

# A *Cristal* WORTH THE WAIT

A RETROSPECTIVE  
TASTING OF  
CRISTAL'S  
VINOTHÈQUE  
REVEALS THE  
SPECIAL  
CHARACTER OF  
THIS LONG-AGED  
CHAMPAGNE

By  
**Alison  
Napjus**

From Russian tsars to hip-hop headliners, Louis Roederer's Cristal Champagne has a storied past. And now the legendary Champagne house is using its history—via its deep library of vintages—to reveal another facet of its famous tête du cuvée bottling.

In 2018, Roederer launched a new label, Cristal Vinothèque. These bottlings are a re-release of the same Cristal initially available about 15 years earlier, but employing specialized aging techniques and a more recent disgorgement. Yet despite its relatively recent debut, the Cristal Vinothèque program is



Louis Roederer *chef de cave* Jean-Baptiste Lécaillon (left) began the Vinothèque program in the 1990s, holding back certain vintages of Cristal for long-term aging under special conditions. One process he implemented was a longer period racking the bottles *sur point* (right) to better control the extraction of amino acids.

nearly 30 years in the making, driven by longtime *chef de cave* Jean-Baptiste Lécaillon's desire to show the world the great potential of Cristal Champagne.

"In the past, I was very frustrated showing Cristal to the press, because on release, everyone said it was a baby, that it didn't deliver," recalls Lécaillon. "Cristal is non-malo, which is a strong driver of aromatic profile," he adds, referring to the fact that the wine does not undergo malolactic fermentation. "Cristal is closer to the old style of Champagne, as in the '60s and '70s, when all Champagnes were non-malo."

Because of this frustration, Lécaillon approached then-CEO

of Roederer Group Jean-Claude Rouzaud with an idea. "I convinced Jean-Claude to put some wine aside, which we never did before," says Lécaillon, laughing as he remembers the challenge he faced convincing the commercially driven Rouzaud, who handed the reins of the company to his son, Frédéric, in 2006. "I wanted to see how I could push Cristal to deliver more aromatics, more texture, more, more, more. The ambition is to reach the window of beauty of Cristal, which is roughly 20 years. But not 20 years as a standard Cristal, but as an amplified Cristal. I call it 'Cristal beyond.'"

Pretrials for Vinothèque began with the 1993 vintage. "It was

## VINTNER VOCAB

**Autolysis:** The complex chemical reactions that occur when dead yeast cells, or lees, break down and interact with wine.

**Kokumi:** A textural sensation of richness, yet without excessive weight.

**Maillard reaction:** The chemical process between amino acids and reducing sugars, promoting richer bread, roasted and caramel aromas and flavors.

**Malolactic fermentation:** A bacterial process in winemaking that occurs after the primary alcoholic fermentation. It converts tart, green apple malic acid to creamier, buttery lactic acid,

typically making the wine texturally softer, more aromatic and more flavor forward in its youth.

**Sur latte:** Positioning the Champagne bottle nearly or totally horizontal during aging. This creates a greater percentage of wine in contact with the lees, facilitating more interaction.

**Sur point:** Positioning the Champagne bottle entirely vertical during aging. With all of the lees concentrated at the neck of the bottle, the percentage of wine interacting with the lees is significantly reduced.

**Umami:** A mouthwatering sensation that amplifies flavor characteristics, often referred to as the fifth taste.



the godfather of the Vinothèque program,” Lécaillon says. “Those wines were not very aromatic, so it was a good matrix to adjust the details.”

The blend used to produce the standard Cristal is the same blend used for the Vinothèque, yet Lécaillon limited different variables to understand the real impact of specific decisions. The key difference from the outset is that bottles designated for Vinothèque receive slightly higher pressure to better facilitate long aging. After bottling, Lécaillon uses the same techniques for both the blanc and rosé versions.

“I don’t want to make it too complicated,” he says. “But it shouldn’t be simplified either. We’re talking about very important concepts: Maillard reaction, amino acids, umami and *kokumi*,” touching on some of the elements Lécaillon probed in pursuit of his goals.

He also studied calcium content, which is originally delivered to the wine’s fruit via Champagne’s chalky soils, as a key factor toward umami and *kokumi*. “Checking the calcium content of Champagne, it’s at least twice more than Cava, Trento DOC, California bubbles.”

To work on these aspects of the wine, Lécaillon turned his attention to fine-tuning the process of autolysis during aging. “We’re digging more into the essence of Champagne—time on the lees, a given for many Champenois, but I still think there is much more to learn.” Part of his deep dive was looking more closely at the aging period spent *sur latte* (on the lees) versus *sur point* (on the point).

Lécaillon created a process he calls “dynamic *sur point*,” turning a bottle just one quarter every month or every few months

## FROM THE VAULT

Bollinger’s R.D. label, launched in the U.S. in 1967 with the 1955 vintage, was the first commercially successful example of a long-aged, vintage-dated Champagne refreshed with a more recent disgorgement. Dom Pérignon’s former *chef de cave* Richard Geoffroy also pushed the category forward with the 2000 release of its Oenothèque bottlings, which transitioned to the Plénitude label in 2014.

Collectively these wines are referred to as “recently disgorged” (*récemment dégorgé*) or “late disgorged” (*dégorgement tardif*). One of these terms typically appears on labels, sometimes in conjunction with terms specific to a given Champagne house. Although these versions tend to be highly allocated, primarily reaching only serious connoisseurs with deep pockets, they’ve been gaining greater momentum over the past decade. The following list includes some of the best-known examples other than Cristal’s Vinothèque.

**BOLLINGER** Extra Brut R.D.

**DELAMOTTE** Brut Blanc de Blancs Collection

**DRAPPIER** Brut Réserve de l’Oenothèque

**PIERRE GIMONNET & FILS** Extra Brut Blanc de Blancs Oenophile

**CHARLES HEIDSIECK** Brut La Collection Crayères

**JACQUESSON** Extra Brut Cuvée n° ### Dégorgement Tardif

**KRUG** Brut Collection

**MOËT & CHANDON** Brut Dom Pérignon Plénitude P2

**MOËT & CHANDON** Brut Dom Pérignon Plénitude P3

**MOËT & CHANDON** Brut Grand Vintage Collection

**PIERRE PÉTERS** Brut Blanc de Blancs Les Chéteillons Oenothèque

**PHILIPPONNAT** Extra Brut Clos des Goisses L.V.

*Note: Both blanc and rosé versions are available for all three of the Moët & Chandon labels.*

in order to minutely extract more amino acids. “It gives more oily texture but also more Maillard reaction—more smokiness, more pastry.”

The first Vinothèque release, the 1995 blanc, was not included in this retrospective tasting, but there is a clear progression in the program among the bottlings I reviewed, from the 1997 blanc to the 2004 blanc and rosé. Over the years, Lécaillon continued to adjust his approach, customizing it to the characteristics of different vintages and determining a release schedule for the Vinothèque bottlings.

The 1997 blanc, for example, was aged for 15 years *sur latte*, five years *sur point* and four years post-disgorgement before release in 2022. “Fifteen years *sur latte* is the longest we have,” Lécaillon says. “I’m not sure we would do it again. I prefer *sur latte* a little less and instead to push

“We’re digging into the essence of Champagne—time on the lees. I still think there is much more to learn.”

JEAN-BAPTISTE  
LÉCAILLON

more *sur point*, to push the aromatic freshness. And we need a long post-disgorgement period. I think the minimum is four years.”

By comparison, the 2004 blanc and rosé bottlings, released this October, aged for nine years *sur latte*, five years *sur point* and six years post-disgorgement.

It’s Lécaillon’s belief that the Vinothèque bottlings are truly different from the initial Cristals. “Even if the blend at the beginning is the same and bottling is almost the same, in the end it’s a completely different wine that shows the power of Champagne autolysis,” he says.

“It shows you cannot do the same recipe with every vintage,” he adds. “It’s very much *à la carte* or haute couture decision-making. The idea is to get a ‘Cristal beyond,’ which is more complex, more structured, yet with the precision of Cristal.”

