar, most of his vineyards had yields less than half the normal size, but the quality was extremely high. His Pinot Noirs from en Barmont and en Escharere vineyards are delightfully opposite: the lighter, softer, fruity and elegant en Barmont contrasts with the more traditional, red fruited, sweet, and tart en Escharere. En Barmont also produced stunning Pinot Blanc this vintage, with bright, floral, elegant citrus that can grab the attention of any taster.

Huré

François Huré is a superstar in the making. He has produced fine Champagnes for the past six years, and I consider him to be equal in talent and promise to Raphaël Bérèche, Cedric Bouchard, Alexandre Chartogne, and Aurélien Laherte. The 2012 vintage is just one more example of how François has taken the family business and its product quality to levels never considered before.

Whether harvested early, middle, or late in the season, aged in oak or steel, or using any variety of *vitis vinifera*, the man knows what he is doing. His 2012s are extremely ripe in flavor, yet deftly matched by a salty, tart minerality. In his own words, this vintage gave him a perfect balance of fruit, sugar, acidity, pH, and phenolics. The only regret he has is that he could have waited a day or two to pick some of the Chardonnay, but hindsight is always twenty-twenty. Two-thousand-twelve is also a testament to the resilience of François and his team, as rainstorms on July 14th halved the potential yield in his organic vineyards from 12,000 kg/ha to 6,000 kg/ha. Across all of the family vineyards, the average yield was down to 9,700 kg/ha.



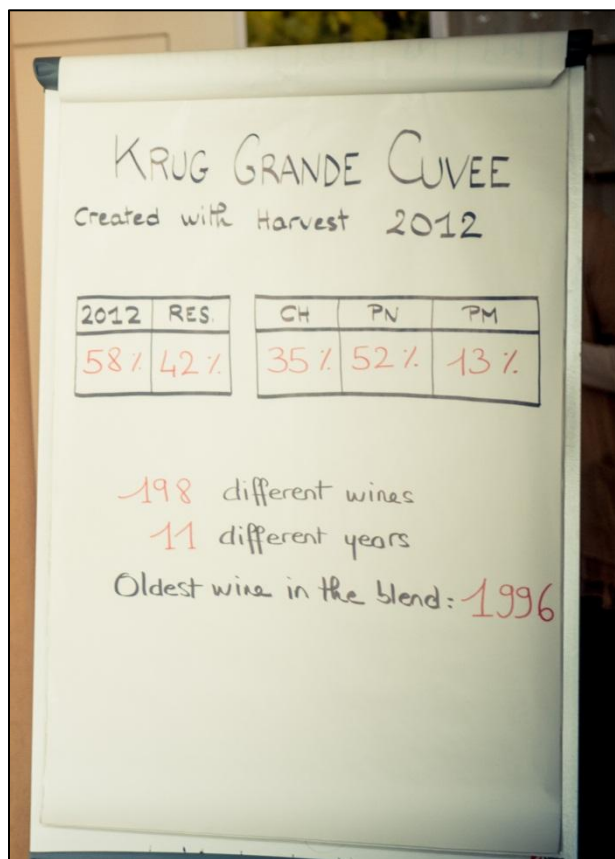
Huré's *Mémoire* will excel with a 2012 base vintage

These are wines with huge potential, especially those from the family hometown of Ludes and neighboring Rilly-la-Montagne. Standout vins clairs to me were those from the Le Gros Pierre Pinot Meunier vineyard in Ludes (planted in 1963) and the Le Crayeres Pinot Noir vineyard in Rilly-la-Montagne. For Chardonnays, the Vavry-le-Grand plots performed most admirably. Be on the lookout for these 2012s – once almost solely consumed in France, exports now make up 30% of Huré's market. Hopefully some will be coming soon to a store near you.

Krug

While Krug has decided to not declare a vintage in 2012, this does not mean that their wines are not sensational. Their small yield of only 8,200 kg/ha in addition to the desire to ensure ample stock of high quality base and reserve wines for the *Grande Cuvée* were both factors in this decision. The growing season was indeed a challenging one, with a 5-10% crop loss due to weather patterns (fluctuations in hot and cold ruined some of the buds), mostly in Trépail and Mareuil-sur-Aÿ. Powdery and downy mildew both caused some minor problems, which was unusual and unlucky, since normally only one or the other kind appears. Moreover, the vineyards had very uneven flowering, which caused some millerandage, and uneven ripening, so flexibility in picking was crucial.

The end result, at least, was fruit with good maturity. According to my sources at Krug, the only vintages in the last four decades that were riper than 2012 were 2003, 1990, 1976, and 1971. Acidity was a bit more variable, as some vineyards delivered levels much higher than normal and others more average.



Krug's Grande Cuvée plans for 2012

A great illustration of just how crazy 2012 was is the famous Clos du Mesnil vineyard. It took ten days to pick this 1.8 ha vineyard. Special permission was granted to the Krug team to start on September 12, five days before the official Le Mesnil-sur-Oger start date. They finally finished harvest on the 22nd of September due to the uneven ripening that required pickers to go over the same rows several times. The end result is a smooth, silky, green apple-filled wine, with good structure that will add much to the *Grande Cuvée* blend. My favorite Chardonnay from this vintage was the Villers-Marmery vin clair, which has bright aromatics, juicy orange fruit, and lovely minerality. Clos d'Ambonnay and Mareuil-sur-Aÿ were the Pinot Noir winners, with the later-harvested *Clos d'Ambonnay* grapes showing a dark, richly fruited red pear and citrus character, but also a pleasantly firm structure. Mareuil-sur-Aÿ offered more tartness from grapefruit notes matched with a wonderful sweetness. Both of these villages illustrate the potential depth of 2012's Pinot Noir and the ability of the year's wines to be rich, yet classically structured. Krug also got excellent Pinot Meunier with plenty of ripe fruit that will

lift up the more structured Chardonnay and Pinot Noir wines.

Benoit Lahaye

Benoit Lahaye was very happy to have vineyards in three sensational neighboring villages this year: Bouzy, Ambonnay, and Tauxières. His 100% Pinot Noir *Rosé de Maceration* from the Juliennes vineyard (which is 90% in Bouzy and 10% in Tauxières) is simply a stunner. Full of structured red citrus, and elegant, bracingly tart minerality, this wine is definitely one to watch for. The *Violaine* cuvée, which is a 50% Chardonnay, 50% Pinot Noir blend from two of Benoit's top vineyards in Bouzy, is made without any sulfur additions and comes out singing in this vintage, broadcasting sweet, zesty, red citrus and incredible length. It will be interesting to see how this wine ages as the lack of sulfur (and no dosage in the finished Champagne) didn't do the previous iteration of this wine, the 2008, any favors.

Laherte

Aurélien Laherte is happy with his 2012 wines, but when asked he summed it up this way: he had to work 30% harder and got 30% less grapes for his trouble (his final average yield was 9,500 kg/ha). The biggest troublemaker was Pinot Meunier, which he picked first to prevent it from over-ripening. This seems to have paid off well for him though, as, in general, his Pinot Meuniers showed impressively dark flavors, salty minerality, and good length. Both the Chardonnays and the Pinot Noirs have incredible balance with beautiful aromatics, juicy bodies, and sharply cutting, biting finishes. The potential across the board is huge here. As for a favorite in the vintage, I was bowled over by the *Rosé de Saignée* and his red wines from Pinot Meunier and Pinot Noir. The Pinot Meunier that will be used in *Les Beaudiers* as well as Pinots from Chamery, Ecueil, and elsewhere in Chavot were deeply intoxicating, wonderfully expressive, and downright suspenseful. An early taste of the 2012 *Les Empreintes* showed enormous potential with floral citrus aromatics, juicy red citrus flavors, and a cutting, zesty finish. To make it easy, just be on the lookout for anything Rose-colored from Laherte in 2012. Oh yeah, Laherte's *taille* blends were sensational this year too – better than the *cuvées* produced by some in lesser years.

Lancelot-Pienne

Gilles Lancelot has poured his heart and soul into his family winery, and 2012 rewarded him with very worthy results. While Chardonnay was problematic in the Côte des Blancs, the wines from Cramant fared quite well, offering plenty of fleshy, fragrant, floral fruit and bright minerality. In the surrounding Côteaux Sud d'Épernay, he obtained sensational Pinot Meunier that is light on its feet and nothing like the heavy, earthy, one-dimensional stereotype this grape tries to shed every year. Yield (and thus total bottle production) may be a problem, but quality definitely is not.

Nicolas Maillart

Lately it seems that every year is a good year for Nicolas Maillart, and his Ecueil parcels fared especially well in 2012. The Ecueil Pinot Noir that will be used in the *Les Francs de Pied* cuvée sports lovely red apple aromas mixed with tart acidity and a kiss of minerality to bring to life a balanced, elegant, and vibrant wine. His wines from Bouzy are also nice, though a bit soft and lacking vibrancy when compared to those from Ecueil. I say this not to put down the Bouzy wines, but to emphasize the brilliance found in Ecueil in this vintage.

Margaine

As far as I am concerned, Arnaud Margaine is the artist behind modern-day masterpieces. All the grapes from the village of Villers-Marmery show great promise in 2012, but Margaine's are some of the best. Arnaud's genius has created 2012 wines that are full of beautiful aromatics plus juicy, bright apple flavor and, though the wines appear very forward and open at first, they bite down with intense tart and mineral structure by the finish.

Also, surprising for the village, but not the vintage, 2012 saw Pinot Noir excel, achieving excellent ripeness and structure. In fact, a new wine from Margaine, the *Rosé de Saignée*, sports a tannic edge that is both surprising and refreshing. When asked for a comparison to previous vintages, Arnaud said there were similarities between 2012 and 2009, and as he was a big fan of 2009, this is a good thing.

Mumm

Winemaker Didier Mariotti and his team are responsible for a spectacular group of wines in 2012. Chardonnays, Pinot Noirs, and Pinot Meuniers were all stellar, though if I had to pick I'd say the Pinots are the stars. In fact, the best Pinot Meuniers I tasted in 2012 were Mumm's, from the Vallée de l'Ardre. Despite the challenging conditions of the Côte des Blancs, Mumm had good success from many of their Chardonnay plots. In part because of this success, the team is currently planning release of the complete range of wines from the vintage, including the tête de cuvée *R. Lalou* and *Mumm de Cramant*. It is also important to mention that Mumm is now working without any hard rules in regards to malolactic fermentation, battonage, or even use of steel vs oak. The end result is more tools in the toolbox and greater flexibility to choose the path that will bring out the best in each wine.

Even with the high quality across the board, there were a few wines that stood out to me upon tasting. For Chardonnay, the Cramant plot of Les Biones and the Avize plots of Le Perte and Les Briquettes were stellar, with both great structure and fresh fruit. All three of these are likely to wind up in the *R. Lalou* blend. For Pinot Noir, there were thrilling examples from Ambonnay, Aÿ, Bouzy, Mailly, Verzenay, Verzy, and the Côte des Bar. My favorites were the fruity, red mineral-filled Crupette in Ambonnay, the concentrated Les Valon from Aÿ, Bouzy's fruity, ruby red grapefruit Hanpé vineyard, and

the tart, mineral, cherry lemonade-flavored Le Haute in Verzy. As for Pinot Meunier, both the Vallée de la Marne and Vallée de l'Ardre examples were excellent, but the Vallée de l'Ardre vins clairs were eye-opening for their brilliant minerality and focused pear fruit which was a world away from a stereotypically earthy, peachy, heavy Pinot Meunier.



Didier Mariotti presents Mumm's plans for 2012

Early tastes of the 2012-based *NV Cordon Rouge* and *NV Rosé* show wonderful potential. The *Cordon Rouge* is round, floral, and full of creamy fruit while the *Rosé* is bright with red fruits and a touch of zest on the finish; both should be good to go right from release and will last for a number of years afterwards. Components of the 2012 *Mumm de Cramant* and *R. Lalou* also show much promise. Two-thousand-twelve was a good one for Mumm, no doubt about it.

Pierre Paillard

Crafting wines that are 100% from Bouzy can be both a blessing and a curse: you have spectacular Grand Cru fruit to work with, but are entirely at the mercy of Mother Nature, with all your grapes in one basket, so to speak. Lucky for the Paillard brothers, none of this matters a whit in 2012. While it will be a few years before we get to taste any pure vintage results, I am already excited simply based on vins clairs. Utilizing their dynamic, single vineyard duo of Les Mailerettes Pinot Noir and Les Motelettes Chardonnay, the Paillard brothers have created wines of immense concentration, spectacular aromatics, and long, taut finishes. Keep this in mind for the shopping

spree in a few years as the blended *Millésime*, and the separate *Les Mailerettes* and *Les Motelettes* bottlings are going to be sensational.

Penet-Chardonnet

Alexandre Penet was very happy with the results he achieved in 2012; in his opinion, the Montagne de Reims was the best region in the vintage for grapes. Lucky for him, his vineyards are in Verzenay and Verzy. Verzy ripened first for him, and wines from these grapes showed exceptional minerality compared to past vintages. In fact, minerality is the trademark of his *Epinette* vineyard Pinot Noir cuvée, aged in either steel or oak. The *Diane Claire* Chardonnay/Pinot Noir blend from Verzenay possesses more intense aromatics and fruit than previous vintages, and the *Fervins* single-vineyard cuvée from Verzy (which blends Chardonnay and Pinot Noir) also excelled. I especially enjoyed the *Fervins* when aged in oak, where rich apple and pear take shape around a tart, green apple and biting, red berry backbone.

Pierre Péters

While many of Rodolphe Péters' colleagues in the Côte des Blancs were less than positive about the 2012 vintage, Rodolphe was the first to tout its potential, emphasizing that good growing practices, good winemaking, and good luck were definitely required to reap its benefits. To illustrate his point, his Oger Chardonnay is a forward, juicy citrus explosion that is joined expertly to an illuminating sharpness. The famed *Les Chétillons* cuvée is a tongue-tingler, with lemon-lime acidity and frothy apples and pears. Be on the lookout for these wines.

Louis Roederer



Roederer's awesome collection of 2012 still wines

Like a repeat of the 2011 vintage, some of the best wines in Champagne were once again created under the supervision of Jean-Baptiste Lécaille at Louis Roederer. Two-thousand-twelve was a better year for Roederer than 1996, in fact, due to the better overall ripeness and balance, and the winemaking team has even likened it to the great 1947 and 1952 vintages. The team at Roederer

likes to speak of 2012 as a perfect “hot and cold” vintage for its “hot” ripeness and “cool” acidity. Potential alcohol reached 12% in many vineyards and good results were seen from both Chardonnay and Pinot Noir. One of the reasons Roederer got such good fruit was that they waited to pick the Chardonnay until ample phenolic ripeness; if there was anything other folks did wrong in 2012 (especially in the Côte des Blancs), it was picking a little too early. Still, Chardonnay was limited in quantity, and as a result the house will make a complete range except one wine: my favorite, the *Blanc de Blancs*. Roederer's average yield in the vintage was 7,500 kg/ha.



Louis Roederer's Les Gouttes d'Or vineyard

None of Roederer's wines underwent malolactic fermentation and all were left to sit on their full lees for an extended period of time, with no racking until December. Almost everything Louis Roederer produced in 2012 was phenomenal; in fact, all of the reserve wines from the year were of vintage quality and the base wine for the *Brut Premier* was so strong that it required 43% reserve wines! This is a very telling number, as Roederer rarely will use over 40% of reserve wines in a blend, illustrating just how distinctive the 2012 vintage base wines are. My favorite Roederer vins clairs from the vintage are: biodynamic, stainless steel La Voie de Chouilly from Avize, stainless steel Chardonnay from Les Migraines in Le Mesnil-sur-Oger, stainless steel Chardonnay from Vertus, stainless steel Pinot Noir from Gorgotte in Aÿ, biodynamic, oak-aged Les Boisses Coutres Pinot Noir from Verzenay, and biodynamic, oak-aged Pinot Noir from Pisserenards in Verzenay. Oh yes, and the best still wine I tasted in all of 2012 was from Roederer's biodynamic Les Goutte's d'Or Pinot Noir vineyard in Aÿ.

Early samples of the 2012-based *Brut Premier*, *Vintage Brut*, and *Rosé* are breathtaking, and the *Cristal* possesses utterly ridiculous potential. What I find most impressive about this *Cristal* is that it doesn't show a distinct vintage mark, which is hard to pull off in great vintages. Instead, this version expresses focused, mineral-led fruit with a touch of honey and cream. The 2012 *Cristal* has the

potential to be one of the true greats, at the level of the 1988 and 1990. The only problem will be that due to the small yield, production will be lower than normal.

Daniel Savart

Frédéric Savart is a genius who took top-of-the-line raw material from Ecueil and lifted them to a height I never thought possible. His Pinot Noirs from 2012 are brimming with sweet red fruit, tart structure, and long, zesty, mineral finishes. It isn't often one finds wine with such delectable fruit and puckering acidity; the wines teeter on the brink of both extremes, yet manage to find perfect balance by the grace of Fred's skill and industry. For example, the 2012 *Dame de Couer*, made from Ecueil Chardonnay, is led by bright, fruity, red-tinged citrus, cream, and ends with a tart, mineral finish; this is a wine for the ages that I can't wait to see released in its final format.

Sélèque

Jean-Marc Sélèque continues to produce stellar wines from the Côteaux Sud d'Épernay, Dizy, and Vertus. In Jean-Marc's opinion, he had not mastered the art of harvest and winemaking in his plots until the 2010 and 2011 vintages, which is obvious when you see what he was able to produce from those challenging years. As one would expect, the stellar 2012 vintage has allowed his new-found expertise to shine even more brightly. His Pinot Meunier from Pierry excels after fermentation in a mixture of oak and concrete, revealing bright fruit, tensile minerality and good length – it is a much more focused and steely expression than the norm. The oak-aged *Partition* cuvée, which blends a majority Chardonnay with smaller amounts of Pinot Noir and Pinot Meunier, broadcasts sizzling acidity, bright pear, and flaunts a spiny, mineral structure. Anything labeled Sélèque is very much worth searching out in 2012.

Tarlant

I have tasted the vins clairs from Tarlant each year since the 2008 vintage and they have never once disappointed. The Tarlant family once again revealed a cellar full of success in this vintage. The Pinot Blanc, Arbanne, and Petit Meslier *BAM!* cuvée, from vineyards in Four à Chaux-Sables and Oeuilly, is a stunner, with a virile citrus backbone and spectacular length and zestiness on the finish. Pinot Noir from the Mocque Tonneau vineyard in Celles-les-Condé is a great example of the grape's potential in 2012 – it has gorgeous red fruit aromatics, fruity red citrus flavors, and a burst of sizzling mineral-laced acidity. Not forgetting Chardonnay, the Oeuilly Les Crayons vineyard was a success as well, sporting a sun-ripened pear profile and plenty of acidity to balance. With this kind of raw material, I can guarantee you that Tarlant's wines from (and based on) this vintage are going to be thrilling.



Benoit Tarlant is happy with his 2012 wines

JL Vergnon

According to vinegrower and winemaker Christophe Constant, 2012 harvest was an utter disaster. He told me he finds his wines average, nothing special, and not all that expressive. He probably swears up and down that the Pope is Irish, too, so don't listen to a word he says. Personally, I am thrilled by his wines and I think that he did a bang up job across the board. While his Côte des Blancs vineyards were dealt a number of challenges (hail, rot, millerandage, you name it), I feel that he met them and then some. His Le Mesnil-sur-Oger wines are salty, spunky, juicy wonders that will take years to evolve. In fact, when I tasted them the wines were putting the smack down on the oak (having been aged in new oak) and the Chardonnay aged in new 300L Vicard barrels was especially breathtaking. Moreover, when it comes to his Le Mesnil-sur-Oger blend for *Résonance*, the end result is a clear success, with plenty of zesty, ripe grapefruit, and juicy bursts of tart orange. It may not be the most typical release of the *Résonance*, but I love it and its massive potential.



Christophe Constant of JL Vergnon

Veuve Clicquot

For the first time since 2008, Veuve Clicquot will be declaring a vintage. For once, the decision was an easy one – the team wrestled with the question previously in both 2009 and 2011. As a house that depends on Pinot Noir to drive their blends, 2012 was good to them: Pinot Noir from the Côte des Bar, Montagne de Reims, and Vallée de Marne was top-notch. In fact, when asked to compare 2012 to another vintage in recent memory, the answer was 1996, but with improved balance and more phenolic maturity. *La Grande Dame* from this vintage will be well worth watching for at release.



Clicquot's Cyril Brun stretching his wings in Bouzy

The standout wines from this vintage were: Pinot Meunier from St. Thierry, Pinot Noir from Ambonnay, Aÿ, Bouzy, and Verzy, and Chardonnay from Cramant, the Côte des Sezanne, and Villers-Marmery. In particular, when these vins clairs were aged in large oak foudre without malolactic fermentation, they had an extra creamy, spicy, zesty “oomph” that really tickled my fancy. Still red Pinot Noir also excelled this year, and the Clos Colin, Champs Feres, and Perron vineyards in Bouzy were all knockouts. In particular, the Clos Colin Pinot Noir aged in a one-year-old barrel was amazing. I believe that

Clicquot's achievement of using almost-zero pesticides and no herbicides on over half of their vineyards (the goal is complete elimination of pesticides usage by 2014 and herbicides by 2020) cannot be understated – I'm sure that this environmental change, plus high quality grapes and overall vintage characteristics will keep Veuve Clicquot on top of a heap of good producers this year.

Vilmart



Vilmart has done it again with their 2012s

Laurent Champs tends to be a pretty even-keeled guy – I have never seen him overly enthusiastic about vintages or future wines, as he clearly prefers to let time tell the story. Yet 2012 was such a fantastic year that even Laurent was getting excited talking about it. The core of Vilmart, Chardonnay from Rilly-la-Montagne, possesses a crisp, tart, brightly flavored freshness highlighted by apple and peach. This is prestige-level juice that might end up in the non-vintage wine. As for his prestige cuvée *Coeur de Cuvée*, it is already a monster. Full of concentration, richness, and intensity, this is a wine for the ages and just a spectacular example of a young vin clair. I strongly advise that you start putting money away now so that you can load up on the Vilmart range when it finally hits the stores in six to seven years.



Preparing the vineyards for 2013

One to Watch

Under the Wire

Morgan Twain-Peterson and Chris Cottrell are two of the most passionate, brilliant, crazy-about-Champagne folks that I have ever met. Morgan is best known for his California label Bedrock (producing truly interesting still wines from some of the oldest vineyards in the new world) and until this past year, his best friend Chris was better known as one of the faces of Crush Wine Company in New York City (an award-winning retailer known for exceptional selection). Both are complete nuts for Champagne and sparkling wine. Recently the two have united at Bedrock to continue producing great still wines and to pursue their passion – producing sparkling wine that shows both a sense of place and can equal in quality any sparkling wine in the world under a new label - “Under the Wire”.

Morgan first made wine under the Bedrock label in 2007. It was at this early point in his winemaking career that he focused on what he knew best already: historical grapes and vineyards from Northern California. Hard-won success after his first four vintages enabled him to take a chance in 2011, when he grew and harvested Chardonnay explicitly for a sparkling wine. This first sparkling wine used grapes from the Brosseau Vineyard in the Chalone AVA. In 2012, he cultivated Chardonnay and Pinot Noir in the Alder Springs vineyard and created a sparkling red Zinfandel inspired by Italy’s Lambruscos.

In a nutshell, Under The Wire produces expressive, unique wines that could care less about rules or image. The first pressing of every wine I tasted was crisp, clean, tart, and full of potential. The taille was forward, fruity, and worth drinking as a still wine – put the two together (in the right ratio) and you have something that promises to be memorable. My favorite in the yet-to-be released range is the Zinfandel “Lambrusco” – it’s incredibly refreshing, complex, and could become a benchmark sparkling red in not just California, but the world.

The first release will be the *2011 Brosseau Vineyard Blanc de Blancs*, to be followed by 2012 releases from Brosseau and Alder Springs, and possibly the Lambrusco-style wine. Hopefully, the 2013 harvest will allow further expansion of the line, as our conversations indicated that Colombard from Napa Valley and Pinot Noir from the Brosseau Vineyard are being considered for future wines.

There will not be much wine to go around when the Under the Wire label is publicly launched in late 2013/early 2014. Initial production is tiny – under 1,000 bottles total – and demand is likely to be much higher than that; at this moment over 1,700 people have signed up for the mailing list. My advice: sign up (if you haven’t already), be willing to wait a bit, (even better would be to find a friend who has access to the first release), and buy what you can once you get an offer.

Under the Wire

Current Wine Range (will expand in future years)

- **Brosseau Vineyard Blanc de Blancs** – From 30+ year old Chardonnay vines planted on limestone soil in the Chalone AVA, this wine sees a few months in neutral oak and no malolactic fermentation.
- **Alder Vineyard Sparkling Wine** – Close to 100% Chardonnay with only a dash of Pinot Noir, this wine hails from the Mendocino Ridge. It sees a very low yield (around 6-7 kg/ha), no malolactic fermentation, and a neutral oak fermentation and aging regime.
- **Zinfandel “Lambrusco”**– 100% Zinfandel from the Bedrock vineyard planted in 1888. No malolactic fermentation is done.

Contact Information:

Under The Wire
Sonoma, CA, Untied States
<http://www.under-the-wire.com>

Bedrock Winery
P.O. Box 1826
Sonoma, CA 95476
Phone: 707-343-1478
Email: morgan@bedrockwineco.com
<http://www.bedrockwineco.com>

On the Rise

Henriet-Bazin



Situated on the northeastern side of the Montagne de Reims, Henriet-Bazin possesses 36 vineyard plots of Chardonnay and Pinot Noir, covering 6.02 ha in their home village of Villers-Marmery and neighboring villages Verzy and Verzenay. The family also owns around 1.5 ha of Pinot Meunier in the Massif St. Thierry area, but they do not yet use any of these grapes in their wines. Currently, fifth-generation vinegrower and winemaker Marie-Noëlle Rainon-Henriet runs the show, having recently taken over for her father, Daniel Henriet.

Despite absolutely stellar expressions of Chardonnay and Pinot Noir, these wines have stayed low under the radar. While they are quite a different beast compared to Cote des Blancs Chardonnay or Bouzy Pinot Noir, they are intensely fruity, commanding Champagnes. Highlighted by ripe, lush Chardonnay and sharply mineralled Pinot Noir, these are wines that both please a crowd and encourage contemplation. My favorite wine in the range? The prestige *Cuvée Marie-Amélie Blanc de Blancs*, which is a stunning example of Chardonnay from anywhere, let alone Villers-Marmery. It takes you on a doughy, fruity and mineral-filled ride, and the 2008 vintage is a true stunner. The *NV Blanc de Noirs Brut* and *NV Rosé* cuvées are other favorites of mine, although the entire range is highly recommended and worth searching out.

Wines

- **NV Sélection de Parcelles Brut** – 50% Chardonnay from Villers-Marmery and 50% Pinot Noir from Verzenay and Verzy. The reserves are from a perpetual blend which dates back to 1968, malolactic fermentation occurs, enamel-lined steel tanks are used for fermentation and aging, and dosage is around 8 g/L.
- **NV Sélection de Parcelles Demi-Sec** – same as the *NV Sélection de Parcelles Brut*, only with a higher dosage.
- **NV Blanc de Blancs** – 100% Villers-Marmery Chardonnay. The reserves are from a perpetual blend started in 1968, malolactic fermentation occurs, enamel-lined steel tanks are used for fermentation and aging, and dosage is around 8 g/L.
- **NV Blanc de Noirs Brut** – 100% Verzenay and Verzy Pinot Noir. The reserves are from a perpetual blend dating back to 1968, malolactic fermentation occurs, enamel-lined steel tanks are used, and dosage is around 8 g/L.
- **NV Blanc de Noirs Extra Brut** – 100% Pinot Noir from their ripest plots in Verzenay and Verzy. Even though this is labeled as a NV, it is a pure vintage wine. Enamel-lined steel tanks are used for fermentation and aging, malolactic fermentation occurs, and dosage is around 5 g/L.
- **NV Rosé** – a red wine addition blend of Verzenay and Verzy Chardonnay and Pinot noir. Though labeled NV, this is a pure vintage wine. Malolactic fermentation occurs, enamel-lined steel tanks are used for fermentation and aging, and dosage is around 8 g/L.
- **Millésime Carte d'Or** – Approximately 40% Chardonnay from Villers-Marmery and 60% Pinot Noir from Verzenay and Verzy. Malolactic fermentation occurs, enamel-lined steel tanks are used for fermentation and aging, and dosage is around 8 g/L.
- **Millésime Grand Cru** – Approximately 33% Chardonnay and 66% Pinot Noir from Verzenay and Verzy. Malolactic fermentation occurs, enamel-lined steel tanks are used for fermentation and aging, and dosage is around 8 g/L.
- **Millésime Cuvée Marie-Amélie Blanc de Blancs** – 100% Chardonnay from their best plots in Villers-Marmery. No malolactic fermentation occurs, enamel-lined steel tanks are used, and dosage is around 8-9 g/L.

Contact Information:

Champagne D. Henriet Bazin

9 rue des Mises

51380 Villers-Marmery, France

Phone: +33 (0)3 26 84 07 79

Email: marie-noelle@champagne-henrietbazin.com

Web: <http://www.champagne-henrietbazin.com>

Blog: <http://champagne-henriet-bazin-eng.blogspot.com/>

What's in That Bottle?

