

**From:** Debbie Rios [debbie@santiamwine.com](mailto:debbie@santiamwine.com)  
**Subject:** Champagne Tasting at Santiam Wine and Bistro  
**Date:** December 12, 2013 at 5:02 PM  
**To:** [tasting\\_santiam](mailto:tasting_santiam) [tasting@santiamwine.com](mailto:tasting@santiamwine.com)

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Deck the halls and spill the bubbles!  
Our most festive tasting of the year, is here!!!  
We hope to see you here tomorrow night to taste  
through our fine selection of true Champagne!

Where: Santiam Wine & Bistro

Time: 4-8 P.M.

Date: Wednesday, December 13th This is our lucky day!

Cost: Full Pour: \$28 Half Pour \$16

**The Champagne:**

### **Trouillard Brut Extra Champagne \$37**

Light, copper-tinged gold with a lively bead. Smoky lemon, apple and quince aromas are underscored by subtle coffee and herbal notes. At once light and supple, with modestly concentrated orchard fruit flavors and gentle acidity. Round and easy to drink: this would work well with lighter bird dishes or a richly sauced fish. 88 Stephen Tanzer

### **Moutard Grande Cuvee Brut Champagne \$40**

(100% pinot noir; disgorged July 16, 2012) Light, bright gold. Poached pear, redcurrant and orange zest on the nose and in the mouth. Juicy and precise, with good depth and slow-mounting hints of minerals and smoke. Closes spicy and long, repeating the orange and smoke notes. Shows very good power but comes off lithe, allowing it to be paired with a range of foods. 90 Points Stephen Tanzer

### **André Clouet Silver Bouzy Champagne \$40**

(100% Grand Cru Bouzy pinot noir fermented in neutral oak; L07): Light yellow-gold. A highly aromatic nose displays lemon zest, fig, pear and ginger, with a bright mineral overtone. Tangy and precise, offering a complex blend of lime, white flowers, quinine and dusty minerals. Juicy, tightly focused Champagne, with nervy acidity adding cut to a long, sappy finish. This wine reminded me a lot of an old-school Chablis. 91 points Stephen Tanzer

### **Lallier Grande Reserve “Grand Cru” Champagne \$40**

(65% pinot noir from Ay and Verzenay and 35% chardonnay from Avize and Cramant): Pale yellow. Spicy pear and orange aromas are complicated by notes of beeswax, chamomile and anise, with a nutty overtone. Dry and expansive, offering pliant orchard and citrus fruit flavors and a touch of green almond. Shows a subtle herbal quality on the finish, which clings with good authority. 90 Points Stephen Tanzer

### **Cuv Charlemagne Brut Nature Champagne \$50**

### **Guy Charlemagne Brut Nature Champagne \$50**

A Guy Charlemagne NV Brut Nature originates entirely with Sezanne Chardonnay, though it's not labeled "Blanc de Blancs." And rather surprisingly, the difference in price with the corresponding, grand cru-rated "Reserve" from Mesnil and Oger represents a mere rounding error. But it's either the case that this wine demonstrates how the Sezanne is underrated; or else, the corresponding "Reserve" – the bottling I tasted, anyway – isn't as good as it should be given its illustrious village origins. Apricot, white currant, apple, and lemon inform a lusciously juicy palate that strikes ideal balances, on the one hand between supportive but not obvious residual sugar and bright acidity; and on the other between underlying richness and levity. Hints of white pepper, chalk dust, yeast, and apricot kernel add incisive interest and invigoration to a very satisfyingly sustained finish. This will, I suspect, show well for a couple of years. **90 Points Robert Parker**

### **2007 André Clouet Brut Grand Cru Champagne \$65**

The 2007 Brut Millesime emerges from the glass with dried pears, hazelnuts, pastry, spices and savory herbs. A soft, inviting Champagne, the 2007 impresses for its soft, inviting personality. The 2007 is a great choice for drinking today and over the next handful of years. The Brut Millesime is mostly Pinot, with 30-40% Chardonnay. 91/100

Cheers!

Debbie Rios  
Owner  
Santiam Wine Company  
1555, 12th SE Suite 130  
Salem, Oregon 97302  
503-589-0775  
[www.santiamwine.com](http://www.santiamwine.com)  
[debbie@santiamwine.com](mailto:debbie@santiamwine.com)