

COLLIN'S COLUMN

Bubbly New Arrivals – Just in time for the holidays!

by Collin Williams



I love Champagne – as most people do. Great champagne can be exhilarating, flavor – packed, and a perfect accompaniment for many food delights on your table. For me, Champagne is a wine that has transformed my palate in the course of my career as well as allowed me to gain insight into

traditions of making wine.

However, I must admit that my love for the bubbles does extend much farther than the region of Champagne, France. Personally, I have found that the rest of the world is also producing amazing examples of sparkling wine using unique grapes to their particular regions. We (in the business) have begun to see the emergence of cultish followings and new marketing programs based around those sparkling wines - non-Champagne and Champagne alike. As a purveyor of everything and anything available in the wine world, we (Spec's) have been in constant search of those great sparklers that bring absolute value as well as seek out those unique examples of bubbles from a region that may be unfamiliar to you. So, it is my pleasure to focus this week's edition of the Spec's Update on Bubbly New Arrivals. We hope you will get inspired to try something new, or find a new favorite.

Louis de Sacy "Grand Soir" 2001 (Champagne)

*only at Smith Street

\$64.50 cash

CW - "4.8 of 5"; WW – Truly Amazing!

I first tried this wine with Bear Dalton while we were at VinExpo this summer in Bordeaux, France. I was blown away! He had been familiar with the Grand Soir, but this was a completely new experience for me. Truly amazing were the elegant beads of bubbles, the incredibly expressive nose of sweet candied fruit, and the layers of flavors on the palate of lush stone fruit and a vanilla crème brulee influence. Blended with 60% Pinot Noir sourced from prestigious sites in Montagne de Reims, 10% Pinot Meunier, and 30% Chardonnay sourced from the Cotes de Blancs area. Only made in excellent vintages.



Costa del Mar Brut NV (Argentina)

\$12.34 cash

CW – "3 of 5"; EVD – New discovery, fantastic find!

I was excited about this wine when it was presented to me earlier this year. I had never tried a sparkling wine from Argentina, but new that with the recent interest and customer demand for wines from this region we may have found something new to offer our customers. Crisp and fresh on the front with lots of citrus melon, crisp apple, and a subtle soft fruit nuance (similar to a Bosch Pear). Also, this wine showed nice bubble beads and had a mousse that stood firm. While not a "Grand Cru" caliber of wine, this excellent little sparkler from South America is sure to impress. Blended with Chardonnay and an interesting addition of Pineau de la Loire (Chenin Blanc). New discovery – fantastic find!



Duval Leroy Blanc de Chardonnay 1998 (Champagne)

*only at Smith Street

\$49.99 cash

CW – "4 of 5"; WW – Great flavor!

I love vintage Champagne. There always seems to be a certain mystique and aura of elegance to a wine that is representative of a particular year. Also, it allows that particular wine to be distinct from all others preceding it – even if subtle in difference. Champagne Duval Leroy has been on my radar for quite some time and I have enjoyed their many offerings. This 1998 Blanc de Chardonnay was no exception. Displaying wonderful aromas and flavors on the palate of lemon, yellow apples, white peach, and a breadcrumb pie crust nuance. Slightly toasted nuts on the finish make this wine a delight to drink. To put it into a visual mentally, think of eating a lemon meringue and apple pie baked with a graham cracker and nut topping. Get the picture? 100% Chardonnay.