## Tasting Louis Roederer Cristal Vinothèque

This chart includes the eight bottlings of Cristal Vinothèque reviewed earlier this year by senior editor Alison Napjus in a non-blind retrospective tasting at our New York office. The tasting covered each of the vintages produced from 1997 to 2004, including both the blanc and rosé bottlings where possible. (There was no rosé produced in the 1997 vintage and the bottle received for the 1999 rosé was flawed.) All of the wines reviewed are drinkable now through the early to mid-2040s. Unless listed below, prices are not available. WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

WINE SCORE

### BRUT BLANC

#### LOUIS ROEDERER Brut Champagne Cristal Vinothèque 2004 97

There’s a lot of tension and focus to this version, with the fine bead dancing gracefully on the palate, carrying tropical hints of passion fruit coulis and blood orange granita accented by oyster shell, pickled ginger and anise. Lacy on the finish, with a salty undertow creating a mouthwatering impression. \$1,249

2004’s bumper crop contributed to concerns about concentration and thus aging potential. But as a vintage with good acidity, Lécaillon says he was never overly worried, as he considers acidity one of the drivers of long life for Champagne.

#### LOUIS ROEDERER Brut Champagne Cristal Vinothèque 2002 98

The initial impact is a feeling of richness, with fragrant hints of brown butter and marzipan. But a firm spine of acidity leaves a counterpoint impression of vibrancy, working in tandem with a salty underpinning to express the flavors of poached apricot, blood orange peel, fennel seed and dried thyme. \$1,249

This is the only Cristal to contain all 45 plots considered for inclusion in the Cristal blend each year; some years as few as 25 plots contribute to the finished wine.

#### LOUIS ROEDERER Brut Champagne Cristal Vinothèque 2000 96

A bright, harmonious version, as ready to savor slowly as to be gone before you know it. Mouthwatering acidity is a springboard for a focused range of passion fruit coulis, smoked almond and mandarin orange flavors, with notes of crystallized honey, dried mint and brine.

This bottling is an outlier for two reasons. First, it’s the only Cristal dominated by fruit from the village of Aÿ. Cristal is typically Verzenay-dominant, but a localized hail storm wiped out much of the Verzenay crop. Second, malolactic fermentation was allowed for 10% to 15% of the blending wines. Lécaillon thinks this may have fueled more Maillard reaction, leading to greater richness.

#### LOUIS ROEDERER Brut Champagne Cristal Vinothèque 1999 95

Chiseled, but with engaging richness to the roasted hazelnut, crystalized honey, salted butter, plumped cherry and dried apricot flavors, accented by floral and herb notes. A thread of exotic spices winds through the flavor profile.

1999 was a crop of riper fruit with notably lower acidity, although subsequent vintages have dropped even lower. Residual sugar from the riper fruit fuels the Maillard reaction, amplifying the wine’s richer, toastier notes.

WINE SCORE

#### LOUIS ROEDERER Brut Champagne Cristal Vinothèque 1997 95

Vivid acidity and fine texture is the canvas on which flavors of dried apricot, tangerine peel, browned sugar, chopped hazelnut and fennel seed are finely layered in this mouthwatering version. There’s also a strong mineral presence, ending with an overtone of oyster shell and a racy streak of salinity.

The 1997 bottling, from a cool vintage resulting in sometimes austere wines, was kept longer *sur latte* because the 1995 and 1996 Vinothèques, as well as the 1999, were released ahead of the ‘97.

### BRUT ROSÉ

#### LOUIS ROEDERER Brut Rosé Champagne Cristal Vinothèque 2004 98

Lithe and graceful, with freshness and fine integration that belies its age. Like pinpricks of sea salt melting on the palate, the refined mousse allows flavors of plumped white cherry, blood orange, oyster shell and salted almond to expand and reveal themselves further on the satinlike finish. \$2,499

Lécaillon calls 2004 “a vintage of freshness,” so he was mindful during aging to let the wine’s acidity shine without pushing depth and richness too much.

#### LOUIS ROEDERER Brut Rosé Champagne Cristal Vinothèque 2002 98

Reminiscent of a red Burgundy on the nose, with dark fruit, floral, herb and mineral notes, this has a structured feel on the palate, integrating well-cut acidity and light, sandy tannins with a focused range of baked black cherry, tangerine peel, warm spices and toasted Macadamia nut. \$2,499

Prior to 2002, the wines blended for Cristal included only about 7% to 10% oak fermentation. For the 2002 rosé that percentage increased to 20% (17% for the blanc), and in recent years it has gone up to as high as 30%.

#### LOUIS ROEDERER Brut Rosé Champagne Cristal Vinothèque 2000 96

Fantastic on the nose, with enticing aromas of nuts and spices that draw you into the glass, where there’s real purity to the beam of red fruit flavors that ride the fine, creamy mousse. This is a concentrated version, with fine length.

Lécaillon feels *sur latte* aging has a notable impact on the color of rosé Champagne, pushing it more toward golden yellow hues with longer aging.

# CHAMPAGNE'S

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Philipponnat's steep, south-facing Clos des Goisses vineyard produced the top-rated Champagne from 2015. The hillside site of pure chalk soils overlooks the village of Mareuil-sur-Aÿ.

# Allure

A TAPESTRY OF DIVERSE OFFERINGS  
BUOYS THE WORLD'S PREMIER  
SPARKLING WINE REGION

By Alison Napjus

PHOTOGRAPHS BY  
LEE OSBORNE



***The appeal of Champagne*** is undeniable, from the pop of the cork to the fizz of the bubbles as they hit the palate. Despite declining sales over the past several years and concerns about the potential impact of tariffs, France's Champagne region maintains its position as the world's leading producer of sparkling wine. This perception is supported by the many outstanding examples that continue to issue forth from the region.

Since my last report ("The Splendor of Champagne," Dec. 15, 2024), I have reviewed nearly 275 Champagnes in blind tastings at our New York office. This snapshot of the Champagne market captures not only the biggest, most sought-after names, but also some of the lesser-known estates and newer labels that showcase the ongoing growth of the category, as these become available for the first time in the United States.

Among the two dozen Champagnes this year earning classic ratings of 95 points or higher on *Wine Spectator's* 100-point scale, a trio of wines top the list. All three are examples of a trend that has gained momentum over the past decade: a limited second release of a long-aged, vintage-dated bottling, in most cases recently disgorged.

Louis Roederer released its Brut Cristal Vinothèque 2002 (99 points, \$1,249) and Brut Rosé Cristal Vinothèque 2002 (98, \$2,499) earlier this year, while Moët & Chandon's Brut Dom Pérignon Plénitude P2 2008 (98, \$560) will be available at the end of 2025. Cristal's Vinothèque is fairly new to the market, launched in 2018 with both the 1995 and '96 vintages. In 2014, Dom Pérignon's Plénitude P2 program replaced its Oenothèque label, first established in 2000 with offerings of the 1985 and 1973 vintages.

Both projects are examples of Champagne houses holding back a portion of a vintage's initial release in order to push the envelope on a wine's autolytic aging. Autolysis occurs after the wine's secondary fermentation, when the resulting dead yeast cells, or lees, break down and interact with the wine, typically yielding a broader range of complex flavors as well as greater textural finesse. The house itself assures the aging conditions for these library bottlings and determines the best moment to release the wines, factors that appeal to collectors, connoisseurs and restaurants.

Cristal's 2002 Vinothèque bottlings were disgorged in 2019, as were the 2004 Cristal Vinothèque (NR, \$1,249) and 2004 Brut Rosé Cristal Vinothèque (96, \$2,499), also released this year. (For

more on Cristal's Vinothèque program, see "A Cristal Worth the Wait" on page 63.) Dom Pérignon's 2008 P2 was also disgorged late, in 2024. As these wines show, late disgorgement imparts notable vitality into a complex, aged version, while additional bottle aging before release allows the shock of the disgorgement process to integrate.

Who is buying these limited-availability wines at such astronomical prices? "Collectors," says Roederer *chef de cave* Jean-Baptiste Lécaillon. "They collect the original Cristal and the Vinothèque. It's a very interesting comparison."

"There's definitely a secondary market," adds Cyprien Roy, director of communications at Roederer's U.S. importer, Maisons Marques & Domaines. "I see them at auction, certainly, and Vinothèque goes to restaurants in the big markets, like L.A., New York, others. But mostly to dedicated Cristal consumers."



Grower-producer David Pehu of Pehu-Simonet crafted five outstanding bottlings this year from his estate in Verzenay.

Just a step behind these late-disgorged wines are three new releases rated 97 points, including two site-specific bottlings showcasing Champagne's distinctive *terroir*. Philipponnat's renowned Clos des Goisses, which was the first single-vineyard Champagne with its launch of the 1935 vintage, checks in with the Extra Brut Clos des Goisses 2015 (\$400), a blend of Pinot Noir (78%) and Chardonnay (22%) from the 13.6-acre vineyard of the same name in Mareuil-sur-Aÿ. Pinot Noir

excelled in the hot, dry 2015 vintage, and partial vinification in oak complemented the year's intense, structured fruit. But the bottling also shows great freshness, imparted by Clos des Goisses' pure, chalk-based soils as well as by *chef de cave* Thierry Garnier's decisions to block malolactic fermentation and to use a low *dosage*.

