

# Wine Spectator Insider

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A Members-Only, Weekly Publication

**VINTAGE CHAMPAGNE AND PINOT NOIR UP TO 99 POINTS:** The who's who of Champagne excellence is represented here, including Krug's Clos d'Ambonnay, Louis Roederer's Cristal, Veuve Clicquot's La Grande Dame and many more bubbly gems, spanning eight vintages from 2002 to 2014—you better stock up now for the holidays! Plus, California and Oregon face off with stellar Pinot Noirs from Flowers, Rose & Arrow, Colene Clemens, Domaine Serene and more; one 95-point Pinot costs just \$26. *Turn to page 4 for the six Hot Wines.*



Krug (Photo by: Denis Chapoullie)

## CALIFORNIA Pinot Noir

### FLOWERS

**Pinot Noir Sonoma Coast Sea View Ridge 2016**  
**93 points | \$75 | 3,000 cases made | Red**

Pure and powerfully juicy, with concentrated red plum, currant jelly and dried strawberry flavors that are well-framed by toasty notes. The supple finish offers vibrant minerality. Drink now through 2023.—*K.M.*

### BOUCHAINE

**Pinot Noir Napa Valley Carneros Swan Estate 2016**  
**92 points | \$54 | 398 cases made | Red**

Refined and well-sculpted, with notes of cinnamon and sandalwood providing a supple sheen to the dried cherry, currant and raspberry flavors. Hints of dried juniper berry show on the broad finish. Drink now through 2021.—*K.M.*

### HYDE

**Pinot Noir Napa Valley Carneros Larry Hyde 2015**  
**92 points | \$70 | 535 cases made | Red**

Powerfully juicy and rich-tasting, with concentrated dried berry and dark cherry flavors that are backed by firm acidity and tannins. Cream and chocolate details show on the savory finish. Drink now through 2022.—*K.M.*

### KANZLER

**Pinot Noir Russian River Valley Estate Reserve 2016**  
**92 points | \$78 | 290 cases made | Red**

Explosively fruity and rich-tasting, with well-structured flavors of raspberry tart, dried cherry and plum that feature a luscious creaminess. Flinty and forest floor notes show on the expressive finish. Drink now through 2022.—*K.M.*

### MACPHAIL

**Pinot Noir Sonoma Coast Mardikian Estate 2016**  
**92 points | \$85 | 395 cases made | Red**

Well-structured, with intense and rich-tasting forest floor notes accenting the dried red fruit and berry flavors. The creamy finish lingers with cocoa powder and spice elements. Drink now through 2022.—*K.M.*

### SANGIACOMO

**Pinot Noir Sonoma Coast ViMaria 2016**  
**92 points | \$80 | 81 cases made | Red**

Ripe and filled with dark plum, cherry tart and dried raspberry flavors that are layered with seductive spiciness. Lip-smacking chocolate and dried mint notes fill in midpalate. Finishes with a flurry of Asian spice details. Drink now through 2023.—*K.M.*

# FRANCE

## Champagne / Vintage

### BILLECART-SALMON

**Brut Champagne Cuvée Nicolas François Billecart 2006**  
**94 points | \$170 | NA cases made | Sparkling**

Fine and creamy, this harmonious Champagne layers a firm backbone of bright acidity with a lovely range of orange pâte de fruit, marzipan, lime blossom and toasted brioche notes. Tightly meshed and racy, with a long, lightly spiced finish. Drink now through 2030.—A.N.

### DRAPPIER

**Brut Champagne Réserve de l'Oenotèque 2002**  
**94 points | \$110 | 30 cases imported | Sparkling**

Richly spiced and creamy in texture, this finely knit Champagne is backed by succulent acidity and underscored by a subtle streak of smoky mineral, with opulent flavors of baked plum, coffee liqueur, kumquat and toasted brioche. Opens up nicely on the plush finish. Disgorged October 2017. Drink now through 2026.—A.N.

