

CHAMPAGNE
Nicolas Feuillate
EPERNAY-NEW YORK-BEYOND
REVIEWS



Brut Reserve

WINE SPECTATOR INSIDER - ALISON NAPJUS - 05.08.15 - 90 PTS

"Chalky in texture and fresh, this version features a hint of smoky minerality underscoring the flavors of ripe pear, candied black currant and lemon meringue pie."

THOMAS COOK EMPORIUM UK - 01.07.15

"Raise a glass of this sophisticated classic. Nicolas Feuillate's Brut Reserve is a well-rounded blend of apple, pear and peach with a crisp fresh finish."

EXAMINER.COM - CORI SOLOMON - 11.05.15

"With small bubbles and a pale yellow colour this Champagne is crisp and bright with flavours of apple and pear. Harvested early, this Brut a blend of 20% Chardonnay, 40% Pinot Noir and 40% Pinot Meunier."

WALL STREET JOURNAL USA - KEVIN SINTUMUANG - 13.12.14

"It delivers an aroma of pear and apple, and delicate bubbles that seem to go on forever."

SYDNEY MORNING HERALD - HUON HOOKE - 13.10.14 - 90/100

"In recent years the wine has shown consistently much better: cleaner, fresher and less-sweet."

NORTHERN STAR - MAX CRUS - 22.02.14 - 9.8/10

"Get this with your entitlements cheque...after the bosses have fled to Majorca, and the banks and tax department have got theirs. Better than many vintage versions."



Brut Rose

AM NEW YORK ONLINE - MELISSA KRAVITZ - 09.02.15

"Pick up a bottle of Nicolas Feuillate's fruity brut rose champagne."

EXAMINER.COM - CORI SOLOMON - 11.05.15

"This Rose is made from 60% Pinot Noir, 30% Pinot Meunier and 10% Chardonnay. The gorgeous salmon colour has floral aromas and flavours of raspberries."

THE PEOPLE UK - 26.07.15

"Celebratory bubbles are always a winner."

TELEGRAPH UK - SUSY ATKINS - 24.07.15

"Dry, slightly peppery, but with generous fruity notes. Enough to stand up to mildly spiced seafood, charcuterie or sushi - definitely a food champagne."



Palmes d'Or Brut

WINE SPECTATOR INSIDER - ALISON NAPJUS - 16.09.15 - 93 PTS

"An elegant Champagne that offers flavors of poached pear, candied kumquat and dried cherry on a delicate mousse. Wellcut, with a lingering, mineral-tinged finish."

MIAMI CURATED USA - KAREN ESCALERA - 15.06.15

"50% Chardonnay and 50% Pinot Noir made from 11 grand crus and aged for a minimum of 9 years. In appearance it's clear and bright golden yellow; the nose has first aromas of white pear, peach, walnut and dried apricot giving way to aromas of pepper, ginger and red fruits; the palate, delicate and dry with a long finish."

SQUARE MEAL LIFESTYLE UK - 01.08.15

"...where power and concentration is matched with a silken texture and honeyed richness."

EDIBLE SKINNY BLOG SAN FRANCISCO - 11.05.15

"Only exceptional harvest years are considered worthy of Palmes d'Or Champagne; they are then aged for a minimum of nine years."

EXAMINER.COM - CORI SOLOMON - 11.05.15

"The delicate bubbles gave way to the mineral quality of this lovely Champagne."

SYDNEY MORNING HERALD - HUON HOOKE - 13.10.14 - 94/100

"This 50/50 chardonnay, pinot noir blend has icing-sugar, meringue and lemon/citrus aromas, and is quite full-bodied and rich but also tight and long, finishing with freshness and vivacity."



Palmes d'Or Rose

SQUARE MEAL LIFESTYLE UK - 01.08.15

"Palmes d'Or Rose is a top-notch, age-worthy, vinous all-Pinot Noir style rose."