The Bollinger Brut Blanc de Noirs Vieilles Vignes Françaises 2016 (97, \$2,400) is the latest edition of another legendary label from Champagne, produced entirely from two of the very few remaining sites in the region to withstand phylloxera infestation in the early 1900s. Grapes for the Vieilles Vignes Françaises are sourced from a total of 31 acres of vines spread among the ungrafted Clos St.-Jacques and Chaudes Terres plots, both located near the maison in Aÿ. Fermented in oak barrels made onsite by Bollinger's own cooper, *chef de cave* Denis Bunner calls 2016 a vintage of "contrasts," noting the wine's ripe fruit character paired with its firm acidity. He attributes this balance to the variations of the growing season, from "the cold and rainy start" to "the very hot and dry" conclusion in August, adding that the fine conditions during harvest "allowed for a good maturity and a high level of freshness."

The final wine among the 97-pointers is Pol Roger's Brut Cuvée Sir Winston Churchill 2018 (\$420), which is vinified in stainless steel, with the village sources and grape varieties—predominantly Pinot Noir with some Chardonnay—kept separate until blending. The final blend undergoes full malolactic fermentation, in keeping with *chef de cave* Damien Cambres' commitment to the house's historic style.

"2018 was almost 'easy' for the crafting of the Sir Winston Churchill," Cambres says. "It was a great year for Pinot Noir,



for aromatic power, for the wine's personality and charisma. In short, all the ingredients for a very fine cuvée."

The 2018 Sir Winston Churchill shows lovely harmony and freshness, with slightly more accessible and detailed expression than this cuvée tends to show in its youth, since it's typically a wine that reveals itself more slowly over time. "Every year is different, and it's fair to say that the good years that allow us to produce the Sir Winston Churchill are all unique," Cambres adds. "We have to adapt to what nature gives us, challenge ourselves and strive for excellence. That was the case in 2018, but it's been the same for every vintage of this Champagne."

Although the 2018 was aged for six years before release, Pol Roger released its tête du cuvée "early" as compared with past vintages. In contrast, the 2008 Sir Winston Churchill, from a vintage known for its blockbuster acidity and structure, was released in 2019, 10 years after the bottles were laid in the cellar to undergo secondary fermentation and aging.

**P**ol Roger wasn't the only Champagne house to put its 2018 bottlings on the market a bit earlier than past vintages. New releases from 2018 accounted for 29% of all vintage-dated bottlings under review this year, whereas in 2015, releases of the 2008 vintage made up only 11% of our reviews. In part, the decision may have been commercial. The 2016 vintage saw a reduced crop, while the difficult 2017 growing season produced an even smaller crop, with very few houses making vintage-dated wines. By comparison, 2018's prodigious

**"Every year is different. We have to adapt to what nature gives us and strive for excellence."**

**DAMIEN CAMBRES**

yields are capable of supporting multiple releases of the vintage over the next few years or more.

In my opinion, though, the commercial considerations around 2018 have no bearing on the high quality of the vintage. "You take the ripeness and follow it all the way to the end to make wines that are very charming," says vintner Ambroise Agrapart of 2018. Having experienced his first "full" vintage working with his father, Pascal, at their family's Agrapart & Fils estate in 2018, Agrapart notes that they harvested three times as many grapes in 2018 as in 2017.

The basis for 2018's high yields began in the fall of 2017, with abundant rainfall through the winter, including record-breaking volumes in January, providing plenty of water reserves to fuel growth. Spring was hot, with localized storms, and then records were set again—this time for heat—during the hot, dry summer months. The official date to begin harvest is determined by Champagne's governing body, the Comité Interprofessionnel du Vin de Champagne. In 2018, the Aug. 20 start date was the earliest since recordkeeping in the region began in 1822.

Pol Roger began harvest just a few days later, on Aug. 24. "2018 is the first vintage where a harvest that began in August was of very high quality," Cambres says. "Previous 'early years,' with harvests in August, were 2003, 2007, 2011 and 2017, none of which were declared vintage years at Pol Roger, as the quality did not meet our standards." By comparison, he adds, "The 2018 wines show impressive richness and aromatic complexity, hallmarks of a 'sunny' vintage."

"Quality was generally good everywhere," agrees François

Philipponnat, who joined his father, Charles, running the family's historic estate in 2020. "The grapes were perfectly healthy. Those who were patient and waited for optimal ripeness managed to produce wines that are very forward and attractive today." At Philipponnat, he says, "We produced every cuvée of this vintage." The house's 2018 releases this year include the graceful Extra Brut Blanc de Blancs 2018 (94, \$135) and the finely detailed Extra Brut 1522 2018 (93, \$210).

"What was really surprising to me was that at the volume of 2018, with a quantity that was quite big, when you taste the wine there's no dilution," says Veuve Clicquot *chef de cave* Didier Mariotti. "So 2018 was a very good surprise for me." Veuve's Brut La Grande Dame 2018 (95, \$195) is mouthwatering and harmonious, expanding beautifully on the palate.

It's hard to deny the charm of the 2018s. The wines show harmony and



Vilmart winemaker Laurent Champs, the fifth generation at this family-owned estate, utilizes oak fermentation for all of his labels to impart richness, while blocking malolactic fermentation brings freshness and structure.

approachable structure at this earlier stage, offering expressive flavors and refreshing acidity. Will they have extremely long lives in the cellar, offering more in two or three decades than they do today? Probably not. But for now, and over the next 10 or 15 years, they'll continue to shine for their fine balance and expression.

Among other 2018s available to savor this year are multiple bottlings from Charles Heidsieck and Louis Roederer. The Brut 2018 (96, \$151) and Rosé 2018 (95, \$207) from Charles Heidsieck showcase the house's rich, toasty style in a balanced, mouthwatering frame, while Louis Roederer's Starck bottlings, the Brut Nature Starck 2018 (94, \$120) and the Brut Nature Rosé Starck 2018 (93, \$125), are outstanding examples with generous, well-meshed flavors. Blended in collaboration with renowned French industrial architect and designer Philippe Starck, these labels have been bottled as "nature," meaning no *dosage*, since the project's inception more than a decade ago, a style to which the generous character of 2018's fruit is well-suited.

Leclerc-Briant also stands out for its Extra Brut Blanc de Blancs 2018 (91, \$100), along with two single-vineyard renditions, the Extra Brut Les Trois Clochers Le Clos 2018 (93, \$190) and Extra Brut Les Basses Prières 2018 (92, \$190). "The balance between sugar richness, acidity, aromatic purity and perfect sanitary condition made it possible to craft wines of great class, combining power, tension, precision and elegance," says Leclerc-Briant *chef de cave* Hervé Jestin.

Although 2018 makes up the majority of vintage-dated bottlings under review, there are a number of other vintages on the market right now, with releases from 16 different harvests included in this report, from Roederer's Cristal Vinothèque 2002 bottlings to several examples from 2020. Looking beyond 2018, Pierre Péters' Brut Blanc de Blancs L'Esprit 2020 (93, \$115) marries chiseled acidity with lots of fleshy fruit flavors, while Geoffroy's Brut Nature Les Collinardins 2019 (94, \$148), from a 1.2-acre parcel in Damery, is fragrant and enticing.

There are also many new releases from the strong group of vintages that ran from 2012 through 2016. From 2016, look for two site-specific bottlings from Pehu-Simonet owner David Pehu's 18.5-acre estate in Verzenay: the Blancs de Blancs Fins Lieux N. 6 2016 (93, \$105) is vibrant and mineral-driven, while the Blanc de Noirs Fins Lieux N. 2 2016 (92, \$105) is finely textured and fragrant. Taittinger's Brut Blanc de Blancs Comtes de Champagne 2014 (96, \$280) and Brut Rosé Comtes de Champagne 2012 (95, \$400) are textbook examples of their respective vintage character as well as their blanc de blancs and rosé styles. A trio of wines from Vilmart showcase the precision of owner Laurent Champs' winemaking: the Extra Brut Blanc de Blancs Les Blanches Voies 2013 (96, \$390) and 2012 (95, \$390), along with the Brut Rosé Emotion 2016 (94, \$195).

Charles Heidsieck released two top-rated bottlings from 2018, a vintage that *chef de cave* Émilien Erard praises for its balance of concentration and elegance.



