



INTERNATIONAL WINE CELLAR REVIEWS Nov/Dec 2009

By Josh Raynolds

2000 Lenoble Grand Cru Blanc de Blanc IWC 91 points

(\$66) Vivid yellow with a frothy mousse. Suave, expansive aromas of tangerine, Meyer lemon, white peach and minerals, plus a slow-building leesy quality. Very fresh and focused, offering tangy citrus and pit fruit flavors given lift and spine by zesty minerality. Melds depth with energy, finishing with very good grip and lingering minerality. Delicious now but balanced to age.

2000 Lenoble Gentilhomme Blanc de Blancs Brut IWC 92 points

(\$89) Bright gold. Nectarine, poached pear, lemon rind, anise and honeysuckle on the complex, mineral-inflected nose. Deeply concentrated but energetic and precise, offering creamy orchard fruit flavors and notes of buttered toast and spicecake. A nervy citrus note adds definition to the impressively long, sappy finish. Made from fruit from the grand cru village of Chouilly, this wine is balanced to age.

2004 Lenoble Rose Brut IWC 90 Points

(\$53) Light, bright pink. Mineral-driven aromas of red berries and citrus fruits, with notes of talc and white flowers adding complexity. Tightly wound and focused, offering incisive wild strawberry and ruby-red grapefruit flavors and a strong undercurrent of minerals. Extremely youthful, with strong finishing lift, cut and clarity. This is energetic enough to work with delicate seafood dishes.

2002 Lenoble Rose Brut IWC 92 points

(\$53; 85% grand cru chardonnay and 15% premier cru pinot noir) Light, orange-hued pink, with a delicate bead. Redcurrant and blood orange aromas are complemented by notes of talc and allspice, with a mounting floral quality. Very fresh and focused on the palate, which offers tangy citrus and red berry flavors and a strong undercurrent of minerals. With air a note of bitter cherry skin comes up and adds a serious quality. Finishes with impressive clarity, grip and tangy persistence, repeating the blood orange and cherry skin notes.