



MARTINE'S WINES, Inc. ®

Importer & Wholesaler

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BURGHOUND Allen Meadows / Issue: 48

Champagne S. Coquillet (Chouilly)

NV	Brut Cuvée Diane - Blanc de Blancs	Champagne	91
NV	Brut – Carte d'Or – 1 ^{er}	Champagne	90
NV	Brut – Les Clés – Grand Cru Blanc de Noir	Champagne	92
NV	Brut Rosé – Marie Aimer	Champagne	92
2006	Brut – Carte Bleue	Champagne	90

Stéphane Coquillet is a fourth generation winemaker in Champagne. His grandparents established Champagne Saint Chamant in 1930. Coquillet created and runs his own estate, Champagne S. Coquillet, with the majority of the chardonnay fruit coming from Chouilly (grand crus) and Cuis (99% premier cru) and the pinot noir from d'Aj (grand cru) and Mareuil/Ay (99% premier cru). More than 10 different parcels contribute to the cuvées, and the new winery was built in 2001.

92 Points | NV Brut Blanc de Noir 'Les Clés'

(Grand cru from Ay, 100% pinot noir, mostly from vines planted in 1960, dosage 5 g/l). Slight coloration as the robe is not pale. There is lovely complexity to the citrus and floral suffused nose that introduces highly effervescent full-flavored palate impression that reinforces the depth suggested by the aromas. This is utterly delicious and relatively dry though not bone dry with fine length. If there is a nit it's that this is not overly refined but otherwise there is certainly much to admire. This could easily be drunk now or held for a few years first.

92 Points | NV Brut Marie Aimer Rosé

(from grand cru grapes though not noted as such on the label; 100% pinot noir). An overtly fruity but not simple nose is comprised of cherry, strawberry and raspberry plus a hint of yeast. The delicious, round and generously effervescent flavors are quite forward yet carry excellent complexity on the moderately dry, clean, crisp and lingering finish. I quite like this as it's easy to like but with lovely depth and length. A very full-flavored rosé that is ready now.

91 Points | NV Brut Blanc de Blancs 'Cuvée Diane'

(A blend of grand cru and premier cru, dosage 5 g/l). A beautifully elegant and refined nose of primarily citrus and apple aromas leads to equally refined, intense, pure and almost delicate flavors where the mousse is quite fine. This is notably dry with excellent complexity and length. A really lovely effort whose beauty is based on subtlety and understatement and this could easily be enjoyed now or held for a few years if desired.

90 Points | NV Brut Carte d'Or 1^{er}

(2/3 pinot noir, 1/3 chardonnay and a blend of grand crus and premier crus, dosage 5 g/l).

Here the nose is more floral and less citrus influence though there is a background hint of lemon grass. There is plenty of energy to the delicious, forward and relatively delicate flavors that are supported by a much less prominent mousse, indeed this is almost soft on the mid-palate yet the very dry, clean and refreshing finish is attractively firm and crisp. This doesn't have the sheer class of the Blanc de Blancs but the persistence here is very impressive. While this could easily be held for further development, I like it the way it's presenting itself now.

90 Points | 2006 Brut Carte Bleue

(A blend of 90% chardonnay from Chouilly and 10% pinot noir from Cuis, dosage 5 g/l). A distinctly yeasty nose of baked bread, spiced apple and rose petal hints. There is excellent richness to the round, delicious and voluminous flavors that possess fine complexity and good balance. The yeasty character carries over to the mouth coating and lengthy finish. This doesn't have the vivacity though of any of the NV cuvées but compensates with better overall depth. For my taste, this is ready now as there is already fine depth and I wouldn't want to lose any more verve.