Although Champagne's vintage-dated bottlings are a pleasure that any sparkling wine lover should seek out, these wines are typically produced in limited quantities and often carry lofty price tags. Instead, the vast majority of Champagne in the U.S. market—more than 95% overall—is made up of non-vintage bottlings, more accurately known as multi-vintage blends.

Historically, the non-vintage blend resolved the problem of lesser-quality vintages in this northerly region. Producers bolstered the wines from a weaker harvest, typically including fruit that struggled for full maturity, with smaller percentages of wines from stronger harvests. Because of climate change, "unripe" fruit is far less of an issue in Champagne than it was in the past. Producers today face a different problem: the challenge of disparate character from vintage to vintage, which makes achieving the consistent "house style" for which a winery is known more difficult.

But there's a positive side to this development as well, namely that the region's non-vintage wines have become more distinctive. This is a promising shift that has helped usher in a more dynamic era for Champagne, in which these sparklers are better understood as wines, not just bubbles, showcasing the full



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range of expression possible from the region. The varied styles now available give consumers more opportunities to explore the granularity of Champagne's *terroir* as well as the range of its winemaking expertise.

Among the highest-rated non-vintage bottlings in this report, Krug's Brut Grande Cuvée 173ème Édition NV (96, \$270) and Brut Rosé 29ème Édition NV (95, \$425) regularly rise to the top. These new releases offer the focus and complexity for which Krug is known, as well as the sense of finesse and refined buoyancy the wines have shown in recent years. Both the 173ème Édition and the Rosé 29ème Édition are based on the 2017 vintage and thus the creation of former cellar master Eric Lebel, yet Julie Cavil, cellar master since 2020, has clearly handled the wines' *élevage* deftly.

The two other classic-scoring non-vintage Champagnes are stylistic bookends. More than three-quarters of the blend for the Charles Heidsieck Brut Cuvée Champagne Charlie Cellared in 2020 NV (95, \$766) is composed of reserve wines, resulting in a rich version with a panoply of layered flavors. This is a non-vintage wine that drinks like a well-aged example on release, highlighting the house's deep well of reserve wines and its historical dedication to blending.

At the far end of the spectrum, the Extra Brut Blanc de Blancs Perle NV (95, \$119) from Lilbert Fils, a "petit" grower-producer, is all chiseled vibrancy and mineral-driven expression. Bertrand Lilbert is winemaker at this 8.6-acre family estate, with his father, Georges, still supporting his efforts. Sourced exclusively from old vines within Lilbert's holdings in Cramant, Chouilly and Oiry, this wine is bottled with a low *dosage* (around 3 grams of residual sugar per liter) and low pressure (4 bars versus the more common 6 bars).

As these top-scoring examples illustrate, there are some non-vintage Champagnes that reach the high prices of vintage-dated bottlings. But the non-vintage category is also the best place to

Krug *chef de cave* Julie Cavil completed the *élevage* for the house's non-vintage bottlings, skillfully finishing the work of her predecessor, Eric Lebel.



look for value, with 80% of the non-vintage wines reviewed for this report priced at less than \$100.

Three wines from family-owned Ployez-Jacquemart offer an excellent balance of quality and price. Try the graceful Brut Extra Quality NV (93, \$56), the fragrant Extra Brut Rosé NV (93, \$71) and the lithe Extra Brut Passion NV (91, \$69). It's worth mentioning that for a vintage-dated value, Ployez-Jacquemart is also the name to seek out: Its Extra Brut Blanc de Blancs 2012 (95, \$107) is rich and harmonious, with buoyant acidity.

Many non-vintage examples can be found for \$65 or less. For notably good value in the typically pricier rosé Champagne category, look for Ayala's Brut Rosé Majeur NV (93, \$55) and Henri Billiot & Fils' Brut Rosé NV (92, \$60). Other great buys include the Pierre Paillard Extra Brut Les Parcelles XXI NV (93, \$60) and the Pierre Gimonnet & Fils Brut Blanc de Blancs Cuis NV (92, \$60).

Whether you're a true connoisseur, a value-seeker or a wine lover looking for a great bottle for the holidays, Champagne's producers partner high quality and stylistic range across every price point.

Senior editor Alison Napjus is Wine Spectator's lead taster on the wines of Champagne.

### Rating Champagne Vintages

|      |       |                                                                                                                             |               |
|------|-------|-----------------------------------------------------------------------------------------------------------------------------|---------------|
| 2019 | 89–92 | Challenges during the year required careful selection at harvest, yielding a reduced crop of potentially outstanding wines  | NYR           |
| 2018 | 93    | A bumper crop of healthy fruit with good flavor intensity; harmonious, charming wines, capable of short-term aging          | Drink or hold |
| 2017 | 83    | A small crop of heterogeneous character and soft, modest wines; not a vintage year for most houses                          | Drink         |
| 2016 | 92    | Frost, hail, rain, mildew and extreme heat resulted in a reduced crop, with Pinot Noir faring better than Chardonnay        | Drink or hold |
| 2015 | 94    | A hot, dry growing season yielded clean, ripe fruit. Pinot Noir excelled, with generous wines of good intensity and balance | Drink or hold |
| 2014 | 93    | Cool, rainy conditions through summer led to fair September weather, producing a large crop of fresh, approachable wines    | Drink or hold |
| 2013 | 94    | A cool spring, delayed growing season and late September harvest; vibrant and balanced, approachable yet ageworthy          | Drink or hold |
| 2012 | 95    | A challenging season, with a miraculous recovery at harvest yielding a small but exceptional crop; ripe and harmonious      | Drink or hold |
| 2009 | 93    | A warm season yielded harmonious wines with fine expression; approachable, with good overall quality                        | Drink or hold |
| 2008 | 97    | Vivid, well-structured wines in a classic style, with fine textural finesse; potentially long-lived                         | Drink or hold |

Notable older vintages: 2002, 1996, 1995, 1990, 1989, 1988, 1985, 1982, 1973, 1971, 1964, 1961, 1959, 1953, 1949

A score range indicates preliminary analysis based on barrel samples and/or a limited sampling; many wines of the vintage not yet reviewed.

**Vintage ratings:** 95–100, classic; 90–94, outstanding; 85–89, very good; 80–84, good; 75–79, mediocre; 50–74, not recommended **Drinkability:** "NYR" means most of the wines of the vintage are yet to be released; "drink" means most of the wines of the vintage are ready to drink; "hold" means most of the ageworthy wines have yet to fully mature.

## Alison Napjus' Recommended Champagnes

Nearly 275 wines were reviewed for this report. An alphabetical list begins on page 68. WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

### VINTAGE CHAMPAGNES

| WINE                                                                                                                                                                                                                        | SCORE | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|---------|
| <b>LOUIS ROEDERER Brut Champagne Cristal Vinothèque 2002</b><br>Shows an effortless grace, with a creamy viscosity to the fine mousse that buoys flavors of hazelnut, pastry and baked quince and pineapple.                | 99    | \$1,249 |
| <b>MOËT &amp; CHANDON Brut Champagne Dom Pérignon Plénitude P2 2008</b><br>Statuesque, with creamy viscosity and chiseled acidity, offering rich and finely detailed flavors that glide across the palate. A beauty.        | 98    | \$560   |
| <b>LOUIS ROEDERER Brut Rosé Champagne Cristal Vinothèque 2002</b><br>This has a light tawny-gold hue, with a gossamer feel to the acidity, showing flavors of dried cherry and blood orange pâte de fruit.                  | 98    | \$2,499 |
| <b>BOLLINGER Brut Blanc de Noirs Champagne Vieilles Vignes Françaises 2016</b><br>Beautifully fragrant, this rich Champagne is vinous in style, with a fine, chalky mousse and a deftly integrated frame. Long and plush.   | 97    | \$2,400 |
| <b>PHILIPPONNAT Extra Brut Champagne Clos des Goisses 2015</b><br>This enticing version is finely balanced and mouthwatering, pairing the generosity of the 2015 vintage with a firm, integrated structure.                 | 97    | \$400   |
| <b>POL ROGER Brut Champagne Cuvée Sir Winston Churchill 2018</b><br>Shows impeccable harmony, class and attention to detail, with notes of plum, candied lemon peel, toasted hazelnut, brioche and chamomile.               | 97    | \$420   |
| <b>CHARLES HEIDSIECK Brut Champagne 2018</b><br>A toasty Champagne, with baked cassis, cherry, brioche, vanilla, saffron and spun honey flavors buoyed by vivid, lemony acidity.                                            | 96    | \$151   |
| <b>MOËT &amp; CHANDON Brut Champagne Dom Pérignon 2018</b><br>This shows a sense of finesse, evoking black cherry, lemon pâte de fruit, brioche, grilled nuts and pickled ginger. Structured yet graceful.                  | 96    | \$295   |
| <b>TAITTINGER Brut Blanc de Blancs Champagne Comtes de Champagne 2014</b><br>A textbook blanc de blancs, offering a voluptuous range of poached apricot, quince paste, tangerine peel and brioche flavors.                  | 96    | \$280   |
| <b>VILMART Extra Brut Blanc de Blancs Champagne Les Blanches Voies 2013</b><br>Opulent and creamy yet refined, refreshing and graceful, featuring persistent flavors of white peach, apple, vanilla and toasted hazelnut.   | 96    | \$390   |
| <b>PLOYEZ-JACQUEMART Extra Brut Blanc de Blancs Champagne 2012</b><br>Buoyant acidity supports pineapple, nectarine, toasted hazelnut, lilac, lemon curd and oyster shell flavors in this rich, harmonious version.         | 95    | \$107   |
| <b>VEUVE CLICQUOT Brut Champagne La Grande Dame 2018</b><br>This finely detailed version offers a harmonious frame for its patisserie pear and cherry, pickled ginger, almond biscotti and honey flavors.                   | 95    | \$195   |
| <b>VILMART Brut Champagne Grand Cellier d'Or 2020</b><br>This Champagne rides the raw silk-like mousse to reveal juicy black-berry, cassis and black cherry fruit. Clean-cut and mineral-driven.                            | 95    | \$72    |
| <b>PIERRE GIMONNET &amp; FILS Brut Blanc de Blancs Champagne Fleuron 2019</b><br>An elegant version, offering a finely detailed mousse and lithe, lively acidity, with beeswax, poached quince and pear, and biscuit notes. | 94    | \$85    |
| <b>TARLANT Brut Nature Champagne Le Triumvirat 2009</b><br>This has the balance and accessibility typical of 2009, a style that complements its firm frame of acidity, enmeshing it in a lacy texture.                      | 94    | \$135   |

