

## VIEW FROM THE CELLAR

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### **Sparkling Wines**

#### **Château de Lavernette Crémant de Bourgogne Blanc de Blancs Brut NV**

This is a one hundred percent chardonnay-based cuvée from a vineyard planted completely on limestone. The nose could give many a Blanc de Blancs Champagne a run for its

money, as it jumps from the glass in a complex mélange of apple, pear, a touch of pastry cream,

chalky soil tones and brioche. On the palate the wine is deep, full-bodied and complex, with a

fine core of fruit, slightly coarse *mousse*, bright acids, lovely focus and excellent length and grip

on the well-balanced finish. There is just a touch of inelegance to the soil component on the tail

end of the finish, but other than that, this might be hard to spot in a lineup of Grower-Récoltant

Blanc de Blancs bottlings. Really lovely stuff that seems like it will age quite well and which

would be even better with a couple of years cellaring. 2011-2020+? **87.**

#### **Château de Lavernette Granit “Réserve de Lavernette” Blanc de Noirs Brut Nature NV**

The Granit “Réserve de Lavernette” is a blanc de noirs made entirely from gamay.

The

color is a very, very delicate salmon, and the wine offers up a deep and really vibrant nose of

melon, a gentle touch of strawberries, warm biscuits, plenty of stony soil tones and a whisper of

spring flowers in the upper register. On the palate the wine is deep, full-bodied and zesty, with a

good core of fruit, frothy *mousse*, bright acids and sneaky length and grip on the well-balanced

and focused finish. The backend here offers up some soil tones that are not as elegant as one

normally finds in Champagne, but in terms of depth of fruit, refinement of bubbles and complexity, this is really a very well-made wine. 2011-2015. **87.**