

winter edition swedish bulletin

The Richard Juhlin Champagne Club

- a peek through the keyhole, August 2010

by Björnstjerne Antonson,

creative head sommelier The Richard Juhlin Champagne Club

**In this issue of The Swedish Bulletin you will be served some ideas what bottle of Champagne to bring to a dinner party during Christmas and New Year.**

A bottle of champagne? (laughing hysterically). One thing I often wonder about is why people have the nerve to get mad over is when the host/hostess do not uncork the clucking *going-away-present* they just handed over. Now, if you do not trust their taste in terms of guests, menu and wine-selection, well then maybe you would not have answered positively to their invitation after all ... One often give away a bottle of wine when going home for dinner at some friends house. The usual old bottle of course. Or maybe a little more expensive wine this time ... The basic rule is: as that decent guest you are, you bring a nice gift that you have chosen carefully and believe that the receiver appreciates. Perhaps you could give away a good bottle of wine that's showing your personality and your appreciation for the hostess/host? Below you'll find the sommelier good tips for the upcoming major holidays:

**the-best-give-away-bottle-of- champagne-to-mother in law:**

**nv LARMANDIER-BERNIER 'TERRE de VERTUS'**

**price** 470 SEK | **the wine** There's nothing else ... anything else is a taste wise breach of human rights! Designated as "terrorist" in the industry who is strictly bound to the soil and microclimate the wine should be an expression of their origins of Vertus or Cramant. Young Pierre Larmandier has long worked as a biodynamic winemaker, since 1999 is his vineyards converted to biodynamic agriculture. | **grapes** 100 chardonnay | **character** The nose is clean, rich and floral. Classic mineral notes. Ripening is nascent and is reminiscent of melted butter, however, it will be developed much more in the future. The taste is complex, generous, rich and fruity, with mouth-watering acidity that gives a fresh dry finish. The wine is starting to offer a bit of a creamy mousse from the ripe grapes. So tight, so elegant, so good! | **gastronomy** Excellent for the twelve o'clock toast. Or why not serve it with Vichysoisse with Kalixlörrom (bleak roe) and confit of lemon and croutons? | **the sommelier's note** Sleek, stylish and clean. The image of how the mother-in-law should perceive her son-in-law ...

**the-best-champagne-to-the-boss:**

**2002 MOËT & CHANDON 'CUVÉE DOM PÉRIGNON'**

**price** 1 199 SEK | **the wine** Dom Pérignon - the name alone makes most of us break out in a delightful smile. | **grapes** 55 pinot noir 45 Chardonnay | **character** Here is a soft, charming, sensual, and classic Dom Pérignon. The wine covers the palate with the softest silky texture you can desire. This supple, complex Champagne runs down your throat with the greatest ease, trailing a fresh aftertaste. So firm and tight, so elegant, so good! | **gastronomy** Poached turbot with warm lobster salad and

beurre blanc | **the sommelier's note** Can you give a bottle rosé champagne to your boss, or could it be misinterpreted? Yes (!) it can, and it will certainly be misinterpreted! Nah, be obsequious and flattering instead. Bring along an expensive and very good champagne to impress your boss instead. And you will keep your job after the weekends ...

**the-best-come-over-and-look-at-dvd-bubbly:**

**nv ROTARI 'BRUT RISERVA'**

**price** 99 SEK | **origin** Trentino, Italy | **the wine** Lovely budget-bubbly from Italy's north-eastern part, the South Tyrol. Italian bubbly is usually a little more neutral, but reliable. | **grapes** 90 chardonnay 10 pinot nero | **character** Fruity, youthful scent with hints of yellow plums, biscuit, citrus and almond. Dry, fruity, very fresh taste with hints of biscuits, peach and citrus peel. | **gastronomy** Why not serve it with Carpaccio of panfried scallops, olive oil, lemonjus and crutons? | **the sommelier's note** Perfect for the Godfather, or a spaghetti-western from the seventies ...

**the-best-come-over-and-look-at-dvd-bubbly – romantic comedy:**

**nv GOSSET 'GRAND ROSÉ BRUT'**

**price** 459 SEK | **the wine** Ruinart may be the oldest champagne-producing firm, but Gosset was winemakers of still wines, much earlier (1584). The wines are always full-bodied and rich with a large element of Aÿ-pinot and top-quality chardonnay. The distinctive cuvees is served at the finest restaurants in the world. | **grapes** 18 pinot noir, 82 chardonnay | **character** Beautiful pink colour. The scent is elegant and subtle fruity with hints of red berries and red apples. Medium-bodied, dry, clean berries and elegant with fresh acidity and fine shades of raspberry and red apples. The aftertaste is medium and fruity but still elegant. | **gastronomy** A well-assembled cheese platter from Champagne with Arrigny, Boursault, Caprice des Dieux, Chaumont, Explorateur or Maroilles. This is truly a wine for those late December evenings ... | **the sommelier's note** Do not forget to gastronomy at a high level is just as serious as elite sport, warm up is essential for a successful outcome. With a glass of this stylish wine gets most us in a loving mood ...

