

Wicked Cellars Tasting Notes
Friday, November 22nd, 4-7 p.m.
Wicked Cellars' Champagne Tasting
With Chad Slansky of C&G Wines
\$10 Tasting Fee

Nothing says luxury, power and elegance like Champagne. That may be why it was so preferred by European nobility in the 17th to 19th centuries. Today you don't need a pedigree to enjoy this royal beverage, just a spot in line at Wicked Cellars' tasting!

NV Champagne de Sousa Brut "Merville" \$48.99

This cuvée is a blend of several vintages, bringing together 50% Chardonnay, 40% Pinot Noir and 10% Pinot Meunier. Its elegant and floral nose is also very expressive and intense, revealing certain finesse. There's a touch of mimosa, followed by citrus and ripened fruit. Rich notes of warm honey on the palate complement the Champagne's bright freshness.

2004 Michel Genet Brut "Prestige", Blanc de Blanc, Chouilly \$69.99

"Light, bright gold. Intense, mineral-accented aromas of Meyer lemon, pear and melon, with a hint of ginger in the background. At once rich and vibrant, offering an array of citrus and orchard fruit flavors that put on weight with air. The mineral notes come back strong on the persistent finish. I like this Champagne's blend of power and finesse." -91 Points, International Wine Cellar, November/December 2012

NV Michel Genet Blanc de Blanc Extra Brut \$53.99

From 100% Grand Cru vineyards in Chouilly and Cramant, Côte de Blancs, the wine combines 51% of the 2007 vintage and 49% from 2006. Blissfully sweet floral aromas entwine with classic baked bread notes, yet the palate is bone dry, enlivened with apple peels and crushed chalk. Lithe and nicely mineralized, this wine partners superbly with shellfish appetizers or oysters.

NV Agrapart "Sept Cru" Brut \$53.99

"The NV Brut 7 Crus is absolutely beautiful. This is a touch darker than past releases, with hints of hazelnut and spice that add baritone-like layers of complexity to the fruit. The current release is 50% 2006 and 50% 2007. Roughly 25% of the wine was aged in neutral oak barrels, and dosage was 9 grams per liter. The 7 Crus is made from vineyards in Avize, Oger, Oiry, Cramant, Avenay Val d'Or, Bergeres les Vertus and Mardeuil, which translates into 70% Grand Cru and 30% Premier Cru fruit." -90 points, Wine Advocate; 90 points, International Wine Cellar.

NV Agrapart "Terroirs" Brut Blanc de Blanc \$64.99

Agrapart's NV Brut Blanc de Blancs Grand Cru Terroirs is another fabulous wine. Here is a combination of tension and weightlessness that is especially appealing. Sweet floral notes and a suggestion of mint meld into white orchard fruit in this effortless, totally gracious wine. All the elements meld together on the seamless, crystalline finish.

The Terroirs is a blend of fruit sourced from Avize, Oger, Cramant and Oiry, equal parts 2007 and 2008 vintages, producing a fine, elegant, yet powerful Champagne.

Champagne Eric Rodez, "Cuvee de Grand Vintages" Brut \$89.99

Eric Rodez is not only a Champagne producer but also the mayor of Ambonnay, renowned grand cru village in the Montagne de Reims. Eric worked at Krug for several years where he developed a passion for blending. For Eric, this is the most exciting part of his work.

This Champagne is an incredible five to six vintage blend of the best of the last decade or more of declared Rodez vintages. 70% Pinot Noir and 30% Chardonnay, it is vinified entirely in oak for more complexity.

Beautiful golden color with copper highlights. The nose delivers aromas fulfilled quince and orange jam. The evolution is done with elegance, quality that is found in a large, powerful and very aromatic mouth. Cuvée de Grand Vintages Champagne is a wine of great moments.