

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

November, 2015

Volume 15:11



In November, we chose

Champagne for the Repast

on Saturday, November 14, 2015

Hosted by Steve Smith at

The Delancey Street Restaurant

At an intimate and lively dinner party setting, we tasted highly rated Champagne in the \$35 to \$50 price range and the winner-Veuve Cliquot- will be served at the Repast! The wines included "Grower" Champagne and Champagne from the big houses. This was a great opportunity to choose a Champagne for our own holiday events.

(Detailed tasting results follow on pages 2-4.



And the event we've been waiting
for....

*The Cellar Society of San
Francisco presents*

The 45th Annual Christmas Repast

Friday, December 11, 2015

at

The French Club

414 Mason St., 8th Floor

San Francisco

(public parking: Mason & O'Farrell
Streets)

6PM: Champagne and Appetizers

7PM: Dinner

\$175/person for members

\$200/person for guests

**If for some reason, you have not
RSVP'd, contact**

Steve Smith

Steven.B.Smith@Accenture.com

or 925 283 9437

And don't forget.....

Upcoming Events in 2016.

Sat. Jan. 9 2016 Planning Meeting

Sat. Feb 6 Red Bordeaux

Cellar Society of San Francisco
Results from November, 2015 Champagne Tasting at Delancey Street
 Pre-Tasting Wines

Champagne Tasting
The Cellar Society of San Francisco
November 14, 2015

Pre-Tasting Wines

	Wine Description	Notes
A	<u>Laurent-Perrier Brut Champagne (375ml)</u>	91 points Wine Spectator: "Elegant and finely knit, this vibrant Champagne is framed by racy acidity that enlivens the flavors of ripe boysenberry, lemon zest, brioche and chopped hazelnut. Spice and chalk notes linger on the finish." (10/2015)90 points Wine Enthusiast: "Fresh and crisp, this is bright with acidity as well as warmer fruitiness. It brings out the dry Laurent-Perrier style, balanced by soft creamed apples and fragrant acidity. Light and fruity at the end..." (12/2014) Antonio Galloni: "Light gold. Aromas of ripe citrus and orchard fruits, with suggestions of green tea and honey in the background. Supple and open-k... \$17.99 at K&L (750ml is \$32.99)
B	<u>Nicolas Feuillatte Brut Réserve Champagne (375ml)</u>	90 points Wine Spectator: "Lightly floral and fresh, this offers pretty notes of ripe Gala apple and glazed apricot, layered with subtle hints of almond paste, piecrust, honey and ground spice. Shows fine balance and a lively mousse, leading to a lingering finish. Drink now through 2018. Tasted twice, with consistent notes." (11/2013)89 points Connoisseurs Guide: "If never as far reaching and complex as those bottlings allowed extra time on the years, Feuillatte's basic Brut is a complete and carefully crafted Champagne of fine balance and brightness. Its lightly yeasty elements are nicely matched by a trim bit... \$17.99 at K&L (750ml is \$29.99)
C	<u>Franck Bonville Grand Cru Blanc de Blancs Champagne (375ml)</u>	91 points Wine Enthusiast: "From the heartland of Chardonnay in Champagne comes this rich, creamy, apple-flavored wine. It has lively acidity, balanced with some sweetness from the dosage. It has weight and a crisp aftertaste." (12/2012)90 points Wine Spectator: "Lightly creamy, with pretty violet and smoke notes winding through the biscuit and lemon meringue flavors. This is subtle, featuring well-integrated acidity and a supple structure overall. Easy to like." (2/2010) Jancis Robinson: "100% Chardonnay from Oger, Cramant and Avize. From a 50-ha estate. Olivier Bonville is the third generation to make wine here. Super-clean f... \$18.99 at K&L (750ml is not available at K&L)
D	<u>Roederer Estate Anderson Valley Brut (375ml)</u>	91 points Wine Spectator: "Sleek and charming, with yeasty apple torte and floral cherry aromas and rich, crisp flavors of lemon curd, spicy vanilla and fresh ginger. Drink now." (10/2015)90 points Connoisseurs Guide: "Once again taking its place as one of our favorite non-vintaged Bruts, Roederer stands out for its refinement and customary vitality. It marries a bit of citrus and green-apple fruit with incisive, not-too-strident yeast and finds subtle complexities in the form of background minerality. It is fairly tight and very much geared to crispness with a lengthy and wonderfully refreshing finish, and its... \$11.99 at K&L (750ml is \$19.99)

The next page is the list of the 8 blind tasting wines.

Some of these are in short supply. If you want any of them I recommend you buy them on-line ASAP.

