

Wine Down with Spec's Episode: Veuve Clicquot Part Deux

by Collin Williams

Recently, I sat down with Veuve Clicquot winemaker Pierre Casanave to discuss the happenings at this famous Champagne house. The interview was so interesting and in depth that we needed to break it into two parts. During the first part (which all of you noticed a couple of weeks ago), we discussed the entry levels of Champagne from Veuve Clicquot including the ever-popular "Yellow Label". However, for part 2 we wanted to highlight the premier examples of wine from the house.

During this Episode of Wine Down with Spec's, Pierre and I discuss the history of the winery, Madame Clicquot herself, as well as try through two examples of some of the best Veuve Clicquot has to offer. If you have never had the opportunity to try these wines for yourself, you may rethink the decision after hearing Pierre compare his experience in winemaking to the passion that lies in cooking food! Enjoy these bubbles for the holidays!

<http://www.youtube.com/watch?v=d1XkoKKTxfq>

Veuve Clicquot Vintage 2002

\$59.84 cash

Vintage 2002 is comprised of 60% Pinot Noir, 7% Pinot Meunier and 33% Chardonnay all sourced from 17 crus, all of which are classified as Grands or Premiers Crus. Highlighting the citrus and tropical fruit qualities, this wine shows an incredible depth of flavors with just a subtle touch of bready-yeasty components.

Veuve Clicquot La Grande Dame 1998

\$116.69 cash

64% Pinot Noir and 36% Chardonnay, the La Grande Dame is the Tete du Cuvee of the house and serves as an ode to Madame Veuve Clicquot. Truly an exquisite wine to taste, the 1998 abounds on the palate with layer after layer of citrus fruit flavors combined with a mousse like consistency and an amazing finish. Still young, the 1998 has enough acidity to reach well into another decade – if you're patient! ☞



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