

## **WORKSHEET TWENTY-FIVE Survival**

## **Thrills, Swings, Rollercoasters,**

Cooperatives show you their virtuosity with this tasting. Choose an appropriate number of bottles of champagne from the list below, or from your favourite cooperative, or select from the listed cooperatives at the bottom of the worksheet. Use a template from the Appendix of Tasting Templates to assist your tasting assessment. Look for increasing complexity as the champagnes are ranged in order of cooperative size and approximate time on lees. Note that Chardonnay precedes Pinot Noir for purposes of assessing body and weight.

The following are in tasting order:

### **Le Mesnil Grand Cru Blanc de Blancs NV**

*100% Chardonnay*

All Côte des Blancs fruit supplied by 600 growers from 305 hectares; press houses in Le Mesnil, Oger, Avize and Cramant. The champagne spends three years on lees.

### **Mailly Grand Cru Brut Réserve NV**

*25% Chardonnay, 75% Pinot Noir*

Includes 40% reserve wines in the blend. This is such a fresh, chalky and mineral style that the champagne may be paired with the Le Mesnil champagne. If you taste this first pair masked, can you tell which is the all-Chardonnay?

### **Palmer & Cie. Vintage Blanc de Blancs**

*100% Chardonnay*

The minerality of wines from Montagne de Reims villages Villers-Marmery and Trépail, both Premier Cru, and the ripeness of Sézannais fruit combine to deliver a champagne which spends 5–8 years on lees.

### **Jacquart Vintage Blanc de Blancs**

*100% Chardonnay*

Made from selected crus, with a minimum of five years on lees.

### **Nicolas Feuillatte Vintage Palmes d'Or**

*50% Chardonnay, 50% Pinot Noir*

The grapes are all sourced from Grand Cru villages, and the wine has spent nine years on lees.

### **Devaux 'D' Vintage**

*50% Chardonnay, 50% Pinot Noir*

The Chardonnay is Côte des Blancs and the Pinot Noir from Côte des Bar. This has spent 7–8 years on lees, followed by 6–9 months' resting time after dosage.

The vintage champagnes' tasting notes can be found on the makers' relevant websites. Other champagnes which can be substituted and would be enjoyed are: De St Gall, Collet, Pannier, Paul Goerg, Beaumont des Crayères, H. Blin, Esterlin, de Castelnau and Clérambault. If you wish, compare some of the suggested champagnes with your favourite Grande Marque.

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