1959 Louis Roederer Cristal Split

A little over a year ago I was sitting idly in the Louis Roederer offices in Reims, having just finished tasting with Chef de Caves Jean-Baptiste Lecaillon, where we were taking a quick break before lunch. Our conversation had wandered to family, sports, and just about anything under the sun as the odd passerby stopped in to say hello. Suddenly, a visibly flustered young man entered the room asking nervously for permission to approach Jean-Baptiste, which, once given, increased the flabbergasted look on his face to one of heady excitement. The conversation between them started in French, though quickly turned to English, and as far as I could grasp it had something to do with the authenticity of an old bottle. As I was trying to navigate the hand waving at the same time as figure out exactly which bottle they were talking about, a different young man entered the room with something I never thought I would see: a 187 mL, quarter bottle, or “split” of Louis Roederer’s tête de cuvée *Cristal* from 1959.



The split of 1959 Louis Roederer *Cristal*

Jean-Baptiste and the others in the room seemed as surprised as I was. Immediately, the air filled with questions regarding whether the bottle was fake, where it originated, and whether anyone at Reims headquarters had ever seen one before. To my mind, the people in that room have, combined, the deepest knowledge of the history of Louis Roederer in the world, yet none of us had ever seen such a thing before. We were informed that the owner of the bottle was in the United States and, indeed, the importer strip indicated the US as its original destination. I mentioned that I had heard about half bottles (375 mL) of *Cristal*, but had never set eyes on one, let alone something smaller. As an aside, Jean-Baptiste confirmed the existence of the mysterious half bottles, though they hadn’t been produced in decades.

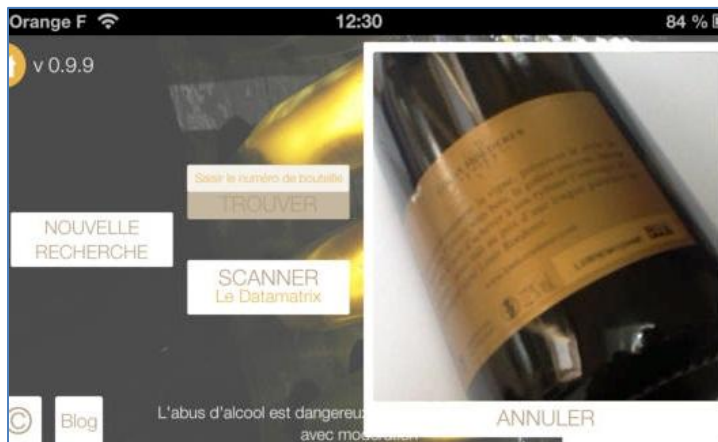
Jean-Baptiste continued to stare at the split in his hands, even as a slow smile crept up his face when he finally answered the mystery. He said that he doubted the wine would taste good, but that it was indeed a legitimate bottle, shipped once upon a time to the US market to be offered to first class airline passengers. While he had never seen one, and Roederer certainly didn’t have any remaining in its cellars, he knew that special bottlings had been produced for airline service, and splits were the logical size for personal service. When an airline wanted the wine, bottles or magnums of *Cristal* were transvasaged (poured) into the 187 mL split bottles and shipped to the carrier. There is no remaining record of what vintages Roederer created or which airlines distributed them, though they were likely special-ordered in 1960s.

I give a lot of credit to Louis Roederer for confirming the existence of these small bottles, as neither the average consumer nor a Champagne fiend like me would have ever expected their existence. Many big name houses would probably refuse to acknowledge such a bottle, lest it detract from brand cache or the luxury image Champagne works so hard to protect, but the Louis Roederer team took it in stride and acknowledged it as part of everyday business. And even though the wine may have been brown in color, was likely not very good, and I never got to taste it anyway, it will be a bottle of *Cristal* I will never forget. Before you ask where that bottle is now, let me say that I have no idea – I expect back with its original owner whomever and wherever that may be. But if anyone of my readers comes across one of these, please do let me know – the geek in me would love to figure out in which vintages they were produced and where they may have been served or sold.

~~Un~~solved Mysteries: Louis Roederer



Historically, Louis Roederer has used one of the most indecipherable lot code systems in Champagne. For decades, nothing except an ever-increasing series of digits graced each bottle, giving almost zero information on the base vintages, disgorgement dates or bottling dates for any of their wines. While it's true that the truly dedicated connoisseur could track Louis Roederer bottles over years and fashion a (barely) educated guess at a potential window of time, it was never better than a guess (believe me, I have first hand experience with such insanity). Thankfully, all of that has changed in this wondrous age of technology: Louis Roederer has release an [app](#) (!) for the iPhone and iPad that can be downloaded for free from the iTunes store. Once you scan or type in the lot code – this is different than the bar code – on your bottle's label the app will reveal base vintage, disgorgement, bottling, dosage, and blend makeup. Viola! Everything you could ever want to know about the bottle is there. What's most fantastic about this is you can scan in your cellared bottles to reveal the mysteries that lie within!



Example: a bottle of Louis Roederer Brut Premier, with lot code of [L036321A109125](#):

This bottle of *Brut Premier* is based on the 2008 vintage and was bottled in 2009. It was disgorged in 2011 and dosed at 10-11 g/L. The blend is approximately 40% Chardonnay, 40% Pinot Noir, and 20% Pinot Meunier, with 5% of the base vintage wines aged in oak casks with weekly battonage. Some of the wines saw malolactic fermentation and the reserve wines come from five different vintages; 10% of reserve wines were aged in oak casks.

With the information this app gives, the mystery of the Louis Roederer lot code is solved. This app is absolutely wonderful and I only wish that producers who choose not to include this information on or along with their bottles launch something similar. Bravo to the Louis Roederer team for being on the cutting edge.

Champagne Tasting Notes

Producer Index

Producer	Page
Hubert Beaufort	41
Bereche	41
Cattier	43
Claude Cazals	43
André Clouet	43
Demarne-Frison	44
Paul Déthune	44
Deveaux	45
Didier-Ducos	45
Dom Pérignon	45
Drappier	46
Duval-Leroy	46
Egly-Ouriet	46
Gimonnet-Oger	47
Gosset	47
Henri Goutorbe	48
Grongnet	48
Guiborat	49
Marc Hébrart	49
D. Henriët-Bazin	50
Hervieux-Dumez	51
Huré Frères	51
Jacquesson	52
Jacquart	53
Krug Grande	53
Lancelot-Pienne	54
Larmandier-Bernier	55

Producer	Page
Marie-Noëlle Ledru	56
R & L Legras	56
Alexandre Lenique	56
Lilbert-Fils	57
Lomarad & Cie.	57
A. Margaine	57
Mathieu-Gandon	58
José Michel	59
Moët et Chandon	59
Pierre Moncuit	59
Palmer	59
Perrier-Jouët	59
Perrot-Batteux	60
Pierre Péters	60
Philipponnat	61
Piper-Heidsieck	62
Pol Roger	62
Jérôme Prévost	62
Louis Roederer	63
Jacques Selosse	64
Guillaume Sergent	64
Thiénot	64
Bernard Torny	65
Vilmart	65
Vouette et Sorbée	66
Vranken	66
Veuve Fourny	67

Champagne Tasting Notes Contents

Vintage	Wine	Type	Rating	Potential	Page
NV	Hubert Beaufort Blanc de Blancs - 2009 base	NV BdB	83-85	83-85	41
NV	Hubert Beaufort Carte d'Or - 2010 base	NV Blend	81-83	81-83	41
NV	Hubert Beaufort Rosé - pure 2009	NV Rosé	85-87	85-87	41
NV	Bereche Brut Réserve - 2010 base	NV Blend	85-87	85-87	41
NV	Bereche Campania Remensis Rosé - 2009 base	NV Rosé	86-88	87-89	41
NV	Bereche Extra Brut - 2009 base	NV Blend	84-86	84-86	42
2006	Bereche Le Cran	Vintage Blend	89-91	90-92	42
2009	Bereche Les Beaux Regards	NV BdB	86-88	86-88	42
NV	Bereche Reflet d'Antan - 2008 base	NV Blend	90-92	91-93	42
NV	Bereche Vallée de la Marne Rive Gauche - pure 2009	NV BdN	82-84	82-84	42
MV	Cattier Clos du Moulin 2003-2002-2000	MV Blend	86-88	86-88	43
MV	Cattier Clos du Moulin 2004-2003-2002	MV Blend	87-89	89-91	43
2002	Claude Cazals Clos Cazals	Vintage BdB	79-81	-	43
NV	André Clouet 1911 - cuvée 28	NV Blend	86-88	88-90	43
NV	André Clouet Grande Réserve - 2008 base	NV Rosé	86-88	86-88	44
NV	André Clouet Rosé - 2008 base	NV Rosé	84-86	86-88	44
NV	Demarne-Frison Goustan Blanc de Noirs - 2010 base	NV BdN	84-86	84-86	44
NV	Paul Déthune Blanc de Noirs - 2009 base	NV BdN	85-87	87-89	44
NV	Paul Déthune l'Ancienne - pure 2006	NV Blend	86-88	88-90	44
NV	Paul Déthune l'Ancienne - pure 2005	NV Blend	87-89	87-89	45
NV	Deveaux Cuvée D	NV Blend	82-84	82-84	45
NV	Didier-Ducos L'Ablutien - 2008 base	NV Blend	85-87	86-88	45
2004	Dom Pérignon	Vintage Blend	88-90	89-92	45
2003	Dom Pérignon Rosé	Vintage Rosé	90-92	91-93	46
NV	Drappier Blanc de Blancs Signature - 2009 base	NV BdB	85-87	85-87	46
NV	Drappier Quattuor - 2009 base	NV BdB	81-83	81-83	46
2004	Duval-Leroy Femme	Vintage Blend	84-86	84-86	46
NV	Egly-Ouriet Les Vignes de Vrigny - 2008 base	NV BdN	86-88	87-89	46
2004	Egly-Ouriet Millésime	Vintage Blend	77-79	82-84	47
NV	Gimonet-Oger Grande Réserve - 2008 base	NV Blend	86-88	86-88	47
NV	Gimonet-Oger Sélection Blanc - 2005 base	NV BdB	85-87	85-87	47
NV	Gosset Grand Blanc de Blancs - 2007 base	NV BdB	83-85	83-85	47
NV	Gosset Grand Rosé - 2008 base	NV Rosé	85-87	85-87	47
NV	Gosset Grande Réserve - 2007 base	NV Blend	79-81	79-81	48
2004	Gosset Millésime	Vintage Blend	86-88	86-88	48
NV	Henri Goutorbe Cuvée Tradition - 2009 base	NV Blend	84-86	84-86	48
NV	Grongnet Carpe Diem Rosé de Saignée Extra Brut	NV Rosé	87-89	87-89	48
2000	Grongnet Spécial Club	Vintage Blend	80-82	-	48
2006	Guiborat Blanc de Blancs	Vintage BdB	87-89	87-89	49
NV	Guiborat Blanc de Blancs - 2009 base	NV BdB	86-88	87-89	49
NV	Guiborat Tradition - 2010 base	NV Blend	85-87	85-87	49
NV	Marc Hébrart Blanc de Blancs - 2009 base	NV BdB	85-87	85-87	49
NV	Marc Hébrart Rosé - 2010 base	NV Rosé	82-84	82-84	49
2008	Marc Hébrart Spécial Club	Vintage Blend	91-93	92-94	50
NV	D. Henriët-Bazin Blanc de Noirs - 2009 base	NV BdN	86-88	87-89	50
NV	D. Henriët-Bazin Blanc de Noirs Extra Brut - pure 2008	NV BdN	84-86	-	50
2007	D. Henriët-Bazin Carte d'Or	Vintage Blend	82-84	82-84	50
2008	D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs	Vintage BdB	88-90	90-92	51
NV	D. Henriët-Bazin Rosé - pure 2008	NV Rosé	85-87	86-88	51
NV	D. Henriët-Bazin Sélection de Parcelles - 2009 base	NV Blend	87-89	87-89	51
2006	Hervieux-Dumez Spécial Club	Vintage Blend	85-87	86-89	51
2006	Huré Frères Blanc des Blancs L'inattendue	Vintage Blend	85-87	85-87	51
NV	Huré Frères Extra Brut Réserve - 2008 base	Vintage Blend	84-86	85-87	52
NV	Huré Frères Mémoire - 2009 base	Vintage Blend	86-88	86-88	52
2000	Huré Frères Terre Natale	Vintage Blend	85-87	87+	52

Champagne Tasting Notes Contents Continued

Vintage	Wine	Type	Rating	Potential	Page
NV	Jacquesson Cuvée 736 - 2008 base	NV Blend	78-80	80-82	52
NV	Jacquart Brut Mosaïque	NV Blend	85-87	85-87	53
MV	Krug Grande Cuvée - 1998 base	MV Blend	91-93	91-93	53
MV	Krug Grande Cuvée - 2002 base	MV Blend	91-93	92-94	53
MV	Krug Grande Cuvée - 2005 base	MV Blend	90-92	91-93	53
MV	Krug Rosé - 2005 base	MV Rosé	90-92	90-92	53
NV	Lancelot-Pienne Blanc de Blancs - 2008 base	NV BdB	86-88	87-89	54
2008	Lancelot-Pienne Marie Lancelot	Vintage BdB	90-92	91-94	54
2008	Lancelot-Pienne Perceval	Vintage Blend	89-91	90-92	54
NV	Lancelot-Pienne Sélection - 2007 base	NV Blend	85-87	85-87	54
NV	Lancelot-Pienne Sélection - 2006 base	NV Blend	84-86	84-86	54
NV	Lancelot-Pienne Table Ronde - 2008 base	NV BdB	88-90	89-91	55
NV	Lancelot-Pienne Table Ronde - 2007 base	NV BdB	84-86	85-87	55
NV	Lancelot-Pienne Table Ronde Brut Nature - 2007 base	NV BdB	84-86	84-86	55
2009	Larmandier-Bernier Les Chemins d'Avize	Vintage BdB	84-86	85-87	55
2008	Larmandier-Bernier Terre de Vertus	Vintage BdB	84-86	84-86	55
2006	Larmandier-Bernier Vieille Vigne de Cramant	Vintage BdB	86-88	86-88	56
NV	Marie-Noëlle Ledru Extra Brut - 2008 base	NV Blend	87-89	87-89	56
1996	R & L Legras Cuvée Saint-Vincent	Vintage BdB	87-89	87-89	56
NV	Alexandre Lenique Cuvée Excellence Pur Noir - 2009 base	NV BdN	86-88	86-88	56
NV	Alexandre Lenique Cuvée Excellence Brut - 2009 base	NV Blend	85-87	85-87	56
2004	Lilbert-Fils Blanc de Blancs	Vintage BdB	89-91	91-93	57
NV	Lilbert-Fils Perle - 2007 base	NV BdB	85-87	86-88	57
NV	Lomarad & Cie. Brut - 2010 base	NV Blend	69-71	69-71	57
2006	A. Margaine Blanc de Blancs	Vintage BdB	88-90	89-91	57
NV	A. Margaine Extra Brut - pure 2008	NV BdB	86-88	88-90	57
NV	A. Margaine Rosé - 2011 base	NV Rosé	85-87	85-87	58
2008	A. Margaine Spécial Club	Vintage BdB	90-92	91+	58
NV	A. Margaine Traditionnelle Demi-Sec - 2010 base	NV Blend	84-86	84-86	58
NV	Mathieu-Gandon Esprit Brut - 2009 base	NV Blend	82-84	84-86	58
NV	Mathieu-Gandon Rosé de Saignée - pure 2009	NV Rosé	86-88	86-88	58
2002	José Michel Grand Vintage	Vintage Blend	84-86	87-89	59
2004	Moët et Chandon Grand Vintage Rosé	Vintage Rosé	85-87	86-88	59
2004	Pierre Moncuit Nicole Moncuit Vieille Vigne	Vintage BdB	85-87	86-88	59
MV	Palmer Amazone - 2000/1999/1998 blend	MV Blend	86-88	87-89	59
NV	Perrier-Jouët Grand Brut - 2009 base	NV Blend	84-86	84-86	59
NV	Perrot-Batteux Cuvée Helix Rosé - 2009 base	NV Rosé	86-88	86-88	60
2006	Pierre Péters Cuvée Spéciale Les Chétillons	Vintage BdB	88-90	90-92	60
NV	Pierre Péters Cuvée de Réserve - 2010 base	NV BdB	84-86	84-86	60
NV	Pierre Péters Réserve Oubliée - 2008 base	NV BdB	86-88	86-88	60
NV	Pierre Péters Rosé for Albane - 2010 base	NV Rosé	87-89	87-89	60
2004	Philipponnat Clos des Goisses	Vintage Blend	90-92	91-93	61
2004	Philipponnat Cuvée 1522	Vintage Blend	84-86	86-89	61
2006	Philipponnat Cuvée 1522 Rosé	Vintage Rosé	89-91	89-91	61
NV	Philipponnat Royale Réserve - 2008 base	NV Blend	86-88	87-89	61
NV	Philipponnat Royale Réserve Non Dosé - 2007 base	NV Blend	84-86	84-86	61
NV	Piper-Heidsieck - 2009 base	NV Blend	84-86	85-87	62
2006	Piper-Heidsieck Vintage	Vintage Blend	86-88	86-88	62
2000	Pol Roger Cuvée Sir Winston Churchill	Vintage Blend	89-91	90-92	62
NV	Pol Roger Extra Cuvée de Réserve - 2008 base	NV Blend	87-89	89-91	62
NV	Jérôme Prévost La Closerie Les Béguines - pure 2010	NV BdN	85-87	85-87	62
NV	Louis Roederer Brut Premier - 2012 base	NV Blend	NR	87-90	63
2006	Louis Roederer Cristal	Vintage Blend	90-92	91-94	63
2012	Louis Roederer Cristal	Vintage Blend	NR	94+	63
2012	Louis Roederer Rosé	Vintage Rosé	NR	90-93	63
2012	Louis Roederer Vintage	Vintage Blend	NR	89-92	63

Champagne Tasting Notes Contents Continued

Vintage	Wine	Type	Rating	Potential	Page
NV	Jacques Selosse Exquise - 2005 base	NV BdB	88-90	88-90	64
2003	Jacques Selosse Millésime	Vintage BdB	91-93	91-93	64
NV	Jacques Selosse Rosé - mid 2010 dgd	NV Rosé	90-92	90-92	64
NV	Guillaume Sergent Les Prés Dieu - 2011 base	NV BdB	85-87	85-87	64
2006	Thiénot Cuvée Garance Blanc de Rouges	Vintage BdN	87-89	87-89	64
2002	Bernard Tornay Millésime	Vintage Blend	85-87	85-87	65
2005	Vilmart Coeur de Cuvée	Vintage Blend	90-92	91-93	65
1999	Vilmart Cuvée Création - magnum	Vintage Blend	90-92	91-93	65
NV	Vilmart Cuvée Rubis - 2010 base	NV Rosé	86-88	87-89	65
NV	Vilmart Grand Cellier - 2010 base	NV Blend	84-86	85-87	65
2008	Vilmart Grand Cellier d'Or	Vintage Blend	89-91	91-93	66
2006	Vilmart Grand Cellier d'Or - magnum	Vintage Blend	88-90	90-92	66
NV	Vilmart Ratafia	NV Ratafia	88-90	88-90	66
NV	Vouette et Sorbée Saignée de Sorbée - pure 2009	Vintage Rosé	86-88	86-88	66
NV	Vranken Demoiselle Premium Cuvée - 2010 base	NV Blend	74-76	74-76	66
2000	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	88-90	67
2004	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	90-92	67

NV Hubert Beaufort Blanc de Blancs - 2009 base

Rating	Potential
83-85	83-85

Here is a very nice expression of Bouzy Chardonnay. This mouthfeel is rounded, composed of yellow and red apples framed by a zesty, tart, bitter edge that enables an easy match with creamy seafood. While not as precise or focused as Chardonnay from other Pinot Noir-dominant Grand Cru villages (like Ambonnay, Verzenay, and Verzy), this is a very enjoyable wine.

(100% Chardonnay; 2009 base vintage; Bouzy; Stainless steel; No malolactic fermentation; Late- 2012 disgorgement; \$45-60 US)

NV Hubert Beaufort Carte d'Or - 2010 base

Rating	Potential
81-83	81-83

Take a bite out of a big red apple and you can recreate this wine's essence. Juicy, fruity, and easygoing... while all of these are positive descriptors, they don't necessarily scream originality. Absolutely nothing is wrong with this wine, but it is a bit boring.

(10% Chardonnay, 90% Pinot Noir; 2010 base vintage; Bouzy; Stainless steel; No malolactic fermentation; Late- 2012 disgorgement; \$40-50 US)

NV Hubert Beaufort Rosé - pure 2009

Rating	Potential
85-87	85-87

A great example of what Bouzy can do with Pinot Noir in the form of Rosé. Spice and red cherries complement a touch of strawberry and citrus for elegance and balance, but this sits on the deeper, darker side of the Rosé fence and I really enjoy it.

(100% Pinot Noir via saignée for 24 hours; Pure 2009 vintage; Bouzy; Stainless steel; No malolactic fermentation; Late 2012 disgorgement; \$50-65 US)

NV Bereche Brut Réserve - 2010 base

Rating	Potential
85-87	85-87

For a 2010-based NV, this wine really has it going on. Full of fresh apples and peach with a rich bread dough undertone, this has wonderful balance and is enjoyable on its own as well as with a variety of pasta and lighter meat dishes. For the money, year after year, this is consistently one of the best non-vintage Champagnes you can buy.

(35% Chardonnay, 30% Pinot Noir, 35% Pinot Meunier; 2010 base with 30% reserve wines; 60-65% enamel coated steel, 35-40% oak fermentation/aging; No malolactic fermentation; Disgorged 2013; 8 g/L dosage; \$40-\$55 US)

NV Bereche Campania Remensis Rosé - 2009 base

Rating	Potential
86-88	87-89

Spice and cherry form enticing aromas to draw you in. The palate continues this trend, but adds a tart red citrus and dried berry aspect that is very appealing. A touch of cream enters the picture before the finish dries everything up and leaves you wanting a bite of chicken pot pie or maybe venison. An excellent first release and a step up from the basic Bereche Rosé - which is saying something. Recommended.

(25-30% Chardonnay, 60-70% Pinot Noir, 5-10% Pinot Meunier with Pinot Noir and Pinot Meunier red wine addition; 2009 base vintage; Gueux and Vrigny; Mix of enamel and oak fermentation/aging; No malolactic fermentation; Disgorged 2013; 3 g/L dosage; \$70-\$100)

NV Bereche Extra Brut - 2009 base

Rating	Potential
84-86	84-86

This is round and quite forward for an Extra Brut, most likely due to the 2009 base vintage. The palate is full of orange, lemon, peach, and a nice dose of bitter minerality. I expect some crusty bread notes to come out within the next year, but for now this is a fruity experience that is quite enjoyable and reminds us that the category of Extra Brut doesn't have to mean overly dry and acidic.

(35% Chardonnay, 30% Pinot Noir, 35% Pinot Meunier; 2009 base with 30% reserve wines; Mix of enamel coated steel and oak fermentation/aging; No malolactic fermentation; Disgorged 2013; 2 g/L dosage; \$50-\$65 US)

2006 Bereche Le Cran

Rating	Potential
89-91	90-92

A pre-release version of this wine has been tasted several times since 2010 and a review was published in Issue 5 when it still went by the name *L'Instant*. Now that it is in final release format, I'm happy to say that it has lived up to all expectations, making Bereche three for three for sensational releases of the *Le Cran* cuvée. This wine is full-bodied with plenty of rich, baked bread, honey-kissed cinnamon aromas and flavors on entry. The palate manages balance by slowly revealing its citrus and red apple structure up until a finish of lip-smacking, bitter minerality. A stylish cross of the more structured 2004 and more forward 2005 vintage releases, this wine drinks great right now and is right at home paired with meat or a cheese plate. It will also continue to evolve and improve over the next five to ten years. A winner of a wine and one that deserves a place at your dinner table and in your cellar.

(50% Chardonnay, 40% Pinot Noir, 10% Pinot Meunier; Single vineyard Le Cran in Ludes; Oak; No malolactic fermentation; Second fermentation under cork; Disgorged early 2013; 3 g/L dosage; \$75-95 US)

2009 Bereche Les Beaux Regards

Rating	Potential
86-88	86-88

Peach, citrus, and substantial minerality get things moving before a doughy, apple character takes pole position. Pure and elegant on the finish, this Champagne whisks the palate clean - a perfect palate cleanser or match for oysters and other shellfish. Very well-made for a non-dosé Champagne.

(100% Chardonnay; 67% from Ludes, 33% from Les Misy in Mareuil le Port; Some vines over 100 years in age; Oak fermentation and aging; No malolactic fermentation; Second fermentation under cork; Disgorged 2013; No dosage; 3000-4000 bottles produced; \$70-95 US)

NV Bereche Reflet d'Antan - 2008 base

Rating	Potential
90-92	91-93

Raphaël Bérèche made a bold decision a couple of years ago. His prestige cuvée *Reflet d'Antan* was flying off the shelves and demand had encouraged the house to release the blend too young to show its best. Despite the significant cash flow that this wine brought in, he essentially put it on hold for 18 months as it aged in the bottle until he was happy with the final product. As a result, the latest release, based on the 2008 harvest, is a barn burner. Big, fruity, rich, nutty, doughy citrus notes kick things off and are joined quickly by a tart, mineral streak of acid that balances everything out. This is still a wild ride, but more balanced and focused than past releases. Whether this is due to the 2008 base vintage or Raphaël's efforts, I can't say, but I can say that I love it. Go get some of these!

(33% Chardonnay, 33% Pinot Noir, 33% Pinot Meunier from the Montagne de Reims and Vallee de la Marne; 2008 base vintage with reserves dating back to 1990; Oak aging and fermentation; No malolactic fermentation; Wine made via a solera established in 1990; Disgorged late 2012; Dosage 6 g/L; 4,000 bottles produced; \$100-140 US)

NV Bereche Vallée de la Marne Rive Gauche - pure 2009

Rating	Potential
82-84	82-84

Peachy and earthy on entry, this starts out a bit heavy before lightening up mid-way with brady orange notes. A few bursts of minerality show through on the finish, but overall this is a darker, heavier, somewhat unbalanced wine. While it is enjoyable and I have no problem drinking a glass of it, it isn't quite the complete package.

(100% Pinot Meunier; Pure 2009 vintage; Single vineyard les Misy in Mareuil-le-Port with vines planted in 1969; Fermented and aged in 350 & 500 L oak barrels; No malolactic fermentation; Disgorged 2013; 3-4 g/L dosage; \$70-90 US)

MV Cattier Clos du Moulin 2003-2002-2000

Rating	Potential
86-88	86-88

Very fragrant, peach and apple aromas burst forth exuberantly from the glass. The palate is also open, but a touch more relaxed than the nose with cream, bitter apple, pear, and peach tendencies. Quite fruit-filled and easy to drink due to the forward nature of the 2003 base vintage, this also carries a pliant complexity and a more structured finish than one would necessarily expect. Tasty now, this should continue to drink at the same high level for the next ten to fifteen years. I will also note that a smaller than normal supply of this bottling was produced due to the low yield in 2003; less than ten thousand bottles were produced (fifteen to sixteen thousand is average), so if you are interested, pick one up when you see it.

(50% Chardonnay, 50% Pinot Noir; Blend of 2003, 2002, and 2000 vintages; 2.2 ha single vineyard in Chingy-les-Roses; Stainless steel; Disgorged early 2010; 9-10 g/L dosage; 9,783 bottles produced; \$75-135 US)

MV Cattier Clos du Moulin 2004-2003-2002

Rating	Potential
87-89	89-91

This kicks off with a zesty, yeasty, lip-smacking citrus bend that is sure to jolt you out of any doldrums you may have settled into. Full of firm citrus minerality and yeasty extract, this is a fun wine to spend a few hours with. It also has a sweet, honeyed citrus and apple side that increases the level of complexity over time. Very good, this will only get better over the next decade. In contrast to the 2003 vintage, 2004 was extremely high-yielding, so more of this 2004-based blend was produced than is typical. (Fifteen to sixteen thousand bottles is the normal production level, and this release saw over twenty thousand bottles created.) Have no fear, however, as the quality of the 2004 vintage is high even at a greater volume.

(50% Chardonnay, 50% Pinot Noir; Blend of 2004, 2003, and 2002 vintages; 2.2 ha single vineyard in Chingy-les-Roses; Stainless steel; Disgorged mid2012; 9-10 g/L dosage; 20,823 bottles produced; \$75-135 US)

2002 Claude Cazals Clos Cazals

Rating	Potential
79-81	-

I am dumbfounded by this wine. It is from a much-hyped site located along the side of the main road through Oger heading north to Avize and south to Le Mesnil-sur Oger. Each vintage release is surrounded by great fanfare and high expectation and each year leaves me wanting. After tasting through all releases from the past decade, I have come to the conclusion that while the vineyard is a very pretty Clos and the wine is very well made, the product just isn't all that special. It is a light, elegant, polite wine that I wish would get a little dirty and nasty - at least behind closed doors.

Specifically regarding the 2002, this version has a nice core of bright minerality and acidity, but also a concentrated, slightly candied, borderline mature citrus character that is worrisome. A lot of Chardonnay was over-ripe in 2002 and is maturing faster than expected, so that is likely the root of the problem. Drink up over the next year or two, as I don't see this doing more than continuing its existence of zippy minerality and fast-maturing fruit.

