

Robert Parker The Wine Advocate | Antonio Galloni | dec 2010

Once again, I was blown away by the wines I tasted from Cedric Bouchard. What else is new? My visit to the property earlier in the year was a revelatory experience. I got a little lost navigating my way through the sleepy village of Celles-sur-Ource, but when I happened along a meticulous, obsessively tended vineyard I knew I was close to the cellar. As exceptional as the young wines were, I was most struck by the capacity of these Champagnes to develop complexity in bottle. The 2004 Haute-Lemblee, which I scored 97 points two years ago, is living up to all of its promise, while the 2002 Creux d'Enfer, a wine I reviewed in my recent profile on Bouchard on www.robertparker.com, left me speechless. Readers seeking to discover the finest in Champagne owe it to themselves to check out the wines of Cedric Bouchard. Minuscule yields, organically farmed old-vine parcels, a non-interventionalist approach in the winery and cellar and Bouchard's inspired vision elevate these single-vintage, lieu-dit wines to the summit of Champagne. The wines are bottled unfined, unfiltered and with no dosage, leaving only the indelible stamp of vintage, vineyard and grape variety as interpreted by this immensely gifted vigneron. For what it is worth, these are some of the most treasured bottles I own

COTEAUX CHAMPENOIS | ROSES DE JEANNE LE CREUX D'ENFER – CHARDONNAY

2008 – TASTED JULI 2010 – 93 POINTS

The 2008 Roses de Jeanne Coteaux Champenois Le Creux d'Enfer Chardonnay tasted from tank, was aged in 100% new barrels, but it has absorbed the oak beautifully. The 2008 shows the more minerally side of Chardonnay from this site, with superb balance in its finely knit, subtle fabric of fruit

INFLORESCENCE BLANC DE NOIRS CÔTE DE LA VILAINE

2008 – TASTED DECEMBER 2010 – 92 POINTS

The 2008 Blanc de Noirs Inflorescence Val Vilaine shows wonderful length and purity in its mint, flowers and clean, well-articulated Pinot fruit. There is a crystalline definition to the vintage I find highly appealing. Bouchard's goal with the Val Vilaine is to make a relatively approachable Champagne, but in 2008 the wine seems to have an extra degree of complexity and pedigree. The vines in this lieu-dit average 35 years of age, unheard of for an entry-level wine. Disgorged April 2010. Anticipated maturity: 2012-2018.

ROSES DE JEANNE BLANC DE BLANCS LA BOLORÉE

2006 – TASTED DECEMBER 2010 – 94 POINTS

The 2006 Roses de Jeanne Blanc de Blancs La Boloree is another exceptional wine that is going to require quite a bit of cellaring. While the La Haut-Lamblé is typically a wine of precision, the Boloree is all about expressing the power held within these old Pinot Blanc vines planted on limestone-rich soils. This sweeping, dramatic wine possesses dazzling textural richness and fabulous overall balance. Clean, mineral notes frame the long, dramatic finish. Disgorged April, 2010. Anticipated maturity: 2014-2026

2005 – TASTED DECEMBER 2009 – 95 POINTS

The 2005 Blanc de Blancs Roses de Jeanne La Boloree is an unusual 100% Pinot Blanc (from 40 year-old vines) made from a tiny parcel measuring less than a quarter of a hectare planted to a dense 8,000 vines per hectare. The wine is quite a bit more focused and energetic than the richer 2005 Haute-Lemblee, most likely owing to the presence of chalk in this particular site. Perfumed and silky throughout, La Boloree sings with tons of varietal detail and impeccable balance yet it remains young (almost painfully so) and in need of at least a few years on the cork. This is an exceptionally pure, vinous Champagne to marvel over. Sadly, there are just 1,000 bottles to go around. The 2005 La Boloree spent 38 months on its lees. Disgorged: April 16, 2009. Anticipated maturity: 2011-2021.