### NON-VINTAGE CHAMPAGNES

| WINE                                                                                                                                                                                                                           | SCORE | PRICE |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|
| <b>KRUG Brut Champagne Grande Cuvée 173ème Édition NV</b><br>Vibrant and rich, statuesque yet graceful, with flavors of patisserie apple and pear fruit, grilled macadamia nut, lime and tangerine peel.                       | 96    | \$270 |
| <b>CHARLES HEIDSIECK Brut Champagne Cuvée Champagne Charlie Cellared in 2020 NV</b><br>Rich and toasty, with baked white cherry and raspberry fruit, lemon curd, brioche and smoked almond flavors, backed by vibrant acidity. | 95    | \$766 |
| <b>KRUG Brut Rosé Champagne 29ème Édition NV</b><br>Beautifully balanced, with a satiny mousse caressing the palate, while chiseled acidity defines the flavor range, showing richness and depth.                              | 95    | \$425 |
| <b>LILBERT FILS Extra Brut Blanc de Blancs Champagne Perle NV</b><br>There's a delicacy to this vibrant, focused Champagne, with precision to its flavors of yellow plum, apricot, lemon curd and Marcona almond.              | 95    | \$119 |
| <b>BOLLINGER Brut Rosé Champagne NV</b><br>An enticing, harmonious rosé, with ripe, juicy flavors of raspberry, white peach, white cherry, anise, cardamom and cumin.                                                          | 94    | \$156 |
| <b>LILBERT FILS Extra Brut Blanc de Blancs Champagne NV</b><br>Graceful, with a quiet elegance, offering a lovely range of patisserie apple and pear fruit, ginger, verbena, oyster shell and almond notes.                    | 94    | \$92  |
| <b>AYALA Brut Rosé Champagne Majeur NV</b><br>Fresh and harmonious, this well-tailored rosé integrates a rich vein of chalky minerality and finely honed acidity with a raw silk-like mousse.                                  | 93    | \$55  |
| <b>CHARTOGNE-TAILLET Extra Brut Champagne Ste.-Anne NV</b><br>Ripe raspberry, white peach, blood orange peel and whole-grain toast flavors ride the lacy mousse of this vibrant, harmonious Champagne.                         | 93    | \$74  |
| <b>CHRISTIAN COQUILLETTE Brut Blanc de Blancs Champagne St.-Chamant NV</b><br>A mineral version, with chalk and saline notes underscoring poached quince, pastry dough, lemon sorbet and toasted almond flavors.               | 93    | \$68  |
| <b>DELAMOTTE Brut Blanc de Blancs Champagne NV</b><br>Graceful, showing fine length and focus, with flavors of baked white cherry, poached apricot, candied lemon peel, brioche and ginger.                                    | 93    | \$96  |
| <b>ALFRED GRATIEN Brut Rosé Champagne NV</b><br>Firm and focused, showing pinpoint balance, with a fine texture to swathe the chiseled spine of acidity and support the flavor range.                                          | 93    | \$65  |
| <b>MINIÈRE F&amp;R Brut Blanc de Blancs Champagne Absolu NV</b><br>Fragrant with honeysuckle and spices, this racy Champagne offers flavors of white peach, white cherry, brioche and candied ginger.                          | 93    | \$74  |
| <b>PIERRE PAILLARD Extra Brut Champagne Les Parcelles XXI NV</b><br>A toasty version, animated by racy acidity, showing notes of lemon meringue pie, wild cherry, tangerine peel, hazelnut and fleur de sel.                   | 93    | \$60  |
| <b>PLOYEZ-JACQUEMART Brut Champagne Extra Quality NV</b><br>A graceful version, with a fine mousse carrying flavors of poached quince and pear, Marcona almond, oyster shell and white blossoms.                               | 93    | \$56  |
| <b>STÉPHANE COQUILLETTE Champagne Inflorescence NV</b><br>A vibrant Champagne that marries the delicacy of its refined mousse with the intensity of its racy acidity and chalky undertow.                                      | 92    | \$52  |
| <b>GEOFFROY Extra Brut Champagne Expression NV</b><br>A mouthwatering version, with firm acidity swathed in a creamy, finely detailed mousse, this offers a rich, tightly meshed range of flavors.                             | 92    | \$55  |



Ayala

# ALPHABETICAL GUIDE TO CHAMPAGNE

Nearly 275 wines were tasted for this report. An in-depth analysis begins on page 54.  
WineSpectator.com members can access complete reviews using the online Wine Ratings search.

| WINE                               | PRICE   | SCORE |
|------------------------------------|---------|-------|
| <b>L. AUBRY FILS</b>               |         |       |
| Brut Champagne NV                  | \$50    | 91    |
| Brut Rosé Champagne NV             | \$62    | 91    |
| <b>AYALA</b>                       |         |       |
| Brut Champagne Majeur NV           | \$68    | 90    |
| Brut Nature Champagne              | \$80    | 91    |
| Zéro Dosage NV                     |         |       |
| Brut Rosé Champagne Majeur NV      | \$55    | 93    |
| Extra Brut Blanc de Blancs         | \$134   | 91    |
| Champagne A/19 2019                |         |       |
| Extra Brut Champagne La Perle 2015 | \$190   | 93    |
| <b>A. BERGÈRE</b>                  |         |       |
| Brut Champagne Origine NV          | \$61    | 90    |
| Brut Rosé Champagne NV             | \$66    | 90    |
| Extra Brut Chardonnay Champagne    | \$143   | 91    |
| Les Peignottes 2018                |         |       |
| Extra Brut Chardonnay Champagne    | \$120   | 91    |
| Les Vignes de Nuit NV              |         |       |
| Petit Meslier Champagne 2020       | \$127   | 88    |
| <b>BILLECART-SALMON</b>            |         |       |
| Extra Brut Blanc de Blancs         | \$99    | 93    |
| Champagne NV                       |         |       |
| Extra Brut Champagne               | \$220   | 93    |
| Nicolas François 2012              |         |       |
| Extra Brut Champagne Réserve NV    | \$65    | 91    |
| Extra Brut Champagne Sous Bois NV  | \$99    | 91    |
| Extra Brut Rosé Champagne NV       | \$99    | 91    |
| <b>HENRI BILLIOT &amp; FILS</b>    |         |       |
| Brut Champagne Réserve NV          | \$58    | 90    |
| Brut Rosé Champagne NV             | \$60    | 92    |
| <b>BOLLINGER</b>                   |         |       |
| Brut Blanc de Noirs Champagne      | \$2,400 | 97    |
| Vieilles Vignes Françaises 2016    |         |       |