	Wine Description	Bottle #	Group Rank	Points	Notes
E	<u>Thienot Brut Champagne (375ml)</u>	6	<u>5th</u>	53	Jancis Robinson: "Cool steely lemon nose. Quite sharp and brisk and lemony. No-nonsense champagne. Definitely an appetite-whetter rather than a food wine. (TC)" (10/2013) Stephen Tanzer's International Wine Cellar: "Pale yellow. Lemon curd, quince, white flowers, honey and vanilla on the fragrant nose. Taut, refreshingly bitter citrus pith and toasty lees flavors give way to richer melon and peach with air, with honeysuckle and ginger notes adding complexity. A pungent, waxy note carries through the smoky expansive finish." (12/2012) Wine & Spirits: "There's precision to the minerality of this wine, a serious streak of limestone under b... \$21.99 at K&L (750ml is not available at K&L)
F	<u>Fleury Blanc de Noirs Brut Champagne (375ml)</u>	5	<u>7th</u>	73	91 points Antonio Galloni: "(100% Pinot Noir; 9 g/l dosage; disgorged on November 7, 2013): Bright yellow. Mineral-accented redcurrant and blood orange scents are complicated by smoky minerals and dried rose. Chewy and tightly focused, offering bitter citrus pith and red berry flavors and a touch of toasted brioche. Shows very good clarity and lift on the taut, energetic finish, leaving smoky mineral and floral notes behind. (JR)" (1/2015)90 points Allen Meadows - Burghound: "A relatively deeply pitched nose that is heavy on the yeast with light notes of strawberry and raspberry and introduces rich, full and complex fla... \$21.99 at K&L (750ml is \$39.99)
G	<u>Billecart-Salmon "Brut Reserve" Champagne (375ml)</u>	1	<u>3rd</u>	42	93 points James Suckling: "I drink this regularly and always enjoy it. Wonderful aromas of light dough, fresh flowers, and sliced pears and peaches. Full-bodied yet agile and fresh, it shows layers of marvelous light tropical fruit and cream with hints of dough on the finish. Mostly 2011 with some reserve wines. From 47% Pinot Meunier, 30% Chardonnay and the rest Pinot Noir. Bottled April 2012." (9/2014)91 points Wine & Spirits: "This is a graceful, vinous Champagne with dramatic high notes of roses and red fruit, finishing clean with a grounding of pale earthiness. It's a lovely prediction of what Champagne... \$24.99 at K&L (750ml is \$44.99)
H	<u>Louis Roederer "Brut Premier" Champagne (375ml)</u>	3	<u>2nd</u>	39	92 points Robert Parker's Wine Advocate: "The NV Brut Premier is a gorgeous wine that stands head and shoulders above the vast majority of wines in its price range. Apparently, it is quite possible to make great Champagne that doesn't cost a small fortune. Ripe pears, smoke, spices, dried flowers and herbs are some of the many nuances that emerge from the glass. The Brut Premier shows lovely mid-palate depth and fabulous overall balance. Chef de Caves Jean-Baptiste Lecaillon has done it again. This is a fabulous Brut Premier. The Brut Premier is based on the 2007 vintage, with approximately 20%... \$24.99 at K&L (750ml is \$39.99 \$50 elsewhere)

Champagne Tasting

The Cellar Society of San Francisco

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	Wine Description	Bottle #	Group Rank	Points	Notes
I	<u>Pierre Paillard Grand Cru Brut Champagne (375ml)</u>	7	<u>8th</u>	81	92 points Wine Enthusiast: "Top 100 Wines of 2013 * Shows lovely balance, with a satiny quality to the refined mousse and mouthwatering acidity meshing with pure notes of poached quince, lemon mousse, white cherry and fresh ginger. Offers a lightly chalky finish. Disgorged January 2012. Drink now through 2020." (6/2013)91 points Antonio Galloni: "Light gold, with a faint onion skin cast. Spicy orange zest and honeydew on the fragrant, mineral-accented nose. Dry and tightly focused, offering lively Meyer lemon and melon flavors and a deeper suggestion of nectarine. Finishes with building floral character an... \$26.99 at K&L (750ml is \$48.99)
J	<u>Moët & Chandon "Impérial" Brut Champagne (375ml)</u>	4	<u>4th</u>	44	91 points Wine Spectator: "Lemon curd and glazed apricot notes mix with hints of biscuit, black raspberry and smoky mineral in this lightly creamy version, offering a lively bead and well-cut acidity. Drink now through 2018." (12/2013)90 points Stephen Tanzer's International Wine Cellar: "Light yellow. Aromas of fresh pear, orange, toasted grain and sweet butter. Supple and open-knit, offering juicy orchard fruit flavors and a hint of smokiness. Pliant, smooth and broad on the persistent finish, leaving behind a subtle anise note." (12/2013) Jancis Robinson: "Very good classic champagne character - familiar, conventional and convincing. Genuine autolyt... \$29.99 at K&L (750ml is not available at K&L)
K	<u>Veuve Clicquot Brut Champagne (375ml) ("Yellow Label")</u>	2	<u>1st</u>	37	91 points Wine Spectator: "A smoky note of roasted nut is subtly woven with the baked apple, lemon meringue and fennel seed flavors in this vibrant Champagne, with a refined, creamy mousse. Drink now through 2020." (11/2014)90 points Stephen Tanzer's International Wine Cellar: "(roughly 50% Pinot Noir, 30% Chardonnay and 20% Pinot Meunier; Lot 14009913): Light gold. Musky orchard fruits and dried fig on the mineral-accented nose. Fleshy and broad on the palate, offering smoky pear and nectarine flavors and a hint of honey. Finishes on a gently spicy note, with very good cling and a touch of bitter lemon pith. Things have definitely \$29.99 at K&L (750ml is \$46.99)
L	<u>Charles Heidsieck "Brut Reserve" Champagne (375ml)</u>	8	<u>6th</u>	63	93 points Wine Enthusiast: "Fresh and fruity while also rich and full in the mouth, this is a superbly balanced nonvintage selection. It is not quite dry with its apple and citrus fruits both given some softness. Disgorged in 2012, it already has two years bottle age that has rounded out the wine. Drink now." (12/2014)93 points Wine Spectator: "Lightly honeyed and silky on the palate, this finely balanced Champagne offers a layered palate of poached pear, almond financier, smoky mineral and candied kumquat and ginger. A seamless, mouthwatering version. Disgorged 2013. Drink now through 2020." (11/2014)91 points Antonio Galloni: "Bright y... \$29.99 at K&L (750ml is \$49.99)