(100% Chardonnay; Single vineyard in Oger planted in 1947; Stainless steel and oak; Some to all malolactic fermentation is completed; Disgorged 2012; 3 g/L dosage; ~ 8,000 bottles and 200 magnums produced; \$85-115 US)

NV André Clouet 1911 - cuvée 28

Rating	Potential
86-88	88-90

Voluptuous honey, citrus and biscuit aromas call out for a homemade dish of poultry or pork. This full-bodied Pinot Noir is perfectly suited to the dinner table where it can either lift white meat dishes up or be elevated by a meat pairing all the same. Always a treat to drink, this version has a core of slightly bitter red citrus that should do well over time. And as delicious as this is right now, it will only get better in five to ten years. I really enjoy this ode to the "old school" of Champagne – if only more producers would look to the past to inform their way forward.

(100% Pinot Noir; 2002 base with reserves from a perpetual blend dating back to the late 1990s; From Clouet's top ten parcels in Bouzy - Les Cercets, Les Croix, Les Gouttes d'Or, Les Hautes Brousses, Les Petites Brousses, Les Ramoniers, Les Ronsures, Les Varnets, Les Vaudayants, Le Village; Malolactic fermentation; 10 g/L dosage; Disgorged mid 2012; 1911 bottles produced per release; 28th cuvee produced; \$65-95 US)

NV André Clouet Grande Réserve - 2008 base

Rating	Potential
86-88	86-88

Honeysuckle, orange, fresh-baked biscuit, and a wonderful burst of acidity highlight this spectacular ode to Bouzy Pinot Noir. While this has a rather rich, fruit-filled personality, it also possesses a vigorous core of citrus which cuts through the palate and delivers exceptional balance. A superb wine that drinks well now and will continue to do so for well over a decade, this is highly recommended, especially for the price.

(100% Pinot Noir; 2008 base vintage; Bouzy; Stainless steel fermentation; Malolactic fermentation; Disgorged mid 2012; 7-8 g/L dosage; \$45-65 US)

NV André Clouet Rosé - 2008 base

Rating	Potential
84-86	86-88

Beautiful aromas of ripe, red berries lead into a full palate of dark red cherry, firm strawberry, bread dough, and a touch of honey. A very nice mix of finesse-filled berry notes melds with rich Pinot Noir power to give this wine impressive flexibility. You can enjoy it on its own or pair it with poultry and game courses. If you prefer a bracing finish, this will be perfect for you today, or wait a few years and watch this build into a honeyed, slightly spicy, red berry and biscuit parade. For big fruity Bouzy freaks, just remember that, even with age, this will always have a lovely elegant nature.

(100% Pinot Noir with 8% red wine addition; Bouzy; Stainless steel fermentation; Malolactic fermentation; Disgorged mid 2012; 7-8 g/L dosage; \$55-75 US)

NV Demarne-Frison Goustan Blanc de Noirs - 2010 base

Rating	Potential
84-86	84-86

Here is a great example of non-dosage Champagne, and one from the difficult 2010 vintage at that. It is round and full of mellow, ripe red apples on the nose, but young, fresh, and juicy on the palate. Apple is the major player throughout, with crisp and juicy characteristics around every turn. A touch of cream emerges on the palate after the wine warms up. All in all, this handles the oak treatment very well and the full, lighter acid fruit from 2010 is complimented by the dosage. As this is already starting to show some maturity on the nose, I wouldn't cellar this for more than two to three years, but it sure is tasty now.

Sadly, Thierry Demarne and Valérie Frison divorced and divided the vineyards in 2011 and 2012, so the future of the house remains uncertain. Currently, Valerie is sending her share of the grapes to the local cooperative, though it appears that she may sell them to Thierry in coming years. We can only hope that an agreement is reached that allows Demarne to continue, even if the Frison name is dropped from the label.

(100% Pinot Noir; 2010 base vintage; La Chevetrée and Les Clos de la Cote vineyards in Ville-sur-Arce; Fermented and aged in used oak barrels from La Chablisienne in Chablis; Malolactic fermentation as naturally occurs, this is normally 100%; Disgorged late 2012; No dosage; ~ 5,000 bottles produced; \$45-70 US)

NV Paul Déthune Blanc de Noirs - 2009 base

Rating	Potential
85-87	87-89

Fruity, tart, and rich all at the same time - this wine is tasty now and yet full of potential. Bright orange mixes with tart acidity and notes of honey, spice, and biscuit dough with exceptionally elegant expression, especially considering the wine is 100% Ambonnay Pinot Noir and aged in oak. Some bitter ruby red grapefruit and mineral notes on the finish offer grip and age-ability. I expect this will only get better with a few years in the cellar.

(100% Pinot Noir; Ambonnay; 2009 base vintage; Fermented and aged in oak; Bottled April 2010; Disgorged mid 2013; 4,000 bottles produced; \$50-70 US)

NV Paul Déthune l'Ancienne – pure 2006

Rating	Potential
86-88	88-90

This possesses great balance between red citrus minerality and rich, honeyed, biscuit dough flavors. There is a stately core of blood orange, spice and biscuits for both cut and body. With some air and warmth, subtle notes of vanilla, dark berry, and cinnamon add complexity. I don't find this as open or enjoyable for drinking today as the 2005 version, but it promises to be the better wine in the long run.

(50% Chardonnay, 50% Pinot Noir; Pure 2006 vintage; Ambonnay; Fermented and aged in 205 L Champenois oak barrels; Bottled in May 2007; Second fermentation under cork; Disgorged mid 2013; ~1,000 bottles produced; \$95-135 US)

NV Paul Déthune l'Ancienne - pure 2005

Rating	Potential
87-89	87-89

Zesty citrus with touches of cream, dough, and vanilla come out on the nose. The palate is very smooth, with caressing flavors of peach, citrus, and bread dough. A fresh, tart, slightly bitter mineral finish gives this wine a lovely vitality. Not as expressive or concentrated as previous vintages, this nonetheless is drinking very well right now, to be enjoyed on its own or with richer meat dishes at the dinner table. For my palate, this is best enjoyed over the next five years.

(50% Chardonnay, 50% Pinot Noir; Pure 2005 vintage; Ambonnay; Fermented and aged in 205 L Champenois oak barrels; Second fermentation under cork; Disgorged mid 2012; 1,000 bottles produced; \$95-125 US)

NV Deveaux Cuvée D

Rating	Potential
82-84	82-84

Citrus-led, hints of orange blossom, cream, and subtle apple all come into the mix. This wine possesses a tingly sharpness on the mid-palate, which grabs your hand and leads you into a soft and pillowy finish. While this may have a bit too much bitterness for some, I find it a Champagne of character. Best when served as an aperitif or with salty snacks like chips, crackers, cheese, and cured meats.

(40% Chardonnay, 60% Pinot Noir; 2006 base vintage with 35-40% reserve wines; Côte des Bars and Côte des Blancs; Stainless steel fermentation; Some malolactic fermentation; Reserve wines aged in oak; Disgorged mid-2012; 8 g/L dosage - liqueur aged in oak; \$40-50 US)

NV Didier-Ducos L'Ablutien - 2008 base

Rating	Potential
85-87	86-88

Very mineral-driven for a Pinot Meunier-dominant blend, this shows what the Coteaux Sud d'Épernay can do with this grape. Coming from soil that is a combination of the clay-laden Marne Valley and the chalk-filled Côte de Blancs, this has a wonderful doughy, cinnamon, peach aspect that mixes with zesty, tart, focused citrus. What is most impressive is how this wine manages to bring both good volume and sharp, pointed minerality to the table. Simply put, this is the best basic NV Brut I have tasted from Didier-Ducos. The vintage has a lot to do with this, but so does the direction of the house and that direction is most definitely upwards given their recent focus on quality. Keep an eye on what this family is producing across the range.

(15% Chardonnay, 5% Pinot Noir, 80% Pinot Meunier; 2008 base vintage with 40% reserve wines from 2007; Coteaux Sud d'Épernay; Stainless steel and enamel lined tanks; Malolactic fermentation; Disgorged early 2012; 9 g/L dosage - MCR; \$45-55 US)

2004 Dom Pérignon

Rating	Potential
88-90	89-92

This is a nice enough *Dom Pérignon* that is much more classical and traditional in style than any of the other releases since the 1995 (especially the "00s"). This has excellent steely citrus notes and a very nice backbone of bitter citrus minerality, but I find it lacking that extra gear that defines this famous cuvée. Until lately, *Dom Pérignon* was never a wine that was especially showy when young, but the best releases had a coiled core of extract in reserve. I don't find that in the 2004. Chef de Caves Richard Geoffroy is completely confident that this wine will put on weight and expand appropriately in the next two to three years. Hopefully, he is right, I am wrong, and this blossoms into a great one, but right now I see it as a middling release of *Dom Pérignon* and a slight underachiever compared to the quality and potential of the vintage.

(47% Chardonnay, 53% Pinot Noir; Stainless steel; Malolactic fermentation; Disgorged 2012; 6-7 g/L dosage; \$130-160 US)

2003 Dom Pérignon Rosé

Rating	Potential
90-92	91-93

This wine has a tough act to follow, as the 1995, 1996, 1998, 2000, and 2002 vintages of *Dom Pérignon Rosé* are utterly sublime and every bit as good as or better than their blanc counterparts. We all know the challenges of the 2003 vintage in Champagne - lots of heat and a low yields - but given that the *Dom Pérignon* blanc is a great effort, this Rosé is expected to be just as good. Yet it has the potential to be even better.

Upon opening it may come across as a lighter version of the 2003 *Dom Pérignon* blanc, but give this time in the glass and watch out. The bitter citrus and ruby red grapefruit that were shadowed at first suddenly morph into a wonderful parade of strawberry, ripe red cherry, and a delectable cinnamon cookie dough. The best is yet to come in this very Pinot Noir-driven, Burgundian-styled wine. A true star of 2003 with amazing strength and elegance for the vintage.

(Approximately 40% Chardonnay, 60% Pinot Noir of which 20% is red wine addition; Stainless steel; Malolactic fermentation; Disgorged 2012; Dosage 5-6 g/L; \$300-375 US)

NV Drappier Blanc de Blancs Signature - 2009 base

Rating	Potential
85-87	85-87

Full of bright peach, orange, lemon blossoms, and a hint of bread dough, this is quite zesty, but remains light, dancing on the palate with sunshine and citrus. Occasional outbursts of dough and minerality add amusement to make this wine all the more enjoyable. Not overly complex and impossible to not enjoy, this is a wine suited for just about any time, any place and any one.

(95-100% Chardonnay, 0-5% Pinot Blanc; 2009 base vintage; Stainless steel fermentation; Malolactic fermentation; Disgorged late 2012/early 2013; 8 g/L; Low sulfur; \$40-55 US)

NV Drappier Quattuor - 2009 base

Rating	Potential
81-83	81-83

Toasty and fairly mature on the nose, this wine is marked by mellow pear and browning yellow apple. The palate brings more freshness led by tart, bright peach, and zesty lemon. Some toast and bread dough also arrive, along with a smidge of charming waxy, green citrus. Happily this is completely different from Drappier's *NV Blanc de Blancs Signature*, which is much more mainstream. Where the *NV Blanc de Blancs Signature* is perfect for an aperitif, the *Quattuor* does best at the dinner table with seafood. A nice wine to introduce the taster to a bit of Côte des Bars history, I think this will drink best in its youth.

(25% Chardonnay, 25% Arbanne, 25% Petit Meslier; 25% Pinot Blanc; 2009 base vintage; Stainless steel fermentation; Malolactic fermentation; Disgorged late 2012/early 2013; 4-5 g/L dosage; Low sulfur; \$50-70 US)

2004 Duval-Leroy Femme

Rating	Potential
84-86	84-86

Gentle, creamy lemon aromas kick off this soft, elegant wine and make a favorable first impression. The palate is full of clean, tart lemon and some bread dough and mineral notes, but doesn't provide much beyond that. Certainly a well-made wine and a tasty one too, it sadly lacks real personality. There is nothing that makes this stand out from any other Chardonnay-driven 2004.

(87% Chardonnay from Chapelle in Avize, Mont-Aigu in Chouilly, Terres de Noël in Oger, Les Chetillons and Aillerand from Le Mesnil-sur-Oger, 13% Pinot Noir from Bouzy; Oak and stainless steel; Disgorged mid 2012; 6 g/L dosage; \$85-125 US)

NV Egly-Ouriet Les Vignes de Vrigny - 2008 base

Rating	Potential
86-88	87-89

Full of tart peach, bread dough, apple, and bitter minerality, this is not only a stellar example of Pinot Meunier, but of Champagne in general. The vintage of 2008 was great for Pinot Meunier - here it oozes with structured minerality and class. Young, but extremely enjoyable right now, this will be even better in three to five years as it gains a honeyed, doughy/bready roundness. While this may sit at the bottom of the Egly-Ouriet range price-wise, it often outperforms many of the other wines. Smart money and smart palates buy this.

(100% Pinot Meunier; 2008 base vintage with reserves from 2005-2007; Vrigny; Bottled in July 2009; Disgorged mid 2012; 3-4 g/L dosage; \$40-60 US)

2004 Egly-Ouriet Millésime

Rating	Potential
77-79	82-84

A slightly spicy nose of cinnamon and citrus blends into flavors of dry red citrus, warm biscuit dough, and salty minerality. While initially offering rich expression, the oak is overbearing and turns scratchy on the throat by the end. Also, the fruit fades to the back of the flavor profile too quickly, leaving you with nary but acidity and wood, which is not a winning formula. Cellaring should help pull this together, as should more time to rest post-disgorgement (and before sale) - the less than three months that this wine has seen already is hardly enough.

(30% Chardonnay, 70% Pinot Noir; Ambonnay; Oak fermentation and aging with 25% new oak; No malolactic fermentation; Bottled July 2005; Disgorged mid 2013; \$140-200 US)

***** Add Some Meunier to Your Charonnay & We Have a Winner *****

Rating	Potential
86-88	86-88

NV Gimonnet-Oger Grande Réserve - 2008 base

A bit of a twist for this Côte des Blancs Chardonnay-focused producer, this wine sees a dash (5%) of Pinot Meunier from their Marne Valley vineyard. The combination enjoys plenty of bright citrus, white bread dough, and mineral elements along with a touch of honeyed, bready richness. Chardonnay clearly dominates the wine, especially on the entry and finish, but the body and mouthfeel have an elegantly smooth weight that enable the final product to work its way through a multiple courses of a meal. Another great Gimonnet-Oger value and a wine that is enjoyable today, it will remain delicious for the next decade.

(95% Chardonnay from the Côte des Blancs, 5% Pinot Meunier from the Marne Valley; 2008 base vintage with 30% reserves from 2007; Mix of Steel and Oak; Disgorged 2013; .4 g/L dosage - MCR; Mytik Diamant cork; \$45-55 US)

NV Gimonnet-Oger Sélection Blanc - 2005 base

Rating	Potential
85-87	85-87

Showing very well right now, this is an excellent wine from a vintage that had some problems. Chalky, creamy minerality on the nose leads into flavors of tart lemon-lime and gently toasted bread. This wine has very nice structure from above-average acidity in both new and reserve wines, and can be used for a lot more than just an enjoyable glass on the deck. Match this with fish, turkey, chicken, or pork and you have a winning combination. Very good value for the price - a wine to be enjoyed now and over the next five to eight years.

(100% Chardonnay; 2005 base vintage with 50% reserves from 2004; Côte des Blancs; Mix of Steel and Oak; Disgorged late 2011; 4.9 g/L dosage - MCR; \$45-55 US)

NV Gosset Grand Blanc de Blancs - 2007 base

Rating	Potential
83-85	83-85

Soft, sweet lemon blossoms and whipped cream make for a very easy-going nose. The palate is quite clean with lime, lemon, minerals, and a touch of bread dough. Things drop off a bit on the finish which is shorter than expected and leaves me wondering where this wine ran off to so quickly. All in all, it is enjoyable, works well as an aperitif, and will pair easily with shellfish or whitefish dishes. I am just not sure it has enough interest to make me want to seek it out in the current sea of Blanc de Blancs Champagnes.

(100% Chardonnay; 2007 base vintage with reserves from 2006, 2005; Avize, Chouilly, Cramant, Cuis, Le Mesnil sur-Oger, Oger, Tour sur Marne, Trépail, and Villers-Marmery; No malolactic fermentation; Disgorged late 2012; \$55-75 US)

NV Gosset Grand Rosé - 2008 base

Rating	Potential
85-87	85-87

Bright, tart, fruity, and extremely enjoyable, this wine offers an elegant red citrus and mineral bend. The Chardonnay really shines on the palate, with lively lemon, crisp orange, and fresh cream all making individual appearances. A few biscuit notes are hidden under the fruit, but should become more obvious over time. A very enjoyable Rosé that manages to bring slight intensity into an experience that is mostly about finesse - this is a big change over the previous releases that emphasized richness over all else.

(55-60% Chardonnay from Avize, Chouilly, Cramant, Le Mesnil-sur-Oger, Trépail, Vertus and Villers-Marmery, 30-35% Pinot Noir from Ambonnay, Aÿ, Bouzy, Rilly-la-Montagne, and Verzenay with 7-10% Ay and Ambonnay red wine addition; 2008 base vintage with reserve wines from 2007, 20006; Oak and stainless steel; No malolactic fermentation; Disgorged late 2012; \$50-75 US)

NV Gosset Grande Réserve - 2007 base

Rating	Potential
79-81	79-81

Pear, apple and citrus flavors frolic front and center in this wine. Some doughy biscuits also come through, along with a hint of honey and a soft kiss of minerality, but this wine is a touch empty and on the bland, non-expressive side of things. It is clean, correct, and certainly easy enough to drink, but it is unremarkable and not what I expect at this price point. This bottle continues the often lackluster performance and year-to-year variability of Gosset over the last six years.

(40-45% Chardonnay from Aÿ, Mesnil Sur Oger, Trépail and Vertus. 40-45% Pinot Noir and 10-15% Pinot Meunier from Ambonnay, Avenay Val d'Or, Aÿ, Bouzy, Chigny-Les-Roses, Verzenay, and Villers-Mamery; 2007 base vintage with reserve wines from 2006, 2005; Oak and stainless steel; No malolactic fermentation; Disgorged late 2012; \$50-75 US)

2004 Gosset Millésime

Rating	Potential
86-88	86-88

Well-structured and full of bright, fruity/floral lemon and lime, this wine waves the Vintage 2004 flag proudly. A wonderful zesty, cinnamon-spiced character lifts and carries the mid-palate into a round, creamy finish. A very good wine that is enjoyable to drink on its own and has enough body to match seafood and non-meat based pasta dishes.

(55% Chardonnay from Avize, Cramant, Cuis, Trépail, Vertus, and Villers-Marmery, 45% Pinot Noir from Ambonnay, Avenay Val d'Or, Aÿ, Bouzy, Chigny-les-Roses, and Verzenay; Oak and stainless steel; No malolactic fermentation; Disgorged late 2012; \$70-90 US)

NV Henri Goutorbe Cuvée Tradition - 2009 base

Rating	Potential
84-86	84-86

With its bright, round, fruity character, this wine lends itself to early evening appetizers. A loveable wine, this is not overly complex, but rather open, forward, and full of fruit. This is easy to drink as a youngster and delivers rich doughy notes; sure to please the crowd and an extraordinary value for the money.

(28-33% Chardonnay, 66% Pinot Noir, 1-5% Pinot Meunier; 2009 base vintage; Aÿ, Bisseuil, Cumières, Hautvillers, Mareuil-sur-Aÿ, Coteaux des Sézannais, Côte des Bars; Stainless steel fermentation; Malolactic fermentation; Disgorged late 2012; 9-10 g/L dosage - MCR; \$35-45 US)

NV Grongnet Carpe Diem Rosé de Saignée Extra Brut

Rating	Potential
87-89	87-89

Dry, lively, mouthcoating, and full of dark red berries, this is a wonderful example of red-wine driven Champagne. Blackberry, raspberry, and dark cherry are all featured with a tannic edge. Additionally, this has a lovely streak of tartness and a creamy, biscuity, clove note that adds to the complexity. Enjoyable on its own and even more so with game meats like venison, duck, rabbit, and quail. My favorite of the wonderful Carpe Diem range from Grongnet; this shows its best when allowed to come up to room temperature.

(100% Pinot Noir; Saignée method; Étoges; Fermented and aged in 33 hL used oak foudres; No malolactic fermentation; Disgorged mid 2012; \$55-65 US)

2000 Grongnet Spécial Club

Rating	Potential
80-82	-

Toasty apple aromas highlight a somewhat mature nose and combine with dried citrus fruit on the palate. This has a nice dose of acidity, but the fruit seems a bit faded and overly mature for a wine from 2000, especially a tête de cuvée of the producer. My advice is to drink up sooner rather than later.

(60% Chardonnay, 30% Pinot Noir; 10% Pinot Meunier; Étoges; Stainless steel; No malolactic fermentation; Disgorged 2012; \$75-125 US)

2006 Guiborat Blanc de Blancs

Rating	Potential
87-89	87-89

Quite aromatic, tangerine and lime lead into a concentrated, citrus core. With some time to breath a deliciously stony, doughy character appears, followed by a long, mineral-led finish. An excellent wine, this typifies the best of what Chouilly and Guiborat has to offer. While I often find Chouilly wines a bit simple, Guiborat manages to take the friendly, straightforward grapes of this village and mix them admirably with more intense, floral, sweet-tart, flavors associated with neighboring Cramant.

(100% Chardonnay from the older vines in the Le Mont Aigu and Les Caurés vineyards in Chouilly; Stainless steel fermentation; Some oak aging; No malolactic fermentation; Bottled April 13, 2007; Disgorged early 2013; Dosage 4.5 g/L; \$55-65 US)

***** Guiborat Continues to Overdeliver with this Blanc de Blancs *****

Rating	Potential
86-88	87-89

NV Guiborat Blanc de Blancs - 2009 base

Highlighted by pure, bright lemon blossom on the nose and a mix of lemon and orange on the palate, this wine screams sunshine and summertime. This is a spectacular aperitif or a perfect match to the oysters and raw fish served at Le Bocal in Reims. With air and warmth a creamy, doughy, slightly honeyed mineral aspect comes out which lifts this wine up to even greater heights. For the price, this overdelivers and is well worth seeking out. One caveat: with a total winery production of less than 30,000 bottles and a fast-growing fan base, Guiborat may take some work to track down.

(100% Chardonnay from Le Mont Aigu and Les Caurés vineyards in Chouilly, Les Bergeries in Cramant; 2009 base vintage with 17% reserve wines from 2008; Stainless steel fermentation; May see some oak aging; Partial malolactic fermentation; Bottled April 13, 2007; Disgorged early 2013; Dosage 4.5 g/L; Mytik Diamant cork; \$45-55 US)

NV Guiborat Tradition - 2010 base

Rating	Potential
85-87	85-87

A leaner nose leads into a rounder-bodied wine that exhibits wonderful, slightly rich apple and honey, orange, and bread dough flavors. A rather relaxing wine, this is at home with all sorts of fish, poultry, and pork dishes or as an aperitif on an early autumn evening as the temperature begins to drop. A true success for the 2010 vintage and an example of why Richard Foquet is a vinegrower and winemaker to watch. An excellent value!

(68% Chardonnay from Chouilly, Cramant, and Oiry, 32% Pinot Meunier from Mardeuil; 2010 base vintage with 10% reserve wines from 2009; Stainless steel fermentation; May see some oak aging; Partial malolactic fermentation; Bottled April 19, 2011; Disgorged early 2013; Dosage 4 g/L; Mytik Diamant cork; \$35-45 US)

NV Marc Hébrart Blanc de Blancs - 2009 base

Rating	Potential
85-87	85-87

Bright, focused, and full of fruity lemon and green apple, this is everything that you want a Blanc de Blancs to be. It has lovely acidity plus elegant citrus mixed with a kick of powerful minerality. With some time in the glass, fluffy bread dough elements make this wine even more enjoyable. Serve me a dish of buttery scallops and I'm drinking a whole bottle of this with it.

(100% Chardonnay; 2009 base vintage with 20% reserve wines from 2008 and 2007; 60%Chouilly, 40% Mareuil-sur-Aÿ; Stainless steel; Malolactic fermentation; Disgorged early 2013; 8-9 g/L dosage-MCR; \$45-55 US)

NV Marc Hébrart Rosé - 2010 base

Rating	Potential
82-84	82-84

Mellow red apple, strawberry, and plenty of acidity make for a reasonably enjoyable wine, but not a memorable or expressive one. I have no problem drinking a glass, but it doesn't stand out from the crowd. Well-made, yes, but I would prefer more clarity and precision.

(50% Chardonnay, 42% Pinot Noir with 8% Pinot Noir red wine addition; 2010 base vintage with reserve wines from 2009; Stainless steel for blanc wines and 1 year old oak for red wine; Malolactic fermentation; Disgorged mid 2011; 7-8 g/L dosage - MCR; \$45-55 US)

***** This Wine Is Scary, Scary Good *****

2008 Marc Hébrart Spécial Club

Rating	Potential
91-93	92-94

The best Hébrart wine I have ever had on initial release; in fact, the first word I wrote when tasting this for the first time was "Wow!" Full of juicy citrus, floral notes, white bread dough, peaches, tons of minerality, and some sweet cream - this is a tasty, fruit salad wine that manages to come across as refined and elegant. This has looks, brains, and personality. If you are lucky enough to secure a bottle of this in Magnum, expect a performance at the upper end of my scoring range... or maybe even beyond - this wine is that good. A very special wine and one that you should stock up on.

(40% Chardonnay from - Chouilly and Oiry, 60% Pinot Noir from Mareuil-sur-Aÿ; Stainless steel fermentation; Malolactic fermentation; Disgorged early 2013; Dosage 6.5 g/L-MCR; \$70-90 US)

NV D. Henriët-Bazin Blanc de Noirs - 2009 base

Rating	Potential
86-88	87-89

A lovely combination of biscuit, red fruit, and zesty minerality make for a full, yet elegant bottle of bubbly that describes its base vintage (2009) perfectly. Plenty of juicy cherry, strawberry, and raspberry blend with orange and tangerine to give this a fruit-forward feel, but the honey, biscuit dough, and bright mineral notes have created extra dimension as well. An enjoyable bottle, it will only get better over the next five years as berry and biscuit overtones come more to the front. Highly recommended - this delivers amazing value.

(100% Pinot Noir; 2009 base vintage with 30% reserve wines from a perpetual blend dating back to 1968; From the Verzenay and Verzy vineyard plots of Les Jumandes planted in 1983, Les Lyvris planted in 2006, Les Vignes Goisse planted in 1969, and Les Voyettes planted in 1966; Fermented in enamel coated steel tanks; Malolactic fermentation; Bottled March 31, 2010; Disgorged early 2013; 8 g/L dosage; 9,560 bottles produced; \$40-50 US)

NV D. Henriët-Bazin Blanc de Noirs Extra Brut - pure 2008

Rating	Potential
84-86	-

Here marks a big departure from the standard NV Blanc de Noirs that is a Brut blended from multiple vintages. Even knowing this is a pure 2008 wine prior to tasting, I never would have guessed how different it would be. The aromas are steely, citrus-laced and lightly toasted, creating a drier, mineral-driven wine compared to the fun, fruity Brut. The palate has a cracked bread quality with nectarine and tart orange flavors, but a strong, clean, brisk finish whisks them all away. Fans of dry, mineral-filled Pinot Noir will love this, but I think it may have peaked at release. I am concerned that this is turning toasty too quickly and that the fruit is on the way to "dried-out" - I wouldn't advise saving it. Drink up and enjoy it for what it is today.

(100% Pinot Noir; Pure 2008 vintage; From the Verzenay and Verzy vineyard plots of Les Jumandes planted in 1983 and Les Lyvris planted in 2006; Fermented in enamel coated steel tanks; Malolactic fermentation; Bottled April 15, 2009; Disgorged early 2013; 5 g/L dosage; 4,821 bottles produced; \$45-55 US)

2007 D. Henriët-Bazin Carte d'Or

Rating	Potential
82-84	82-84

Mature red apple on the nose leads into similar flavors on the palate. The wine also has a zesty, biscuity zip to it, but overall it is showing several signs of maturity that suggest to me drinking sooner rather than later is the way to go. A bit heavier than the norm for Henriët-Bazin, this is nonetheless a delicious wine now and will match richer poultry dishes very well.

(40% Chardonnay, 60% Pinot Noir; From the Verzenay, Verzy, and Villers-Marmery vineyard plots of Les Bas Couloirs planted in 1966, Les Croix planted in 1970, Le Village planted in 1969, and Les Lyvris planted in 1992; Fermented in enamel coated steel tanks; Malolactic fermentation; Bottled March 21, 2008; Disgorged early 2013; 8 g/L dosage; 8,133 bottles produced; \$50-60 US)

***** Villers-Marmery + 2008 = a Very Special Wine *****

Rating	Potential
88-90	90-92

2008 D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs

A tasty treat that is everything that I love about Villers-Marmery Chardonnay, this wine has plenty of fresh, juicy orange, doughy white bread, and a crisp, clean mineral finish. Fuller in body than a typical Côte des Blancs Chardonnay, this wine drinks perfectly with richer seafood and poultry dishes. Still young and with plenty of room for improvement, this is hard to resist right now. An excellent wine that is priced fairly and is well worth seeking out.

