

20

AUSTRALIAN SPARKLING & CHAMPAGNE

45

AUSTRALIAN SPARKLINGS

69

CHAMPAGNES SUBMITTED

Dominance by Tasmania – the House of Arras in particular – in the Australian Sparkling category is nothing new. There were significantly more Champagnes submitted than last year, with two first-time selections: globetrotter JMS and the iconic Egly-Ouriet.



AUSTRALIAN SPARKLING

Chandon Australia Methode Traditionnelle Brut Rosé 2014

A blend of 68% pinot noir, 27% chardonnay and 5% pinot meunier, primarily from Whitlands atop the King Valley at an elevation of 800m. Light but bright salmon-pink; a fragrant bouquet of strawberries/flowers. Elegant, lively and fresh palate, pinot noir-derived cherry to the fore, the 6g/l dosage spot on the money. Fresh finish. **94 points, \$41** chandon.com.au

Clover Hill Vintage Methode Traditionnelle 2013

Chardonnay, pinot noir and pinot meunier, whole-bunch pressed and separately fermented, blended prior to secondary fermentation and matured on lees for five years, the dosage 9g/l. A powerful wine, the bouquet spicy, with dried flower and fruit aromas, the palate picking up the chase immediately. **95 points, \$45** cloverhillwines.com.au

Jansz Tasmania Vintage Rosé 2014

Wild-fermented in used barriques, disgorged February '18. Pale pink; exudes strawberry and cherry blossom aromas. An unexpectedly firm palate due to the 100% pinot noir base sourced each year from the same single block on the Jansz vineyard. **94 points, \$53** jansz.com

Chandon Australia Museum Release Vintage Brut 2005

This is a small part of the original release in 2008, held back on lees, and disgorged in April this year, the dosage 5g/l. The palate is remarkably fresh and lively, with lemon zest/citrus to the fore, tannins helping keep the wine in fine form. Mainly available at the cellar door. **94 points, \$59** chandon.com.au

JAMES HALLIDAY'S
TOP 100 2018

**Henschke Johanne
Ida Selma
Lenswood Blanc
de Noir MD**

A beautiful 100% pinot noir made from a reserve base spanning 1997-2015, disgorged in November '17, the dosage 5.5g/l. A striking feature is its pale, bright straw-green colour. Also striking are the savoury, dried flower remnants of pinot noir flavour, and its exceptional length.

95 points, \$62

henschke.com.au


**House of Arras
Grand Vintage
2008**

Bright straw-green; this is as energetic and fresh as a 3yo vintage sparkling, showing no signs of age. Granny Smith apple, lemon zest and unsweetened lemon juice flavours cloak the deliberate tannins in the wine, are all there as part of the structure and texture that make this wine so exceptional.

96 points, \$84

houseofarras.com.au


**House of Arras
Rosé 2007**

First fermentation 92% in stainless steel, 8% in new French barriques; disgorged December '17. It immediately proclaims its class; the flowery/spicy/biscuity bouquet translates directly into the elegant, finely detailed palate. The flavours seem airborne in the mouth before landing on and driving the long finish.

97 points, \$92

houseofarras.com.au


**House of Arras
EJ Carr Late
Disgorged 2003**

First fermentation in stainless steel. Gleaming straw-yellow; 6.5g/l dosage, disgorged June 2015. It has acquired exceptional length to its toasted, buttery brioche, honey, spice and nut flavours. Despite its age, it has kept its freshness and vibrancy thanks to its core of acidity.

98 points, \$200

houseofarras.com.au


**Billecart-Salmon
Brut Reserve NV**

30% pinot noir, 30% chardonnay and 40% pinot meunier. Base wine 2015, reserve wines 55%, on lees for 30 months before disgorgement in October '17. Fuses strawberries/rose petals ex pinot meunier at one extreme, citrus and chalky/sea shell acidity ex chardonnay on the other. Lovely line, length and balance.

94 points, \$80

domainewine.com.au


**Champagne
J-M Sélèque
Solesence
Rosé NV**

Jean-Marc Seleque gained experience working around the world, including the Yarra Valley's Domaine Chandon. This pale salmon wine is 45% chardonnay, 40% pinot meunier and 15% pinot noir, 40% perpetual reserve, 60% base wine ex '15. Spice and wild strawberry fuel an elegant palate with exceptional drive.