**the-best-sit-at-the-computer-and-write-about-feelings-champagne:**

**2000 PIERRE PETERS 'CUVÉE SPÉCIALE LES CHÉTILLON'**

**price** 540 SEK | **the wine** The enthusiasm generated by this wine all over the world is huge – and that is before anyone has had a chance to taste a mature bottle. | **grapes** 100% Chardonnay | **character** It is fascinating to see how unchangeable this wine is. The wine is almost identical to my recollection of how the '90 had tasted at the same age. The old vines impart a sweet, caressing concentration, and the aromatic fingerprint is the same for all vintages. Incredibly charismatic and easily recognized. The lavishly rich, creamy nougaty Mesnil-style ends with a refined and elegant acidity that is very easy to fall in love with. I know I'm doing it! | **gastronomy** Terrine of lobster, fried in Moscovado sugar, shellfish emulsion and carrot cream flavoured with lime and grapefruit. | **the sommelier's note** There is nothing more poetic than a razor-sharp BdB from Le Mesnil. Think ballet dancer rather than a sumo wrestler (chardonnay from warm climates)! Crisp, nice and tight, full of vitamins and beneficial compounds ...

**the-best-champagne-for-someone-you're-in-love-with:**

**nv TAITTINGER 'NOCTURNE SEC'**

**price** 445 SEK | **the wine** The sparkling bubbles is a distinguishing mark, a touch of magic in Champagne. Lively, brilliant, selected and delicious are some of the key words for Taittinger - one of the few remaining champagne houses that are still family owned. | **grapes** 42 pinot noir 20 pinot meunier 38 chardonnay | **character** I dislike high dosage in my champagnes. Yet I still do like this grand cru-sister of Prélude. Nutty, honey-floral and rich. | **gastronomy** Seared foie gras with brioche and balsamic reduction. | **the sommelier's note** A feather-light semi-sparkling wine with a nice sweetness that has to be drunk-while-snogging-in-a-glass-that-you-share ...

**the-best-before-and-during-sex-champagne**  
**1999 GOSSET 'GRAND MILLÉSIME BRUT'**

**price** 599 SEK | **the wine** Gosset makes champagnes that may keep the wonderful acidity that distinguishes Gosset's powerful, persistent, fruity Champagnes. In other words, Gosset makes some of the world's most prestigious Champagnes. | **grapes** 44 pinot noir 56 chardonnay | **character** The bubbles is very nice and pleasant. Taste of dried figs and cherries, and easily reversible in the toasted almonds. It has a flavour of walnuts, lemon peel, grapefruit, coconut, chocolate and apple. | **gastronomy** Grilled lobster tournedos served with fricassee of sweetbreads, buttered lobster broth, tarragon and horseradish. | **the sommelier's note** I must admit that - spoiled and pampered as I am - I didn't think that a wine could affect me so deeply as this champagne does. I am in love ...

**the-best-after-sex-champagne:**

**2002 LOUIS ROEDERER 'CRISTAL ROSÉ'**

**price** 3 036 SEK | **the wine** Not only the hip-hop-culture loves Cristal! Cristal Rosé is not only the most expensive rosé Champagne—it is obviously the best. In Richard Juhlin's opinion, this house is one of the five best in all of Champagne. Every vintage is stunning. Buy all the Roederer wines from 2002! | **grapes** 100% Chardonnay | **character** Peel contact from very old Pinot vines at Aÿ! Apart from this leading village one notices Cumières, Verzy and Verzenay as well as Chardonnay from Le Mesnil, Oger and Avize. I am immediately utterly lyrical! | **gastronomy** Food? Seared foie gras burger with truffle béarnaise and Pommes Pont Neuf! | **the sommelier's note** A good tip is to not make general error number one that many people make and serve the best champagne at midnight at New Year's Eve. Your best champagnes deserve full attention! Serve them for New Year's lunch, or as an aperitif earlier in the evening instead. Exceptional beauty and perfection combined in a wonderful way ...

*Stockholm, winter 2010*

*Björnstjerne Antonson*

*sommelier - wine writer - wine lover, not a wine critic*

The Richard Juhlin Champagne Guide contains 6,722 champagnes.