2005 – TASTED JULI 2010 – 95 POINTS

The 2005 Roses de Jeanne Blanc de Blancs La Boloree is rich, round and creamy in its massive expression of tropical fruit. In this tasting the 2005 La Boloree comes across as incredibly young and tightly wound. It will be interesting to see how this develops, for now it is all about potential, and there is no shortage of that here. The 2005 is Bouchard's first vintage from this old-vine parcel of Pinot Blanc. Anticipated maturity: 2015-2025

ROSES DE JEANNE BLANC DE BLANCS LA HAUTE-LAMBLÉ

2004 – TASTED DECEMBER 2010 – 97 POINTS

The **2004** Roses de Jeanne Blanc de Blancs La Haute-Lemblé is absolutely breathtaking today. A bombastic, explosive bouquet leads to endless layers of rich, sumptuous fruit. In the last two years the 2004 Haute-Lemblee has acquired a baritone register of nuance that is drop-dead gorgeous. The finish is creamy and fleshy, with a crystalline, diamond-like brilliance that is hard to fully describe. Ideally the wine is best cellared for another few years, but I doubt most readers will have the patience to wait, I certainly haven't. Incredibly, the 2004 La Haute-Lemblee was made from vines that were just three years old at the time. This is another wine that is gorgeous today, but that also holds incredible promise for the coming years. Anticipated maturity: 2012-2022

ROSES DE JEANNE BLANC DE NOIRS LES URSULES

2008 – TASTED DECEMBER 2010 – 94 POINTS

The **2008** Roses de Jeanne Blanc de Noirs Ursules is a mid-weight, precise Champagne layered with green apples, pears, jasmine, spices and minerals. There is a somewhat ethereal quality to the 2008 Ursules I find highly appealing. The signature Bouchard precision is amply evident throughout, leading to a kaleidoscopic, thrilling finish. This tastes very much like 2008 still wines did in barrel, and my guess is that it will require at least a few years in bottle to offer its finest drinking. The wine kept improving in the glass, pointing to a very bright future. Simply put, this is a fabulous Ursules. Disgorged July, 2010. Anticipated maturity: 2012-2018.

2002 – TASTED JULI 2010 – 94 POINTS

The **2002** Roses de Jeanne Blanc de Noirs Les Ursules is insanely beautiful. The fruit is super-ripe, and almost candied as it melds seamlessly into bracing minerality that frames an exquisite, long finish where sweet floral notes resonate in a never-ending counterpoint of pure sensual pleasure. This magnificent, sumptuous Champagne is simply breathtaking. Amazingly, the wine appears to be only now entering its peak of drinkability. Where it goes from here is anyone's guess, but readers lucky enough to still own the 2002 Les Ursules are in for a thrilling ride. Anticipated maturity: 2010-2017

ROSES DE JEANNE ROSÉ DE SAIGNÉE LE CREUX D'ENFER

2004 – TASTED DECEMBER 2008 – 94 POINTS

The 2004 Roses de Jeanne Rose de Saignée Le Creux d'Enfer is made from miniscule yields of 12 hectoliters per hectare. The wine is vinified in the saignee style, which is to say that the wine is made from 100% Pinot Noir, rather than a blend to which still Pinot is added. This rich, exuberant Champagne is loaded with ripe red fruit. The mousse is very fine, yet the wine shows some animale notes that recall the great red Burgundies of Gevrey. This is a wild, unrestrained wine imbued with tons of personality and class that is not to be missed. Bouchard's Rose de Saignee Creux d-Enfer spent 46 months on its lees and was bottled unfined and unfiltered with no dosage. Sadly there are just a few hundred bottles of this magical wine to go around. This bottle was disgorged in March 2008. Anticipated maturity: 2014-2024

2004 – TASTED JULI 2010 – 95+ POINTS

The 2004 Roses de Jeanne Rose de Saignée Le Creux d'Enfer is an astonishing wine graced with endless layers of rose petals, mint, flowers and berries all of which come together on a fresh, vibrant frame of exquisite beauty. This is an incredibly sexy rose loaded with character and pedigree. The 2004 is quite a bit more linear than the 2002 and ideally it is best left alone in the cellar for a few years. The 2004 saw 24 hours of maceration. Anticipated maturity: 2014-2024

INFLORESCENCE BLANC DE NOIRS LA PARCELLE – CÔTE DE BÉCHALIN

2003 – TASTED DECEMBER 2010 – 92 POINTS

The 2003 Inflorescence Blanc de Noirs La Parcelle is a remarkable achievement in this torrid vintage. Berries, flowers and sweet spices meld together beautifully in this soft, approachable La Parcelle. Despite its opulence, the wine possesses remarkable freshness and balance. The 2003 isn't the most complex La Parcelle, but it is among the most gratifying vintages to drink young. La Parcelle is located in Celles-sur-Ource. The average age of the vines is 35 years. Disgorged April, 2010. Anticipated maturity: 2010-2018