### EGLY-OURIET

**Brut Champagne 2007**  
**94 points | \$155 | 100 cases imported | Sparkling**

A vinous version, featuring a delicate mousse and mouthwatering acidity, this is reminiscent of aged white Burgundy, with hints of toasted hazelnut, coffee liqueur and straw accenting baked cherry, mineral and crystalized honey flavors. Smoke and saline notes linger on the finish. Disgorged October 2017. Drink now through 2027.—A.N.

### GEOFFROY

**Extra Brut Champagne Terre 2006**  
**94 points | \$118 | 125 cases imported | Sparkling**

Sleek and well-knit, this exudes a lovely nose of ripe fruit and roasted nut, layered with flavors of poached apricot, pickled ginger and crystalized honey on the finely detailed palate. A pronounced streak of salinity and racy acidity define the lingering finish. Disgorged July 2017. Drink now through 2028.—A.N.

### VEUVE CLICQUOT

**Brut Rosé Champagne La Grande Dame 2008**  
**94 points | \$295 | NA cases imported | Sparkling**

There's a racy tension here, with vivid acidity and an underlying streak of minerality, yet this is elegant overall, with a finely detailed mousse and well-meshed flavors of ripe raspberry, nectarine, Earl Grey tea and biscuit. Offers a long, chalk-tinged finish. Disgorged August 2016. Drink now through 2030.—A.N.

### VILMART

**Brut Champagne Cœur de Cuvée 2010**  
**94 points | \$151 | 200 cases imported | Sparkling**

This elegant version offers seamless integration, draping a vivid frame of acidity with a fine, satiny texture and layered flavors of black currant, chopped almond, candied lemon zest and biscuit. Focused and graceful throughout, with a lasting, spiced finish. Disgorged January 2017. Drink now through 2028.—A.N.

### VILMART

**Brut Champagne Grand Cellier d'Or 2012**  
**94 points | \$91 | 120 cases imported | Sparkling**

Ripe fruit and floral aromas carry over to the palate of this firm and focused Champagne, accenting the Honeycrisp apple and white cherry fruit, toast, lemon curd and grated ginger flavors. Fine and creamy in texture, with a mouthwatering juiciness through to the lasting finish. Disgorged October 2016. Drink now through 2028.—A.N.

### BÉRÊCHE & FILS

**Champagne Le Cran 2010**  
**93 points | \$105 | 322 cases made | Sparkling**

Aromatic chalk and lime blossom notes accent ripe Jonagold apple, salted almond, crystalized honey and grated ginger flavors in this fresh and finely textured version, which layers a lithe streak of racy acidity with the creamy profile. Disgorged November 2017. Drink now through 2028.—A.N.

### BÉRÊCHE & FILS

**Champagne Rive Gauche 2014**  
**93 points | \$85 | 349 cases made | Sparkling**

Ebullient, with vibrant, well-knit acidity, this graceful Champagne effortlessly carries flavors of poached pear, toasted hazelnut, lemon pastry and crystalized honey on the lacy mousse, underscored by subtle notes of minerally saline and chalk that emerge on the lingering finish. Disgorged October 2017. Drink now through 2028.—A.N.

### LE BRUN SERVENAY

**Extra Brut Champagne Exhilarante Vieilles Vignes 2008**  
**93 points | \$89 | 25 cases imported | Sparkling**

Mouthwatering acidity drives the well-meshed range of poached apricot, almond biscotti, fleur de sel and spring blossom flavors in this bright, elegant Champagne, with a soft and creamy mousse. Delivers a fine, chalky finish. Disgorged July 2017. Drink now through 2028.—A.N.

### DEUTZ

**Brut Pinot Noir Champagne Hommage À William Deutz Parcelles d'Aÿ 2010**  
**93 points | \$97 | NA cases imported | Sparkling**

A finely knit version, with a plush, creamy mousse, this marries a sleek, acidic frame and a streak of smoke-tinged minerality with flavors of crushed raspberry, kumquat, grated ginger and biscuit. Racy finish. Disgorged May 2018. Drink now through 2028.—A.N.

