



New Releases: France

86 Château La Freynelle Bordeaux White 2015 \$11 Offers a racy feel, with a mix of gooseberry, verbena and tarragon notes that are light but mouthwatering on the brisk-edged finish. Sauvignon Blanc, Sémillon and Muscadelle. Drink now. 10,000 cases made.—J.M.

86 Château de Marsan Bordeaux White 2015 \$12 Direct, with a racy quinine edge enlivening the core of lemon curd, white peach and verbena notes. Offers a fresh, open finish. Sauvignon Blanc and Sémillon. Drink now. 7,500 cases made.—J.M.

86 Mission St.-Vincent Bordeaux White 2015 \$15 A tangy white, with lime pith, kiwifruit and sel gris notes streaking through, followed by a dry, bony finish. Sauvignon Blanc. Drink now. 40,000 cases made.—J.M.

86 Château Petit-Freyron Bordeaux White Cuvée Izzy 2015 \$11 Lemon zest, honeysuckle and white peach flavors are carried by a light shortbread hint, giving this a friendly feel through the finish. Drink now. 1,000 cases made.—J.M.

86 Roc St.-Vincent Bordeaux White 2015 \$15 Lively lemon pith and white peach flavors streak through, backed by a crisp, floral-accented finish. Sauvignon Blanc. Drink now. 85,000 cases made.—J.M.

86 Château des Tourtes Bordeaux White Le Duo 2015 \$12 This has a zippy streak of lemon peel and gooseberry set against a modest backdrop of wax and wet straw. Modest in scale but shows a good contrast of flavors. Drink now. 1,665 cases made.—J.M.

85 Barton & Guestier Bordeaux White Passeport 2015 \$11 Zingy, with lemon peel and gooseberry notes backed by a light herbal edge on the crisp finish. Sauvignon Blanc and Sémillon. Drink now. 10,000 cases made.—J.M.

85 Michel Lynch Bordeaux White 2015 \$13 Grapefruit gelée and white peach notes are backed by a light echo of wet straw on the open-knit finish. Drink now. 200,000 cases made.—J.M.

FRANCE

Burgundy / White

96 Domaine Faiveley Corton-Charlemagne 2014 \$333 A fresh white, exuding lemon tart, apple, peach and toasted spice flavors. Elegant and racy, firming up on the stony finish and echoing notes of citrus and spice. Shows terrific focus and precision on the long aftertaste. Best from 2019 through 2032. 50 cases imported.—B.S.

95 Jean Chartron Montrachet 2014 \$712 This lip-smacking white reveals buttery lemon, peach and apple flavors, with a light dusting of spices. Creamy and underscored by lively acidity. Best from 2018 through 2032. 25 cases made.—B.S.

95 Louis Latour Corton-Charlemagne 2014 \$175 See Highly Recommended, page 95.

95 Louis Latour Montrachet 2014 \$630 Rich, with vibrant acidity driving the lemon cake, peach and apple flavors. Harmonious and long, showing buttered pastils and leaving a mouthwatering impression on the rest from 2019 through 2032. 190 cases made.—B.S.

Jean Chartron Corton-Charlemagne 2014 Butterscotch, vanilla and peach aromas and flad court in this mouthfilling, toasty white. Creamy and lined, with a long, spicy aftertaste. Best from 2019 through 2030. 100 cases made.—B.S.

Louis Latour Meursault Charmes 2014 \$95 A honeyed crowd-pleaser, with a core of peach, and apple flavors. Sweet baking spice notes are like a cake. This cruises to a long finish. Drink now through 2023. 125 cases made.—B.S.

91 Georges Duboeuf Pouilly-Fuissé Emile Béranger 2015 \$38 Rich and creamy, this white is also vibrant, courtesy of the bright structure, which creates a setting for the peach, melon, honey and lemon flavors. Offers a fine, lingering finish. Drink now through 2021. 1,000 cases made.—B.S.

90 Joseph Drouhin Pouilly-Vinzelles 2014 \$20 This is rich, with opulent peach, apple and lemon flavors, shaded by sweet, spicy oak. Open and inviting, yet with good underlying acidity. Drink now through 2020. 1,500 cases imported.—B.S.

90 Georges Duboeuf Pouilly-Fuissé Flower Label 2015 \$35 Apricot, melon and pineapple flavors are enveloped in the lush texture, while lively acidity keeps this focused and fresh. Offers a long, spicy finish. Drink now through 2020. 2,000 cases made.—B.S.

89 Georges Duboeuf Mâcon-Villages Flower Label 2015 \$20 This is bursting with peach, apple and melon flavors, allied to a juicy profile. Finishes on a clean, refreshing note, accented by a hint of stone. Drink now. 10,000 cases made.—B.S.

89 Louis Latour Meursault-Blagny Château de Blagny 2014 \$85 Citronella, lemon cake, spice and mineral aromas and flavors highlight this textural white. Packs more punch up front than on the moderately long finish. 1,850 cases made.—B.S.

FRANCE

Champagne / Non-Vintage

92 Philippe Gonet Brut Champagne Grande Réserve NV \$65 This sleek, lightly mouthwatering Champagne is amply laced with flavors of warm baking spices, ripe apple and plum. Balanced, with notes of honey, chalk and pastry dough lingering on the well-cut finish. Drink now through 2019. 8,000 cases made.—A.N.

92 Jacques Lassaing Extra Brut Blanc de Blancs Champagne Le Cotet NV \$89 Hazelnut, graphite and spice accents lace golden apple, biscuit and saline-tinged mineral flavors in this finely balanced blanc de blancs. Offers a refined, lively mousse and a well-cut finish. Drink now through 2019. 250 cases made.—A.N.

92 Moussé Fils Brut Rosé Champagne Tradition NV \$55 Fragrant, with wild strawberry and spice notes, this creamy rosé is framed by fresh acidity and a mineral underpinning. Clean-cut on the finish, with lingering hints of licorice, smoke and blood orange zest. Drink now through 2020. 50 cases imported.—A.N.

92 J.L. Vergnon Extra Brut Blanc de Blancs Champagne Eloquence NV \$50 Firm acidity structures this mouthwatering Champagne, yet there's a fine, lacy quality to the mousse that softens the overall impression, carrying pear tart, star anise, chalk and fresh ginger flavors. A rich hint of marzipan lingers on the finish. Disgorged December 2015. Drink now through 2021. 1,000 cases made.—A.N.



CHRISTOPHE CONSTANT Winemaker

91 Bertrand-Delespierre Brut Champagne NV \$52 A well-cut version, offering a rich mix of glazed apple, toasted brioche, honey and lemon parfait flavors, reined in and balanced by firm, well-knit acidity, with a lacy finish. Disgorged November 2015. Drink now through 2019. 4,170 cases made.—A.N.

91 Collet Brut Champagne Art Deco NV \$49 Clean-cut and linear, this fresh Champagne is lightly chalky in texture, with a balanced palate of poached apple, black raspberry, biscuit and candied lemon zest. Drink now through 2019. 2,500 cases imported.—A.N.

91 L'Europe flavors of fleur de mousse zest on made—

91 Blancs \$60 mixture quince set in a through

90 Cham balance hazelnut

90 P \$83 with a ripe plu cherry.

90 W Bright flavors pie on

90 V \$57 with the berry, through

89 C This op to whin ger not. on. L.

89 W Top N brioche pastry c ate. Liv

89 P Flavors spice at in this made—

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95 P 2007 leap fro like raw dried w orange finish, Drink n

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94 D 2008 and smc orange mousse finish o

Wine Spectator



CHAMPAGNE

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