



RICHARD JUHLIN

CHAMPAGNE GUIDE

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Vilmart has quickly established cult status, only topped among growers by J. Selosse. The firm was started in 1890 in Rilly and is now run by Laurent Champs. The grapes are of mere Premier cru level, but the vinification is exceptional. Vilmart is one of the few growers to cultivate their grapes organically and have most of the grape juice ferment in large oak barrels (foudres) and the rest (90 barrels in all) in small one, two and three-year-old barrels from Allier. All the wines lie in the barrel for ten months and are enriched through bâtonnage. The perfectly pure champagnes Vilmart produce from Rilly-la-Montagne and Villers-Allerand all have a high, fine acidity due to the avoidance of malolactic fermentation. Since young Laurent took over from his father in 1991, the company has become a real star, with the perfect wine, Coeur de Cuvée, as its most brilliant jewel. The wine was the best made in champagne during the "off-years" of '91, '92, '93 and '97. Hunt like a demon for the scarce 5,000 bottles that were made of this gem!

| | | | |
|------|----------------------------|------------------|---------|
| NV | Grande Réserve | 70 % PN, 30 % CH | (78) 85 |
| NV | Grand Cellier | 30 % PN, 70 % CH | (82) 85 |
| NV | Grande Réserve Brut Nature | 70 % PN, 30 % CH | (70) 75 |
| NV | Cuvée Rubis Rosé | 90 % PN, 10 % CH | (75) 84 |
| 2001 | Grand Cellier d'Or | 20 % PN, 80 % CH | (84) 86 |
| 2000 | Grand Cellier d'Or | 20 % PN, 80 % CH | (87) 92 |
| 1999 | Grand Cellier d'Or | 20 % PN, 80 % CH | (87) 90 |
| 1998 | Grand Cellier d'Or | 20 % PN, 80 % CH | (87) 90 |
| 1997 | Grand Cellier d'Or | 30 % PN, 70 % CH | (85) 88 |
| 1995 | Grand Cellier d'Or | 30 % PN, 70 % CH | (88) 89 |
| 1993 | Grand Cellier d'Or | 30 % PN, 70 % CH | (90) 90 |
| 1992 | Grand Cellier d'Or | 30 % PN, 70 % CH | (83) 87 |
| 1991 | Grand Cellier d'Or | 30 % PN, 70 % CH | (83) 87 |
| 1999 | Coeur de Cuvée | 20 % PN, 80 % CH | (89) 92 |
| 1998 | Coeur de Cuvée | 20 % PN, 80 % CH | (91) 92 |
| 1997 | Coeur de Cuvée | 20 % PN, 80 % CH | (94) 94 |
| 1996 | Coeur de Cuvée | 20 % PN, 80 % CH | (88) 94 |
| 1993 | Coeur de Cuvée | 20 % PN, 80 % CH | (93) 94 |
| 1992 | Coeur de Cuvée | 20 % PN, 80 % CH | (94) 94 |
| 1991 | Coeur de Cuvée | 20 % PN, 80 % CH | (93) 93 |
| 1990 | Coeur de Cuvée | 20 % PN, 80 % CH | (93) 93 |
| 1998 | Création | 20 % PN, 80 % CH | (86) 89 |
| 1997 | Création | 20 % PN, 80 % CH | (89) 90 |
| 1996 | Création | 20 % PN, 80 % CH | (84) 86 |
| 1992 | Création | 20 % PN, 80 % CH | (78) 78 |
| 2002 | Grand Cellier Rubis Rosé | 60 % PN, 40 % CH | (89) 92 |
| 2000 | Grand Cellier Rubis Rosé | 60 % PN, 40 % CH | (91) 93 |
| 1999 | Grand Cellier Rubis Rosé | 60 % PN, 40 % CH | (87) 90 |
| 1998 | Grand Cellier Rubis Rosé | 60 % PN, 40 % CH | (87) 90 |
| 1997 | Grand Cellier Rubis Rosé | 60 % PN, 40 % CH | (95) 95 |

OLDER HIGHLIGHT

1989 Coeur de Cuvée



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Richard Juhlin is renowned as the world's top champagne expert. This is his personal, updated selection of more than 6,500 champagnes, which he has tasted, assessed and classified using a points system. Richard Juhlin's definitive champagne guide is packed with information, a pleasure to read and simple to use. With this book as your guide, you can make the very most of your stay in Champagne. In restaurants or shops it will help you make better choices and enhance your enjoyment. This guide is a must for anyone who likes to brighten up life with a sparkling glass of champagne.

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