

Bruce Sanderson's Recommended Champagnes

For complete reviews, see the Buying Guide of this or previous issues or www.winespectator.com.
An alphabetical listing of all wines tasted for this report is available at www.winespectator.com/123108.

TOP WINES

WINE	SCORE	PRICE
KRUG Brut Champagne Collection 1985 A full-bodied, muscular Champagne, still very fresh and complex. The firm structure comes through on the finish.	96	\$600
MICHEL GONET Brut Blanc de Blancs Champagne Comtesse Michèle Elyzabeth 1996 There's more intensity than power, with wheat toast, honey and coconut. Rich and creamy, yet with a bracing structure.	95	\$120
TAITTINGER Brut Blanc de Blancs Champagne Comtes de Champagne 1998 Impressive and seamless, featuring lemon, apricot, smoke and spice. There's wonderful finesse and length.	95	\$270
VEUVE CLICQUOT Brut Champagne Rare 1988 A mature Champagne from a great vintage. This is lean, yet mellows to a toasty bubbly showing lemon and candied ginger.	95	\$110
BOLLINGER Brut Champagne "2003 by Bollinger" 2003 Opulent, with mineral, toast, butterscotch, citrus and vanilla pastry flavors and a lush texture. Inviting and seductive.	94	\$125
CHARLES HEIDSIECK Brut Blanc de Blancs Champagne Blanc des Millénaires 1995 Enticing toast, vanilla, graphite, peach and lemon notes are allied to a silky texture. Still very fresh and youthful.	94	\$110
KRUG Brut Champagne 1998 Both refined and opulent from start to finish, with whole-grain toast, roasted almond, honey and lemon.	94	\$350
KRUG Brut Champagne Grande Cuvée NV Complex, with vanilla, coconut, lemon and mineral aromas and flavors. Fresh and elegant, yet deep and persistent.	94	\$175
LAURENT-PERRIER Brut Champagne Grand Siècle NV Warm and rich, delivering spice, leather and gently oxidative notes, along with toast, citrus and ginger.	94	\$220
PIPER-HEIDSIECK Brut Champagne Cuvée Rare 1999 Offers a wonderful mix of freshness and maturity, featuring coffee, toffee, vanilla, peach and grapefruit.	94	\$250
VEUVE CLICQUOT Brut Rosé Champagne Rare 1985 A beautiful bouquet on the nose is delicate and fleeting, and this is woody and smoky on the palate, with cherry and spice.	94	\$120
VILMART Brut Champagne Coeur de Cuvée 2000 Hints of coconut, vanilla and gingerbread from oak fermentation make this elegant Champagne complex and intense.	94	\$144
COMTE AUDOIN DE DAMPIERRE Brut Blanc de Blancs Champagne NV Shows gorgeous aromas and flavors of freshly baked pastry, coffee, vanilla and mint. There's terrific harmony and length.	93	\$52
PIERRE GIMONNET & FILS Brut Blanc de Blancs Champagne Fleuron 2002 An appealing mix of citrus, ginger, toast and mineral aromas and flavors gives depth to this elegant, precise Champagne.	93	\$70
HENRIOT Brut Champagne Cuvée des Enchanteleurs 1995 A rich, round style, combining toast, vanilla, peach and grapefruit aromas and flavors in the right proportions.	93	\$195

TOP WINES (continued)

WINE	SCORE	PRICE
JOSEPH PERRIER Brut Champagne Cuvée Royale 1999 A precise nose of graphite and citrus gives way to peach, whole-grain bread and roasted almond. Very well-integrated.	93	\$75
POL ROGER Brut Blanc de Blancs Champagne Extra Cuvée de Réserve 1999 Elegant, with toast, lemon, honey and mineral aromas and flavors. It's about delicacy, rather than richness and power.	93	\$106
SALON Brut Blanc de Blancs Champagne Le Mesnil 1997 Subtle ginger, floral and citrus aromas build to flavors of lemon pie, honey and hazelnut. Elegant and refined.	93	\$500
TARLANT Extra Brut Blanc de Blancs Champagne La Vigne d'Antan NV Aromas and flavors of ripe orchard fruit, graphite and honey mark this supple blanc de blancs. Balanced and graceful.	93	\$80

TOP VALUES

WINE	SCORE	PRICE
BEAUMONT DES CRAYÈRES Brut Blanc de Noirs Champagne Fleur Noire 2002 On the dry side and crisp, yet with fine intensity to its cherry, currant and ginger flavors. Borders on full-bodied.	92	\$45
JACQUART Brut Blanc de Blancs Champagne Mosaïque Millésimé 1999 This elegant, supple bubbly is marked by verdant aromas of a leafy green glade after the rain, with vanilla and lime.	92	\$45
DUVAL-LEROY Brut Champagne NV Clover honey, candied citrus and hints of malt and mineral mark this rich, sumptuous bubbly.	91	\$38
ANDRE JACQUART Brut Blanc de Blancs Champagne Experience NV Vanilla and spice aromas prevail, augmented by honey and apricot notes in the mouth. Rich and finely textured.	91	\$40
HENRI ABELÉ Brut Champagne NV A medium-weight style, with an elegant mousse, a crisp structure and mineral, lemon and apple notes.	90	\$30
COMTE AUDOIN DE DAMPIERRE Brut Champagne Grand Cuvée NV Creamy, with graphite, honey, vanilla and candied citrus aromas and flavors. Light and airy, but has character.	90	\$35
LALLIER Brut Blanc de Blancs Champagne NV Evokes elements of grapefruit, toast and mineral set against a lean frame. It's all nicely pulled together, in a drier style.	90	\$40
MONTAUDON Brut Champagne NV Bright and intense, exhibiting candied berry, preserved citrus and elderflower flavors, backed by a firm structure.	90	\$38
JACQUART Extra Brut Champagne Mosaïque NV A dry style, this offers lemon, baking bread and a hint of honey against a backdrop of fine bubbles.	89	\$36
G.H. MUMM Brut Champagne Cordon Rouge NV Smooth in texture, setting the stage for peach, grapefruit and honey flavors that are in harmony with the lively structure.	89	\$38