### DEUTZ

**Brut Rosé Champagne Amour de Deutz 2009**  
**93 points | \$200 | NA cases imported | Sparkling**

Creamy and elegant, with a lovely, mouthwatering juiciness to the well-knit acidity and a fine, chalk-tinged underpinning to the delicate flavors of nectarine, white cherry, spring blossom and candied pink grapefruit zest. Offers a fresh, lingering finish. Disgorged May 2018. Drink now through 2029.—A.N.

### PIERRE GIMONNET & FILS

**Brut Champagne Oger Special Club 2012**  
**93 points | \$125 | 300 cases imported | Sparkling**

A fine and creamy Champagne, with a well-honed frame of acidity and a chalky base note enmeshed with aromas and flavors of poached quince, lime blossom, toast point and salted almond. Clean-cut and minerally on the lingering finish. Disgorged November 2016. Drink now through 2028.—A.N.

## HENRI GOUTORBE

Brut Champagne Special Club 2006

**93 points | \$84 | 350 cases imported | Sparkling**

Baked raspberry and melon notes are ripe and fragrant on the nose and palate, joining accents of toast, spun honey and ground coffee in this balanced Champagne. Tightly meshed, with mouthwatering acidity, this lingers on the spiced finish. Disgorged November 2017. Drink now through 2026.—A.N.

## ALFRED GRATIEN

Brut Champagne 2006

**93 points | \$90 | 150 cases imported | Sparkling**

Rich, with smoky toasted brioche and kumquat aromas and flavors, this mouthwatering Champagne offers a fine, satiny mousse and accents of ripe yellow peach, crème de cassis, saffron and nut. Firm finish. Drink now through 2026.—A.N.

## MARC HÉBRART

Extra Brut Champagne Rive Gauche / Rive Droite 2012

**93 points | \$139 | 167 cases imported | Sparkling**

Pretty floral and ripe nectarine and cherry fruit flavors are accented by hints of fleur de sel and rich almond and pastry cream in this finely meshed, elegant Champagne. Lightly mouthwatering on the chalk-tinged finish. Disgorged August 2017. Drink now through 2028.—A.N.

## CHARLES HEIDSIECK

Brut Champagne 2006

**93 points | \$110 | 90 cases imported | Sparkling**

Rich notes of pastry, crushed cherry, espresso cream, saffron and spice are well-meshed with vibrant acidity in this expressive Champagne. Fine and creamy in texture, with a racy, tightly knit finish that should unfold nicely with age. Disgorged in 2017. Drink now through 2028.—A.N.

## JEAN LAURENT

Brut Blanc de Noirs Champagne 2006

**93 points | \$93 | 440 cases made | Sparkling**

Mouthwatering and refined, with a subtle, honeyed overtone to the flavors of golden raisin, whole-grain toast, candied ginger and Earl Grey tea. A rich and finely meshed version, with a creamy finish. Disgorged May 2018. Drink now through 2026.—A.N.

## JEAN LAURENT

Brut Rosé Champagne 2008

**93 points | \$95 | 83 cases made | Sparkling**

This distinctive rosé Champagne is deeply hued, garnet in color, featuring aromas and flavors of chai tea, rose petal, singed orange peel, dried peach and baked raspberry. Well-balanced, with a pleasantly light, plush frame to the mousse and mouthwatering acidity. Disgorged May 2018. Drink now through 2028.—A.N.

## MOUSSÉ FILS

Extra Brut Rosé Meunier Champagne Saignée Special Club 2014

**93 points | \$139 | 100 cases imported | Sparkling**

Firmed by sleek acidity, this well-integrated version offers a fine, satinlike mousse carrying a food-friendly mix of savory smoky mineral and dried herb notes, with raspberry pâte de fruit, candied kumquat and ginger flavors. Try this with duck or squab. Disgorged February 2018. Drink now through 2025.—A.N.

