

## WINE ADVOCATE – JUNE. 2016



### NV Vilmart & Cie Cuvée Rubis Premier Cru Brut

#### Rating **92**

Drink Date 2016 - 2020

Reviewed by [Stephan Reinhardt](#)

Issue Date 29th Jun 2016

Source [225, The Wine Advocate](#)

Based on 2012 and 2011, the NV Cuvée Rubis Premier Cru Brut offers a lovely, refreshing, bright and aromatic nose of red berries. There is also great purity here on the palate, which is refreshing, straight and very tight and grippy. There are hazelnut flavors and lovely tannins. It is firm and fresh, with great salinity. This Champagne has a lingering finish. It is refreshing and complex, so stimulating! Good grip, but also freshness. What a great Rosé!

### NV Vilmart & Cie Grand Cellier Premier Cru Brut

#### Rating **91**

Drink Date 2016 - 2026

Reviewed by [Stephan Reinhardt](#)

Issue Date 29th Jun 2016

Source [225, The Wine Advocate](#)

The NV Grand Cellier Premier Cru Brut offers a very clear and precise bouquet with citrus and some smoky/flinty flavors. Pure, clear and fresh on the palate, very precise and mineral, this is a remarkably finesse-full and expressive Champagne. It was disgorged in June 2015 with nine grams of dosage, but it tastes significantly more dry. The finish is full of tension and minerals, which makes this a seriously expressive Champagne of great elegance and ageing potential. The blend is 70% Chardonnay and 30% Pinot Noir.

### 2011 Vilmart & Cie Grand Cellier d'Or Premier Cru Brut

#### Rating **93+**

Drink Date 2017 - 2030

Reviewed by [Stephan Reinhardt](#)

Issue Date 29th Jun 2016

Source [225, The Wine Advocate](#)

The 2011 Grand Cellier d'Or Premier Cru Brut offers a clear, pure and fresh bouquet with lemon, limes and very chalky/mineral flavors that seem to be a bit austere in their youth. Round, elegant and intense, with great finesse and persistence in the finish, this is a remarkable rich, complex and highly elegant Champagne. It has some nutty and lingering mineral flavors in the finish. Great ageing potential, with great precision and complexity. The blend is 80% Chardonnay and 20% Pinot Noir, with 100% selection massale (45-years-old vines), and was disgorged in June 2015 with eight grams per liter of dosage.

## WINE ADVOCATE – JUNE. 2016



### 2008 Vilmart & Cie Coeur de Cuvée Premier Cru Brut

#### Rating **95+**

Drink Date 2018 - 2030

Reviewed by [Stephan Reinhardt](#)

Issue Date 29th Jun 2016

Source [225, The Wine Advocate](#)

The 2008 Coeur de Cuvée Premier Cru Brut is a blend of 80% Chardonnay and 20% Pinot Noir from 55-years-old vines, whose must comes from the coeur de cuvée, so the very best part of the pressing. This 2008 was disgorged in March 2015 with eight grams per liter. The wine opens with intense and ripe, highly elegant and Chardonnay-driven fruit with intense lemon, hazelnut and chalk flavors. It's rich and elegant on the palate, very firm and mineral, with great length, complexity and a string of mineral expression. This wine has great, great ageing potential. So beautifully fresh and mineral, so firm, fresh and elegant. Great finesse and complexity, this Champagne is very long and full of tension and finesse.

### 2007 Vilmart & Cie Coeur de Cuvée Premier Cru Brut

#### Rating **92+**

Drink Date 2018 - 2024

Reviewed by [Stephan Reinhardt](#)

Issue Date 29th Jun 2016

Source [225, The Wine Advocate](#)

The 2007 Coeur de Cuvée Premier Cru Brut was disgorged in May 2014 and offers a deep, ripe and rich bouquet with hazelnut, and some ginger and floral flavors. Rich and creamy on the palate, this is a round, very elegant and firmly structured Champagne; it has good grip and fruit intensity in the finish. Although, it is a bit austere in its youth right now.