| WINE                                  | PRICE   | SCORE |
|---------------------------------------|---------|-------|
| Brut Champagne                        | \$1,195 | 96    |
| La Côte aux Enfants 2015              |         |       |
| Brut Champagne PN TX20 NV NV          | \$186   | 94    |
| Brut Champagne Special Cuvée NV       | \$120   | 93    |
| Brut Rosé Champagne NV                | \$156   | 94    |
| <b>FRANCIS BOULARD</b>                |         |       |
| Brut Nature Blanc de Blancs           | \$125   | 93    |
| Champagne Les Vieilles Vignes NV      |         |       |
| Brut Nature Champagne                 | \$90    | 92    |
| Les Murgiers NV                       |         |       |
| <b>LE BRUN SERVENAY</b>               |         |       |
| Extra Brut Champagne Mélodie en C. NV | \$63    | 92    |
| <b>CHARTOGNE-TAILLET</b>              |         |       |
| Extra Brut Champagne Ste.-Anne NV     | \$74    | 93    |
| <b>GASTON CHIQUET</b>                 |         |       |
| Brut Blanc de Blancs Champagne        | \$72    | 92    |
| d'Aÿ NV                               |         |       |
| Brut Champagne Cuvée de Réserve NV    | \$72    | 91    |
| Brut Champagne Tradition NV           | \$53    | 89    |
| Brut Rosé Champagne NV                | \$85    | 91    |
| <b>COLLET</b>                         |         |       |
| Brut Blanc de Blancs Champagne NV     | \$65    | 87    |
| Brut Champagne Art Deco NV            | \$50    | 89    |
| Brut Rosé Champagne NV                | \$65    | 88    |
| <b>CHRISTIAN COQUILLETTE</b>          |         |       |
| Brut Blanc de Blancs Champagne        | \$68    | 93    |
| St.-Chamant NV                        |         |       |
| Brut Blanc de Blancs Champagne        | \$99    | 93    |
| St.-Chamant Craie NV                  |         |       |
| <b>STÉPHANE COQUILLETTE</b>           |         |       |
| Brut Blanc de Noirs Champagne         | \$65    | 90    |
| Les Clés NV                           |         |       |
| Brut Rosé Champagne Marie Aimer NV    | \$81    | 93    |

| WINE                                 | PRICE   | SCORE |
|--------------------------------------|---------|-------|
| Champagne Inflorescence NV           | \$52    | 92    |
| Champagne L'Entrecœur NV             | \$59    | 92    |
| <b>DEHOURS</b>                       |         |       |
| Extra Brut Champagne                 | \$90    | 93    |
| Oeil de Perdrix NV                   |         |       |
| <b>DELAMOTTE</b>                     |         |       |
| Brut Blanc de Blancs Champagne NV    | \$96    | 93    |
| Brut Blanc de Blancs Champagne       | \$1,100 | 93    |
| Collection 2007                      |         |       |
| Brut Rosé Champagne NV               | \$116   | 93    |
| <b>DEMIÈRE-ANSIOT</b>                |         |       |
| Brut Blanc de Blancs Champagne NV    | \$85    | 93    |
| Brut Blanc de Blancs Champagne 2020  | \$115   | 92    |
| <b>DEUTZ</b>                         |         |       |
| Brut Blanc de Blancs Champagne 2019  | \$115   | 92    |
| Brut Champagne 2018                  | \$90    | 93    |
| Brut Champagne Amour de Deutz 2014   | \$240   | 93    |
| Brut Champagne Classic NV            | \$68    | 91    |
| Brut Pinot Noir Champagne            | \$150   | 93    |
| Hommage à William Deutz              |         |       |
| La Côte Glacière 2018                |         |       |
| Brut Pinot Noir Champagne            | \$150   | 94    |
| Hommage à William Deutz Meurtet 2018 |         |       |
| Brut Rosé Champagne NV               | \$85    | 92    |
| Brut Rosé Champagne 2019             | \$95    | 92    |
| <b>DHONDT-GRELLET</b>                |         |       |
| Extra Brut Blanc de Blancs Champagne | \$225   | 93    |
| Les Nogers 2018                      |         |       |
| Extra Brut Blanc de Blancs Champagne | \$115   | 89    |
| Les Terres Fines NV                  |         |       |
| <b>JOSÉ DHONDT</b>                   |         |       |
| Brut Blanc de Blancs Champagne NV    | \$78    | 90    |

| WINE                                                     | PRICE | SCORE |
|----------------------------------------------------------|-------|-------|
| Brut Blanc de Blancs Champagne Mes Vieilles Vignes 2018  | \$105 | 94    |
| DIDIER-DUCOS FILS                                        |       |       |
| Brut Champagne L'Ablutien NV                             | \$63  | 91    |
| Extra Brut Champagne Blanc Absolu NV                     | \$88  | 90    |
| DOYARD                                                   |       |       |
| Brut Blanc de Blancs Champagne Vendémiaire NV            | \$70  | 91    |
| Extra Brut Champagne Clos de l'Abbaye 2019               | \$170 | 92    |
| Extra Brut Champagne Oeil de Perdrix 2019                | \$170 | 91    |
| Non Dosé Blanc de Blancs Champagne Révolution NV         | \$93  | 90    |
| PHILIPPE FOURRIER                                        |       |       |
| Brut Champagne Réserve NV                                | \$65  | 92    |
| Brut Chardonnay Champagne Prestige NV                    | \$75  | 90    |
| Brut Pinot Noir Champagne 2018                           | \$90  | 92    |
| Brut Rosé Champagne                                      | \$70  | 92    |
| Rosé de Saignée NV                                       |       |       |
| GAMET                                                    |       |       |
| Brut Champagne Rive Gauche NV                            | \$72  | 91    |
| Brut Nature Champagne Carrés du Midi 2019                | \$92  | 93    |
| Brut Nature Champagne Rocherets 2019                     | \$92  | 91    |
| Extra Brut Champagne Rive Droite NV                      | \$50  | 90    |
| Extra Brut Rosé Champagne NV                             | \$53  | 90    |
| GEOFFROY                                                 |       |       |
| Brut Nature Champagne Les Collinardins 2019              | \$148 | 94    |
| Extra Brut Champagne Expression NV                       | \$55  | 92    |
| Extra Brut Champagne Les Tiersaudes 2019                 | \$135 | 93    |
| PIERRE GIMONNET & FILS                                   |       |       |
| Brut Blanc de Blancs Champagne Cuis NV                   | \$60  | 92    |
| Brut Blanc de Blancs Champagne Fleuron 2019              | \$85  | 94    |
| GIRARD-BONNET                                            |       |       |
| Extra Brut Champagne A Mi-Chemin NV                      | \$80  | 87    |
| Extra Brut Champagne Recueil Extrait N°2 2020            | \$115 | 91    |
| GERVAIS GOBILLARD                                        |       |       |
| Brut Champagne 2018                                      | \$70  | 91    |
| Brut Champagne Authentique NV                            | \$50  | 88    |
| Brut Rosé Champagne 2020                                 | \$60  | 90    |
| J.M. GOBILLARD                                           |       |       |
| Brut Champagne Tradition NV                              | \$55  | 89    |
| HUGUES GODMÉ                                             |       |       |
| Champagne Jardins Premiers Les Terres d'Unions NV        | \$84  | 88    |
| Champagne Les Bouquets Montagne Nord NV                  | \$104 | 91    |
| Champagne Les Romaines Les Hauts Lieux 2011              | \$165 | 91    |
| Le Blanc de Noirs Champagne Grands Jardins NV            | \$90  | 90    |
| GONET-MÉDEVILLE                                          |       |       |
| Brut Champagne Tradition NV                              | \$67  | 90    |
| Extra Brut Rosé Champagne NV                             | \$86  | 91    |
| MICHEL GONET                                             |       |       |
| Extra Brut Blanc de Blancs Champagne Les 3 Terroirs NV   | \$52  | 91    |
| Extra Brut Blanc de Blancs Champagne Vindey Montgueux NV | \$51  | 90    |
| GOSSET                                                   |       |       |
| Brut Champagne Grande Réserve NV                         | \$64  | 92    |
| Brut Rosé Champagne Grand NV                             | \$102 | 91    |
| Brut Rosé Champagne Suzanne Gosset NV                    | \$140 | 93    |
| ALFRED GRATIEN                                           |       |       |
| Brut Champagne NV                                        | \$65  | 92    |
| Brut Champagne 2016                                      | \$125 | 92    |
| Brut Rosé Champagne NV                                   | \$65  | 93    |
| JEAN HANOTIN                                             |       |       |
| Brut Champagne Tradition NV                              | \$55  | 86    |