(100% Chardonnay; From the Villers-Marmery vineyards of Les Basses Allouettes planted in 1963, Les Clos Ouest planted in 1953, and Les Bas Couloirs planted in 1966; Fermented in enamel coated steel tanks; No malolactic fermentation; Bottled March 21, 2009; Disgorged early 2013; 9 g/L dosage; 5,512 bottles produced; \$60-70 US)

NV D. Henriët-Bazin Rosé - pure 2008

Rating	Potential
85-87	86-88

This wine typifies a refined, dried, dark cherry, and mineral-driven Rosé of particular elegance. The high percentage of still Pinot Noir red wine gives the wine not only a deep color, but a lovely Burgundian character as well. The fact that this is pure 2008 doesn't hurt either, as its excellent acidity and good ripeness can attest - the end result is perfect balance on a palate that should flesh out a bit over time as the dark berry flavors take control. A wonderful example of top-notch Verzenay and Verzy Rosé.

(50% Chardonnay, 31% Pinot Noir, 19% Pinot Noir red wine addition; Pure 2008 vintage; From the Verzenay and Verzy vineyard plots of Les Lyvris planted in 2006, Les Vignes Goisse planted in 1969; Fermented in enamel coated steel tanks; Malolactic fermentation; Bottled April 15, 2009; Disgorged early 2013; 8 g/L dosage; 10,143 bottles produced; \$45-55 US)

NV D. Henriët-Bazin Sélection de Parcelles - 2009 base

Rating	Potential
87-89	87-89

An exceptional non-vintage wine, this is open and full of fruit, but with ample complexity and bite. This starts off with fresh apple, orange, and a touch of grapefruit before yeasty, bitter red citrus and mineral flavors take over, driving right on through a long, firm, mouth watering finish. A delicious bottle of Champagne sold at a price that is far beneath its quality - very highly recommended.

(50% Chardonnay from Villers-Marmery, 50% Pinot Noir; from Verzenay and Verzy; 2009 base vintage with 30% reserve wines from a perpetual blend dating back to 1968; From the Verzenay, Verzy, and Villers-Marmery vineyard plots of Les Essaires planted in 1964, Les Grandes Voyettes planted in 1975, Les Haies Cochets planted in 1992, Les Sous la Ville Sud planted in 1961, and Les Vignes Goisses planted in 1994; Fermented in enamel coated steel tanks; Malolactic fermentation; Bottled March 31, 2010; Disgorged early 2013; 8 g/L dosage; 19,458 bottles produced; \$38-50 US)

2006 Hervieux-Dumez Spécial Club

Rating	Potential
85-87	86-89

After the cloying, rubbery 2005, the 2006 vintage of Hervieux-Dumez's *Spécial Club* is a breath of fresh air. The Pinot content gives this wine good body and a red berry, bready expression that shines through a honeyed, doughy, citrus backdrop. A vigorous finish offers pleasant sharpness in contrast to its more forward elements. This should do well in the cellar for a decade-plus and is drinking well already, so I say pop away. Food-wise, this is perfect with creamy pasta dishes and a variety of mushrooms.

(50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier; Sacy; Stainless steel fermentation; Malolactic fermentation; Disgorged mid 2012; 9-10 g/L dosage; \$75-85 US)

2006 Huré Frères Blanc des Blancs L'inattendue

Rating	Potential
85-87	85-87

Led by fruity, elegant orange with crusts of breakfast toast, this wine has substantial body and character, yet remains light on its feet. A lovely, elegant backbone of peachy citrus leads into a mineral-spiked finish which balances this wine perfectly. A great effort that is enjoyable now and will be over the next decade.

(100% Chardonnay; Ludes and Rilly-la-Montagne; Disgorged early 2013; 6 g/L dosage; \$45-55 US)

NV Huré Frères Extra Brut Réserve - 2008 base

Rating	Potential
84-86	85-87

Quite full on the nose, peach and citrus bursts out of the glass. The palate is very fruit forward, with pear, apple, peach and a touch of cream. Not overly dry or acidic and surprisingly fruity and smooth for an Extra Brut, this is both well made and recommended.

(15% Chardonnay, 40% Pinot Noir, 45% Pinot Meunier; 2008 base vintage with 30% reserve wines; Disgorged early 2013; 3 g/L dosage; \$45-55 US)

NV Huré Frères Mémoire - 2009 base

Rating	Potential
86-88	86-88

Previously reviewed in Issue 14 as a wine yet to be named (it went by "New Wine" at the time), this is now *Mémoire* and the finished product is even better than the pre-release sample. Based on a reserve wine solera dating back to 1982, this shows plenty of biscuity, bready notes from the reserve blend and a structured orange character from the base wine. With some time to breathe, pumpkin bread aromas come out for added personality. A wonderful first effort and a definite wine to watch in years to come.

(20% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier; 2009 base wine in a blend of wines from 1982-2009; Aged in oak foudre; Disgorged early 2013; 3 g/L; \$60-80 US)

2000 Huré Frères Terre Natale

Rating	Potential
85-87	87+

As are many 2000 Champagnes, this is a darker-leaning, feisty wine that is heavily influenced by the Pinot in the blend. Similar to past vintages of the *Terre Natale*, this wine will need cellaring to show its true colors and should blossom into a creamy, fruity, biscuity treat. Today it is a bit unyielding, but has lovely minerality and a coiled core of pure, clean peach and apple fruit. Lose it in the cellar for a while to be rewarded.

(40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier; Ludes; Disgorged early 2013; 4-5 g/L dosage; \$60-80 US)

NV Jacquesson Cuvée 736 - 2008 base

Rating	Potential
78-80	80-82

Sleek, elegant, mineral-filled, yet devoid of fruit, this is a depressing waste of potential. I would liken it to a young athlete destined to be an All-Star player in the majors who burns out week one of the season, before his career even begins. This has all the makings of something special, but Jacquesson seems intent on ignoring the potential of their grapes in favor of following the no-dose-is-better mantra. While not a bad wine (I note plenty of salty minerality, bracing acidity, a touch of meaty citrus, and a cleansing palate), if I wanted salty mineral water, I would buy a bottle of Pellegrino®, squeeze some lime in it and add a dash of salt; that would be a much less expensive way to get the flavor profile offered here. A couple of years in the cellar should bring minor improvement, as I expect a cracked bread and light honeyed quality to lift it up, but after that, I feel an empty acidity will overwhelm all else.

Before this was released, I was excited to see what Jacquesson would do with the raw materials of 2008. I was especially intrigued to see their choice of dosage, as the vintage acidity was high and Jacquesson has lately been in the lower (3-4 g/L) range for the NV. Turns out they went for an amazingly low 1.5 g/L. This does allow the salty minerality to express itself, but shortchanges a wine that, in my opinion, could have been something tremendous. Jacquesson has good vineyards and takes immaculate care of them, but as far as I can tell, the winemaking team prefers to keep the wines locked away in a metaphorical basement to intentionally stunt their growth. I just don't understand doing such great work in the vineyards and blending with careful precision, and then completely mucking up the final product with an absurdly low dosage. If the dosage regime had been a more reasonable, albeit less fashionable 5-6 g/L, this wine would likely score a good ten points higher.

(53% Chardonnay, 29% Pinot Noir; 18% Pinot Meunier from the Côte des Blancs and Vallée de la Marne; 2008 base with 34% reserve wines; Fermented and aged in oak foudres; Disgorged late 2012; 1.5 g/L dosage; 252,992 bottles, 9,432 Magnums, and 346 jeroboams produced; \$50-65 US)

NV Jacquart Brut Mosaïque

Rating	Potential
85-87	85-87

The nose and palate are reminiscent of bread, citrus, and red apple, exhibiting exceptional acidity and wonderful freshness. Given time in the glass, bread dough, yellow apple, and raw almond emerge. Nicely balanced between sweetness and dryness, this is a very good, larger volume, non-vintage wine and an exceptional release of this cuvée. It is complex, but still forward and flavorful enough to be easily enjoyed and understood.

(35-40% Chardonnay, 30-40% Pinot Noir, 25-30% Pinot Meunier; Stainless steel; Malolactic fermentation; Disgorged late 2012; 10 g/L dosage; \$35-45 US)

MV Krug Grande Cuvée - 1998 base

Rating	Potential
91-93	91-93

This has been given the name “Equilibre” by the folks at Krug and a lucky few have been able to get their hands on bottles late-released from the winery in the past two years. The 1998 vintage was a great year for Pinot and consequently for *Grande Cuvée*. Freshly baked biscuits on the nose merge into a honeyed, toasty, biscuity palate that contains fresh apple and peach. Vibrant, sexy and ready to go, this is also ready for your cellar. Drink now or hold for another decade - it will be good in either case.

(25-35% Chardonnay, 45-55% Pinot Noir, 15-20% Pinot Meunier; 1998 base vintage; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged 2004-2005; \$250-400 US)

MV Krug Grande Cuvée - 2002 base

Rating	Potential
91-93	92-94

This wine was sampled out of a Jeroboam (6L), which means the wine saw between two and three extra years of aging on the lees compared to regular 750 mL bottles (and an extra year to a year and a half of lees-aging compared to magnums). This extra aging and larger bottle size plus the above-average 2002 base vintage has made for a mesmerizing wine and a *Grande Cuvée* for the ages. Rich, creamy, spicy and full of biscuit dough, this wine grabs your attention right away. Cinnamon, apple, bright orange, tart lemon, and a striking minerality add to the palate of a well-rounded wine that is tasty today and bound to improve over the next decade. Spellbinding stuff!

(25-35% Chardonnay, 45-55% Pinot Noir, 15-20% Pinot Meunier; 2002 base vintage; Fermented in old barriques; Aged in stainless steel; No malolactic fermentation; Disgorged late 2011; \$750-900 US - Jeroboam)

*** Another Stellar Krug Grande Cuvée ***

MV Krug Grande Cuvée - 2005 base

Rating	Potential
90-92	91-93

Full-bodied as expected, this begins with hints of biscuit, spice, vanilla, and citrus wafting from the glass. The palate is extremely well balanced, sporting a rambunctiously youthful side astride a darkly mellow, structured, breadly profile. Krug has done great things with the 2005 vintage as a base which melds beautifully with the reserve wines. The end result is an expressive wine that is drinkable right now, especially when given time to breathe and warm. My suggestion is to cellar it for another five to ten years and watch it blossom into something even more exciting. A superb release that I highly recommend.

(25-35% Chardonnay, 45-55% Pinot Noir, 15-20% Pinot Meunier; 2005 base vintage with reserves stretching back up to 1990; Fermented in old barriques; No malolactic fermentation; Disgorged early 2012; \$110-180 US)

MV Krug Rosé - 2005 base

Rating	Potential
90-92	90-92

This is one of the best releases of *Krug Rosé* that I have tasted in recent memory. Sweet raspberry and red citrus aromas intoxicate as you approach the glass while a lightened red berry palate stands ready with cherry and citrus. This also has a very clean mineral edge that gives unusual grip and cut. Spectacular on its own, this is even better with richer seafood dishes. This is a Rosé to go out and get!

(20-30% Chardonnay, 50-55% Pinot Noir, 15-20% Pinot Meunier with 10% oak fermented and aged Red Wine added; Fermented in oak; No malolactic fermentation; Disgorged late 2011; \$275-400 US)

NV Lancelot-Pienne Blanc de Blancs - 2008 base

Rating	Potential
86-88	87-89

Floral, bright citrus, honeysuckle, and bread dough burst forth from the glass of this tasty, sunshine-filled wine. Plenty of tart acidity and a mineral edge on the finish give this wine balance and delightful character - one glass of this is never enough. As a youngster this is well suited to shellfish and whitefish dishes, but give it five more years and it will work up to richer seafood dishes once it acquires its due creaminess.

(100% Chardonnay; 2008 base vintage with reserve wines stored in a solera system; Avize, Chouilly, Cramant; Stainless steel; Disgorged 2011; 8 g/L dosage; \$35-50 US)

*** One of the Best Blancs de Blancs on the Market ***

2008 Lancelot-Pienne Marie Lancelot

Rating	Potential
90-92	91-94

This is the best release of the *Marie Lancelot* that I have had the pleasure of tasting on release. Floral citrus, creamy orange, and sweet, tart minerals all combine to make for an elegant, powerful, finesse filled wine that will be extremely long lived and continue to drink well throughout its lifetime (which will be measured in decades). A great example of how good Cramant can be and a wonderful representation of the village in general. I cannot recommend this wine highly enough.

(100% Chardonnay; Cramant centered around the parcels of Les Bourons, Les Buzons, Les Gouttes d'Or, Les Fourches du Midi, Les Moyens du Couchant; Stainless steel; Disgorged 2012; 4 g/L dosage; 3,000 bottles produced; \$75-95 US)

2008 Lancelot-Pienne Perceval

Rating	Potential
89-91	90-92

A lovely blend of equal parts Chardonnay and Pinot Noir, this mixes ripe, orange, floral notes from the Cramant Chardonnay and deeper, doughy, apple notes from the Pinot Noir. Very fresh right now, richer dough elements are starting to appear and should continue to do so as this ages. While a terrific bottle of wine today, this will be even better in five to ten years so I would encourage you to lose some in the cellar - that is if you have a few to lose; my only complaint about this wine is that only 1,000 bottles were produced.

(50% Chardonnay from Cramant; 50% Pinot Noir from Boursault and Monthelon; Stainless steel; Disgorged 2012; 1,000 bottles produced; \$75-95 US)

NV Lancelot-Pienne Sélection - 2007 base

Rating	Potential
85-87	85-87

Very fresh, there is a richer, slightly darker profile than normal due to the vintage character. This is not a bad thing, as the dark pear and honeyed red apple flavors are quite appealing and make this a great match for poultry and pork dishes. A tart, bitter minerality on the finish gives this wine liveliness and balance. Not a wine I would cellar for more than five years or so, but who cares - it is great right now.

(25% Chardonnay, 15% Pinot Noir, 60% Pinot Meunier; 2007 base vintage; Côte de Blancs and Marne Valley; Stainless steel; Disgorged 2012; \$35-45 US)

NV Lancelot-Pienne Sélection - 2006 base

Rating	Potential
84-86	84-86

Round in character, pear, apple, and peach all show a lively touch of sweetness. This is well made and extremely easy to drink, though it does lack a bit in complexity when compared to the rest of Lancelot-Pienne's range. Take that in proper perspective, though, because relative to equivalently-priced Champagnes, this is a good buy.

(25% Chardonnay, 15% Pinot Noir, 60% Pinot Meunier; 2006 base vintage; Côte de Blancs and Marne Valley; Stainless steel; Disgorged 2010; \$35-45 US)

NV Lancelot-Pienne Table Ronde - 2008 base

Rating	Potential
88-90	89-91

Explosive aromatics of floral peach, lemon blossom, lime, and green apple are enough to knock you off your feet. The palate follows the same profile with steely, tart, zesty citrus leading into a long, mineral-kissed finish. This is a spectacular release of the *Table Ronde* and should continue to develop nicely for a long while.

(100% Chardonnay; 2008 base vintage with reserve wines stored in a solera system; Avize, Chouilly, Cramant; Disgorged 2012; 8 g/L dosage; \$55-75 US)

NV Lancelot-Pienne Table Ronde - 2007 base

Rating	Potential
84-86	85-87

Tart citrus hits you rather abruptly upon entry before sweet pear, lemon, lime, and bread dough enter with well-rounded expression. Like most of the Lancelot-Pienne range, this shows very nice fruit and has a lovely bite of minerality on the finish. Enjoyable now, this should be even more so in three to five years when a creamy and lightly toasty character should appear.

(100% Chardonnay; 2007 base vintage with reserve wines stored in a solera system; Avize, Chouilly, Cramant; Disgorged 2010; 8 g/L dosage; \$55-75 US)

NV Lancelot-Pienne Table Ronde Brut Nature - 2007 base

Rating	Potential
84-86	84-86

Orange, honey, and touches of bright apple have combined well in this balanced, fruity wine. Some toastiness is starting to develop and should continue to do so over the next five years. Definitely more toasty and drier than the Brut-based version, this is not overly complex, but still very enjoyable and a wine to enjoy now or sometime in its first fifteen years of life.

(100% Chardonnay; 2007 base vintage with reserve wines stored in a solera system; Avize, Chouilly, Cramant; Disgorged 2011; 0 g/L dosage; \$55-75 US)

2009 Larmandier-Bernier Les Chemins d'Avize

Rating	Potential
84-86	85-87

This is the first release of Larmandier-Bernier's newest single-vineyard creation. The nose shows sweet, concentrated lemon reminiscent of Lemonheads® candy. There are also cream and lightly toasted bread notes, but first and foremost, this is marked by bright lemon-led citrus and minerality. Like all of Larmandier-Bernier's higher-end wines, this is extremely pure and clean - where it differs from the rest is its lightness and elegance. I would have preferred to see this wine aged longer on the lees, as I think it would have given an extra dimension to the wine. Luckily, Larmandier-Bernier did hold some bottles back for future disgorgements, so we will be able to see what kind of difference that would make.

(100% Chardonnay; Les Chemins d'Avize vineyard in Avize; Fermented and aged in various sizes of oak barrels/vats; Malolactic fermentation normally occurs; Disgorged early 2013; 2 g/L dosage; ~ 1,500 bottles produced; \$95-125 US)

2008 Larmandier-Bernier Terre de Vertus

Rating	Potential
84-86	84-86

Toasty mineral aromas merge into flavors of dry citrus, cracked bread, and plenty of salinity. The acidity of 2008 is front and center here, but it never completely overwhelms, kept in check by the use of malolactic fermentation and roundness from the oak treatment. A great wine to match with oysters and other shellfish, I do struggle with other food pairings for this wine even as I question how well it will age. My fear is that acidity will eventually overwhelm everything else. I do find this fairly enjoyable right now and see no reason why it won't continue to be tasty for the next few years; it just isn't something I would advise cellaring.

(100% Chardonnay; Les Barillers and Les Faucherets in Vertus; Can see both steel and/or oak; Malolactic fermentation normally occurs; Disgorged mid 2012; No dosage; \$55-70 US)

2006 Larmandier-Bernier Vieille Vigne de Cramant

Rating	Potential
86-88	86-88

Crusty bread, lemon blossom, and orange create a very clean, dry, and precise aromatic profile. Hints of cinnamon join in on the palate, but otherwise the aromas follow through nicely on this pure and focused wine. Fresh, tingling minerality highlights the finish on this extremely well made wine that is well suited to shellfish and langoustine. With time to breathe and warm, touches of cream add further complexity.

(100% Chardonnay; 48-75 year old vines in Cramant; Fermented and aged in various sizes of oak barrels/vats; Malolactic fermentation normally occurs; Disgorged mid 2012; 2 g/L dosage; \$65-90 US)

NV Marie-Noëlle Ledru Extra Brut - 2008 base

Rating	Potential
87-89	87-89

Tart red citrus and a bright, stony minerality have manufactured a lovely wine and one that pairs excellently with oysters or albacore tartare. In fact, if you are in Reims and find yourself at the Le Bocal restaurant, this wine matches their fresh, raw seafood menu better than just about anything I can think of. A beautiful wine full of strength, elegance, and minerality, it is both easy to enjoy and extremely complex. Welcome to the pure and mineral side of Ambonnay fruit which is just as beautiful as the fruity or powerful sides.

(15-20% Chardonnay, 80-85% Pinot Noir; 2008 base vintage; Ambonnay, Bouzy; Stainless steel and enamel; Malolactic fermentation; \$45-60 US)

1996 R & L Legras Cuvée Saint-Vincent

Rating	Potential
87-89	87-89

Bright, creamy, and fresh, this wine flaunts aromas and flavors of lemon blossom, apple, and pastry dough. This is a wonderful example of zesty Chardonnay and a top example of a Chouilly product. While open and very enjoyable right now, this is still on the young side and will certainly continue to improve and drink at a high level for a couple decades more. Compared to the 1996 wines from the Côte des Blancs villages of Avize, Cramant, and Le Mesnil-sur-Oger, this doesn't have quite the same precision and minerality, but it makes up for it with its easy-drinking, Burgundian style. Sure to please everyone and likely to make Burgundy lovers swoon – without bubbles this would equal a high-end, Premier Cru (white) Burgundy.

(100% Chardonnay; Partelaines vineyard in Chouilly; Stainless steel; Disgorged 2007; 3-4 g/L dosage; \$80-150 US)

NV Alexandre Lenique Cuvée Excellence Pur Noir - 2009 base

Rating	Potential
86-88	86-88

Fresh nectarine aromas and flavors have a biting, slightly playful edge that starts this wine off on the right note. Minerality and a touch of crusty bread dough appear as the wine has time to breathe and they complete this elegant Blanc de Noirs. Not a big wine, not a fruity wine, but a wine of class and grace, this one knows when to let her hair down. I don't think I have ever had anything but stellar wine from Alexandre Lenique, and this is once again really nice stuff.

(100% Pinot Noir, 30% Pinot Meunier; 2009 base vintage with 30% reserve wines from 2008; Marne Valley; Stainless steel; Malolactic fermentation; Disgorged late 2012; 6 g/L dosage; \$55-65 US)

NV Alexandre Lenique Cuvée Excellence Brut - 2009 base

Rating	Potential
85-87	85-87

A great mix of the bright, fruity, forward 2009 vintage and the more structured and focused 2008. This has plenty of fun, open, juicy citrus and peach that will please the crowds, but also a wonderfully tart and slightly bitter grapefruit- and mineral-laced finish. Not overly complex, nor full of hidden potential, it will bring a smile to your face and it will keep the party going until the wee hours of the morning.

(70% Chardonnay, 15% Pinot Noir, 15% Pinot Meunier; 2009 base vintage with 30% reserves from 2008; Côte de Blancs and Marne Valley; Stainless steel; Malolactic fermentation; Disgorged late 2012; Dosage 6 g/L; \$55-65 US)

2004 Lilbert-Fils Blanc de Blancs

Rating	Potential
89-91	91-93

Full of fresh, floral lime, tart orange, bitter grapefruit rind, chalky minerality, and a hint of toast, this is a lovely wine that captures 2004 Côte de Blancs Chardonnay in the bottle. It possesses finite power, as it is more about elegance and purity than anything else. Classical Chardonnay at its best, this should continue to go toasty with time and gain creamy, soft, buttery caramel notes. Top notch stuff that way over performs for the price, it is tasty now, but will be even better in a decade.

(100% Chardonnay; Cramant; Stainless steel; Disgorged 2009; 5-6 g/L dosage; \$65-100 US)

NV Lilbert-Fils Perle - 2007 base

Rating	Potential
85-87	86-88

Tart orange and lemon lead into a slightly creamy body. This wonderful, lighter, creamy mouthfeel is ours courtesy of the lower pressure during bottling and it makes this an excellent match for shellfish and whitefish. A lengthy, lemon/lime/mineral finish closes this wine out. While this 2007-based version is not my favorite release of the *Perle*, this is still an excellent wine and well worth seeking out.

(100% Chardonnay; Chouilly, Cramant, and Oiry vines dating back to 1930; Stainless steel; Lower pressure than normal: 3.5-4 atm rather than the traditional 6 atm; Disgorged early 2012; 5-6 g/L dosage; ~2000 bottles produced; \$65-90 US)

NV Lomarad & Cie. Brut - 2010 base

Rating	Potential
69-71	69-71

Fruity, sweet apples lead into a tart and slightly green palate. This is a bit uneven, with faint cider notes and too much sugar. Simple and a tad confusing, this has more in common with inexpensive new world sparkling wine sealed with a twist off cap than it does Champagne. The only thing that separates it from the industrial fizz category is a tart, acidic finish of some length. Not recommended.

(20% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier; Stainless steel; Malolactic fermentation; Disgorged late 2012; \$30-40 US)

2006 A. Margaine Blanc de Blancs

Rating	Potential
88-90	89-91

This is a magnum-only version of the 2006 *Spécial Club* wine with a slightly different dosage (7 g/L vs. 9 g/L). It is very similar to the *Spécial Club* bottling, with a strong citrus core, great concentration, a touch of sweet cream, a hint of toast, and a long, lip-smacking finish. I have a slight preference for the higher-dosaged and earlier-disgorged 750 mL *Spécial Club*, but this is downright delicious too.

(100% Chardonnay; 20% from Broccot, 80% from Champs d'Enfer vineyards in Villers-Marmery; 2/3 stainless steel, 1/3 four year old oak for 20 weeks; No malolactic fermentation; Disgorged 2012; 7 g/L dosage; Magnum only; \$140-175 US)

NV A. Margaine Extra Brut - pure 2008

Rating	Potential
86-88	88-90

Dry, focused, intense, and powerful, this is a wine that really needs time to show its best side. That isn't to say that it isn't enjoyable now, just that it can beat you up a little with its high energy citrus and acidity if you aren't ready for it. Give this a few years to mellow and gain a toasty, bready edge to soften the orange-led citrus character and everyone will be happier.

(100% Chardonnay; 21% Broccot, 18% Champs d'Enfer, 40% Charmois, 21% Pechins vineyards in Villers-Marmery; Pure 2008 vintage; 64% stainless steel, 36% four year old oak; No malolactic fermentation; Disgorged 2013; 4-5 g/L dosage; ~1,000 bottles produced; \$55-75 US)

A. Margaine Rosé - 2011 base

Rating	Potential
85-87	85-87

Still very young, this wine is already strutting its stuff. Cherry aromas and tart berry lemonade flavors combine within this Champagne that is refreshing and shines with brightness. Not overly complex, this is definitely not basic or run-of-the-mill, either. This is something you can sit back and relax with on a summer afternoon or after a long day of work.

(76% Chardonnay, 24% Pinot Noir of which 11% is Pinot Noir red wine addition; 2011 base vintage with red wine from 2009 and 2007 that was stored in bottle; 80% stainless steel, 20% four year old oak; Malolactic fermentation; Disgorged 2013; 11 g/L dosage; \$50-65 US)

A. Margaine Spécial Club

Rating	Potential
90-92	91+

Issue 16 featured a review on a non-dosage, pre-release sample that showed unbelievable promise. Now that the wine has been dosed and released, I am thrilled to report that it has more than lived up to its potential. Lively orange, floral lemon, sweet apple, bread dough, and an elegant mineral bend give this wine a wonderful and complex expression that will only improve with time. This wine is a big winner and one that you should hunt down.

(100% Chardonnay; Alouettes, Broccot, Champs d'Enfer vineyards in Villers-Marmery; 75% stainless steel, 25% four-year-old oak; Malolactic fermentation; Disgorged early 2013; 9 g/L dosage; \$70-90 US)

A. Margaine Traditionelle Demi-Sec - 2010 base

Rating	Potential
84-86	84-86

Always one of the best sweet Champagnes on the market, this release is no different. Powdered sugar sprinkled on sliced peach and apricot is mixed with sweet, tart orange in a summery fruit salad. This is another example of how attention to detail and quality pays off - anyone can make a sweet Champagne by going through the motions, but the results are so often cloying and disjointed. This wine is the opposite, and well worth searching out.

(90% Chardonnay; 10% Pinot Noir; 2010 base vintage with 35% 2009, 10% 2008, 10% 2007, 10% 2004 reserve wines; Villers-Marmery; Stainless steel fermentation; Some malolactic fermentation; Disgorged 2013; 32 g/L dosage; \$40-55 US)

Mathieu-Gandon Esprit Brut - 2009 base

Rating	Potential
82-84	84-86

Well-balanced and quite attractive on the nose, bright orange, apple, and mineral form a classic array of Champagne aromas. The palate isn't quite as balanced as expected, where a tart, acidic hit of citrus knocks your head back before things slow down and start to even out. A slightly doughy, juicy orange character develops, but this is a wine that is in need of time to show its best side. While enjoyable now, this will be much better with at least a year or two of rest in the cellar.

(33% each Chardonnay, Pinot Noir, Pinot Meunier; 2009 base vintage with 20% reserves from 2008; Marne Valley; Stainless steel; Malolactic fermentation; Disgorged March 2013; 8 g/L dosage; \$40-45 US)

Mathieu-Gandon Rosé de Saignée - pure 2009

Rating	Potential
86-88	86-88

A new release from the husband-and-wife team of Séverine and Fabien Gandon who, in 2006, established their recoltant label in the prime Pinot Meunier village of Baslieux-sous-Chatillon. This pure Pinot Meunier is quite deep in color and has much more in common with a still wine than do most Rosé Champagnes (and there is nothing wrong with that!). Very fragrant aromatics of dried fruit and dark berries mix with a lively, fresh palate of tart cherry, cranberry, and blueberry. This has a bold, thick body that allows it to match red meats and rich cheeses, yet its lovely acidic edge can handle a variety of other dishes too.

(100% Pinot Meunier; Pure 2009 vintage; Marne Valley; No malolactic fermentation; Disgorged mid 2012; 1 g/L dosage; \$65-75 US)

2002 José Michel Grand Vintage

Rating	Potential
84-86	87-89

Wonderfully expressive and full of flavor, this wine is also achingly elegant. Peach, apple, biscuit dough, honey, and a nice touch of orange-coated minerality are on display in the young, yet already delicious wine. While delightful on its own, I find this to truly excel when paired with Asian-fusion chicken dishes. Be it spring rolls, hot and sour soup, noodles, or a more substantial main dish, this has the flavor and acidity to create great things. To my mind this is a producer ignored by consumers far too often, though he is well respected by all in Champagne. I say give José his props because he deserves it.

