Cuvée de Prestige

Top 20

Classement : 1ère position avec 97 points

Champagne Brut Sir Winston Churchill 2006
POL Roger
The grape blend is a secret, but Pinot Noir dominates. It has a very long finishing period on the lees, which takes place in some of the region’s deepest cellars. It has complex yet clean aromas which, even in spite of the hot vintage, are capable of displaying the freshness of bergamot, which is associated with apple and mirabelle plum notes. There’s no lack of spiced and racy notes. An excellent persistence.

Champagne Brut 2004
KRUG
More than 10 years of finishing in wood characterises this Champagne which aims for power, but never completely exasperates. The aromas are dry initially with hints of oyster and citrus. When left in the glass, the white fruit aromas that mainly characterize the taste emerge. A fulfilling finish, exotically spiced with an iodized sapidity.

Champagne Blanc de Blancs Brut Comtes de Champagne 2006
TAFTINGER
Mainly produced by Grand Cru vineyards. This label’s defining quality is its creaminess, which manifests in the nose with a mix of floral sensations, followed by white fruit and hazelnut tones. As for the mouth, following a fruity introduction (mandarin orange and green apple), the toasted dried fruit tones lead the palate to a creamy finish, balanced by a very elegant background sapidity.

Champagne Brut Cristal 2009
LOUIS ROEDERER
Orange flowers, lemon, and mandarin orange are the icing on the cake. The citrus returns in the mouth, in addition to other tones of persimmon and Japanese plum. There’s no shortage of complexity, mainly due to mentholated tones, along with a delicate sensation that brings to mind minting. Very good persistence.

Champagne Brut Dom Pérignon 2009
A young nose with orange flower notes, along with a vast array of citrus fruits. Staying in the nose, there’s no lack of the sweetest almond notes. In the mouth, there’s a new zesty tone, even though this phase nevertheless displays a good balance and a texture that combines drinkability and density. Lightly toasted finish.