



Courtesy of Charles Ellner Winery

*From the vineyards of Charles Ellner comes the 1999 Prestige.*

## Tasting Highlights: Vintage Champagne

**The 1999s and '98s are drinking well now, but all 10 of these vintage bubbliies will continue to develop**

*[Bruce Sanderson](#)*

**Posted: Friday, October 19, 2007**

Here's a mix of recent vintage Champagnes from some familiar houses and small growers. The younger vintages will benefit from a year or two of aging; the '99s and '98s are drinking well now, but will also develop over time. The Aubry Le Nombre d'Or Campanae Veteres Vites is notable for its inclusion of the region's lesser-known grape varieties: Arbanne, Petit Meslier and Fromenteau (Pinot Gris).

<b>Wine</b>	<b>Score</b>	<b>Price</b>
<b>CHARLES ELLNER Brut Champagne Prestige 1999</b>	<b>91</b>	<b>\$65</b>

A broad-shouldered style, this has weight, but also richness and character. Whole-grain toast, malt and citrus flavors are matched to a slightly grainy texture. There's a mushroom note on the lingering finish. Drink now through 2018. 400 cases imported. *B.S*

<b>HENRIOT Brut Champagne Millésimé 1998</b>	<b>91</b>	<b>\$70</b>
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A stylish, elegant Champagne, this offers a mix of pencil shavings, ginger, citrus peel and berry. The firm structure and creamy texture provide a harmonious backdrop. Has fine length, with a fruity aftertaste. Drink now through 2018. *B.S.*

<b>LOUIS ROEDERER Brut Champagne Cristal 2000</b>	<b>91</b>	<b>\$240</b>
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This goes for personality and finesse. An assertive, honeyed style, with plenty of citrus flavors. Mature coffee and roasted nut accents are peeking through, with a robust structure and a dried citrus aftertaste. Drink now through 2018. 32,000 cases imported. *B.S.*

**VEUVE CLICQUOT Brut Champagne 1999** 91 \$65

A rich, creamy style, with toast, lemon, gingerbread and nut flavors mingling together. This has intensity, yet it's beautifully balanced with a lingering gingery aftertaste. Drink now through 2020.

*B.S.*

**L. AUBRY FILS Brut Champagne Ivoire & Ébène 2000** 90 \$60

Coconut, toast and spice notes accent the citrus and walnut in this intense, dry Champagne. A hint of oxidation and a grainy texture add character as this glides to a long, nutty finish. Drink now through

2018. *B.S.*

**L. AUBRY FILS Brut Champagne Le Nombre d'Or Campanae Veteres Vites 2000** 90 \$62

A broad, yeast- and malt-inflected Champagne, this is refined in texture, with a bracing structure and a long, mouthwatering finish. Should really start to sing in a year or two. Drink now through 2018.

*B.S.*

**HENRI BILLIOT & FILS Brut Champagne 1999** 90 NA

Graphite and almond notes are the main themes in this creamy Champagne. Some citrus, berry and honey accents intertwine as this glides to a long finish. Drink now through 2015. *B.S.*

**GUY DE CHASSEY Brut Champagne 1999** 90 NA

Violet and fiesia greet the nose in this aromatic Champagne. Delicate and refined, with citrus, candied berry and a hint of toast flavors. Very bright and long. Drink now through 2018. 50 cases imported.

*B.S.*

**RENÉ GEOFFROY Brut Champagne Volupté 2002** 90 NA

Creamy, nay viscous, this opulent Champagne caresses with its fine mousse, yet the peach, bread dough and lemon cake notes could use a bit more focus. But this has class. Needs time. Give it the benefit of the doubt. Best from 2009 through 2020. *B.S.*

**GOSSET Brut Champagne Celebris 1998** 90 \$150

An attractive mix of cherry, toast and citrus peel is boosted by a firm, even bracing, structure. This has plenty of fruit, fine intensity and a dry, racy finish. Drink now through 2020. 1,000 cases made. *B.S.*