



Your Source of Wine for Every Occasion

Notes From The Cellar "NFTC" Newsletter

May 5, 2009

 Forward to a Friend

Mom loves Champagne

Well if she does great -if not, you may to drink it yourself. I know my mom loved the stuff so when Mother's Day comes around and the tulips fill the garden it just feels like the right bottle to reach for -not that there is not a good time for quaffing a good Bubbly, but I am getting side tracked now... In any case with summer on the door step this is a great time to have a few nice bottles on hand that are ready to drink. You get a few friends drop in, or you head to a party, -no other wine instantly turns the situation into a celebration.

If you have been reading this newsletter for a while, you are familiar with the term Grower Champagne. Small producers who have great vineyards often make some killer quality juice. The prices are refreshing as the growers don't need to spend big \$ on marketing & image. As a matter of fact the 2 hot segments of the Champagne market even in these tough times have been; the top of the line: "Tete de Cuve" offerings -the finest from the big houses, and the specialty bottles from the small growers.

I always get requests for some good grower Champagnes -but just as the quality is high so is the demand. It is also hard to keep on top of these, as many are blends which will change to represent the growing conditions in the vineyards -something you don't get with a mass produced Non Vintage Champagne such as Yellow label Cliquot or Moet -the big houses are much more interested in consistency. The growers, want to present you with the best expression of their vineyards.

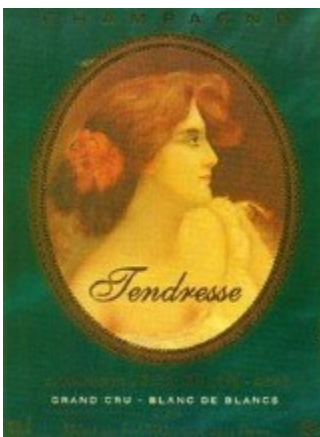
One of the benefits that came out from the grower movement may not seem special to most consumers. Several years ago. Pioneer importer (of some of the finest) Terry These started requesting that the producers mark the bottles with the disgorgement date. This helps tremendously- when you discover a bottle you really enjoy, you can try & source more from the same date.

But there is more to it than that. A little trick that most experienced Champagne drinkers get to know. is: The wine tastes much better once it has "settled down" a bit. Most producers will wait about a year or so from disgorgment to actually release the bottles but if cash flow is tight they may not have the luxury of waiting and holding back the release of inventory. I personally like to wait an extra year or more give the bottle 2-3 years from disgorgement and you will be handsomely rewarded with a much smoother drink; finer bubbles, richer mouse and better nuances and texture.

About a year and a half ago I was offered a great Champagne -I decided to sit on a small quantity so that down the road I will have something to sell that is more ready to drink. In this case: The dislodgement date is **July 19, 2006**. I am happy to report that the Champagne is drinking beautifully now (and you will have no problems with

it should you decide to age it further). So share one with your Mom, your significant other or your friends. As a Thank You to my customers in these challenging times, I am selling it for less than most retailers are selling more current releases. Yes I tied up my money for an extra year and a half but you get the benefit of a special experience. A great Champagne that is moving into prime drinking window. I would like to spread the love a little and quantities are limited so lets call it a 3 bottle max per client. Happy Mother's Day.

\$\$\$ Today's Wine Deal \$\$\$



Jean MILAN Champagne TENDRESSE Sec. Grand Cru Blanc De Blanc, from Oger. (Disg date July 2006) **\$48/bot.** (compare to \$60 for recent disgorgement bottles at most retailers)

Milan is one of the stars of the These portfolio -I can think of few who makes such great wines consistently across the entire range. You will notice that this is classified as Sec (dry) rather than Brut. The reason is that this is a special blend made by Milan containing a dosage of 25 grams per liter. In most cases this amount of dosage will lend a richness and a hint of sweetens. But here the wine is so well made that rather than a sweetness what you get is a richness which isn't cloying. There is such purity of fruit and great natural acidity that upon release it was hard for me to tell that this was a high dosage champagne -that by itself told me we are onto something really special.

Terry These in his importers note compares this to a well made Kabinett Riesling. If you love the dry Brut style of Champagne you may find yourself reaching for this bottle when serving at cocktail hour, perfect for a garden party setting in the afternoon, brunch, or even when trying to to match a Champagne to a nice dessert choice -where a low dosage champagne may come across as to harsh or acidic. As a matter of fact this being a pure white grape Champagne (Chardonnay -as indicated by the BdB) this remains extremely light on it's feet and easy drinking - Drink it now to enjoy it's freshness or set aside for a few more years to bring out even more of the biscuity & nutty nuances that this will develops as it moves into its secondary flavors.

If you consider yourself a Champagne aficionado, and have never had a chance to try a higher dosage grower champagne, here is a perfect way to experience a great 100% grand cru example without having to drop a hefty 3 figure sum on something comparable from someone like Selosse.

Did You Know:

Flowers are always nice, but Mom may enjoy a good bottle of wine. We can ship to all states that allow it. Want to send Mom a nice bottle of Champagne, Port, or wine from her favorite region -give us a ping and we will take care of it for you

Events:

Maya & Leah's night Saturday May 9th

My Friend and local wine writer Ben Wineberg is organizing a wine based Charity event which promises to be a fun night full of good cheer, wine and many of the local wine heads. Do not miss this one.

[event flyer](#)

Thanks for all your support and referrals.
Tell your friends, share the wine, & spread the good vibe. Cheers!

Paul David, Chief Fermented Grape Taster.

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