CHAMPAGNE

Nicolas Feuillatte

EPERNAY-NEW YORK-BEYOND

The Champagne Guide 2016-2017 by Tyson Stelzer

Centre Vinicole - Champagne Nicolas Feuillatte' is Champagne's oldest and largest cooperative, and Nicolas Feuillatte is its key brand. The gargantuan operation comprises a collective of 82 cooperatives, with more than 5000 growers tending 2250 hectares of vines across more than 300 villages, covering 7% of Champagne's surface. Production facilities span a full 12 hectares of high-tech buildings, with a capacity of 30 million litres - so large that they act as a second production and storage site for Moet & Chandon. At any time 65 million bottles of Nicolas Feuillatte are aging here, with a capacity of 100 million, and more than 9 million are sold each year, making the brand Champagne's third largest. All cuvees are produced from premier and grand cru vineyards, in stainless steel tanks. The cooperative relies on a high proportion of meunier (50%), and lesser amounts of pinot noir (25%) and chardonnay (25%). It's a primary, fruity style, with dosage now evenly balanced for the first time.

Brut Reserve Particulere NV

89 POINTS - TASTED IN BRISBANE, SYDNEY AND MELBOURNE

40% pinot noir, 40% meunier, 20% chardonnay; a blend of 150 crus; aged 3 years on lees; 10g/L dosage

"A medium straw hue and very slight bouquet introduce a palate of primary, lively lemon, pear and apple, as clean, fresh and youthful as I have ever seen this cuvee. Acidity and dosage are more finely balanced than ever, too. Other bottles show more development in toasted brioche and preserved lemon character. All finish short and simple."

Moet & Chandon Brut Imperial NV - 87 points
Perrier-Jouet Grand Brut NV - 85 points
Veuve Clicquot Yellow Label BrutNV - 91 points
G.H Mumm Cordon Rouge Brut NV - 85 points

Palmes D'Or Vintage Brut 2004

93 POINTS - TASTED IN BRISBANE, SYDNEY AND MELBOURNE

60% chardonnay from Chouilly, Cramant, Oger, Le Mesnil-sur-Oger, Avize and Montgueux near Troyes; 40% pinot noir from Bouzy, Verzy, Verzenay, Ay and Ambonnay; aged 9 years on lees; 7.5g/L dosage

"A 2004 at the height of its maturity, brimming with all the intensity of plum liqueur, honey, gingernut biscuits, toasted brioche and butterscotch over a core of red cherry and preserved lemon intensity. It's creamy and succulent, with soft acidity supported by fine, grippy phenolic structure on a finish of average persistence. A reliable Palmes d'Or of balanced poise."

Moet & Chandon Grand Vintage 2006 - 89 points
Perrie-Jouet Belle Epoque Vintage 2006 - 93 points
Veuve Clicquot Vintage Brut 2004 - 95 points
G.H Mumm Brut Millesime 2006 - 90 points