(50% Chardonnay, 50% Pinot Meunier; Moussy, Pierry and St Martin d'Ablois; Mix of oak and steel; Disgorged 2011; 9 g/L dosage; \$50-70 US)

2004 Moët et Chandon Grand Vintage Rosé

Rating	Potential
85-87	86-88

Subtle, sleek, and Pinot Noir-driven, this is an elegant wine that tilts toward the red wine side of Champagne. Marked by dark berries and a hint of tannin, this also has a solid core of bright citrus and bitter minerality that is a calling card of the vintage. Overall, this is a relaxed, subdued wine that works well with a variety of light meat dishes. Enjoyable, but still young, this should develop a touch of biscuity richness over the next five to ten years for additional expression.

(31% Chardonnay, 23% Pinot Noir, 24% Pinot Meunier, 22% Pinot Noir red wine addition; Stainless steel; Malolactic fermentation; Disgorged 2012; 5 g/L dosage; \$60-80 US)

2004 Pierre Moncuit Nicole Moncuit Vieille Vigne

Rating	Potential
85-87	86-88

Quite round for a 2004 Le Mesnil-sur-Oger wine, this reveals a creamy, slightly buttery citrus that overshadows the vintage character somewhat. While the palate does show the bright, sunshine-filled citrus that defines classic 2004 Côte des Blancs wines, it is yet muddled by a clumsy heaviness. Though the wine is quite tasty and certainly enjoyable, I still find, as with every other vintage of this cuvée (and all other Pierre Moncuit wines) that it fails to become something special. Pierre Moncuit continues to sit in the second tier of producers in Le Mesnil-sur-Oger and I remain convinced they will not move any higher. This is all fine and dandy, except that their prices have gone up close to 50% over the last four to five years which is a big jump for good, but not quite great Champagne.

(100% Chardonnay; Le Mesnil-sur-Oger; 50-90+ year old vines; Stainless steel fermentation; Majority malolactic fermentation; Disgorged 2012; 6 g/L dosage; \$70-100 US)

MV Palmer Amazone - 2000/1999/1998 blend

Rating	Potential
86-88	87-89

Packaged in a rather odd, oblong bottle and priced at the same level as a higher-end, basic non-vintage wine, this doesn't stand out on the shelves as anything special, but what is in the bottle is well worth your time. A doughy, lemon, and baked apple nose leads into a smooth, fresh, fruity palate that manages to balance a somewhat fuller mouthfeel on the palate entry with a light, clean, crisp finish. With air, the wine gains a fresh cream character that adds dimension and complexity. In general, Palmer does a great job and far over-achieves in terms of quality vs. price. Most of this is due to the fact that the house is not particularly well known and when it is recognized, is considered rather passe. If they ever figure out how to market themselves, demand and prices will surely rise as the quality and focus is there.

(Approximately 50% Chardonnay, 50% Pinot Noir; Blend of the 2000, 1999, and 1998 vintages; Stainless steel, Malolactic fermentation; Disgorged early 2013; \$55-75 US)

NV Perrier-Jouët Grand Brut - 2009 base

Rating	Potential
84-86	84-86

Fruit-forward, apple and peach hold hands lovingly with sweet cream and bread dough. Extremely easy to drink, this is not exactly the most complex Champagne in the world. With time to breathe, bread notes come out alongside juicy tangerine. This has been and continues to be a very solid wine every release of the past decade. Good value for the money, it performs a competent balancing act in pleasing wine geeks as well as those who just want a tasty glass of bubbles. As an aside, I'm not completely sold on the new white label design, but it does stand out on the store shelf more than the previous (gold) effort.

(20% Chardonnay, 40% Pinot Noir; 40% Pinot Meunier; 2008 base vintage with reserve wines from previous 3-4 vintages; Stainless steel; Malolactic fermentation; Disgorged 2011; 9 g/L dosage; \$35-45 US)

NV Perrot-Batteux Cuvée Helixe Rosé - 2009 base

Rating	Potential
86-88	86-88

A Chardonnay-driven Rosé that shows plenty of spunky, doughy, lemon blossom bite, this contains a nice chunk of bitter red berry flavor due to the addition of Pinot Noir. The tasty array of flavors is fresh, fruit-driven, and just plain makes you smile. A spectacular blend of vintages lifts this wine well above its price point: the fruity, spunky 2009, the sizzling, structured 2008 and the heavier, open 2007 meld into one another perfectly. Easy to drink alone or with a variety of pasta, seafood, or lighter white meat dishes, this is a wine to seek out.

(90% Chardonnay with 10% Pinot Noir red wine addition; 2009 base vintage with 15% 2008 and 15% 2007 reserve wines; Bergères-les-Vertus; Stainless steel; Malolactic fermentation; Disgorged early 2013; 9 g/L dosage; \$50-55 US)

2006 Pierre Péters Cuvée Spéciale Les Chétillons

Rating	Potential
88-90	90-92

Creamy, fresh, and bright, this wine is also full of citrus minerality. There is a noticeable floral bend and it is still very young, but it will be hard to keep your hands off of any bottles you have due to its balance and plush softness. Give this a decade and watch it open up with creamy, luxurious, bready fruit. Another winning vintage from one of my favorite wines in all of Champagne.

(100% Chardonnay; Les Chétillons vineyard in Le Mesnil-sur-Oger; Stainless steel fermentation; Malolactic fermentation; Disgorged early 2013; 4-5 g/L dosage - MCR; \$95-130 US)

NV Pierre Péters Cuvée de Réserve - 2010 base

Rating	Potential
84-86	84-86

After the past two stunning releases of the *Cuvée de Réserve* that were based on the 2008 and 2009 harvests, the difficult vintage of 2010 had basically impossible shoes to fill. While a touch leaner than the 2008 and 2009, the house has done a great job with the base material of a less-than-stellar vintage. Floral citrus, cream, and tart minerality have created a slightly more steely version of this wine.

(100% Chardonnay; 2010 base with a perpetual blend of reserve wines from 1988, 1990, 1993, 1995-1998, 2000-2002, 2004-2009; Avize, Cramant, Le Mesnil-sur-Oger, Oger; Stainless steel fermentation; 95% malolactic fermentation; Disgorged early 2013; 6-7 g/L; \$50-65 US)

NV Pierre Péters Réserve Oubliée - 2008 base

Rating	Potential
86-88	86-88

This is the debut release of Rodolphe Péters' effort created explicitly to illustrate that oak is not required to bring richness and complexity into Champagne. This wine is built on a reserve wine blend created using 2008 grapes and added to the 2009 non-vintage cuvées. Seeing only steel for fermentation before spending eighteen months in concrete, the wines in this blend date back to 1988 and exhibit amazing complexity. Showing cream and light toast notes that mix with lemon-stained minerals, this wine is quite dry, but reveals more "oomph" than others in the Peters' range. An excellent choice for the dinner table.

(100% Chardonnay; 2008 reserve wine blend which was added to the 2009 based Cuvée de Réserve; it consists of a perpetual blend of reserve wines from 1988, 1990, 1993, 1995-1998, 2000-2002, 2004-2008; Avize, Cramant, Le Mesnil-sur-Oger, Oger; Stainless steel fermentation; 95% malolactic fermentation; Disgorged early 2013; 5.3 g/L - barrel aged mix of MCR + liqueur; \$100-125 US)

NV Pierre Péters Rosé for Albane - 2010 base

Rating	Potential
87-89	87-89

A superb effort from the 2010 vintage, this is a top-notch Rosé. It combines fruity, red berry flavors with a creamy, soft, doughy character, and coalesces into elegantly tart minerality on the finish. Strawberry flavor leads the wine and red pear and peach follow in its wake given time in the glass. Definitely a wine to seek out and enjoy on its own, or with richer fish or lighter meat dishes.

(60% Chardonnay mostly from Le Mesnil-sur-Oger for the base vintage, 40% Pinot Meunier from the Marne Valley; 2010 base vintage with 15% Chardonnay reserve wines from Avize, Cramant, Le Mesnil-sur-Oger, and Oger from 1988, 1990, 1993, 1995-1998, 2000-2002, 2004-2009; Base wines are co-macerated and then the reserve wines are added; Stainless steel; Disgorged early 2013; 8 g/L dosage; \$60-80 US)

2004 Philipponnat Clos des Goisses

Rating	Potential
90-92	91-93

This starts out simply doughy on the nose but, with time to breathe, picks up a citrusy, meaty, spicy tinge. The palate shows freshly cut mushrooms, red citrus, and sports a slightly wild, herbal bend that intrigues the taster. Minerality really comes out on the finish, providing excellent grip. Quite young right now, it should go biscuity and open up nicely in a decade.

(35% Chardonnay, 65% Pinot Noir; Single vineyard in Mareuil-sur-Aÿ; Steel and oak fermentation; No malolactic fermentation; Disgorged 2013; 4.5 g/L Dosage; Production of ~ 25,000 bottles; \$145-215 US)

2004 Philipponnat Cuvée 1522

Rating	Potential
84-86	86-89

Very fresh, this wine is marked by intensely tart, acidic structure and plenty of red apple and bitter citrus energy. This is still young and will need time (probably a decade) to show all of its colors, but I expect a toasty, mineral, apple-filled wine will develop over time. For now, open a bottle just to experience this youthful intensity, or track how it develops over time.

(30% Chardonnay from Le Mesnil-sur-Oger, 70% Pinot Noir from Aÿ; Half oak and half stainless steel fermentation and aging; Disgorged late 2012; 5 g/L dosage; \$70-90 US)

2006 Philipponnat Cuvée 1522 Rosé

Rating	Potential
89-91	89-91

This is always one of my favorite wines from Philipponnat. Full of chalk, bread dough, strawberry, and cherry, this is a sweet, soft, elegant, easy-drinking wine that wins you over with just one sip. True enjoyment in the glass and a real winner – this is well worth going after.

(35% Chardonnay from Le Mesnil-sur-Oger, 65% Pinot Noir from Aÿ with 7-8% red wine addition; Mix of oak and stainless steel fermentation and aging; Disgorged 2012; 5 g/L dosage; \$75-100 US)

***** A Classic, Fruit-forward, Mineral-focused NV *****

NV Philipponnat Royale Réserve - 2008 base

Rating	Potential
86-88	87-89

Creamy, balanced, and fruity, this wine allows ripe red apple, peach, and citrus to lead the way. Its rounded body is highlighted by skillfully applied reserve wines to bring a touch of honeyed, fruity richness to its zesty, lively 2008 base. A lovely, long finish shines with bright acidity and will leave you smacking your lips. All in all, a great 2008-based non-vintage wine and one of the best Philipponnat *NV Royale Réserve* releases in the last twenty years.

(30% Chardonnay, 65% Pinot Noir; 5% Pinot Meunier; 2008 base vintage with 28% reserve wines; All wines fermented in stainless steel; Reserve wines aged in an oak solera and some stainless steel; Disgorged 2012; 8 g/L dosage; \$35-50 US)

NV Philipponnat Royale Réserve Non Dosé - 2007 base

Rating	Potential
84-86	84-86

Bright minerals, crusted bread, pear, and apple create a dry, but not unbalanced wine. In fact, this is quite attractive as a non-dosage wine, which is impressive considering this is just the *NV Royale Réserve Brut* without dosage and with an extra year of age. Is it any better than its sister 2007-based *NV Royale Réserve Brut*? I would say no, as I rate them equally, but those looking for extra linearity, cut, and precision will find more to like in this zero-dosage version.

(30% Chardonnay, 65% Pinot Noir; 5% Pinot Meunier; 2007 base vintage with 26% reserve wines; All wines fermented in stainless steel; Reserve wines aged in an oak solera and some stainless steel; Disgorged early 2013; No dosage; \$40-50 US)

NV Piper-Heidsieck Brut - 2009 base

Rating	Potential
84-86	85-87

A very good release of Piper's *NV Brut*; in fact, I can't recall a recent release that has been this good. My hat is off to Régis Camus for turning what was once a bland, disappointing Champagne into a tasty, lively wine that I am happy to drink. This version is full of ripe, slightly tart apple, some cream, a fistful of dough, and a grapefruit bite on the finish. It has body, acidity, honeyed sweetness, and enough depth and character attributed directly to expert blending of reserve wines. The fruity 2009 base vintage supports the reserve wines which come primarily from the structured, focused 2008 vintage. A well-priced, non-vintage Champagne that is going to surprise you - especially if you haven't tasted it in a few years.

(Approximately 15-25% Chardonnay, 50-55% Pinot Noir, 20-35% Pinot Meunier; 2009 base vintage; Stainless steel; Malolactic fermentation; 9-11 g/L dosage; Disgorged early 2013; \$35-45 US)

2006 Piper-Heidsieck Vintage

Rating	Potential
86-88	86-88

I can't say enough about how much Régis Camus has done for Piper-Heidsieck, having spent the last decade giving the Piper wines real character and class in an approachable, forward style. This wine has a bright, fresh citrus character that gives it a happy jump in its step while also displaying a honeyed, doughy, slightly earthy richness that enables this to stand up to meat dishes as well as fruit/nut desserts. Neither too heavy nor too shrill, tart, or bitter, this is a well-balanced wine that is utterly enjoyable.

(Approximately 40% Chardonnay, 60% Pinot Noir; Stainless steel; Malolactic fermentation; Disgorged late 2012; \$55-70 US)

2000 Pol Roger Cuvée Sir Winston Churchill

Rating	Potential
89-91	90-92

The contrast between dark and fresh citrus aromas is almost like a battle between opposing forces. Flavors of tangerine, lemon-lime, and yeasty dough come to the front of the palate and pave the way for a touch of red berry and grapefruit. A well-made wine that is quite fruity for the vintage, this has plenty of backbone to age from. Tasty now, I expect it will be tasty for decades, but peak before then. For me, this is the most interesting and impressive *Churchill* since the 1995.

(Unknown mix of Chardonnay and Pinot Noir - Pinot Noir dominant; Stainless steel; Malolactic fermentation; Disgorged 2012; 8-9 g/L dosage; \$175-\$250 US)

***** Consistently One of the Best NVs on the Market *****

NV Pol Roger Extra Cuvée de Réserve - 2008 base

Rating	Potential
87-89	89-91

Full of creamy, slightly tart apple, pear, orange, honey, and bread dough flavors, this fits perfectly as an aperitif, with an opening course, or a poultry dish. As soon as you pour yourself a glass, you will be pouring a second and a third. Hard to resist right now, this will only get better with time and is likely to go down as one of the best Pol Roger *NVs* of the past 25 years.

(Approximately 1/3 each Chardonnay from Chouilly, Cuis, Epernay, Moussy, Oiry, Oger, and Vertus, Pinot Noir from Ambonny, Louvois, Maily, Mardeuil, Verzenay, and Verzy, Pinot Meunier from Brugnay, Chavot, Damery, Monthelon, Pierry, Troissy, Vandières, Venteuil, and Vincelles; 2008 base vintage; Stainless steel fermentation; Disgorged late 2012; \$40-60 US)

NV Jérôme Prévost La Closerie Les Béguines - pure 2010

Rating	Potential
85-87	85-87

A bit lighter than a typical Prevost wine, this is slightly more citrus driven than the norm. There are ample bready notes and some honeyed, spicy apple, but also a slight touch of greenness that becomes inescapable on the finish. All said, this is still an excellent effort for a vintage that was downright evil in its treatment of Pinot Meunier. I don't see a lot of improvement or cellaring potential in this wine, but it is certainly enjoyable right now and should show well for the next five years.

(Generally 100% Pinot Meunier - can have very small amounts of Chardonnay, Pinot Noir, & Pinot Blanc in it; Pure 2010 vintage; Single vineyard - Les Béguines in Gueux; 50 year old vines; Fermented and aged for ~ 6 months in 450-600 L oak barrels; Disgorged late 2012; Little to no dosage; \$75-95 US)

***** Be on the Lookout in 2016 *****

NV Louis Roederer Brut Premier - 2012 base

Rating	Potential
NR	87-90

Wow, this is going to be a winner. Round, creamy, and full of tart, juicy, bitter apple, this is going to be a terrific release of the NV *Brut Premier*. The 2012 base vintage in this wine is of vintage quality and was so strong that an unheard of 43% of reserve wines had to be added to the blend to even things out. In three years when this starts hitting the shelves it will be a great, great buy and will cellar well.

(Approximately 40% Chardonnay, 35% Pinot Noir, 25% Pinot Meunier; Based on the 2012 vintage with 43 % reserve wines going back a decade; Stainless steel for the base wines and the reserve wines are aged in oak with a total of 10% of the blend seeing oak; 25% malolactic fermentation; Pre-release, still wine sample)

2006 Louis Roederer Cristal

Rating	Potential
90-92	91-94

Toasty, doughy citrus enters the picture first, with honey and red citrus right on its heels. This has a smooth, sexy mouthfeel right off the bat, and as you dig deeper into the wine, tangerine and pear join the party. A great cross between the rich, forward 2005 and the more classically bright, elegant, and fruity 2004, this is very enjoyable now and will continue to smooth out and gain in richness over the next five to fifteen years. Quite an enjoyable vintage of *Cristal*, this is one that just might surprise us for the better in the next decade.

(43% Chardonnay from Avize, Cramant, Le Mesnil-sur-Oger, and Oger, 57% Pinot Noir from Aÿ, Mareuil-sur-Aÿ, Verzenay, and Verzy; All estate vineyards; Mix of biodynamic, organic, and traditionally farmed parcels are used; Some of the wine saw oak fermentation/aging; No malolactic fermentation; Disgorged early 2013; Dosage 9.25 g/L; \$190-250 US)

2012 Louis Roederer Cristal

Rating	Potential
NR	94+

Oh damn, this is going to be a classic. Just start saving your money now, for this is going to go down as one of the best *Cristals* ever made. The aromas are mesmerizing and intoxicating, yet never over the top. Incredibly focused, sharp apple, piercing lemon, and bright minerality take the stage. Impressively, this wine doesn't let the vintage overpower it and take complete control; it is first and foremost *Cristal*. This wine can be compared to the amazing 1988, 1990, 1995, and 1996 versions of this cuvée.

(40% Chardonnay from Avize, Cramant, Le Mesnil-sur-Oger, and Oger, 60% Pinot Noir from Aÿ, Mareuil-sur-Aÿ, Verzenay, and Verzy; All estate vineyards; 1/3 biodynamic parcels, with the rest organic and traditionally farmed parcels; 2/3 stainless steel and 1/3 oak for fermentation and aging; No malolactic fermentation; Pre-release still wine sample)

2012 Louis Roederer Rosé

Rating	Potential
NR	90-93

Creamy red raspberry and cherry make for a seductive palate that should develop nicely in the bottle. This wine shows excellent balance between the tart/bright, and dark/dense expressions of fruit and should become a Rosé that not only drinks well on release, but drinks even better ten years later. Keep your eye out for this when it is released in four years.

(60% Pinot Noir from Cumières made via a saignée to which 40% Chardonnay from Chouilly and Le Mesnil-sur-Oger is added; All estate vineyards; Mix of stainless steel and oak; Some malolactic fermentation; Pre-release still wine sample)

2012 Louis Roederer Vintage

Rating	Potential
NR	89-92

Marked by a touch of cream and vanilla along with bitter red citrus rind, this wine flaunts a cutting backbone of sizzling and fruity acidity. Extremely primary right now, this wine is yet full of promise. Look for a bottle of this in five years at release. In fact, just look out for anything that says Roederer and 2012 - it will be a guarantee of quality.

(30% Chardonnay from Chouilly, 70% Pinot Noir from Verzenay and Verzy; All estate vineyards; 90% stainless steel and 10% oak for fermentation and aging; 15% malolactic fermentation; Pre-release still wine sample)

NV Jacques Selosse Exquise - 2005 base

Rating	Potential
88-90	88-90

Open and uber-forward, this is full of honeysuckle and floral citrus aromas. I find it to be extremely fruity and just plain fun with peach, apricot, apple tart, and a hint of spiciness. On the finish, this really comes alive with tart green apple most prominent. While not a wine to contemplate for hours and hours, it is undeniably enjoyable and another example of top notch, sweeter, but not overly sweet, Champagne.

(100% Chardonnay; 2005 base vintage with 2004 and 2003 reserve wines; Avize, Cramant, Oger; Fermented and aged in oak barriques; No malolactic fermentation; Disgorged 2012; Dosage ~ 24 g/L; \$125-175 US)

***** Selosse Has Done It Again in 2003 *****

2003 Jacques Selosse Millésime

Rating	Potential
91-93	91-93

First reviewed as a pre-release sample in Issue 2, the final released product is every bit as good as I could have hoped. Displaying great grip for the vintage, this wine offers a vivaciously tart citrus nose and plenty of bright, tart apple on the palate. While this is fairly forward for a Selosse vintage wine, it still has plenty in the tank and bites down nicely on the finish. A glass improves markedly with air, which bodes well for its future. The only down side is that there isn't much of it to be had.

(100% Chardonnay; Avize; Fermented and aged in oak barriques; No malolactic fermentation; Disgorged 2012; 2,300 bottles produced; \$275-\$500 US)

NV Jacques Selosse Rosé - disgorged mid-2010

Rating	Potential
90-92	90-92

I usually find Selosse's *Rosé* to be somewhat uneven from one release to the next, but this one (mid-2010 disgorgement) is lip-smacking good across the board. Evocative of smoke, biscuit dough, powerfully sharp grapefruit and dark, dry cherry, this is a joyous mouthful of wine and one that you will return to again and again. With a couple hours of air and warmth, it gains a refreshingly salty, mineral edge that makes the wine perfect for a lazy afternoon. Anselme has managed to combine mineral-fueled, powerful Avize Chardonnay with darkly intense Ambonnay Pinot Noir seamlessly, yet identifiably. I only wish I had more than a couple of bottles left in the cellar.

(85-90% Chardonnay from Avize blended with 10-15% Pinot Noir red wine addition from Ambonnay; Oak fermentation and aging; Natural yeasts; No malolactic fermentation except that which occurs naturally; Disgorged mid 2010; ~ 6,000 bottles produced per year; \$200-300 US)

NV Guillaume Sergent Les Prés Dieu - 2011 base

Rating	Potential
85-87	85-87

Round aromas of citrus, vanilla, cream, and peach lead into a savory palate - this is a wine that calls out for food, though it will excel on its own too. A masculine Chardonnay with oak spice and ripe orange, this also has a pure, tart mineral sizzle across the finish that whets the palate for more. This is a grower to watch out for.

(100% Chardonnay; Les Prés and Les Vignes Dieu vineyards in Vrigny; Fermented and aged in oak; Disgorged late 2013; 615 bottles; \$45-60 US)

2006 Thiénot Cuvée Garance Blanc de Rouges

Rating	Potential
87-89	87-89

Fragrant, light, elegant, this is a wonderful example of a soft, feminine, Blanc de Noirs. Floral strawberry, bright citrus, and a touch of lively minerality highlight the palate which tilts towards the Rosé side of the Champagne spectrum. A touch of cream and biscuit dough come out with air, but red berried elegance is its calling card. To draw a comparison to another top Blanc de Noirs, fans of Cedric Bouchard's *Les Ursules* are going to find a lot to love in this wine.

(100% Pinot Noir; Aÿ, Cumières, Ludes, Mailly, Rilly-la-Montagne, Tauxières-Mutry; Stainless steel; Disgorged 2012; \$100-140 US)

2002 Bernard Tornay Millésime

Rating	Potential
85-87	85-87

Bright, yeasty, zesty, and full of sweet red apple, this Champagne is easy to enjoy and guaranteed to bring a smile to your face. Not overly complex right now and not likely to gain in this area with age, I do see this turning biscuit eventually. Overall a touch cloying, but it is what it is and isn't ashamed of it: a fruity, fun, ripe southern Montagne de Reims wine.

(50% Chardonnay, 50% Pinot Noir; Ambonnay, Bouzy; Stainless steel; Malolactic fermentation; Disgorged 2011; 8-9 g/L dosage; Mytik Diamant closure; \$45-65 US)

2005 Vilmart Coeur de Cuvée

Rating	Potential
90-92	91-93

Juicy, creamy and soft, orange and cinnamon bread dough form the core of this relaxed, expressive wine. It comes across more subdued than a typical *Coeur de Cuvée*, but it still manages decent structure. Truly a standout from the 2005 vintage, this is a testament to the skill of Laurent Champs and family when given the fruit of weaker vintages.

(80% Chardonnay, 20% Pinot Noir; 50+ year old vines from the Les Blanchés Voies Hautes vineyard in Rilly-la-Montagne; Fermented and aged a minimum of 10 months in oak barrels of which 1/3 are new, 1/3 are 2nd use and 1/3 are 3rd use; No malolactic fermentation; Disgorged late 2012; 8 g/L dosage; \$110-145 US)

1999 Vilmart Cuvée Création - magnum

Rating	Potential
90-92	91-93

Creamy citrus on the nose moves dreamily through buttery, nutty apples on the palate. Even with such rich flavors, this wine contains a fine backbone of grapefruit and acid. Wonderful to drink now, in five years when the flavors have melded more strongly together, this should be even better. This is a great wine, although I should point out that I prefer younger disgorgements of the *Cuvée Création* for their rich, no-holds-barred approach to the Vilmart style. This means I have a slight preference for the original release 750 mL bottles, but this magnum is still great.

(70% Chardonnay, 30% Pinot Noir; Single vineyard in Rilly-la-Montagne; 40-50 year old vines; Aged a minimum of 10 months in oak barrels; No malolactic fermentation; Disgorged late 2012; 8 g/L dosage; Late release magnum; \$275-350 US)

NV Vilmart Cuvée Rubis – 2010 base

Rating	Potential
86-88	87-89

Generous bursts of bright cherry mixed with cinnamon, allspice, and juicy, bright, clean citrus make this a wine that is impossible to resist. There is nothing subdued or at all shy here, but it never gets too close to the "over-the-top" category. Fans of up front fruit with a slight spice kick are going to love this wine right now, but saving a few bottles is not a bad idea. With age, this will gain an extra edge of raspberry and baked cherry that will undoubtedly up the delicious factor further.

(10% Chardonnay, 90% Pinot Noir with 15% Pinot Noir still red wine added; 2010 base vintage with 2009 reserve wines; Rilly-la-Montagne; Fermented and aged for 10 months in demi-muids and large oak casks; No malolactic fermentation; Disgorged late 2012; 9 g/L dosage; \$70-95 US)

NV Vilmart Grand Cellier – 2010 base

Rating	Potential
84-86	85-87

A very nice effort, this is full of spiced apples on the nose that morph into zesty orange and pie crust on the palate. This is well-structured, with a solid core of acidity and a nice toasty/biscuity finish. It isn't a knockout of a wine or the best *NV Grand Cellier* ever, but it more than delivers the goods, especially when you consider that the base wine comes from a challenging year like 2010.

(70% Chardonnay, 30% Pinot Noir; 2010 base vintage with 25% each of 2009 and 2008; Les Hautes Grèves and Les Basses Grèves vineyards in Rilly-la-Montagne; Fermented and aged for 10 months in demi-muids and large oak casks; No malolactic fermentation; Disgorged late 2012; 10 g/L dosage; \$60-85 US)

***** A Grand Cellier d'Or of Coeur de Cuvée Quality *****

2008 Vilmart Grand Cellier d'Or

Rating	Potential
89-91	91-93

A dynamite *Grand Cellier d'Or*, this is so good that it reaches up to *Coeur de Cuvée* territory. Baked orange bread, mixed nuts, and spiced apples open things up, but this really excels after the concentrated blood orange and mineral flavors take over and ride the wine right on through the finish. A treat to drink today, I suggest you give this a decade in the cellar and watch it gain more creamy finesse...if you can keep your hands off it.

(80% Chardonnay, 20% Pinot Noir; 30+ year old vines from the Les Blanches Voies Bas vineyard in Rilly-la-Montagne; Fermented and aged a minimum of 10 months in 4-6 year old oak barrels; No malolactic fermentation; Disgorged late 2012; 8 g/L dosage; \$85-110 US)

2006 Vilmart Grand Cellier d'Or - magnum

Rating	Potential
88-90	90-92

Toasted nuts on the nose lead into a round, full-bodied palate with cream, apple, orange, and allspice. This is very silky and a joy to drink now, although it will be even better in five to ten years. Overall, it is slightly better out of this late-released magnum format than the original release 750 mL bottles, but both are great wines.

(80% Chardonnay, 20% Pinot Noir; 30+ year old vines from the Les Blanches Voies Bas vineyard in Rilly-la-Montagne; Fermented and aged a minimum of 10 months in 4-6 year old oak barrels; No malolactic fermentation; Disgorged late 2011; 8 g/L dosage; Late release magnum; \$225-295 US)

NV Vilmart Ratafia

Rating	Potential
88-90	88-90

This is simply one of the best Ratafias made in Champagne. Deliciously buttery, with creamy, silky toffee notes, the palate is reminiscent of a bowl of fancy mixed nuts. While sweet and very expressive, it still has good acidity which eliminates any cloying or alcoholic tendencies. If you are a fan of Ratafia or sweet wine in general, I highly encourage you to pick a bottle up.

