



MARTINE'S WINES

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Allen Meadows

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**Stéphane Coquille (Chouilly)**

NV	Brut – Blanc de Blancs “Cuvée Diane” Grand Cru	Champagne	91
NV	Brut – Blanc de Noirs “Les Clés” Grand Cru	Champagne	92
NV	Brut – Carte d’Or 1er	Champagne	91
NV	Brut – Rosé “Marie Aimer”	Champagne	90
2007	Brut – Blanc de Blancs	Champagne	90

**92 points** | NV Cuvée Les Clés Blanc de Noirs

A relatively elegant, pure and markedly yeasty nose features notes of red apple, pear, brioche and discreet notes of mandarin orange. The delicious and intense flavors are sculpted by a full-on mousse where the effervescence is really quite fine and this aspect contributes to the refinement of the impressively complex and beautifully persistent finish. For my taste this beauty needs a few more years of bottle age before it arrives at its full potential though it's already quite satisfying.

**91 points** | NV Carte d’Or 1er Cru

An agreeably fresh, high-toned and pure nose features notes of citrus peel, yeast and soft baked bread nuances. There is good vibrancy to the utterly delicious, crisp and nicely intense flavors that terminate in a markedly dry finish that is borderline austere but not aggressively so. This displays plenty of yeast character on the finish where more of the citrus elements exhibited by the nose appear. While not super complex I very much like the style as it's a “drinker's Champagne” meaning that it's refreshing and something that is easy to sip on in the sense that the first glass invites the second. Note that while this could certainly be enjoyed now I would suggest holding it for a few years first with the goal of allowing a bit more depth to develop.

**91 points** | NV Cuvée Diane Blanc de Blancs

A discreet, cool and airy nose offers up soft notes of citrus and yeast along with even more discreet floral and spice nuances. The vibrant and very fresh middle weight flavors possess a refined mouth feel that is enhanced by the relatively fine mousse, all wrapped in a delicious and agreeably toasty finale. This is a lovely and decidedly understated effort that could be enjoyed now or held for a few more years first. Good stuff.

**90 points** | NV Marie Aimer Rosé

A moderately yeasty nose is comprised by notes of cherry, raspberry and a hint of strawberry. The supporting mousse is positively effusive and imparts a real sense of vibrancy to the sleek, clean and ultrarefreshing flavors that culminate in a beautifully long finish. In the same vein as the Carte d’Or this is not super complex but I do very much like the “gulpable” style.

**90 points** | 2007 Blanc de Blancs

This is very much a wine of finesse and grace with its cool yeast and citrus nuances adding breadth to the understated nose that is composed mostly of floral and apple scents. In the same fashion the supporting effervescence on the middle weight flavors is discreet as well, indeed it stops just short of being soft though the mousse itself is quite fine. This moderately complex and lemon-inflected effort is completely ready to my taste and I would be inclined to drink it sooner than later because while it is in no danger of declining, I also don't see any remaining upside development potential. In sum, if your taste runs to rich and bold Champagnes then you will want to look elsewhere. On the other hand, if you enjoy understated examples of subtlety and refinement, this would be a good choice.