



La lettre de Louis de Sacy

Il n'y en a que pour Louis !

En effet, deux majors de la presse spécialisée New Yorkaise viennent de consacrer le Champagne Louis de Sacy à l'occasion d'une dégustation. Le «Wine Spectator» nous a attribué une note d'excellence alors que la plus belle gratification est venue de l'incontournable «NewYorkTimes» qui classe Louis de Sacy second d'une sélection de Champagnes, pour son remarquable rapport qualité prix. **Quel beau début d'année !**

The New York Times

NEW YORK WEDNESDAY, DECEMBER 1, 2005

Champagne: How Low Can You Go?

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 recommended individuality.
 "Why relevant? Because the champagne of 1. Champagne is the same thing. Producers tend to take about more expensive vintage Champagnes. These wines receive the best grapes from each year, the best grapes



...this issue in some of the Champagnes that didn't make our list was the high level of sulfur that had been used as preservative. Sulfur, in the form of sulfur dioxide, is almost universally used by winemakers to ward off signs of the dreaded rot. But if too much is added, it masks the wine, resulting in an off-putting aroma of burnt matches. This makes it impossible to enjoy several of our Champagnes.
 Two of our top 10 were blanc de blancs, which means the wines were made entirely of chardonnay, rather than the usual blend of chardonnay, pinot noir and pinot meunier. These blanc de blancs are noticeably lighter than conventional Champagnes. Indeed, some can be full-bodied, but they also have a creamy texture, intriguing complexity and, depending on where the grapes are from, precise mineral flavors. The first choice, our No. 3, wasn't a fancy quality that we all enjoyed, and also a complex combination of floral and fruit flavors.



The other blanc de blancs, from Perre Cimonnet & Fils, is a different kind of Champagne. It had great floral flavors as well as apple and nut aromas that seem more characteristic of conventional wine than Champagne. That means quality is all of a grower-producer Champagne like this one. It's not a Champagne style that appeals to everybody, but it did to me and the rest of the panel.
 For the last five years I have Nicolas Feuillatte to be a particularly reliable Champagne, a good one at almost every price level. It was full-bodied, with long flavors and it fit completely well balanced. It was also not expensive at the top 10 at \$119.
 I've been doing this category for 18 years, so you can buy some that are not only more expensive but offer more dimensions of flavor and texture.
 If you choose wisely, at \$30 and under, you can certainly find satisfying bottles. But too often, the result is Champagne on the shelf, but less than you hope for in the bottle.

Tasting Report: Lively, Energetic and Under \$30

Lanson Black Label Brut NV Dry and refreshing, with snappy acidity and mineral and citrus flavors (Imposter, Carondelet Wine Selections, Avon, Conn.)	\$28	***
Louis de Sacy Brut Grand Cru NV Toasty and full bodied with a creamy texture and persistent flavors (House of Burgundy, Port Chester, N.Y.)	\$27	***
Paul Goerg Blanc de Blancs NV Yeasty, toasty aromas, with persistent, complex floral and fruit flavors. (U.S.A. Wine Imports, New York)	\$26	***
Pierre Cimonnet & Fils Brut Blanc de Blancs NV Unusually complex and persistent flavors of apples, minerals and anise (Michael Skornik Wines, Terry Thesle Estate Selection, Syosset, N.Y.)	\$29	**½
Nicolas Feuillatte Brut NV Bright and substantial, with citrus and floral flavors; not quite bone dry. (Pasternak Wine Imports, Harrison, N.Y.)	\$24	**½

Jacquart Mosaïque NV
Toasty caramel aromas with creamy, tropical flavors. (Tri-Vin Imports, Mount Vernon, N.Y.) \$27 **

Deutz Brut Classic NV
Straightforward, but lively and refreshing. (Maison Marques & Domains, Oakland, Calif.) \$30 **

Charles Lafitte Brut NV
Full bodied and fruity with intriguing fruit flavors, slightly sweet. (Vranken America, New York) \$27 **

WHAT THE STARS MEAN:
 (None) Pass It By
 * Good
 ** Good
 *** Excellent
 **** Extraordinary

Recent wine columns from The New York Times are online: nytimes.com/wine. This week, members of the panel discuss their favorite Champagnes under \$30.

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...for a reason," Ms. Foster said. Yet, our No. 2 wine, the Louis de Sacy Brut, full-bodied and rich with a creamy texture and dry, toasty flavors, was labeled a grand cru, highly unusual for a \$27 bottle. (This may have been shopper's luck. The importer says the price is scheduled to rise soon.) The other wines we tasted, like our No. 1, the Lanson Black

"I think you have to go to the next level for this," said Evan Spingarn, a wine sales man and an author of "The Champagne Wine Lover's Guide 2005".

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Mosquito Extra Dry was somewhat sweet and didn't make our list. Does this mean the two are bad Champagnes? No. We simply preferred a drier style. A much more se-