## POL ROGER

Brut Rosé Champagne 2009

**93 points | \$123 | 1,200 cases imported | Sparkling**

Rich accents of smoke and pastry lead to white raspberry and apricot fruit, ground ginger and Earl Grey tea notes in this firm, well-knit rosé Champagne. Long and creamy on the lightly spiced finish. Drink now through 2029.—A.N.

## LOUIS ROEDERER

Brut Champagne 2012

**93 points | \$79 | NA cases imported | Sparkling**

This mouthwatering version is fine and satiny in texture, featuring citrus peel acidity that frames a well-meshed range of crushed currant, Earl Grey tea and lemon curd flavors, with a rich hint of toasted brioche. The minerally underpinning echoes on the finish. Drink now through 2030.—A.N.

## LOUIS ROEDERER

Brut Rosé Champagne 2012

**93 points | \$79 | NA cases imported | Sparkling**

Vibrant acidity frames expressive flavors of poached apricot, mandarin orange peel, toasted brioche and almond blossom in this well-knit, pale, salmon-hued Champagne, while the lacy mousse carries an echoing streak of salinity on the finish. Drink now through 2028.—A.N.

## CAMILLE SAVÈS

Brut Champagne 2009

**93 points | \$69 | 40 cases imported | Sparkling**

A finely honed version, all about the firm acidity and chalky minerality up front, while lovely details of ripe currant, slivered almond, fleur de sel, lemon pith and orchard blossom unfurl on the palate's satiny mousse. Disgorged November 2016. Drink now through 2029.—A.N.

## OREGON Pinot Noir

### ROSE & ARROW

Pinot Noir Eola-Amity Hills Gathered Stones Hopewell Hills 2016

**95 points | \$120 | 225 cases made | Red**

Combines plush richness with remarkable structure, showing expressive river stone and black raspberry aromas and refined, layered cherry, black tea and savory spice flavors that pick up speed toward polished tannins. Drink now through 2025.—T.F.

### DOMAINE SERENE

Pinot Noir Dundee Hills Gold Eagle Vineyard 2015

**94 points | \$100 | 169 cases made | Red**

Harmonious and expressive, with black cherry and spiced tea notes and a hint of licorice, taking on richness and complexity on the long finish. Drink now through 2023.—T.F.

### EVENING LAND

Pinot Noir Eola-Amity Hills Seven Springs 2016

**94 points | \$35 | 2,600 cases made | Red**

A lovely wine, sleek yet complex, with expressive rose petal and lavender aromas, opening to refined raspberry, stony mineral and spice flavors that sail toward polished tannins. Drink now through 2024.—T.F.

# HOT WINES

These are the most exciting discoveries from our editors' most recent tastings, published exclusively in *Wine Spectator Insider*. They are high-scoring wines from around the world that may be difficult to find, but are worth seeking out.

## KRUG

**Brut Blanc de Noirs Champagne Clos d'Ambonnay 2002**  
**99 points | \$2,500 | 453 cases made | Sparkling**

Beautifully fragrant, with toast, ground coffee and saffron notes on the nose accenting the palate's concentrated range of baked black cherry, quince paste, lime blossom and crushed hazelnut flavors. Vivid, sculpted acidity and depth of flavor lend tension and muscle to this powerful Champagne, while the finely detailed mousse and seamless integration provide an overall sense of finesse and harmony. Drink now through 2032. From France.—*A.N.*

## ROSE & ARROW

**Pinot Noir Chehalem Mountains 1st The Point Chehalem Highlands 2016**  
**96 points | \$150 | 149 cases made | Red**

Dynamic, impeccably focused and expressive, with evocative rose petal, crushed stone, orange peel and raspberry flavors that build richness toward refined tannins. Drink now through 2025. From Oregon.—*T.F.*