(100% Pinot Noir; Pure 2004 vintage; Oak aging; \$55-65 US)

NV Vouette et Sorbée Saignée de Sorbée - pure 2009

Rating	Potential
86-88	86-88

Year after year, this is my favorite wine from Bertrand Gautherot's Vouette et Sorbée domaine. Cherry red in color and flavor, this is a big, bold, dry expression of Rosé Champagne. The 2009 is much more focused and well-behaved than some past vintages, and is highlighted by a stunning dark cherry and cinnamon nose. It is very dry, but still manages balance due to the ripe cherry fruit that flows through its veins. I expect those that love red Burgundy will find a lot to like in this Champagne.

(100% Pinot Noir; Pure 2009 vintage; Saignée method with carbonic maceration - Rosé d'Infusion; Sorbée vineyard in Buxières-sur-Arce; Fermented in 400 L oak barrels; Disgorged late 2011; Little to no dosage; \$75-110 US)

NV Vranken Demoiselle Premium Cuvée - 2010 base

Rating	Potential
74-76	74-76

This wine is highlighted by tart, slightly bitter acidity and comes off as a prototype of industrial fizz. Sweet lime flavors and a touch of toast give it some character, but it is altogether rather boring and marginally unattractive. I can't find a reason to recommend this, though there is nothing wrong with drinking a glass if someone hands you one.

(Majority Pinot Noir and Pinot Meunier with some Chardonnay; Stainless steel; Malolactic fermentation; Disgorged early 2013; \$35-45 US)

2000 Veuve Fourny Cuvée du Clos Notre Dame

Rating	Potential
88-90	88-90

Dark, sleek citrus and intense minerality characterize this ever-enjoyable, focused, powerful, and well-balanced wine. Despite being fairly low in dosage and seeing quite a bit of time in oak barrels, this wine is always perfectly put together like a star on the red carpet without a hair out of place. Orange kissed by vanilla, biting red apple, cream and honey bring a welcome dimension of fruit which complements the mineral core of the wine. Very well-made, this is extremely enjoyable, especially with sashimi and oysters.

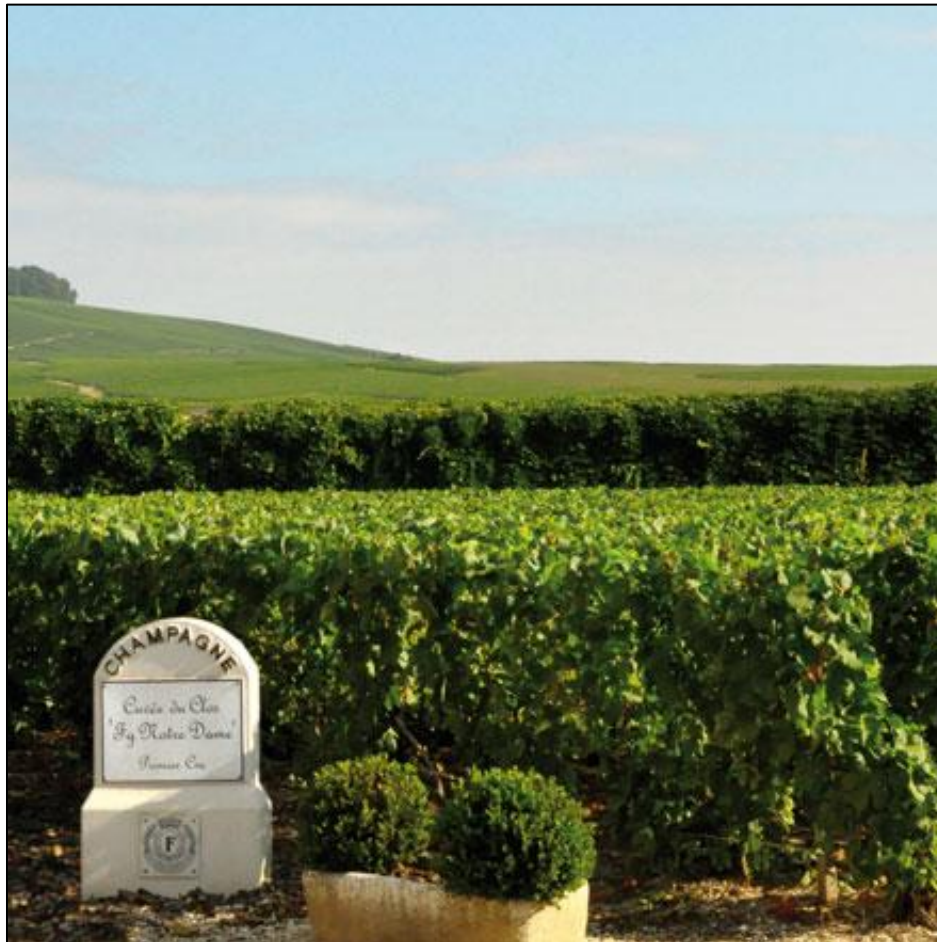
(100% Chardonnay; Single vineyard Clos Faubourg Notre-Dame in Vertus; Fermented and aged in oak barrels; Malolactic fermentation; Disgorged 2009; 3 g/L dosage; Mytik Diamant cork; \$100-135 US)

2004 Veuve Fourny Cuvée du Clos Notre Dame

Rating	Potential
88-90	90-92

Apple, pear, and a hint of peach flavor take the lead with bread dough, cream, and minerals following close behind. Towards the finish, bitter citrus and honey appear. This possesses a handsome amount of fruit and sweetness that are responsible for its potential to age and improve over time. Like most wines from the vintage, it is blessed with an elegantly bright streak, but its exceptional concentration is its most exciting attribute.

(100% Chardonnay - 41B clone; 60 year old, 0.29 ha single vineyard Clos Faubourg Notre-Dame in Vertus; Fermented and aged in oak barrels; Malolactic fermentation; Disgorged 2013; 3 g/L dosage; Mytik Diamant closure; \$115-150 US)



Veuve Fourny's Clos Faubourg Notre-Dame vineyard

Sparkling Wine Tasting Notes

Vintage	Wine	Type	Rating	Potential	Page
2005	L. Mawby Mille	SpkIng BdB	86-88	87-89	69
NV	L. Mawby Talismon - 2008 base	SpkIng Blend	84-86	85-87	69
NV	L. Mawby Blanc de Noirs - 2009 base	SpkIng BdN	84-86	84-86	68
NV	L. Mawby Sandpainting - No. 4, pure 2006	SpkIng Blend	82-84	83-85	69
NV	L. Mawby Blanc de Blancs - 2009 base	SpkIng BdB	82-84	82-84	68
NV	Freixenet Elyssia Pinot Noir - 2010 base	SpkIng Rosé	81-83	81-83	68
NV	L. Mawby Cremant Classic - 2008 base	SpkIng BdB	81-83	81-83	68
NV	Segura Viudas Aria Pinot Noir - 2010 base	SpkIng Rosé	81-83	81-83	69
2011	Two Lads Sparkling Pinot Grigio	SpkIng BdB	79-81	79-81	69

NV Freixenet Elyssia Pinot Noir - 2010 base

Rating	Potential
81-83	81-83

Red berries plus a touch of meatiness and minor Brettiness come out on the nose. The palate is flavorful, but more subdued than the nose, with tart, red cherry, cream, and a more pronounced raspberry. I have always found Trepat wines to offer an animal edge which gives the wine structure and expression, but also a meaty character. This wine will go quite well with just about any poultry, game, beef, or vegetable dish you can throw at it.

(85% Pinot Noir from Mas Bernich estate in Masquefa, High Penedès, Spain, 15% Trepat red wine addition from Serral, Conca de Barbera, Tarragona, Spain; 2010 base vintage; Stainless steel; Malolactic fermentation; Disgorged 2012; 9 g/L dosage; \$16-20 US)

NV L. Mawby Blanc de Blancs - 2009 base

Rating	Potential
82-84	82-84

Pear, apple, lemon, and orange create a pleasant and enjoyable wine. This has a strong backbone of tartness, but the wine fades a bit on the finish. Extremely well-made and bound to please, while this delivers for the price, it is not the most expressive of the Mawby range and my personal preferences lie elsewhere. That should be taken as a compliment to Mawby and how talented he has become; I am very happy to enjoy a glass (or bottle) of this wine.

(100% Chardonnay; 2009 base vintage; Leelanau Peninsula, Michigan, United States; Stainless steel; Disgorged early 2013; 6 g/L dosage; \$22-28 US)

NV L. Mawby Blanc de Noirs - 2009 base

Rating	Potential
84-86	84-86

A very nice release of the *Blanc de Noirs*, this has a toasty, rich, honeyed citrus and red berry character that is savory, slightly sweet, and easy to fall for. This isn't overly complex and doesn't try to be either elegant or mysterious; instead, it just goes full speed ahead on the tasty and fun route. The world needs more wines like this.

(100% Pinot Noir; 2009 base vintage; Leelanau Peninsula, Michigan, United States; Fermented in stainless steel; Disgorged in June 2007; 6 g/L dosage; \$22-28 US)

NV L. Mawby Cremant Classic - 2008 base

Rating	Potential
81-83	81-83

Aromas of toast, orange and a whiff of a wood burning fire are quite enticing. Once in the mouth, tart peach, waxy green apple, and a hint of bread emerge. This has ample acidity and, while tasty on its own, excels with food (as does most of the L. Mawby range). Pair this with pork chops or creamy pasta and taste a match made in heaven. Definitely not Champagne, but well-made wine, this is a wonderful example of the capabilities of the right grape in the right place can do in a sparkling wine.

(100% Vignoles from Cremant Vineyard in the Leelanau Peninsula; 2008 base vintage; Michigan, United States; Steel with some French oak staves used with reserve wines; Malolactic fermentation; Disgorged late 2011; 6 g/L dosage; \$25-35 US)

2005 L. Mawby Mille

Rating	Potential
86-88	87-89

This is just a really, really good wine, deserving of much more attention than it receives. Full of yellow apple, peach, fresh citrus, bread dough and light spice, this is expressive and has potential to develop and improve over the next five to ten years. A wonderful wine either at the dinner table or to contemplate on its own. It definitely isn't Champagne, but it has fruit, spice, minerality, and a nice backbone of acidity: you can't ask for much more than that.

(100% Chardonnay; Leelanau Peninsula, Michigan, United States; Fermented and aged in oak and steel; Disgorged early 2013; 6 g/L dosage; 2,057 bottles produced; \$50-60 US)

NV L. Mawby Sandpainting - No. 4, pure 2006

Rating	Potential
82-84	83-85

Very aromatic, this wine sports banana bread, earthy peach, and tart green apple together in a very favorable way. Crusty dark bread, lime, and sweet nectarine on the palate float above the heavier aromas. Admirably, this wine manages to be both fuller and sleeker in body than expected, which makes it quite versatile at the table. Quite enjoyable on its own, especially with some time to breathe, this really excels with fattier meat dishes where its lean, acid edges fill in perfection. A unique and very nice effort that is worth searching out, especially for fans of Pinot Meunier, I would suggest interested parties move quickly and contact the winery directly as only 602 bottles were produced.

(20% Chardonnay from Leelanau Peninsula, 80% Pinot Meunier from Old Mission Peninsula; Pure 2006 vintage; Michigan, United States; Steel; Malolactic fermentation; Disgorged late 2012; 6 g/L dosage; Mytik Diam cork; 602 bottles produced; \$29-35 US)

NV L. Mawby Talismon - 2008 base

Rating	Potential
84-86	85-87

This single-vineyard field blend sparkler is one of Mawby's signature wines and, outside of the limited and rarely produced *Mille*, is consistently my favorite from Larry Mawby's range. Full of richly spiced apple, pie crust, and bright lime and orange, this has complexity, maturity, and youthful zest. Great for drinking now, this will be even better in five years as it mellows and acquires elegance and finesse. Thankfully, unlike any other United States sparkler I can think of, I love it for that reason. You want to know what Michigan sparkling wine tasters like? Try this!

(Field blend of Chardonnay, Pinot Noir, Pinot Gris, and Vignobles; 2008 base vintage with 25-40% reserve wines from a solera dating back to 1992; Talismon vineyard in Leelanau Peninsula, Michigan, United States; Fermented in stainless steel; Reserve wine solera was once oak and is now steel with French oak staves; Disgorged early 2013; 6 g/L dosage; \$35-45 US)

NV Segura Viudas Aria Pinot Noir - 2010 base

Rating	Potential
81-83	81-83

Soft red berry and citrus are relaxing, inviting, and quite attractive on both the nose and palate. Very easy to drink with a fruity, slightly floral edge, this is perfect as a summer refresher, an aperitif, or an opening course. A well-priced, enjoyable, light, slightly creamy Rosé that just hits the spot.

(100% Pinot Noir; Saignée; 2010 base vintage; Penedès, Spain; Stainless steel; Malolactic fermentation; Disgorged 2012; 9 g/L dosage; \$12-16 US)

2011 Two Lads Sparkling Pinot Grigio

Rating	Potential
79-81	79-81

Clean, refreshing, and easy to drink, this allows floral and pear aromas and flavors to lead the way. This is not overly complex and has a slightly cloying sweetness that makes it easy to understand. Built for early drinking, I'm very happy to have a glass or two of this, but the price is a bit higher than the quality in the bottle. I will give it credit for its creative packaging— the bottle is slender, tall, and cone-shaped, topped with a crown cap.

(100% Pinot Grigio; Old Mission Peninsula, Michigan, United States; Stainless steel; Malolactic fermentation; Disgorged late 2012, 6 g/L dosage; Crown cap; \$25-30 US)

Issue Indexes and Performance Tables

The following pages contain a number of tables which organize/categorize and rank all of the wines reviewed in this issue. They also contain a selection of different tables which index and organize all of the wines reviewed in this newsletter.

Indexes for the Tasting Notes in This Issue

-	Vintage Champagne	p. 70
-	MV & NV Champagne	p. 72
-	Blanc de Blancs Champagne	p. 74
-	Blanc de Noirs Champagne	p. 74
-	Rosé Champagne	p. 75
-	Alphabetical Index of all wines	p. 76
-	Vintage Index of all wines	p. 79
-	Score/Rating Index of all wines	p. 82

For the Indexes, the following legends are used to specify the Wine Type:

- **Vintage** = Vintage Champagne
- **NV** = Non-Vintage Champagne
- **MV** = Multi-Vintage Champagne
- **Still** = Still wine from Champagne (that is sold as a still wine)
- **Vin Clair** = Champagne that has only gone through one fermentation thus far and is from the latest harvest or is the latest blend ready to be bottled
- **Reserve** = Champagne that has only gone through one fermentation and is being stored for use in future cuvées
- **Spkng/Sparkling** = non-Champagne sparkling wine
- **Ratafia/Liqueur** = Sweet fortified wine from Champagne region
- **BdB*** = Blanc de Blancs
- **BdN*** = Blanc de Noirs
- **Rosé*** = Rosé
- **Red** = Still Red Wine from Champagne

- *Please note that BdB, BdN, and Rosé can be combined with Vintage, NV, MV, or Sparkling to form a unique identifier (for example, NV Rosé or Sparkling BdB)*

Issue 16 Vintage Champagnes

Vintage	Wine	Type	Rating	Potential	Page
2006	Bereche Le Cran	Vintage Blend	89-91	90-92	42
2002	Claude Cazals Clos Cazals	Vintage BdB	79-81	-	43
2004	Dom Pérignon	Vintage Blend	88-90	89-92	45
2003	Dom Pérignon Rosé	Vintage Rosé	90-92	91-93	46
2004	Duval-Leroy Femme	Vintage Blend	84-86	84-86	46
2004	Egly-Ouriet Millésime	Vintage Blend	77-79	82-84	47
2004	Gosset Millésime	Vintage Blend	86-88	86-88	48
2000	Grongnet Spécial Club	Vintage Blend	80-82	-	48
2006	Guiborat Blanc de Blancs	Vintage BdB	87-89	87-89	49
2008	Marc Hébrart Spécial Club	Vintage Blend	91-93	92-94	50
2007	D. Henriët-Bazin Carte d'Or	Vintage Blend	82-84	82-84	50
2008	D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs	Vintage BdB	88-90	90-92	51
2006	Hervieux-Dumez Spécial Club	Vintage Blend	85-87	86-89	51
2006	Huré Frères Blanc des Blancs L'inattendue	Vintage Blend	85-87	85-87	51
NV	Huré Frères Extra Brut Réserve - 2008 base	Vintage Blend	84-86	85-87	52
NV	Huré Frères Mémoire - 2009 base	Vintage Blend	86-88	86-88	52
2000	Huré Frères Terre Natale	Vintage Blend	85-87	87+	52
1962	Krug Collection	Vintage Blend	92-94	92-94	17
1964	Krug Collection	Vintage Blend	93-95	93-95	17
1976	Krug Collection	Vintage Blend	93-95	94-96	19
1981	Krug Collection	Vintage Blend	91-93	92-94	20
1985	Krug Collection	Vintage Blend	91-93	91-93	21
1990	Krug Vintage	Vintage Blend	90-92	92+	21
1961	Krug Collection - Magnum	Vintage Blend	92-94	92-94	16
1969	Krug Collection - Magnum	Vintage Blend	94-96	94-96	18
1971	Krug Collection - Magnum	Vintage Blend	92-94	92-94	18
1973	Krug Collection - Magnum	Vintage Blend	90-92	90-92	19
1979	Krug Collection - Magnum	Vintage Blend	91-93	92-94	19
1981	Krug Collection - Magnum	Vintage Blend	92-94	92-94	20
1989	Krug Collection	Vintage Blend	90-92	91-93	21
1989	Krug Vintage	Vintage Blend	90-92	90-92	21
1961	Krug Vintage	Vintage Blend	90-92	90-92	16
1962	Krug Vintage	Vintage Blend	90-93	90-93	17
1964	Krug Vintage	Vintage Blend	91-94	91-94	17
1966	Krug Vintage	Vintage Blend	90-93	90-93	17
1969	Krug Vintage	Vintage Blend	92-94	92-94	18
1971	Krug Vintage	Vintage Blend	92-94	92-94	18
1973	Krug Vintage	Vintage Blend	91-93	91-93	18
1976	Krug Vintage	Vintage Blend	93-95	93-95	19
1979	Krug Vintage	Vintage Blend	92-94	92-94	19
1981	Krug Vintage	Vintage Blend	93-95	93-95	20
1982	Krug Vintage	Vintage Blend	92-94	92-94	20
1985	Krug Vintage	Vintage Blend	91-93	91-93	20
1988	Krug Vintage	Vintage Blend	93-95	96-98	21
1995	Krug Vintage	Vintage Blend	88-90	90+	22
1996	Krug Vintage	Vintage Blend	91-93	95-97	22
1998	Krug Vintage	Vintage Blend	91-93	91-93	22
2000	Krug Vintage	Vintage Blend	91-93	92-94	22
2008	Lancelot-Pienne Marie Lancelot	Vintage BdB	90-92	91-94	54
2008	Lancelot-Pienne Perceval	Vintage Blend	89-91	90-92	54
2009	Larmandier-Bernier Les Chemins d'Avize	Vintage BdB	84-86	85-87	55
2008	Larmandier-Bernier Terre de Vertus	Vintage BdB	84-86	84-86	55
2006	Larmandier-Bernier Vieille Vigne de Cramant	Vintage BdB	86-88	86-88	56
1996	R & L Legras Cuvée Saint-Vincent	Vintage BdB	87-89	87-89	56
2004	Lilbert-Fils Blanc de Blancs	Vintage BdB	89-91	91-93	57
2006	A. Margaine Blanc de Blancs	Vintage BdB	88-90	89-91	57

Issue 16 Vintage Champagnes Continued

Vintage	Wine	Type	Rating	Potential	Page
2008	A. Margaine Spécial Club	Vintage BdB	90-92	91+	58
2002	José Michel Grand Vintage	Vintage Blend	84-86	87-89	59
2004	Moët et Chandon Grand Vintage Rosé	Vintage Rosé	85-87	86-88	59
2004	Pierre Moncuit Nicole Moncuit Vieille Vigne	Vintage BdB	85-87	86-88	59
2006	Pierre Péters Cuvée Spéciale Les Chétillons	Vintage BdB	88-90	90-92	60
2004	Philipponnat Clos des Goisses	Vintage Blend	90-92	91-93	61
2004	Philipponnat Cuvée 1522	Vintage Blend	84-86	86-89	61
2006	Philipponnat Cuvée 1522 Rosé	Vintage Rosé	89-91	89-91	61
2006	Piper-Heidsieck Vintage	Vintage Blend	86-88	86-88	62
2000	Pol Roger Cuvée Sir Winston Churchill	Vintage Blend	89-91	90-92	62
2006	Louis Roederer Cristal	Vintage Blend	90-92	91-94	63
2012	Louis Roederer Cristal	Vintage Blend	NR	94+	63
2012	Louis Roederer Rosé	Vintage Rosé	NR	90-93	63
2012	Louis Roederer Vintage	Vintage Blend	NR	89-92	63
2003	Jacques Selosse Millésime	Vintage BdB	91-93	91-93	64
2006	Thiénot Cuvée Garance Blanc de Rouges	Vintage BdN	87-89	87-89	64
2002	Bernard Tormay Millésime	Vintage Blend	85-87	85-87	65
2005	Vilmart Coeur de Cuvée	Vintage Blend	90-92	91-93	65
1999	Vilmart Cuvée Création - magnum	Vintage Blend	90-92	91-93	65
2008	Vilmart Grand Cellier d'Or	Vintage Blend	89-91	91-93	66
2006	Vilmart Grand Cellier d'Or - magnum	Vintage Blend	88-90	90-92	66
NV	Vouette et Sorbée Saignée de Sorbée - pure 2009	Vintage Rosé	86-88	86-88	66
2000	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	88-90	67
2004	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	90-92	67

Issue 16 Non and Multi Vintage Champagnes

Vintage	Wine	Type	Rating	Potential	Page
MV	Cattier Clos du Moulin 2003-2002-2000	MV Blend	86-88	86-88	43
MV	Cattier Clos du Moulin 2004-2003-2002	MV Blend	87-89	89-91	43
MV	Krug Grande Cuvée - 1998 base	MV Blend	91-93	91-93	53
MV	Krug Grande Cuvée - 2002 base	MV Blend	91-93	92-94	53
MV	Krug Grande Cuvée - 2005 base	MV Blend	90-92	91-93	53
MV	Krug Rosé - 2005 base	MV Rosé	90-92	90-92	53
MV	Palmer Amazone - 2000/1999/1998 blend	MV Blend	86-88	87-89	59
NV	Hubert Beaufort Blanc de Blancs - 2009 base	NV BdB	83-85	83-85	41
NV	Hubert Beaufort Carte d'Or - 2010 base	NV Blend	81-83	81-83	41
NV	Hubert Beaufort Rosé - pure 2009	NV Rosé	85-87	85-87	41
NV	Bereche Brut Réserve - 2010 base	NV Blend	85-87	85-87	41
NV	Bereche Campania Remensis Rosé - 2009 base	NV Rosé	86-88	87-89	41
NV	Bereche Extra Brut - 2009 base	NV Blend	84-86	84-86	42
2009	Bereche Les Beaux Regards	NV BdB	86-88	86-88	42
NV	Bereche Reflet d'Antan - 2008 base	NV Blend	90-92	91-93	42
NV	Bereche Vallée de la Marne Rive Gauche - pure 2009	NV BdB	82-84	82-84	42
NV	André Clouet 1911 - cuvée 28	NV Blend	86-88	88-90	43
NV	André Clouet Grande Réserve - 2008 base	NV Rosé	86-88	86-88	44
NV	André Clouet Rosé - 2008 base	NV Rosé	84-86	86-88	44
NV	Demarne-Frison Goustan Blanc de Noirs - 2010 base	NV BdB	84-86	84-86	44
NV	Paul Déthune Blanc de Noirs - 2009 base	NV BdB	85-87	87-89	44
NV	Paul Déthune l'Ancienne - pure 2006	NV Blend	86-88	88-90	44
NV	Paul Déthune l'Ancienne - pure 2005	NV Blend	87-89	87-89	45
NV	Deveaux Cuvée D	NV Blend	82-84	82-84	45
NV	Didier-Ducos L'Ablutien - 2008 base	NV Blend	85-87	86-88	45
NV	Drappier Blanc de Blancs Signature - 2009 base	NV BdB	85-87	85-87	46
NV	Drappier Quattuor - 2009 base	NV BdB	81-83	81-83	46
NV	Egly-Ouriet Les Vignes de Vrigny - 2008 base	NV BdB	86-88	87-89	46
NV	Gimonnet-Oger Grande Réserve - 2008 base	NV Blend	86-88	86-88	47
NV	Gimonnet-Oger Sélection Blanc - 2005 base	NV BdB	85-87	85-87	47
NV	Gosset Grand Blanc de Blancs - 2007 base	NV BdB	83-85	83-85	47
NV	Gosset Grand Rosé - 2008 base	NV Rosé	85-87	85-87	47
NV	Gosset Grande Réserve - 2007 base	NV Blend	79-81	79-81	48
NV	Henri Goutorbe Cuvée Tradition - 2009 base	NV Blend	84-86	84-86	48
NV	Grongnet Carpe Diem Rosé de Saignée Extra Brut	NV Rosé	87-89	87-89	48
NV	Guiborat Blanc de Blancs - 2009 base	NV BdB	86-88	87-89	49
NV	Guiborat Tradition - 2010 base	NV Blend	85-87	85-87	49
NV	Marc Hébrart Blanc de Blancs - 2009 base	NV BdB	85-87	85-87	49
NV	Marc Hébrart Rosé - 2010 base	NV Rosé	82-84	82-84	49
NV	D. Henriet-Bazin Blanc de Noirs - 2009 base	NV BdB	86-88	87-89	50
NV	D. Henriet-Bazin Blanc de Noirs Extra Brut - pure 2008	NV BdB	84-86	-	50
NV	D. Henriet-Bazin Rosé - pure 2008	NV Rosé	85-87	86-88	51
NV	D. Henriet-Bazin Sélection de Parcelles - 2009 base	NV Blend	87-89	87-89	51
NV	Jacquesson Cuvée 736 - 2008 base	NV Blend	78-80	80-82	52
NV	Jacquart Brut Mosaïque	NV Blend	85-87	85-87	53
NV	Lancelot-Pienne Blanc de Blancs - 2008 base	NV BdB	86-88	87-89	54
NV	Lancelot-Pienne Sélection - 2007 base	NV Blend	85-87	85-87	54
NV	Lancelot-Pienne Sélection - 2006 base	NV Blend	84-86	84-86	54
NV	Lancelot-Pienne Table Ronde - 2008 base	NV BdB	88-90	89-91	55
NV	Lancelot-Pienne Table Ronde - 2007 base	NV BdB	84-86	85-87	55
NV	Lancelot-Pienne Table Ronde Brut Nature - 2007 base	NV BdB	84-86	84-86	55
NV	Marie-Noëlle Ledru Extra Brut - 2008 base	NV Blend	87-89	87-89	56
NV	Alexandre Lenique Cuvée Excellence Pur Noir - 2009 base	NV BdB	86-88	86-88	56
NV	Alexandre Lenique Cuvée Excellence Brut - 2009 base	NV Blend	85-87	85-87	56
NV	Lilbert-Fils Perle - 2007 base	NV BdB	85-87	86-88	57
NV	Lomarad & Cie. Brut - 2010 base	NV Blend	69-71	69-71	57