| WINE                                                               | PRICE | SCORE |
|--------------------------------------------------------------------|-------|-------|
| MARC HÉBRART                                                       |       |       |
| Brut Blanc de Blancs Champagne NV                                  | \$60  | 90    |
| Brut Champagne Cuvée de Réserve NV                                 | \$60  | 92    |
| Brut Champagne Mes Favorites Vieilles Vignes NV                    | \$78  | 93    |
| Brut Champagne Sélection NV                                        | \$62  | 92    |
| Extra Brut Champagne Rive Gauche Rive Droite 2018                  | \$155 | 92    |
| CHARLES HEIDSIECK                                                  |       |       |
| Brut Blanc de Blancs Champagne NV                                  | \$122 | 93    |
| Brut Champagne 2018                                                | \$151 | 96    |
| Brut Champagne Cuvée Champagne Charlie Cellared in 2020 NV         | \$766 | 95    |
| Brut Champagne Réserve NV                                          | \$92  | 92    |
| Brut Rosé Champagne Réserve NV                                     | \$92  | 92    |
| Rosé Champagne 2018                                                | \$207 | 95    |
| HENRIOT                                                            |       |       |
| Brut Blanc de Blancs Champagne Blanc Souverain NV                  | \$80  | 92    |
| Brut Champagne 2014                                                | \$120 | 92    |
| Brut Champagne Cuvée Hemera 2013                                   | \$225 | 94    |
| Brut Champagne Souverain NV                                        | \$65  | 90    |
| Brut Chardonnay Champagne L'Inattendue 2018                        | \$150 | 94    |
| Brut Rosé Champagne NV                                             | \$80  | 92    |
| Brut Rosé Champagne Millésimé 2015                                 | \$130 | 93    |
| JEAN JOSSELIN                                                      |       |       |
| Extra Brut Champagne Les Blancs 2019                               | \$79  | 92    |
| Extra Brut Rosé Champagne Audace R.21 NV                           | \$71  | 91    |
| KRUG                                                               |       |       |
| Brut Champagne Grande Cuvée 173ème Édition NV                      | \$270 | 96    |
| Brut Rosé Champagne 29ème Édition NV                               | \$425 | 95    |
| LALLIER                                                            |       |       |
| Brut Champagne Réflexion R.021 NV                                  | \$65  | 91    |
| Brut Rosé Champagne Réflexion R.021 NV                             | \$85  | 91    |
| Extra Brut Champagne Ouvrage NV                                    | \$200 | 91    |
| LANSON                                                             |       |       |
| Brut Champagne Le Black Création 258 NV                            | \$67  | 92    |
| Extra Brut Blanc de Blancs Champagne Clos Lanson 2010              | \$343 | 94    |
| LAURENT-PERRIER                                                    |       |       |
| Brut Champagne Heritage NV                                         | \$125 | 93    |
| Brut Champagne La Cuvée NV                                         | \$65  | 91    |
| Brut Nature Blanc de Blancs Champagne NV                           | \$100 | 93    |
| Brut Rosé Champagne Cuvée NV                                       | \$100 | 93    |
| PAUL LAURENT                                                       |       |       |
| Brut Champagne Cuvée du Fondateur NV                               | \$40  | 89    |
| Brut Rosé Champagne Cuvée du Fondateur NV                          | \$45  | 89    |
| LECLERC-BRIANT                                                     |       |       |
| Extra Brut Blanc de Blancs Champagne 2018                          | \$100 | 91    |
| Extra Brut Champagne Les Basses Prières 2018                       | \$190 | 92    |
| Extra Brut Champagne Les Trois Clochers Le Clos 2018               | \$190 | 93    |
| Extra Brut Champagne Réserve NV                                    | \$60  | 90    |
| Extra Brut Rosé Champagne NV                                       | \$69  | 92    |
| VALENTIN LEFLAIVE                                                  |       |       |
| Extra Brut Blanc de Blancs Champagne Cramant 20 5.0 Les Bauves NV  | \$150 | 92    |
| Extra Brut Blanc de Blancs Champagne Oger 20 4.0 La Petite Haie NV | \$150 | 92    |
| Extra Brut Blanc de Blancs Champagne Oger 20 4.0 Les Baudures NV   | \$150 | 92    |
| Extra Brut Rosé Champagne Verzenay 20 6.0 NV                       | \$140 | 93    |
| A.R. LENOBLE                                                       |       |       |
| Blanc de Blancs Champagne V.20 NV                                  | \$85  | 90    |

| WINE                                                      | PRICE | SCORE |
|-----------------------------------------------------------|-------|-------|
| Extra Brut Champagne V.21 NV                              | \$65  | 92    |
| Rosé Champagne V.19 NV                                    | \$80  | 92    |
| RÉMI LEROY                                                |       |       |
| Extra Brut Champagne NV                                   | \$72  | 88    |
| DOMAINE LES MONTS FOURNOIS                                |       |       |
| Extra Brut Champagne Côte CHY NV                          | \$129 | 93    |
| Extra Brut Champagne Montagne BY 2013                     | \$225 | 93    |
| Extra Brut Champagne Montagne VY 2014                     | \$225 | 94    |
| LILBERT FILS                                              |       |       |
| Extra Brut Blanc de Blancs Champagne NV                   | \$92  | 94    |
| Extra Brut Blanc de Blancs Champagne Perle NV             | \$119 | 95    |
| BERNARD LONCLAS                                           |       |       |
| Brut Blanc de Blancs Champagne NV                         | \$60  | 89    |
| Brut Champagne NV                                         | \$50  | 84    |
| Extra Brut Blanc de Blancs Champagne 2015                 | \$180 | 88    |
| A. MARGAINE                                               |       |       |
| Brut Champagne NV                                         | \$55  | 91    |
| Brut Rosé Champagne NV                                    | \$72  | 91    |
| Extra Brut Champagne NV                                   | \$68  | 92    |
| MARIE WEISS                                               |       |       |
| Brut Champagne NV                                         | \$47  | 91    |
| WIRTH MICHEL                                              |       |       |
| Extra Brut Champagne Origines NV                          | \$74  | 88    |
| MINIÈRE F&R                                               |       |       |
| Brut Blanc de Blancs Champagne Absolu NV                  | \$74  | 93    |
| Brut Champagne Influence NV                               | \$75  | 92    |
| Brut Rosé Champagne Influence NV                          | \$80  | 93    |
| MOËT & CHANDON                                            |       |       |
| Brut Champagne Dom Pérignon 2018                          | \$295 | 96    |
| Brut Champagne Dom Pérignon 2017                          | \$295 | 94    |
| Brut Champagne Dom Pérignon Plénitude P2 2008             | \$560 | 98    |
| Brut Champagne Impérial NV                                | \$51  | 91    |
| Brut Rosé Champagne Dom Pérignon 2010                     | \$465 | 95    |
| Brut Rosé Champagne Impérial NV                           | \$63  | 90    |
| ROBERT MONCUIT                                            |       |       |
| Extra Brut Blanc de Blancs Champagne Les Chétillons 2016  | \$200 | 92    |
| Extra Brut Blanc de Blancs Champagne Les Grands Blancs NV | \$75  | 90    |
| MOUSSÉ FILS                                               |       |       |
| Dosage Zéro Champagne Eugène NV                           | \$90  | 89    |
| Extra Brut Champagne L'Esquisse NV                        | \$58  | 88    |
| G.H. MUMM                                                 |       |       |
| Brut Champagne Grand Cordon NV                            | \$55  | 89    |
| Brut Rosé Champagne Grand Cordon Rosé NV                  | \$65  | 91    |
| BRUNO PAILLARD                                            |       |       |
| Extra Brut Rosé Champagne Première Cuvée NV               | \$105 | 89    |
| PIERRE PAILLARD                                           |       |       |
| Extra Brut Champagne Les Parcelles NV                     | \$65  | 90    |
| Extra Brut Champagne Les Parcelles XXI NV                 | \$60  | 93    |
| Extra Brut Pinot Noir Champagne Vieilles Vignes 2020      | \$180 | 90    |
| Extra Brut Rosé Champagne Les Terres Roses XIX NV         | \$87  | 91    |
| PEHU-SIMONET                                              |       |       |
| Blanc de Noirs Champagne Fins Lieux N. 2 2016             | \$105 | 92    |
| Blancs de Blancs Champagne Fins Lieux N. 6 2016           | \$105 | 93    |
| Brut Champagne Face Nord NV                               | \$58  | 91    |
| Extra Brut Champagne Face Nord NV                         | \$60  | 92    |
| Rosé Champagne Face Nord NV                               | \$70  | 92    |

