

## Bruce Sanderson's Recommended Champagnes

More than 300 wines were reviewed for this report. An alphabetical list begins on page 154 of this issue's Buying Guide. WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

### TOP WINES

WINE	SCORE	PRICE
<b>MOËT &amp; CHANDON</b> Brut Champagne Cuvée Dom Pérignon Oenothèque Commande Spéciale 1975 Firm and taut. Mature and complex. Vibrant acidity keeps this fresh and drives the long finish. Disgorged in 2007.	97	\$1,500
<b>BRUNO PAILLARD</b> Brut Blanc de Blancs Champagne 1996 Supersilky and harmonious, with mineral and citrus on the palate. The class and finesse hold your attention.	97	\$180
<b>KRUG</b> Brut Blanc de Blancs Champagne Clos du Mesnil 1998 A picture of finesse and harmony, showing fresh chanterelle, honey, lemon and mineral flavors, with a vibrant structure.	96	\$1,250
<b>KRUG</b> Brut Champagne 1998 Gorgeous lemon, peach, toast, leather and spice aromas lead to a rich, forceful attack. The racy structure keeps this pure.	96	\$300
<b>BOLLINGER</b> Brut Champagne La Grande Année 2000 Complex and dynamic, with floral, citrus, vanilla, hazelnut, leather and woody spice flavors. Intense, but shows finesse.	95	\$125
<b>RENÉ GEOFFROY</b> Brut Champagne Volupté NV Offers enticing aromas, with honey and ginger flavors. This is full of low bass notes, yet is fresh and refined on the finish.	95	\$81
<b>CHARLES HEIDSIECK</b> Brut Blanc de Blancs Champagne Blanc des Millénaires 1995 Starting to reach its peak, this shows complexity, refinement and intensity, with toast, vanilla, coffee and graphite notes.	95	\$200
<b>KRUG</b> Brut Blanc de Noirs Champagne Clos d'Ambonnay 1995 Full-bodied and deep, delivering graphite, toast, leather and spice flavors backed by a racy structure.	95	\$3,500
<b>KRUG</b> Brut Champagne Grande Cuvée NV A powerful, well-toned Champagne, featuring coconut, toast, grapefruit and coffee aromas and flavors.	95	\$150
<b>HENRI GOUTORBE</b> Brut Champagne Spécial Club 2002 Though ripe and powerful, this concentrated bubbly has a refined texture and a vibrant structure.	94	\$86
<b>CHARLES HEIDSIECK</b> Brut Rosé Champagne 1999 Elegant, with pure, detailed flavors of strawberry, raspberry and toasted brioche. Offers great harmony and intensity.	94	\$100
<b>CHARLES HEIDSIECK</b> Brut Rosé Champagne Réserve NV Rich and toasty, with berry and cherry hints, this superb rosé is silky in texture and bursting with energy. Harmonious.	94	\$75
<b>PEHU-SIMONET</b> Brut Champagne 2002 A racy style, with pure citrus, white peach and spice flavors augmented by a mineral essence. On the dry side and vinous.	94	\$99
<b>PERRIER-JOUËT</b> Brut Blanc de Blancs Champagne Fleur de Champagne Cuvée Belle Epoque 2000 Complex truffle, wood smoke, butter and spice aromas and flavors mark this maturing, well-integrated Champagne.	94	\$349
<b>PERTOIS-MORISSET</b> Brut Blanc de Blancs Champagne 2000 Powerful, broad and nutty, showing whole-grain toast, malt, vanilla, candied berry and peach aromas and flavors.	94	\$52
<b>TAITTINGER</b> Brut Blanc de Blancs Champagne Comtes de Champagne 1998 Racy, with a refined texture and excellent vigor. Beautifully put together, this seems youthful, with great potential.	94	\$200

### TOP WINES (continued)

WINE	SCORE	PRICE
<b>VILMART</b> Brut Champagne Grand Cellier d'Or 2002 Seductive on the nose and refined and racy on the palate, with an ethereal finish. Approachable now, yet still a baby.	94	\$88
<b>VILMART</b> Brut Champagne Grand Cellier d'Or 2000 Very perfumed, with floral, thyme and citrus aromas followed by white peach and spice flavors. Combines finesse and intensity.	94	\$245 1.5L

### TOP VALUES

WINE	SCORE	PRICE
<b>LOUIS DE SACY</b> Brut Rosé Champagne NV Aromas and flavors of dried cherry, autumn woods and ginger highlight this vinous Champagne. Beautifully balanced.	93	\$40
<b>NICOLAS FEUILLATTE</b> Brut Champagne Extrem' NV Offers an enticing combination of freshness and maturity. Candied berry, citrus, mushroom and woody notes prevail.	92	\$42
<b>BEAUCHAMP</b> Brut Rosé Champagne Carte Rubis NV A vibrant rosé, with cherry, graphite and wheat toast notes.	91	\$42
<b>LECLAIRE-GASPARD</b> Brut Blanc de Blancs Champagne Grande Réserve NV Silky, with grapefruit, apple and yeast flavors. Well-defined.	91	\$41
<b>LOUIS ROEDERER</b> Brut Champagne Premier NV Light and lively, showing apple, toast, ginger and light vanilla.	91	\$43
<b>VRANKEN</b> Brut Champagne Demoiselle Tête de Cuvée NV Silky and fine, with berry, apple and peach notes. Elegant.	91	\$43
<b>BAUGET-JOUEPTE</b> Brut Champagne NV Graceful, with candied berry, cream soda, malt and toast.	90	\$30
<b>BEAUMONT DES CRAYÈRES</b> Brut Champagne Grand Prestige NV This is creamy, nicely balanced and mouthwatering.	90	\$38
<b>BEAUMONT DES CRAYÈRES</b> Brut Rosé Champagne Grand Rosé NV A rich rosé, exuding berry, citrus and light toast.	90	\$40
<b>DRAPPIER</b> Brut Champagne Carte d'Or NV Light and airy, with almond, cherry, yeast and citrus.	90	\$40
<b>HEIDSIECK MONOPOLE</b> Brut Champagne Blue Top Premier Cru NV Precise and intense, with apple, wheat beer and mineral.	90	\$37
<b>A.R. LENOBLE</b> Brut Blanc de Noirs Champagne 2000 Assertive, showing whole-grain toast, malt and grapefruit.	90	\$42
<b>LOUIS DE SACY</b> Brut Champagne NV Rich and powerful, with light red berry, pastry and citrus.	90	\$35
<b>TRIBAUT-SCHLOESSER</b> Brut Champagne NV Firm and elegant, offering lemon, apple and bread dough.	90	\$35
<b>BAUGET-JOUEPTE</b> Brut Rosé Champagne NV Crushed berries pick up a touch of earth and bread dough.	89	\$35
<b>BEAUMONT DES CRAYÈRES</b> Brut Champagne Grande Réserve NV Balanced on the soft side, with malt and whole-grain toast.	89	\$35
<b>NICOLAS FEUILLATTE</b> Brut Champagne NV A rich version, with vanilla, toast and nut aromas and flavors.	89	\$36