Issue 16 Non and Multi Vintage Champagnes Continued

Vintage	Wine	Type	Rating	Potential	Page
NV	A. Margaine Extra Brut - pure 2008	NV BdB	86-88	88-90	57
NV	A. Margaine Rosé - 2011 base	NV Rosé	85-87	85-87	58
NV	A. Margaine Traditionelle Demi-Sec - 2010 base	NV Blend	84-86	84-86	58
NV	Mathieu-Gandon Esprit Brut - 2009 base	NV Blend	82-84	84-86	58
NV	Mathieu-Gandon Rosé de Saignée - pure 2009	NV Rosé	86-88	86-88	58
NV	Perrier-Jouët Grand Brut - 2009 base	NV Blend	84-86	84-86	59
NV	Perrot-Batteux Cuvée Helixe Rosé - 2009 base	NV Rosé	86-88	86-88	60
NV	Pierre Péters Cuvée de Réserve - 2010 base	NV BdB	84-86	84-86	60
NV	Pierre Péters Réserve Oubliée - 2008 base	NV BdB	86-88	86-88	60
NV	Pierre Péters Rosé for Albane - 2010 base	NV Rosé	87-89	87-89	60
NV	Philipponnat Royale Réserve - 2008 base	NV Blend	86-88	87-89	61
NV	Philipponnat Royale Réserve Non Dosé - 2007 base	NV Blend	84-86	84-86	61
NV	Piper-Heidsieck - 2009 base - 2009 base	NV Blend	84-86	85-87	62
NV	Pol Roger Extra Cuvée de Réserve - 2008 base	NV Blend	87-89	89-91	62
NV	Jérôme Prévost La Closerie Les Béguines - pure 2010	NV BdN	85-87	85-87	62
NV	Louis Roederer Brut Premier - 2012 base	NV Blend	NR	87-90	63
NV	Jacques Selosse Exquise - 2005 base	NV BdB	88-90	88-90	64
NV	Jacques Selosse Rosé - mid 2010 dgd	NV Rosé	90-92	90-92	64
NV	Guillaume Sergent Les Prés Dieu - 2011 base	NV BdB	85-87	85-87	64
NV	Vilmart Cuvée Rubis - 2010 base	NV Rosé	86-88	87-89	65
NV	Vilmart Grand Cellier - 2010 base	NV Blend	84-86	85-87	65
NV	Vilmart Ratafia	NV Ratafia	88-90	88-90	66
NV	Vranken Demoiselle Premium Cuvée - 2010 base	NV Blend	74-76	74-76	66
NV	A. Margaine Extra Brut - pure 2008	NV BdB	86-88	88-90	57
NV	A. Margaine Rosé - 2011 base	NV Rosé	85-87	85-87	58
NV	A. Margaine Traditionelle Demi-Sec - 2010 base	NV Blend	84-86	84-86	58
NV	Mathieu-Gandon Esprit Brut - 2009 base	NV Blend	82-84	84-86	58
NV	Mathieu-Gandon Rosé de Saignée - pure 2009	NV Rosé	86-88	86-88	58
NV	Perrier-Jouët Grand Brut - 2009 base	NV Blend	84-86	84-86	59
NV	Perrot-Batteux Cuvée Helixe Rosé - 2009 base	NV Rosé	86-88	86-88	60
NV	Pierre Péters Cuvée de Réserve - 2010 base	NV BdB	84-86	84-86	60
NV	Pierre Péters Réserve Oubliée - 2008 base	NV BdB	86-88	86-88	60
NV	Pierre Péters Rosé for Albane - 2010 base	NV Rosé	87-89	87-89	60
NV	Philipponnat Royale Réserve - 2008 base	NV Blend	86-88	87-89	61
NV	Philipponnat Royale Réserve Non Dosé - 2007 base	NV Blend	84-86	84-86	61
NV	Piper-Heidsieck - 2009 base	NV Blend	84-86	85-87	62
NV	Pol Roger Extra Cuvée de Réserve - 2008 base	NV Blend	87-89	89-91	62
NV	Jérôme Prévost La Closerie Les Béguines - pure 2010	NV BdN	85-87	85-87	62
NV	Louis Roederer Brut Premier - 2012 base	NV Blend	NR	87-90	63
NV	Jacques Selosse Exquise - 2005 base	NV BdB	88-90	88-90	64
NV	Jacques Selosse Rosé - mid 2010 dgd	NV Rosé	90-92	90-92	64
NV	Guillaume Sergent Les Prés Dieu - 2011 base	NV BdB	85-87	85-87	64
NV	Vilmart Cuvée Rubis - 2010 base	NV Rosé	86-88	87-89	65
NV	Vilmart Grand Cellier - 2010 base	NV Blend	84-86	85-87	65
NV	Vilmart Ratafia	NV Ratafia	88-90	88-90	66
NV	Vranken Demoiselle Premium Cuvée - 2010 base	NV Blend	74-76	74-76	66

Issue 16 Blanc de Blancs Champagnes

Vintage	Wine	Type	Rating	Potential	Page
NV	Hubert Beaufort Blanc de Blancs - 2009 base	NV BdB	83-85	83-85	41
2009	Bereche Les Beaux Regards	NV BdB	86-88	86-88	42
2002	Claude Cazals Clos Cazals	Vintage BdB	79-81	-	43
NV	Drappier Blanc de Blancs Signature - 2009 base	NV BdB	85-87	85-87	46
NV	Drappier Quattuor - 2009 base	NV BdB	81-83	81-83	46
NV	Gimonnet-Oger Sélection Blanc - 2005 base	NV BdB	85-87	85-87	47
NV	Gosset Grand Blanc de Blancs - 2007 base	NV BdB	83-85	83-85	47
2006	Guiborat Blanc de Blancs	Vintage BdB	87-89	87-89	49
NV	Guiborat Blanc de Blancs - 2009 base	NV BdB	86-88	87-89	49
NV	Marc Hébrart Blanc de Blancs - 2009 base	NV BdB	85-87	85-87	49
2008	D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs	Vintage BdB	88-90	90-92	51
NV	Lancelot-Pienne Blanc de Blancs - 2008 base	NV BdB	86-88	87-89	54
2008	Lancelot-Pienne Marie Lancelot	Vintage BdB	90-92	91-94	54
NV	Lancelot-Pienne Table Ronde - 2008 base	NV BdB	88-90	89-91	55
NV	Lancelot-Pienne Table Ronde - 2007 base	NV BdB	84-86	85-87	55
NV	Lancelot-Pienne Table Ronde Brut Nature - 2007 base	NV BdB	84-86	84-86	55
2009	Larmandier-Bernier Les Chemins d'Avize	Vintage BdB	84-86	85-87	55
2008	Larmandier-Bernier Terre de Vertus	Vintage BdB	84-86	84-86	55
2006	Larmandier-Bernier Vieille Vigne de Cramant	Vintage BdB	86-88	86-88	56
1996	R & L Legras Cuvée Saint-Vincent	Vintage BdB	87-89	87-89	56
2004	Lilbert-Fils Blanc de Blancs	Vintage BdB	89-91	91-93	57
NV	Lilbert-Fils Perle - 2007 base	NV BdB	85-87	86-88	57
2006	A. Margaine Blanc de Blancs	Vintage BdB	88-90	89-91	57
NV	A. Margaine Extra Brut - pure 2008	NV BdB	86-88	88-90	57
2008	A. Margaine Spécial Club	Vintage BdB	90-92	91+	58
2004	Pierre Moncuit Nicole Moncuit Vieille Vigne	Vintage BdB	85-87	86-88	59
2006	Pierre Péters Cuvée Spéciale Les Chétilons	Vintage BdB	88-90	90-92	60
NV	Pierre Péters Cuvée de Réserve - 2010 base	NV BdB	84-86	84-86	60
NV	Pierre Péters Réserve Oubliée - 2008 base	NV BdB	86-88	86-88	60
NV	Jacques Selosse Exquise - 2005 base	NV BdB	88-90	88-90	64
2003	Jacques Selosse Millésime	Vintage BdB	91-93	91-93	64
NV	Guillaume Sergent Les Prés Dieu - 2011 base	NV BdB	85-87	85-87	64
2000	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	88-90	67
2004	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	90-92	67

Issue 16 Blanc de Noirs Champagnes

Vintage	Wine	Type	Rating	Potential	Page
NV	Bereche Vallée de la Marne Rive Gauche - pure 2009	NV BdN	82-84	82-84	42
NV	Demarne-Frison Goustan Blanc de Noirs - 2010 base	NV BdN	84-86	84-86	44
NV	Paul Déthune Blanc de Noirs - 2009 base	NV BdN	85-87	87-89	44
NV	Egly-Ouriet Les Vignes de Vignay - 2008 base	NV BdN	86-88	87-89	46
NV	D. Henriët-Bazin Blanc de Noirs - 2009 base	NV BdN	86-88	87-89	50
NV	D. Henriët-Bazin Blanc de Noirs Extra Brut - pure 2008	NV BdN	84-86	-	50
NV	Alexandre Lenique Cuvée Excellence Pur Noir - 2009 base	NV BdN	86-88	86-88	56
NV	Jérôme Prévost La Closerie Les Béguines - pure 2010	NV BdN	85-87	85-87	62
2006	Thiénot Cuvée Garance Blanc de Rouges	Vintage BdN	87-89	87-89	64
NV	Bereche Vallée de la Marne Rive Gauche - pure 2009	NV BdN	82-84	82-84	42

Issue 16 Rosé Champagnes

Vintage	Wine	Type	Rating	Potential	Page
NV	Hubert Beaufort Rosé - pure 2009	NV Rosé	85-87	85-87	41
NV	Bereche Campania Remensis Rosé - 2009 base	NV Rosé	86-88	87-89	41
NV	André Clouet Grande Réserve - 2008 base	NV Rosé	86-88	86-88	44
NV	André Clouet Rosé - 2008 base	NV Rosé	84-86	86-88	44
2003	Dom Pérignon Rosé	Vintage Rosé	90-92	91-93	46
NV	Gosset Grand Rosé - 2008 base	NV Rosé	85-87	85-87	47
NV	Grongnet Carpe Diem Rosé de Saignée Extra Brut	NV Rosé	87-89	87-89	48
NV	Marc Hébrart Rosé - 2010 base	NV Rosé	82-84	82-84	49
NV	D. Henriët-Bazin Rosé - pure 2008	NV Rosé	85-87	86-88	51
MV	Krug Rosé - 2005 base	MV Rosé	90-92	90-92	53
NV	A. Margaine Rosé - 2011 base	NV Rosé	85-87	85-87	58
NV	Mathieu-Gandon Rosé de Saignée - pure 2009	NV Rosé	86-88	86-88	58
2004	Moët et Chandon Grand Vintage Rosé	Vintage Rosé	85-87	86-88	59
NV	Perrot-Batteux Cuvée Helix Rosé - 2009 base	NV Rosé	86-88	86-88	60
NV	Pierre Péters Rosé for Albane - 2010 base	NV Rosé	87-89	87-89	60
2006	Philipponnat Cuvée 1522 Rosé	Vintage Rosé	89-91	89-91	61
2012	Louis Roederer Rosé	Vintage Rosé	NR	90-93	63
NV	Jacques Selosse Rosé - mid 2010 dgd	NV Rosé	90-92	90-92	64
NV	Vilmart Cuvée Rubis - 2010 base	NV Rosé	86-88	87-89	65
NV	Vouette et Sorbée Saignée de Sorbée - pure 2009	Vintage Rosé	86-88	86-88	66

Issue 16 Alphabetical Index

Vintage	Wine	Type	Rating	Potential	Page
NV	Hubert Beaufort Blanc de Blancs - 2009 base	NV BdB	83-85	83-85	41
NV	Hubert Beaufort Carte d'Or - 2010 base	NV Blend	81-83	81-83	41
NV	Hubert Beaufort Rosé - pure 2009	NV Rosé	85-87	85-87	41
NV	Bereche Brut Réserve - 2010 base	NV Blend	85-87	85-87	41
NV	Bereche Campania Remensis Rosé - 2009 base	NV Rosé	86-88	87-89	41
NV	Bereche Extra Brut - 2009 base	NV Blend	84-86	84-86	42
2006	Bereche Le Cran	Vintage Blend	89-91	90-92	42
2009	Bereche Les Beaux Regards	NV BdB	86-88	86-88	42
NV	Bereche Reflet d'Antan - 2008 base	NV Blend	90-92	91-93	42
NV	Bereche Vallée de la Marne Rive Gauche - pure 2009	NV BdB	82-84	82-84	42
MV	Cattier Clos du Moulin 2003-2002-2000	MV Blend	86-88	86-88	43
MV	Cattier Clos du Moulin 2004-2003-2002	MV Blend	87-89	89-91	43
2002	Claude Cazals Clos Cazals	Vintage BdB	79-81	-	43
NV	André Clouet 1911 - cuvée 28	NV Blend	86-88	88-90	43
NV	André Clouet Grande Réserve - 2008 base	NV Rosé	86-88	86-88	44
NV	André Clouet Rosé - 2008 base	NV Rosé	84-86	86-88	44
NV	Demarne-Frison Goustan Blanc de Noirs - 2010 base	NV BdB	84-86	84-86	44
NV	Paul Déthune Blanc de Noirs - 2009 base	NV BdB	85-87	87-89	44
NV	Paul Déthune l'Ancienne - pure 2006	NV Blend	86-88	88-90	44
NV	Paul Déthune l'Ancienne - pure 2005	NV Blend	87-89	87-89	45
NV	Deveaux Cuvée D	NV Blend	82-84	82-84	45
NV	Didier-Ducos L'Ablutien - 2008 base	NV Blend	85-87	86-88	45
2004	Dom Pérignon	Vintage Blend	88-90	89-92	45
2003	Dom Pérignon Rosé	Vintage Rosé	90-92	91-93	46
NV	Drappier Blanc de Blancs Signature - 2009 base	NV BdB	85-87	85-87	46
NV	Drappier Quattuor - 2009 base	NV BdB	81-83	81-83	46
2004	Duval-Leroy Femme	Vintage Blend	84-86	84-86	46
NV	Egly-Ouriet Les Vignes de Vrigny - 2008 base	NV BdB	86-88	87-89	46
2004	Egly-Ouriet Millésime	Vintage Blend	77-79	82-84	47
NV	Freixenet Elyssia Pinot Noir - 2010 base	Spkng Rosé	81-83	81-83	68
NV	Gimonnet-Oger Grande Réserve - 2008 base	NV Blend	86-88	86-88	47
NV	Gimonnet-Oger Sélection Blanc - 2005 base	NV BdB	85-87	85-87	47
NV	Gosset Grand Blanc de Blancs - 2007 base	NV BdB	83-85	83-85	47
NV	Gosset Grand Rosé - 2008 base	NV Rosé	85-87	85-87	47
NV	Gosset Grande Réserve - 2007 base	NV Blend	79-81	79-81	48
2004	Gosset Millésime	Vintage Blend	86-88	86-88	48
NV	Henri Goutorbe Cuvée Tradition - 2009 base	NV Blend	84-86	84-86	48
NV	Grongnet Carpe Diem Rosé de Saignée Extra Brut	NV Rosé	87-89	87-89	48
2000	Grongnet Spécial Club	Vintage Blend	80-82	-	48
2006	Guiborat Blanc de Blancs	Vintage BdB	87-89	87-89	49
NV	Guiborat Blanc de Blancs - 2009 base	NV BdB	86-88	87-89	49
NV	Guiborat Tradition - 2010 base	NV Blend	85-87	85-87	49
NV	Marc Hébrart Blanc de Blancs - 2009 base	NV BdB	85-87	85-87	49
NV	Marc Hébrart Rosé - 2010 base	NV Rosé	82-84	82-84	49
2008	Marc Hébrart Spécial Club	Vintage Blend	91-93	92-94	50
NV	D. Henriët-Bazin Blanc de Noirs - 2009 base	NV BdB	86-88	87-89	50
NV	D. Henriët-Bazin Blanc de Noirs Extra Brut - pure 2008	NV BdB	84-86	-	50
2007	D. Henriët-Bazin Carte d'Or	Vintage Blend	82-84	82-84	50
2008	D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs	Vintage BdB	88-90	90-92	51
NV	D. Henriët-Bazin Rosé - pure 2008	NV Rosé	85-87	86-88	51
NV	D. Henriët-Bazin Sélection de Parcelles - 2009 base	NV Blend	87-89	87-89	51
2006	Hervieux-Dumez Spécial Club	Vintage Blend	85-87	86-89	51
2006	Huré Frères Blanc des Blancs L'inattendue	Vintage Blend	85-87	85-87	51
NV	Huré Frères Extra Brut Réserve - 2008 base	Vintage Blend	84-86	85-87	52
NV	Huré Frères Mémoire - 2009 base	Vintage Blend	86-88	86-88	52
2000	Huré Frères Terre Natale	Vintage Blend	85-87	87+	52

Issue 16 Alphabetical Index Continued

Vintage	Wine	Type	Rating	Potential	Page
NV	Jacquesson Cuvée 736 - 2008 base	NV Blend	78-80	80-82	52
NV	Jacquart Brut Mosaïque	NV Blend	85-87	85-87	53
1962	Krug Collection	Vintage Blend	92-94	92-94	17
1964	Krug Collection	Vintage Blend	93-95	93-95	17
1976	Krug Collection	Vintage Blend	93-95	94-96	19
1981	Krug Collection	Vintage Blend	91-93	92-94	20
1985	Krug Collection	Vintage Blend	91-93	91-93	21
1989	Krug Collection	Vintage Blend	90-92	91-93	21
1961	Krug Collection - Magnum	Vintage Blend	92-94	92-94	16
1969	Krug Collection - Magnum	Vintage Blend	94-96	94-96	18
1971	Krug Collection - Magnum	Vintage Blend	92-94	92-94	18
1973	Krug Collection - Magnum	Vintage Blend	90-92	90-92	19
1979	Krug Collection - Magnum	Vintage Blend	91-93	92-94	19
1981	Krug Collection - Magnum	Vintage Blend	92-94	92-94	20
MV	Krug Grande Cuvée - 1998 base	MV Blend	91-93	91-93	53
MV	Krug Grande Cuvée - 2002 base	MV Blend	91-93	92-94	53
MV	Krug Grande Cuvée - 2005 base	MV Blend	90-92	91-93	53
MV	Krug Rosé - 2005 base	MV Rosé	90-92	90-92	53
1961	Krug Vintage	Vintage Blend	90-92	90-92	16
1962	Krug Vintage	Vintage Blend	90-93	90-93	17
1964	Krug Vintage	Vintage Blend	91-94	91-94	17
1966	Krug Vintage	Vintage Blend	90-93	90-93	17
1969	Krug Vintage	Vintage Blend	92-94	92-94	18
1971	Krug Vintage	Vintage Blend	92-94	92-94	18
1973	Krug Vintage	Vintage Blend	91-93	91-93	18
1976	Krug Vintage	Vintage Blend	93-95	93-95	19
1979	Krug Vintage	Vintage Blend	92-94	92-94	19
1981	Krug Vintage	Vintage Blend	93-95	93-95	20
1982	Krug Vintage	Vintage Blend	92-94	92-94	20
1985	Krug Vintage	Vintage Blend	91-93	91-93	20
1988	Krug Vintage	Vintage Blend	93-95	96-98	21
1989	Krug Vintage	Vintage Blend	90-92	90-92	21
1990	Krug Vintage	Vintage Blend	90-92	92+	21
1995	Krug Vintage	Vintage Blend	88-90	90+	22
1996	Krug Vintage	Vintage Blend	91-93	95-97	22
1998	Krug Vintage	Vintage Blend	91-93	91-93	22
2000	Krug Vintage	Vintage Blend	91-93	92-94	22
NV	Lancelot-Pienne Blanc de Blancs - 2008 base	NV BdB	86-88	87-89	54
2008	Lancelot-Pienne Marie Lancelot	Vintage BdB	90-92	91-94	54
2008	Lancelot-Pienne Perceval	Vintage Blend	89-91	90-92	54
NV	Lancelot-Pienne Sélection - 2007 base	NV Blend	85-87	85-87	54
NV	Lancelot-Pienne Sélection - 2006 base	NV Blend	84-86	84-86	54
NV	Lancelot-Pienne Table Ronde - 2008 base	NV BdB	88-90	89-91	55
NV	Lancelot-Pienne Table Ronde - 2007 base	NV BdB	84-86	85-87	55
NV	Lancelot-Pienne Table Ronde Brut Nature - 2007 base	NV BdB	84-86	84-86	55
2009	Larmandier-Bernier Les Chemins d'Avize	Vintage BdB	84-86	85-87	55
2008	Larmandier-Bernier Terre de Vertus	Vintage BdB	84-86	84-86	55
2006	Larmandier-Bernier Vieille Vigne de Cramant	Vintage BdB	86-88	86-88	56
NV	Marie-Noëlle Ledru Extra Brut - 2008 base	NV Blend	87-89	87-89	56
1996	R & L Legras Cuvée Saint-Vincent	Vintage BdB	87-89	87-89	56
NV	Alexandre Lenique Cuvée Excellence Pur Noir - 2009 base	NV BdB	86-88	86-88	56
NV	Alexandre Lenique Cuvée Excellence Brut - 2009 base	NV Blend	85-87	85-87	56
2004	Lilbert-Fils Blanc de Blancs	Vintage BdB	89-91	91-93	57
NV	Lilbert-Fils Perle - 2007 base	NV BdB	85-87	86-88	57
NV	Lomarad & Cie. Brut - 2010 base	NV Blend	69-71	69-71	57
2006	A. Margaine Blanc de Blancs	Vintage BdB	88-90	89-91	57

Issue 16 Alphabetical Index Continued

Vintage	Wine	Type	Rating	Potential	Page
NV	A. Margaine Extra Brut - pure 2008	NV BdB	86-88	88-90	57
NV	A. Margaine Rosé - 2011 base	NV Rosé	85-87	85-87	58
2008	A. Margaine Spécial Club	Vintage BdB	90-92	91+	58
NV	A. Margaine Traditionelle Demi-Sec - 2010 base	NV Blend	84-86	84-86	58
NV	Mathieu-Gandon Esprit Brut - 2009 base	NV Blend	82-84	84-86	58
NV	Mathieu-Gandon Rosé de Saignée - pure 2009	NV Rosé	86-88	86-88	58
NV	L. Mawby Blanc de Blancs - 2009 base	Spkng BdB	82-84	82-84	68
NV	L. Mawby Blanc de Noirs - 2009 base	Spkng BdN	84-86	84-86	68
NV	L. Mawby Cremant Classic - 2008 base	Spkng BdB	81-83	81-83	68
2005	L. Mawby Mille	Spkng BdB	86-88	87-89	69
NV	L. Mawby Sandpainting - No. 4, pure 2006	Spkng Blend	82-84	83-85	69
NV	L. Mawby Talisman - 2008 base	Spkng Blend	84-86	85-87	69
2002	José Michel Grand Vintage	Vintage Blend	84-86	87-89	59
2004	Moët et Chandon Grand Vintage Rosé	Vintage Rosé	85-87	86-88	59
2004	Pierre Moncuit Nicole Moncuit Vieille Vigne	Vintage BdB	85-87	86-88	59
MV	Palmer Amazone - 2000/1999/1998 blend	MV Blend	86-88	87-89	59
NV	Perrier-Jouët Grand Brut - 2009 base	NV Blend	84-86	84-86	59
NV	Perrot-Batteux Cuvée Helix Rosé - 2009 base	NV Rosé	86-88	86-88	60
2006	Pierre Péters Cuvée Spéciale Les Chétilons	Vintage BdB	88-90	90-92	60
NV	Pierre Péters Cuvée de Réserve - 2010 base	NV BdB	84-86	84-86	60
NV	Pierre Péters Réserve Oubliée - 2008 base	NV BdB	86-88	86-88	60
NV	Pierre Péters Rosé for Albane - 2010 base	NV Rosé	87-89	87-89	60
2004	Philipponnat Clos des Goisses	Vintage Blend	90-92	91-93	61
2004	Philipponnat Cuvée 1522	Vintage Blend	84-86	86-89	61
2006	Philipponnat Cuvée 1522 Rosé	Vintage Rosé	89-91	89-91	61
NV	Philipponnat Royale Réserve - 2008 base	NV Blend	86-88	87-89	61
NV	Philipponnat Royale Réserve Non Dosé - 2007 base	NV Blend	84-86	84-86	61
NV	Piper-Heidsieck - 2009 base	NV Blend	84-86	85-87	62
2006	Piper-Heidsieck Vintage	Vintage Blend	86-88	86-88	62
2000	Pol Roger Cuvée Sir Winston Churchill	Vintage Blend	89-91	90-92	62
NV	Pol Roger Extra Cuvée de Réserve - 2008 base	NV Blend	87-89	89-91	62
NV	Jérôme Prévost La Closerie Les Béguines - pure 2010	NV BdN	85-87	85-87	62
NV	Louis Roederer Brut Premier - 2012 base	NV Blend	NR	87-90	63
2006	Louis Roederer Cristal	Vintage Blend	90-92	91-94	63
2012	Louis Roederer Cristal	Vintage Blend	NR	94+	63
2012	Louis Roederer Rosé	Vintage Rosé	NR	90-93	63
2012	Louis Roederer Vintage	Vintage Blend	NR	89-92	63
NV	Segura Viudas Aria Pinot Noir - 2010 base	Spkng Rosé	81-83	81-83	69
NV	Jacques Selosse Exquise - 2005 base	NV BdB	88-90	88-90	64
2003	Jacques Selosse Millésime	Vintage BdB	91-93	91-93	64
NV	Jacques Selosse Rosé - mid 2010 dgd	NV Rosé	90-92	90-92	64
NV	Guillaume Sergent Les Prés Dieu - 2011 base	NV BdB	85-87	85-87	64
2006	Thiénot Cuvée Garance Blanc de Rouges	Vintage BdN	87-89	87-89	64
2002	Bernard Torny Millésime	Vintage Blend	85-87	85-87	65
2011	Two Lads Sparkling Pinot Grigio	Spkng BdB	79-81	79-81	69
2005	Vilmart Coeur de Cuvée	Vintage Blend	90-92	91-93	65
1999	Vilmart Cuvée Création - magnum	Vintage Blend	90-92	91-93	65
NV	Vilmart Cuvée Rubis - 2010 base	NV Rosé	86-88	87-89	65
NV	Vilmart Grand Cellier - 2010 base	NV Blend	84-86	85-87	65
2008	Vilmart Grand Cellier d'Or	Vintage Blend	89-91	91-93	66
2006	Vilmart Grand Cellier d'Or - magnum	Vintage Blend	88-90	90-92	66
NV	Vilmart Ratafia	NV Ratafia	88-90	88-90	66
NV	Vouette et Sorbée Saignée de Sorbée - pure 2009	Vintage Rosé	86-88	86-88	66
NV	Vranken Demoiselle Premium Cuvée - 2010 base	NV Blend	74-76	74-76	66
2000	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	88-90	67
2004	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	90-92	67

Issue 16 Vintage Index

Vintage	Wine	Type	Rating	Potential	Page
1961	Krug Collection - Magnum	Vintage Blend	92-94	92-94	16
1961	Krug Vintage	Vintage Blend	90-92	90-92	16
1962	Krug Collection	Vintage Blend	92-94	92-94	17
1962	Krug Vintage	Vintage Blend	90-93	90-93	17
1964	Krug Collection	Vintage Blend	93-95	93-95	17
1964	Krug Vintage	Vintage Blend	91-94	91-94	17
1966	Krug Vintage	Vintage Blend	90-93	90-93	17
1969	Krug Collection - Magnum	Vintage Blend	94-96	94-96	18
1969	Krug Vintage	Vintage Blend	92-94	92-94	18
1971	Krug Collection - Magnum	Vintage Blend	92-94	92-94	18
1971	Krug Vintage	Vintage Blend	92-94	92-94	18
1973	Krug Collection - Magnum	Vintage Blend	90-92	90-92	19
1973	Krug Vintage	Vintage Blend	91-93	91-93	18
1976	Krug Collection	Vintage Blend	93-95	94-96	19
1976	Krug Vintage	Vintage Blend	93-95	93-95	19
1979	Krug Collection - Magnum	Vintage Blend	91-93	92-94	19
1979	Krug Vintage	Vintage Blend	92-94	92-94	19
1981	Krug Collection	Vintage Blend	91-93	92-94	20
1981	Krug Collection - Magnum	Vintage Blend	92-94	92-94	20
1981	Krug Vintage	Vintage Blend	93-95	93-95	20
1982	Krug Vintage	Vintage Blend	92-94	92-94	20
1985	Krug Collection	Vintage Blend	91-93	91-93	21
1985	Krug Vintage	Vintage Blend	91-93	91-93	20
1988	Krug Vintage	Vintage Blend	93-95	96-98	21
1989	Krug Collection	Vintage Blend	90-92	91-93	21
1989	Krug Vintage	Vintage Blend	90-92	90-92	21
1990	Krug Vintage	Vintage Blend	90-92	92+	21
1995	Krug Vintage	Vintage Blend	88-90	90+	22
1996	Krug Vintage	Vintage Blend	91-93	95-97	22
1996	R & L Legras Cuvée Saint-Vincent	Vintage BdB	87-89	87-89	56
1998	Krug Vintage	Vintage Blend	91-93	91-93	22
1999	Vilmart Cuvée Création - magnum	Vintage Blend	90-92	91-93	65
2000	Grongnet Spécial Club	Vintage Blend	80-82	-	48
2000	Huré Frères Terre Natale	Vintage Blend	85-87	87+	52
2000	Krug Vintage	Vintage Blend	91-93	92-94	22
2000	Pol Roger Cuvée Sir Winston Churchill	Vintage Blend	89-91	90-92	62
2000	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	88-90	67
2002	Claude Cazals Clos Cazals	Vintage BdB	79-81	-	43
2002	José Michel Grand Vintage	Vintage Blend	84-86	87-89	59
2002	Bernard Tornay Millésime	Vintage Blend	85-87	85-87	65
2003	Dom Pérignon Rosé	Vintage Rosé	90-92	91-93	46
2003	Jacques Selosse Millésime	Vintage BdB	91-93	91-93	64
2004	Dom Pérignon	Vintage Blend	88-90	89-92	45
2004	Duval-Leroy Femme	Vintage Blend	84-86	84-86	46
2004	Egly-Ouriet Millésime	Vintage Blend	77-79	82-84	47
2004	Gosset Millésime	Vintage Blend	86-88	86-88	48
2004	Lilbert-Fils Blanc de Blancs	Vintage BdB	89-91	91-93	57
2004	Moët et Chandon Grand Vintage Rosé	Vintage Rosé	85-87	86-88	59
2004	Pierre Moncuit Nicole Moncuit Vieille Vigne	Vintage BdB	85-87	86-88	59
2004	Philipponnat Clos des Goisses	Vintage Blend	90-92	91-93	61
2004	Philipponnat Cuvée 1522	Vintage Blend	84-86	86-89	61
2004	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	90-92	67
2005	L. Mawby Mille	SpkIng BdB	86-88	87-89	69
2005	Vilmart Coeur de Cuvée	Vintage Blend	90-92	91-93	65
2006	Bereche Le Cran	Vintage Blend	89-91	90-92	42
2006	Guiborat Blanc de Blancs	Vintage BdB	87-89	87-89	49