95 points, \$99

cellarhand.com.au

CHAMPAGNE

JAMES HALLIDAY'S TOP 100 2018



CHAMPAGNE

Vve Fourny & Fils Cuvee R Premier Cru Extra-Brut NV

Base wines from '11 and '12, fermented and matured in used bariques. The older spends two years in oak, the younger one year, blended and on lees 4 years; disgorged May '17. The complexity and power of the wine is strong, but is distributed so evenly along and across the palate you are not confronted by the attack.
94 points, \$100
debortoli.com.au

Veuve Clicquot Vintage Brut 2008

60% pinot noir, 35% chardonnay and 5% pinot meunier, 5% of the total blend fermented and matured in French foudres. It has near-unfathomable depth, the dosage of 8g/l reflecting the tension in the fruit and providing balance. You can take this anywhere, and the rosé is equally good.
95 points, \$105
moet-hennessy-collection.com.au

Piper-Heidsieck Vintage 2008

55% pinot noir and 45% chardonnay has a massive impact on the bouquet with a complex mix of spice, brioche and cream, the palate following in its footprints. It offers so much now you might think it won't have much of a future, but it has – in spades. Eight years on lees, 9.5g/l dosage.
95 points, \$110
robertoatley.com.au

Pierre Gimmonnet & Fils Special Club Grands Terroirs de Chardonnay 2012

Disgorged in July '17 after seven years on lees. The name is odd, but the vines, the grapes and the wine are anything but. Even if you know nothing of this great Champagne house, you would recognise the serious complexity and intensity, the pulsating expression of chardonnay and the long, lingering aftertaste.
96 points, \$145
negociantsaustralia.com

Pol Roger Vintage Blanc de Blancs 2009

Disgorged in February '17 after seven years on lees, the dosage 7g/l, 100% grand crus. Brilliant straw-green, my shorthand tasting notes included "plenty of citrus all-sorts", thus sweeping up the grapefruit and Meyer lemon undercarriage giving the wine its fluid balance and drive, white peach and cashew also helping.
96 points, \$180
negociantsaustralia.com

Champagne Egly-Ouriel Brut Tradition Grand Cru NV

70% pinot noir, 30% chardonnay from the '12, '11 and '10 vintages, disgorged October '17 after 51 months on lees. Fourth generation vigneron Francis Egly's determination to make only the best quality champagne means he now sells on allocation. This wine is supremely concentrated, and equally classy. Dosage 2g/l.
97 points, \$181
bibendum.com.au



Bollinger La Grande Année 2007

Disgorged November '17, 70% pinot noir, 30% chardonnay. 100% barrel fermentation has long been Bollinger practice, and style trademark. The complex bouquet of multi-spice and brioche aromas drape the wine's structure, emphasised by more than eight years on lees and a dosage of 7g/l.

97 points, \$230
hofw.com.au



Krug Grande Cuvée Edition 166 NV

The base wine is from '10, plus 140 wines from 13 vintages starting in '96, the blend 45% pinot noir, 39% chardonnay and 16% pinot meunier. It has a magical combination of extreme complexity, texture and finesse, the complexity ex toast, nougat, honey and dried fruits, the freshness from mouthwatering citrus/mineral acidity.

98 points, \$299
moet-hennessy-collection.com.au



Taittinger Comtes de Champagne Blanc de Blancs 2007

Disgorged after 10 years on lees. Yet another wine to argue this vintage is better than '06, thanks to its balance and inbuilt finesse. It's in classic Comtes style, with an ethereal bouquet and delicate palate carved from the terroirs of Avize and Le Mesnil-sur-Oger. First choice for Australian winemakers.

97 points, \$350
mcwilliams.com.au



Louis Roederer Cristal 2008

The first fermentation is 80% in stainless steel, 20% in oak, the wine then spending eight years on lees before disgorgement in January '18, the dosage 8g/l. This release is sheer perfection, blissfully beautiful, the silken grip of its phenolics out of sight. It will scale untold heights over the next 10 years.

99 points, \$425
redandwhite.com.au