## COLENE CLEMENS

**Pinot Noir Chehalem Mountains Dopp Creek 2015**  
**95 points | \$26 | 3,023 cases made | Red**

Impressive for the polished texture and elegant complexity, offering vibrant raspberry, orange peel and spice flavors that gain momentum toward refined tannins. Drink now through 2023. From Oregon.—*T.F.*

## DOMAINE SERENE

**Pinot Noir Dundee Hills Grace Vineyard 2015**  
**95 points | \$195 | 310 cases made | Red**

Polished and seductive, with a bright, complex core of raspberry, violet and orange peel flavors that glides on the finish toward refined tannins. Drink now through 2025. From Oregon.—*T.F.*

## LOUIS ROEDERER

**Brut Rosé Champagne Cristal 2008**  
**95 points | \$489 | NA cases imported | Sparkling**

Like fine china, this graceful rosé Champagne is all about delicacy paired with form. Vibrant acidity provides well-honed structure, fleshed out by the detailed flavor range of white cherry, slivered almond, candied ginger, pink grapefruit pith and spring blossom as this rides the satiny mousse. Minerally smoke and chalk notes echo on the finish. Drink now through 2030. From France. *A.N.*—

## VILMART

**Brut Champagne Grand Cellier Rubis 2010**  
**95 points | \$154 | 100 cases imported | Sparkling**

Finely knit, this plush-textured, harmonious rosé Champagne unfolds with flavors of crushed black cherry, candied ginger, blood orange and brioche, enmeshed with vibrant acidity and a minerally undertow. Refined and mouthwatering, with a long, well-spiced finish. Disgorged November 2014. Drink now through 2030. From France.—*A.N.*

## WINE SPECTATOR'S TASTERS

### The Most Experienced Team of Wine Journalists in the World

*Wine Spectator's* tasting staff includes 16 tasters and tasting coordinators in two offices. They work together to review more than 16,000 wines each year; more than 380,000 reviews are available in our online database. Together, our 11 tasters count more than 250 years of tasting experience.

We always taste wine blind, in our offices in Napa and New York. This is your guarantee that our reviews are fair and objective, and that a wine's reputation or price does not influence its score. Each editor specializes in the wines of specific regions; initials appended to the review identify the taster of each wine. We score wines using the 100-point scale (see green box).

**James Laube** Senior editor, Napa  
Joined *Wine Spectator* in 1983. Tasting beat: California

**Harvey Steiman** Editor at large, San Francisco  
Joined *Wine Spectator* in 1984. Tasting beat: At large

**Thomas Matthews** Executive editor, New York  
Joined *Wine Spectator* in 1988. Tasting beat: Spain

**Kim Marcus** Senior editor, Napa  
Joined *Wine Spectator* in 1988. Tasting beat: California, Argentina, Chile

#### *Wine Spectator's* 100-Point Scale

95-100	Classic
90-94	Outstanding
85-89	Very good
80-84	Good
75-79	Mediocre
50-74	Not recommended

**Bruce Sanderson** Senior editor, New York  
Joined *Wine Spectator* in 1993. Tasting beat: Italy, Burgundy

**James Molesworth** Senior editor, New York  
Joined *Wine Spectator* in 1997. Tasting beat: Bordeaux, Rhône Valley, Loire Valley, Port, South Africa

**MaryAnn Worobiec** Senior editor, Napa  
Joined *Wine Spectator* in 1997. Tasting beat: California, Australia, New Zealand

**Alison Napjus** Senior editor and tasting director, New York  
Joined *Wine Spectator* in 2000. Tasting beat: Italy, Champagne, Alsace

**Tim Fish** Senior editor, Napa  
Joined *Wine Spectator* in 2001. Tasting beat: California, Oregon, Washington, U.S. sparkling wines

**Gillian Sciaretta** Associate editor, New York  
Joined *Wine Spectator* in 2012. Tasting beat: France, Portugal

**Aleks Zecevic**, Associate tasting coordinator, New York  
Joined *Wine Spectator* in 2013. Tasting beat: Austria, Germany