Issue 16 Vintage Index Continued

Vintage	Wine	Type	Rating	Potential	Page
2006	Hervieux-Dumez Spécial Club	Vintage Blend	85-87	86-89	51
2006	Huré Frères Blanc des Blancs L'inattendue	Vintage Blend	85-87	85-87	51
2006	Larmandier-Bernier Vieille Vigne de Cramant	Vintage BdB	86-88	86-88	56
2006	A. Margaine Blanc de Blancs	Vintage BdB	88-90	89-91	57
2006	Pierre Péters Cuvée Spéciale Les Chétilions	Vintage BdB	88-90	90-92	60
2006	Philipponnat Cuvée 1522 Rosé	Vintage Rosé	89-91	89-91	61
2006	Piper-Heidsieck Vintage	Vintage Blend	86-88	86-88	62
2006	Louis Roederer Cristal	Vintage Blend	90-92	91-94	63
2006	Thiénot Cuvée Garance Blanc de Rouges	Vintage BdN	87-89	87-89	64
2006	Vilmart Grand Cellier d'Or - magnum	Vintage Blend	88-90	90-92	66
2007	D. Henriët-Bazin Carte d'Or	Vintage Blend	82-84	82-84	50
2008	Marc Hébrart Spécial Club	Vintage Blend	91-93	92-94	50
2008	D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs	Vintage BdB	88-90	90-92	51
2008	Lancelot-Pienne Marie Lancelot	Vintage BdB	90-92	91-94	54
2008	Lancelot-Pienne Perceval	Vintage Blend	89-91	90-92	54
2008	Larmandier-Bernier Terre de Vertus	Vintage BdB	84-86	84-86	55
2008	A. Margaine Spécial Club	Vintage BdB	90-92	91+	58
2008	Vilmart Grand Cellier d'Or	Vintage Blend	89-91	91-93	66
2009	Bereche Les Beaux Regards	NV BdB	86-88	86-88	42
2009	Larmandier-Bernier Les Chemins d'Avize	Vintage BdB	84-86	85-87	55
2011	Two Lads Sparkling Pinot Grigio	Spkng BdB	79-81	79-81	69
2012	Louis Roederer Cristal	Vintage Blend	NR	94+	63
2012	Louis Roederer Rosé	Vintage Rosé	NR	90-93	63
2012	Louis Roederer Vintage	Vintage Blend	NR	89-92	63
MV	Cattier Clos du Moulin 2003-2002-2000	MV Blend	86-88	86-88	43
MV	Cattier Clos du Moulin 2004-2003-2002	MV Blend	87-89	89-91	43
MV	Krug Grande Cuvée - 1998 base	MV Blend	91-93	91-93	53
MV	Krug Grande Cuvée - 2002 base	MV Blend	91-93	92-94	53
MV	Krug Grande Cuvée - 2005 base	MV Blend	90-92	91-93	53
MV	Krug Rosé - 2005 base	MV Rosé	90-92	90-92	53
MV	Palmer Amazone - 2000/1999/1998 blend	MV Blend	86-88	87-89	59
NV	Hubert Beaufort Blanc de Blancs - 2009 base	NV BdB	83-85	83-85	41
NV	Hubert Beaufort Carte d'Or - 2010 base	NV Blend	81-83	81-83	41
NV	Hubert Beaufort Rosé - pure 2009	NV Rosé	85-87	85-87	41
NV	Bereche Brut Réserve - 2010 base	NV Blend	85-87	85-87	41
NV	Bereche Campania Remensis Rosé - 2009 base	NV Rosé	86-88	87-89	41
NV	Bereche Extra Brut - 2009 base	NV Blend	84-86	84-86	42
NV	Bereche Reflet d'Antan - 2008 base	NV Blend	90-92	91-93	42
NV	Bereche Vallée de la Marne Rive Gauche - pure 2009	NV BdN	82-84	82-84	42
NV	André Clouet 1911 - cuvée 28	NV Blend	86-88	88-90	43
NV	André Clouet Grande Réserve - 2008 base	NV Rosé	86-88	86-88	44
NV	André Clouet Rosé - 2008 base	NV Rosé	84-86	86-88	44
NV	Demarne-Frison Goustan Blanc de Noirs - 2010 base	NV BdN	84-86	84-86	44
NV	Paul Déthune Blanc de Noirs - 2009 base	NV BdN	85-87	87-89	44
NV	Paul Déthune l'Ancienne - pure 2006	NV Blend	86-88	88-90	44
NV	Paul Déthune l'Ancienne - pure 2005	NV Blend	87-89	87-89	45
NV	Deveaux Cuvée D	NV Blend	82-84	82-84	45
NV	Didier-Ducos L'Ablutien - 2008 base	NV Blend	85-87	86-88	45
NV	Drappier Blanc de Blancs Signature - 2009 base	NV BdB	85-87	85-87	46
NV	Drappier Quattuor - 2009 base	NV BdB	81-83	81-83	46
NV	Egly-Ouriet Les Vignes de Vrigny - 2008 base	NV BdN	86-88	87-89	46
NV	Freixenet Elyssia Pinot Noir - 2010 base	Spkng Rosé	81-83	81-83	68
NV	Gimonnet-Oger Grande Réserve - 2008 base	NV Blend	86-88	86-88	47
NV	Gimonnet-Oger Sélection Blanc - 2005 base	NV BdB	85-87	85-87	47
NV	Gosset Grand Blanc de Blancs - 2007 base	NV BdB	83-85	83-85	47
NV	Gosset Grand Rosé - 2008 base	NV Rosé	85-87	85-87	47

Issue 16 Vintage Index Continued

Vintage	Wine	Type	Rating	Potential	Page
NV	Gosset Grande Réserve - 2007 base	NV Blend	79-81	79-81	48
NV	Henri Goutorbe Cuvée Tradition - 2009 base	NV Blend	84-86	84-86	48
NV	Grongnet Carpe Diem Rosé de Saignée Extra Brut	NV Rosé	87-89	87-89	48
NV	Guiborat Blanc de Blancs - 2009 base	NV BdB	86-88	87-89	49
NV	Guiborat Tradition - 2010 base	NV Blend	85-87	85-87	49
NV	Marc Hébrart Blanc de Blancs - 2009 base	NV BdB	85-87	85-87	49
NV	Marc Hébrart Rosé - 2010 base	NV Rosé	82-84	82-84	49
NV	D. Henriët-Bazin Blanc de Noirs - 2009 base	NV BdN	86-88	87-89	50
NV	D. Henriët-Bazin Blanc de Noirs Extra Brut - pure 2008	NV BdN	84-86	-	50
NV	D. Henriët-Bazin Rosé - pure 2008	NV Rosé	85-87	86-88	51
NV	D. Henriët-Bazin Sélection de Parcelles - 2009 base	NV Blend	87-89	87-89	51
NV	Huré Frères Extra Brut Réserve - 2008 base	Vintage Blend	84-86	85-87	52
NV	Huré Frères Mémoire - 2009 base	Vintage Blend	86-88	86-88	52
NV	Jacquesson Cuvée 736 - 2008 base	NV Blend	78-80	80-82	52
NV	Jacquart Brut Mosaïque	NV Blend	85-87	85-87	53
NV	Lancelot-Pienne Blanc de Blancs - 2008 base	NV BdB	86-88	87-89	54
NV	Lancelot-Pienne Sélection - 2007 base	NV Blend	85-87	85-87	54
NV	Lancelot-Pienne Sélection - 2006 base	NV Blend	84-86	84-86	54
NV	Lancelot-Pienne Table Ronde - 2008 base	NV BdB	88-90	89-91	55
NV	Lancelot-Pienne Table Ronde - 2007 base	NV BdB	84-86	85-87	55
NV	Lancelot-Pienne Table Ronde Brut Nature - 2007 base	NV BdB	84-86	84-86	55
NV	Marie-Noëlle Ledru Extra Brut - 2008 base	NV Blend	87-89	87-89	56
NV	Alexandre Lenique Cuvée Excellence Pur Noir - 2009 base	NV BdN	86-88	86-88	56
NV	Alexandre Lenique Cuvée Excellence Brut - 2009 base	NV Blend	85-87	85-87	56
NV	Lilbert-Fils Perle - 2007 base	NV BdB	85-87	86-88	57
NV	Lomarad & Cie. Brut - 2010 base	NV Blend	69-71	69-71	57
NV	A. Margaine Extra Brut - pure 2008	NV BdB	86-88	88-90	57
NV	A. Margaine Rosé - 2011 base	NV Rosé	85-87	85-87	58
NV	A. Margaine Traditionnelle Demi-Sec - 2010 base	NV Blend	84-86	84-86	58
NV	Mathieu-Gandon Esprit Brut - 2009 base	NV Blend	82-84	84-86	58
NV	Mathieu-Gandon Rosé de Saignée - pure 2009	NV Rosé	86-88	86-88	58
NV	L. Mawby Blanc de Blancs - 2009 base	Spkng BdB	82-84	82-84	68
NV	L. Mawby Blanc de Noirs - 2009 base	Spkng BdN	84-86	84-86	68
NV	L. Mawby Cremant Classic - 2008 base	Spkng BdB	81-83	81-83	68
NV	L. Mawby Sandpainting - No. 4, pure 2006	Spkng Blend	82-84	83-85	69
NV	L. Mawby Talisman - 2008 base	Spkng Blend	84-86	85-87	69
NV	Perrier-Jouët Grand Brut - 2009 base	NV Blend	84-86	84-86	59
NV	Perrot-Batteux Cuvée Helix Rosé - 2009 base	NV Rosé	86-88	86-88	60
NV	Pierre Péters Cuvée de Réserve - 2010 base	NV BdB	84-86	84-86	60
NV	Pierre Péters Réserve Oubliée - 2008 base	NV BdB	86-88	86-88	60
NV	Pierre Péters Rosé for Albane - 2010 base	NV Rosé	87-89	87-89	60
NV	Philipponnat Royale Réserve - 2008 base	NV Blend	86-88	87-89	61
NV	Philipponnat Royale Réserve Non Dosé - 2007 base	NV Blend	84-86	84-86	61
NV	Piper-Heidsieck - 2009 base	NV Blend	84-86	85-87	62
NV	Pol Roger Extra Cuvée de Réserve - 2008 base	NV Blend	87-89	89-91	62
NV	Jérôme Prévost La Closerie Les Béguines - pure 2010	NV BdN	85-87	85-87	62
NV	Louis Roederer Brut Premier - 2012 base	NV Blend	NR	87-90	63
NV	Segura Viudas Aria Pinot Noir - 2010 base	Spkng Rosé	81-83	81-83	69
NV	Jacques Selosse Exquise - 2005 base	NV BdB	88-90	88-90	64
NV	Jacques Selosse Rosé - mid 2010 dgd	NV Rosé	90-92	90-92	64
NV	Guillaume Sergent Les Prés Dieu - 2011 base	NV BdB	85-87	85-87	64
NV	Vilmart Cuvée Rubis - 2010 base	NV Rosé	86-88	87-89	65
NV	Vilmart Grand Cellier - 2010 base	NV Blend	84-86	85-87	65
NV	Vilmart Ratafia	NV Ratafia	88-90	88-90	66
NV	Vouette et Sorbée Saignée de Sorbée - pure 2009	Vintage Rosé	86-88	86-88	66
NV	Vranken Demoiselle Premium Cuvée - 2010 base	NV Blend	74-76	74-76	66

Issue 16 Score/Rating Index

Vintage	Wine	Type	Rating	Potential	Page
1969	Krug Collection - Magnum	Vintage Blend	94-96	94-96	18
1988	Krug Vintage	Vintage Blend	93-95	96-98	21
1976	Krug Collection	Vintage Blend	93-95	94-96	19
1981	Krug Vintage	Vintage Blend	93-95	93-95	20
1976	Krug Vintage	Vintage Blend	93-95	93-95	19
1964	Krug Collection	Vintage Blend	93-95	93-95	17
1982	Krug Vintage	Vintage Blend	92-94	92-94	20
1979	Krug Vintage	Vintage Blend	92-94	92-94	19
1971	Krug Vintage	Vintage Blend	92-94	92-94	18
1969	Krug Vintage	Vintage Blend	92-94	92-94	18
1981	Krug Collection - Magnum	Vintage Blend	92-94	92-94	20
1971	Krug Collection - Magnum	Vintage Blend	92-94	92-94	18
1961	Krug Collection - Magnum	Vintage Blend	92-94	92-94	16
1962	Krug Collection	Vintage Blend	92-94	92-94	17
1964	Krug Vintage	Vintage Blend	91-94	91-94	17
1996	Krug Vintage	Vintage Blend	91-93	95-97	22
2008	Marc Hébrart Spécial Club	Vintage Blend	91-93	92-94	50
2000	Krug Vintage	Vintage Blend	91-93	92-94	22
MV	Krug Grande Cuvée - 2002 base	MV Blend	91-93	92-94	53
1979	Krug Collection - Magnum	Vintage Blend	91-93	92-94	19
1981	Krug Collection	Vintage Blend	91-93	92-94	20
1998	Krug Vintage	Vintage Blend	91-93	91-93	22
1985	Krug Vintage	Vintage Blend	91-93	91-93	20
1973	Krug Vintage	Vintage Blend	91-93	91-93	18
MV	Krug Grande Cuvée - 1998 base	MV Blend	91-93	91-93	53
1985	Krug Collection	Vintage Blend	91-93	91-93	21
2003	Jacques Selosse Millésime	Vintage BdB	91-93	91-93	64
1966	Krug Vintage	Vintage Blend	90-93	90-93	17
1962	Krug Vintage	Vintage Blend	90-93	90-93	17
1990	Krug Vintage	Vintage Blend	90-92	92+	21
2008	Lancelot-Pienne Marie Lancelot	Vintage BdB	90-92	91-94	54
2006	Louis Roederer Cristal	Vintage Blend	90-92	91-94	63
NV	Bereche Reflet d'Antan - 2008 base	NV Blend	90-92	91-93	42
2003	Dom Pérignon Rosé	Vintage Rosé	90-92	91-93	46
MV	Krug Grande Cuvée - 2005 base	MV Blend	90-92	91-93	53
1989	Krug Collection	Vintage Blend	90-92	91-93	21
2004	Philipponnat Clos des Goisses	Vintage Blend	90-92	91-93	61
1999	Vilmart Cuvée Création - magnum	Vintage Blend	90-92	91-93	65
2005	Vilmart Coeur de Cuvée	Vintage Blend	90-92	91-93	65
2008	A. Margaine Spécial Club	Vintage BdB	90-92	91+	58
1961	Krug Vintage	Vintage Blend	90-92	90-92	16
MV	Krug Rosé - 2005 base	MV Rosé	90-92	90-92	53
1989	Krug Vintage	Vintage Blend	90-92	90-92	21
1973	Krug Collection - Magnum	Vintage Blend	90-92	90-92	19
NV	Jacques Selosse Rosé - mid 2010 dgd	NV Rosé	90-92	90-92	64
2004	Lilbert-Fils Blanc de Blancs	Vintage BdB	89-91	91-93	57
2008	Vilmart Grand Cellier d'Or	Vintage Blend	89-91	91-93	66
2006	Bereche Le Cran	Vintage Blend	89-91	90-92	42
2008	Lancelot-Pienne Perceval	Vintage Blend	89-91	90-92	54
2000	Pol Roger Cuvée Sir Winston Churchill	Vintage Blend	89-91	90-92	62
2006	Philipponnat Cuvée 1522 Rosé	Vintage Rosé	89-91	89-91	61
2008	D. Henriët-Bazin Cuvée Marie-Amélie Blanc de Blancs	Vintage BdB	88-90	90-92	51
2006	Pierre Péters Cuvée Spéciale Les Chétillons	Vintage BdB	88-90	90-92	60
2006	Vilmart Grand Cellier d'Or - magnum	Vintage Blend	88-90	90-92	66
2004	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	90-92	67
1995	Krug Vintage	Vintage Blend	88-90	90+	22

Issue 16 Score/Rating Index Continued

Vintage	Wine	Type	Rating	Potential	Page
2004	Dom Pérignon	Vintage Blend	88-90	89-92	45
NV	Lancelot-Pienne Table Ronde - 2008 base	NV BdB	88-90	89-91	55
2006	A. Margaine Blanc de Blancs	Vintage BdB	88-90	89-91	57
NV	Jacques Selosse Exquise - 2005 base	NV BdB	88-90	88-90	64
NV	Vilmart Ratafia	NV Ratafia	88-90	88-90	66
2000	Veuve Fourny Cuvée du Clos Notre Dame	Vintage BdB	88-90	88-90	67
MV	Cattier Clos du Moulin 2004-2003-2002	MV Blend	87-89	89-91	43
NV	Pol Roger Extra Cuvée de Réserve - 2008 base	NV Blend	87-89	89-91	62
NV	Paul Déthune l'Ancienne - pure 2005	NV Blend	87-89	87-89	45
NV	Grongnet Carpe Diem Rosé de Saignée Extra Brut	NV Rosé	87-89	87-89	48
2006	Guiborat Blanc de Blancs	Vintage BdB	87-89	87-89	49
NV	D. Henriet-Bazin Sélection de Parcelles - 2009 base	NV Blend	87-89	87-89	51
NV	Marie-Noëlle Ledru Extra Brut - 2008 base	NV Blend	87-89	87-89	56
1996	R & L Legras Cuvée Saint-Vincent	Vintage BdB	87-89	87-89	56
NV	Pierre Péters Rosé for Albane - 2010 base	NV Rosé	87-89	87-89	60
2006	Thiénot Cuvée Garance Blanc de Rouges	Vintage BdN	87-89	87-89	64
NV	André Clouet 1911 - cuvée 28	NV Blend	86-88	88-90	43
NV	Paul Déthune l'Ancienne - pure 2006	NV Blend	86-88	88-90	44
NV	A. Margaine Extra Brut - pure 2008	NV BdB	86-88	88-90	57
NV	Bereche Campania Remensis Rosé - 2009 base	NV Rosé	86-88	87-89	41
NV	Egly-Ouriet Les Vignes de Vrigny - 2008 base	NV BdN	86-88	87-89	46
NV	Guiborat Blanc de Blancs - 2009 base	NV BdB	86-88	87-89	49
NV	D. Henriet-Bazin Blanc de Noirs - 2009 base	NV BdN	86-88	87-89	50
NV	Lancelot-Pienne Blanc de Blancs - 2008 base	NV BdB	86-88	87-89	54
2005	L. Mawby Mille	Spkng BdB	86-88	87-89	69
MV	Palmer Amazone - 2000/1999/1998 blend	MV Blend	86-88	87-89	59
NV	Philipponnat Royale Réserve - 2008 base	NV Blend	86-88	87-89	61
NV	Vilmart Cuvée Rubis - 2010 base	NV Rosé	86-88	87-89	65
2009	Bereche Les Beaux Regards	NV BdB	86-88	86-88	42
MV	Cattier Clos du Moulin 2003-2002-2000	MV Blend	86-88	86-88	43
NV	André Clouet Grande Réserve - 2008 base	NV Rosé	86-88	86-88	44
NV	Gimonnet-Oger Grande Réserve - 2008 base	NV Blend	86-88	86-88	47
2004	Gosset Millésime	Vintage Blend	86-88	86-88	48
NV	Huré Frères Mémoire - 2009 base	Vintage Blend	86-88	86-88	52
2006	Larmandier-Bernier Vieille Vigne de Cramant	Vintage BdB	86-88	86-88	56
NV	Alexandre Lenique Cuvée Excellence Pur Noir - 2009 base	NV BdN	86-88	86-88	56
NV	Mathieu-Gandon Rosé de Saignée - pure 2009	NV Rosé	86-88	86-88	58
NV	Perrot-Batteux Cuvée Helix Rosé - 2009 base	NV Rosé	86-88	86-88	60
NV	Pierre Péters Réserve Oubliée - 2008 base	NV BdB	86-88	86-88	60
2006	Piper-Heidsieck Vintage	Vintage Blend	86-88	86-88	62
NV	Vouette et Sorbée Saignée de Sorbée - pure 2009	Vintage Rosé	86-88	86-88	66
NV	Paul Déthune Blanc de Noirs - 2009 base	NV BdN	85-87	87-89	44
2000	Huré Frères Terre Natale	Vintage Blend	85-87	87+	52
2006	Hervieux-Dumez Spécial Club	Vintage Blend	85-87	86-89	51
NV	Didier-Ducos L'Ablutien - 2008 base	NV Blend	85-87	86-88	45
NV	D. Henriet-Bazin Rosé - pure 2008	NV Rosé	85-87	86-88	51
NV	Lilbert-Fils Perle - 2007 base	NV BdB	85-87	86-88	57
2004	Moët et Chandon Grand Vintage Rosé	Vintage Rosé	85-87	86-88	59
2004	Pierre Moncuit Nicole Moncuit Vieille Vigne	Vintage BdB	85-87	86-88	59
NV	Hubert Beaufort Rosé - pure 2009	NV Rosé	85-87	85-87	41
NV	Bereche Brut Réserve - 2010 base	NV Blend	85-87	85-87	41
NV	Drappier Blanc de Blancs Signature - 2009 base	NV BdB	85-87	85-87	46
NV	Gimonnet-Oger Sélection Blanc - 2005 base	NV BdB	85-87	85-87	47
NV	Gosset Grand Rosé - 2008 base	NV Rosé	85-87	85-87	47
NV	Guiborat Tradition - 2010 base	NV Blend	85-87	85-87	49
NV	Marc Hébrart Blanc de Blancs - 2009 base	NV BdB	85-87	85-87	49

Issue 16 Score/Rating Index Continued

Vintage	Wine	Type	Rating	Potential	Page
2006	Huré Frères Blanc des Blancs L'inattendue	Vintage Blend	85-87	85-87	51
NV	Jacquart Brut Mosaïque	NV Blend	85-87	85-87	53
NV	Lancelot-Pienne Sélection - 2007 base	NV Blend	85-87	85-87	54
NV	Alexandre Lenique Cuvée Excellence Brut - 2009 base	NV Blend	85-87	85-87	56
NV	A. Margaine Rosé - 2011 base	NV Rosé	85-87	85-87	58
NV	Jérôme Prévost La Closerie Les Béguines - pure 2010	NV BdN	85-87	85-87	62
NV	Guillaume Sergent Les Prés Dieu - 2011 base	NV BdB	85-87	85-87	64
2002	Bernard Tornay Millésime	Vintage Blend	85-87	85-87	65
2002	José Michel Grand Vintage	Vintage Blend	84-86	87-89	59
2004	Philipponnat Cuvée 1522	Vintage Blend	84-86	86-89	61
NV	André Clouet Rosé - 2008 base	NV Rosé	84-86	86-88	44
NV	Huré Frères Extra Brut Réserve - 2008 base	Vintage Blend	84-86	85-87	52
NV	Lancelot-Pienne Table Ronde - 2007 base	NV BdB	84-86	85-87	55
2009	Larmandier-Bernier Les Chemins d'Avize	Vintage BdB	84-86	85-87	55
NV	L. Mawby Talismon - 2008 base	SpkIng Blend	84-86	85-87	69
NV	Piper-Heidsieck - 2009 base	NV Blend	84-86	85-87	62
NV	Vilmart Grand Cellier - 2010 base	NV Blend	84-86	85-87	65
NV	Bereche Extra Brut - 2009 base	NV Blend	84-86	84-86	42
NV	Demarne-Frison Goustan Blanc de Noirs - 2010 base	NV BdN	84-86	84-86	44
2004	Duval-Leroy Femme	Vintage Blend	84-86	84-86	46
NV	Henri Goutorbe Cuvée Tradition - 2009 base	NV Blend	84-86	84-86	48
NV	Lancelot-Pienne Table Ronde Brut Nature - 2007 base	NV BdB	84-86	84-86	55
NV	Lancelot-Pienne Sélection - 2006 base	NV Blend	84-86	84-86	54
2008	Larmandier-Bernier Terre de Vertus	Vintage BdB	84-86	84-86	55
NV	A. Margaine Traditionelle Demi-Sec - 2010 base	NV Blend	84-86	84-86	58
NV	L. Mawby Blanc de Noirs - 2009 base	SpkIng BdN	84-86	84-86	68
NV	Perrier-Jouët Grand Brut - 2009 base	NV Blend	84-86	84-86	59
NV	Pierre Péters Cuvée de Réserve - 2010 base	NV BdB	84-86	84-86	60
NV	Philipponnat Royale Réserve Non Dosé - 2007 base	NV Blend	84-86	84-86	61
NV	D. Henriet-Bazin Blanc de Noirs Extra Brut - pure 2008	NV BdN	84-86	-	50
NV	Hubert Beaufort Blanc de Blancs - 2009 base	NV BdB	83-85	83-85	41
NV	Gosset Grand Blanc de Blancs - 2007 base	NV BdB	83-85	83-85	47
NV	Mathieu-Gandon Esprit Brut - 2009 base	NV Blend	82-84	84-86	58
NV	L. Mawby Sandpainting - No. 4, pure 2006	SpkIng Blend	82-84	83-85	69
NV	Bereche Valée de la Marne Rive Gauche - pure 2009	NV BdN	82-84	82-84	42
NV	Deveaux Cuvée D	NV Blend	82-84	82-84	45
NV	Marc Hébrart Rosé - 2010 base	NV Rosé	82-84	82-84	49
2007	D. Henriet-Bazin Carte d'Or	Vintage Blend	82-84	82-84	50
NV	L. Mawby Blanc de Blancs - 2009 base	SpkIng BdB	82-84	82-84	68
NV	Hubert Beaufort Carte d'Or - 2010 base	NV Blend	81-83	81-83	41
NV	Drappier Quattuor - 2009 base	NV BdB	81-83	81-83	46
NV	Freixenet Elyssia Pinot Noir - 2010 base	SpkIng Rosé	81-83	81-83	68
NV	L. Mawby Cremant Classic - 2008 base	SpkIng BdB	81-83	81-83	68
NV	Segura Viudas Aria Pinot Noir - 2010 base	SpkIng Rosé	81-83	81-83	69
2000	Grongnet Spécial Club	Vintage Blend	80-82	-	48
2002	Claude Cazals Clos Cazals	Vintage BdB	79-81	-	43
NV	Gosset Grande Réserve - 2007 base	NV Blend	79-81	79-81	48
2011	Two Lads Sparkling Pinot Grigio	SpkIng BdB	79-81	79-81	69
NV	Jacquesson Cuvée 736 - 2008 base	NV Blend	78-80	80-82	52
2004	Egly-Ouriet Millésime	Vintage Blend	77-79	82-84	47
NV	Vranken Demoiselle Premium Cuvée - 2010 base	NV Blend	74-76	74-76	66
NV	Lomarad & Cie. Brut - 2010 base	NV Blend	69-71	69-71	57
2012	Louis Roederer Cristal	Vintage Blend	NR	94+	63
2012	Louis Roederer Rosé	Vintage Rosé	NR	90-93	63
2012	Louis Roederer Vintage	Vintage Blend	NR	89-92	63
NV	Louis Roederer Brut Premier - 2012 base	NV Blend	NR	87-90	63

A Taste of What's Coming in Issue 18

- Setting the Bar in Champagne
- The Fastest Improving Producer in Champagne Today
- Twenty Champagnes to Purchase Year In and Year Out
- A whole lot more - including over 150 wine reviews

Subscribing to The Champagne Warrior

The Champagne Warrior is published five to six times a year. In addition to the main issues, smaller special editions may be occasionally published and sent to subscribers only. A year-long subscription (all main issues and special editions) can be purchased for a list price of \$90 US annually or \$10 US monthly. Back issues are available as a package deal and individual issues can be purchased separately (by request) for \$20.00 US each. For more information, you can visit www.champagnewarrior.com/subscribe.htm or email us at questions@champagnewarrior.com.

As mentioned above, the current year-long subscription price of \$90 US is being offered to the general public. CellarTracker! subscribers currently receive a special discounted rate of \$60 US annually. Also, if anyone has subscribed to The Champagne Warrior for \$90 US (not including any donations) and is currently or becomes a CellarTracker! user during their subscription term, I will refund them \$30 US of their Champagne Warrior subscription price.

Why the refund and discount for CellarTracker! users? CellarTracker! is The Champagne Warrior's online content host (article hosting, searchable database, and more), and my goal is to offer a complete Champagne Warrior experience (newsletter and searchable online content) for \$90 US or less. In my opinion, to experience The Champagne Warrior at its fullest, CellarTracker! is required. The minimum recommended subscription contribution to CellarTracker! is \$30 US, hence the \$30 US discount or refund (please see www.cellartracker.com for complete information on recommended annual contributions). Essentially, \$90 US will get you not only The Champagne Warrior Newsletter and the associated online content, but it also opens the door to all of the benefits of CellarTracker!, which are far, far greater than searchable Champagne Warrior online content.

- For more information on subscribing, please check out our subscription web page at: www.champagnewarrior.com/subscribe.htm
- For more information on CellarTracker! please visit: www.cellartracker.com
- For information on the integration of Champagne Warrior and CellarTracker! please visit: www.champagnewarrior.com/cellartracker.htm

Would You Like to Have Your Wine Reviewed?

Would you like to have your Champagne or sparkling wine reviewed in Champagne Warrior? While The Champagne Warrior makes its best efforts to try to review every bottle possible, you can help out, by putting a bottle in the Warrior's hands. Samples can be sent to: Brad Baker, 47519 Halyard Dr., Plymouth MI, 48170. If possible, please include a detailed technical sheet including as much information on the wine as you can. This information can include grape varieties, grape origins/vineyard locations, years in the blend, fermentation and aging methods, disgorgement date, dosage, retail price, and any other information you feel is relevant. For more information, please contact The Champagne Warrior at: reviews@champagnewarrior.com