| WINE                                               | PRICE   | SCORE |
|----------------------------------------------------|---------|-------|
| <b>J.Y. PÉRARD</b>                                 |         |       |
| Extra Brut Blanc de Blancs Champagne NV            | \$50    | 84    |
| <b>PERRIER-JOUËT</b>                               |         |       |
| Brut Blanc de Blancs Champagne NV                  | \$85    | 91    |
| Brut Champagne Grand Brut NV                       | \$65    | 92    |
| Brut Rosé Champagne Blason NV                      | \$75    | 92    |
| <b>PIERRE PÉTERS</b>                               |         |       |
| Brut Blanc de Blancs Champagne Cuvée de Réserve NV | \$74    | 91    |
| Brut Blanc de Blancs Champagne L'Esprit 2020       | \$115   | 93    |
| <b>PHILIPPONNAT</b>                                |         |       |
| Brut Champagne Réserve Perpétuelle NV              | \$85    | 92    |
| Brut Rosé Champagne NV                             | \$110   | 92    |
| Extra Brut Blanc de Blancs Champagne 2018          | \$135   | 94    |
| Extra Brut Blanc de Noirs Champagne 2019           | \$135   | 93    |
| Extra Brut Champagne 1522 2018                     | \$210   | 93    |
| Extra Brut Champagne Clos des Goisses 2015         | \$400   | 97    |
| Non Dosé Champagne Réserve Perpétuelle NV          | \$85    | 93    |
| <b>JACQUES PICARD</b>                              |         |       |
| Champagne Iconique NV                              | \$55    | 87    |
| <b>PIPER-HEIDSIECK</b>                             |         |       |
| Brut Champagne Cuvée NV                            | \$69    | 91    |
| Brut Rosé Champagne NV                             | \$74    | 91    |
| Extra Brut Champagne Essentiel NV                  | \$74    | 92    |
| <b>PLOYEZ-JACQUEMART</b>                           |         |       |
| Brut Champagne Extra Quality NV                    | \$56    | 93    |
| Extra Brut Blanc de Blancs Champagne 2012          | \$107   | 95    |
| Extra Brut Champagne Passion NV                    | \$69    | 91    |
| Extra Brut Rosé Champagne NV                       | \$71    | 93    |
| <b>POL ROGER</b>                                   |         |       |
| Brut Blanc de Blancs Champagne 2016                | \$170   | 94    |
| Brut Champagne Cuvée Sir Winston Churchill 2018    | \$420   | 97    |
| Brut Champagne Réserve NV                          | \$85    | 90    |
| Extra Brut Champagne Pure NV                       | \$110   | 90    |
| <b>POMMERY</b>                                     |         |       |
| Brut Champagne Apanage 1874 NV                     | \$95    | 92    |
| Brut Champagne Royal NV                            | \$60    | 90    |
| Brut Rosé Champagne Royal NV                       | \$75    | 91    |
| <b>ADRIEN RENOIR</b>                               |         |       |
| Pinot Noir Champagne Le Cepage NV                  | \$200   | 91    |
| Pinot Noir-Chardonnay Champagne Le Terroir NV      | \$82    | 93    |
| Pinot Noir-Chardonnay Champagne Le Terroir NV      | \$82    | 92    |
| Rosé Pinot Noir Champagne Les 2 Terroirs NV        | \$105   | 92    |
| <b>LOUIS ROEDERER</b>                              |         |       |
| Brut Blanc de Blancs Champagne 2017                | \$125   | 93    |
| Brut Champagne Collection 246 NV                   | \$80    | 93    |
| Brut Champagne Cristal Vinothèque 2002             | \$1,249 | 99    |
| Brut Nature Champagne Starck 2018                  | \$120   | 94    |
| Brut Nature Rosé Champagne Starck 2018             | \$125   | 93    |
| Brut Rosé Champagne Cristal Vinothèque 2004        | \$2,499 | 96    |
| Brut Rosé Champagne Cristal Vinothèque 2002        | \$2,499 | 98    |
| <b>RUINART</b>                                     |         |       |
| Brut Blanc de Blancs Champagne NV                  | \$105   | 92    |
| Brut Rosé Champagne NV                             | \$105   | 93    |
| <b>SALON</b>                                       |         |       |
| Brut Blanc de Blancs Champagne Le Mesnil 2015      | \$1,400 | 95    |
| <b>CAMILLE SAVÈS</b>                               |         |       |
| Brut Champagne 2018                                | \$100   | 91    |
| Brut Champagne Carte Blanche NV                    | \$70    | 92    |



| WINE                                                    | PRICE | SCORE |
|---------------------------------------------------------|-------|-------|
| <b>J-M SÈLÈQUE</b>                                      |       |       |
| Extra Brut Champagne Solessence NV                      | \$79  | 90    |
| Extra Brut Chardonnay Champagne Quinette 5 Terroirs NV  | \$99  | 92    |
| Extra Brut Rosé Champagne Solessence NV                 | \$91  | 88    |
| <b>SERVEAUX FILS</b>                                    |       |       |
| Brut Champagne Carte Noire NV                           | \$63  | 89    |
| Brut Champagne Pur Meunier NV                           | \$85  | 91    |
| <b>SOUTIRAN</b>                                         |       |       |
| Brut Champagne Signature NV                             | \$65  | 91    |
| <b>DE ST.-GALL</b>                                      |       |       |
| Brut Blanc de Blancs Champagne NV                       | \$50  | 91    |
| Brut Champagne Le Tradition NV                          | \$44  | 88    |
| <b>TAITTINGER</b>                                       |       |       |
| Brut Blanc de Blancs Champagne Comtes de Champagne 2014 | \$280 | 96    |
| Brut Champagne La Française NV                          | \$75  | 90    |
| Brut Champagne Prélude NV                               | \$130 | 91    |
| Brut Rosé Champagne Comtes de Champagne 2012            | \$400 | 95    |
| Brut Rosé Champagne Prestige NV                         | \$95  | 89    |
| <b>TARLANT</b>                                          |       |       |
| Brut Nature Blanc de Blancs Champagne Bam! NV           | \$250 | 92    |
| Brut Nature Champagne Cuvée Louis Tarlant NV            | \$190 | 94    |
| Brut Nature Champagne Le Triumvirat 2009                | \$135 | 94    |
| Brut Nature Champagne Zero NV                           | \$84  | 90    |
| Brut Nature Rosé Champagne Zero NV                      | \$100 | 92    |

| WINE                                                                 | PRICE | SCORE |
|----------------------------------------------------------------------|-------|-------|
| <b>VAZART-COQUART</b>                                                |       |       |
| Brut Blanc de Blancs Champagne Réserve NV                            | \$80  | 91    |
| Extra Brut Blanc de Blancs Champagne Spécial Club 2016               | \$150 | 89    |
| Extra Brut Champagne 82/17 NV                                        | \$255 | 92    |
| <b>J.L. VERGNON</b>                                                  |       |       |
| Brut Blanc de Blancs Champagne Conversation NV                       | \$62  | 91    |
| Extra Brut Blanc de Blancs Champagne Eloquence NV                    | \$65  | 90    |
| <b>VEUVE A. DEVAUX</b>                                               |       |       |
| Brut Champagne Cuvée D NV                                            | \$70  | 90    |
| Brut Champagne D Millésimé 2014                                      | \$99  | 90    |
| Brut Champagne Sténopé par Champagne Devaux & Michel Chapoutier 2014 | \$160 | 91    |
| <b>VEUVE CLICQUOT</b>                                                |       |       |
| Brut Champagne NV                                                    | \$49  | 91    |
| Brut Champagne La Grande Dame 2018                                   | \$195 | 95    |
| Brut Rosé Champagne NV                                               | \$60  | 91    |
| <b>VILMART</b>                                                       |       |       |
| Brut Champagne Grand Cellier NV                                      | \$83  | 93    |
| Brut Champagne Grand Cellier d'Or 2020                               | \$72  | 95    |
| Brut Champagne Grande Réserve NV                                     | \$72  | 91    |
| Brut Rosé Champagne Cuvée Rubis NV                                   | \$95  | 93    |
| Brut Rosé Champagne Emotion 2016                                     | \$195 | 94    |
| Extra Brut Blanc de Blancs Champagne Les Blanches Voies 2013         | \$390 | 96    |
| Extra Brut Blanc de Blancs Champagne Les Blanches Voies 2012         | \$390 | 95    |

LEE OSBORNE