

FFF opinion: *vintage for appetizer or meal.*

To drink: *within 2 years.* Tasted on: 5/2011

Food matching: *green crusted pollack.*

commercial@crvc.fr  
www.champagne-de-castelnau.eu

## 85 CHAMPAGNE FURDYNA

"RESERVE"

Grape varieties: **100% PN** Vol: **35 000**

Clear and bright pale golden yellow colour, with fine bubbles: a beautiful presentation. Nose of ripe grapes, with notes of buttery brioche enhanced by a hint of spices. The palate is fresh, full-bodied, and silky on the ripe white fruits. The whole is balanced with a sufficient freshness; the finish reveals a note of sweet spices.

FFF opinion: *typicality.*

To drink: *within 2 years.* Tasted on: 7/2011

Food matching: *roasted pheasant with peaches.*

champagne.furdyna@wanadoo.fr  
www.champagne-furdyna.com

## 84 CHAMPAGNE LECLERC BRIANT

"LA RAVINNE BRUT BLANC DE NOIRS"

Grape varieties: **100% PM** Vol: **8 000**

Nice intense golden yellow colour, beautiful appearance, bright and clear with fine bubbles rising quickly. Frank, neat and engaging nose on white fruit, apple and pear lightly stewed. On the palate, fresh accompanied with the same fruity notes of the nose. Good overall balance. Finish close to sweet spice.

FFF opinion: *cool, refreshing, ideal for appetizer.*

To drink: *within 2 years.* Tasted on: 4/2011

Food matching: *tuna tartare with hazelnuts.*

plb@leclercbriant.com  
www.leclercbriant.com

## 83 CHAMPAGNE LAURENT LEQUART

"CUVEE PRESTIGE"

Grape varieties: **100% PM** Vol: **1 500**

Clear and pale yellow colour, beautiful appearance. Nose, simple and direct on the white fruits, the green apple and the blackcurrant bud with a toasted touch in the background. The mouth is the reflection of the nose: simple, light, revealing the white fruits. The whole is balanced in a fresh atmosphere.

FFF opinion: *brut for appetizer.*

To drink: *within 2 years.* Tasted on: 7/2011

Food matching: *vegetable samossas.*

laurent.lequart@wanadoo.fr  
www.champagne-lequart.fr

Brut

## 93 CHAMPAGNE LANSON

"EXTRA AGE BRUT"

Grape varieties: **60% PN, 40% CHAR**

Vol: **N.C.**

Nice golden yellow colour, beautiful appearance, clear and bright. Bubbles rising slowly. Nose opened on white fruits, dry fruits, fine and complex then evolving into pastry notes and a note near rancio. On the palate, nice size and volume with a great fineness. A vinous Champagne, elegant, accompanied by a good freshness and a creamy bubble; revealing the complex aromas of the nose. Long finish.

FFF opinion: *with character, very nice Champagne.*

To drink: *within 2 years.* Tasted on: 5/2011

Food matching: *parmesan tiles with chive.*

info@l-i-d.com  
www.lanson.com

## 92 CHAMPAGNE BARONS DE ROTHSCHILD

Grape varieties: **60% CHAR, 40% PN & MEUNIER**

Vol: **80 000**

A golden bright colour, limpid with full fine bubbles. A nose with a good intensity, aromas of summer fruits, honey, coffee notes and a hint of toast. A classy character. Sound on the palate, a Champagne rather vinous, very fine, appealing with a nice intense aromatic tenacity.

FFF opinion: *an incredibly qualitative Champagne to be matched with food.*

To drink: *within 3 years.* Tasted on: 11/2010

Food matching: *a risotto.*

info@scba-sas.fr  
Tél: 03 26 85 80 92

## 92 CHAMPAGNE BLONDEL

"CUVEE PRESTIGE - PREMIER CRU"

Grape varieties: **50% PN, 50% CHAR**

Vol: **6 000**

Clear and bright pale gold colour with green glints. The fine bubbles form a nice ring. The nose is very mineral with aromas of vines flowers, white flowers, lemongrass, hawthorn and acacia, citrus, apricot and peach. On the palate, the attack is supple, marked with a nice minerality; the whole is well balanced, very generous, fresh with a very attractive finish.

FFF opinion: *to be discovered.*

To drink: *within 5 years.* Tasted on: 7/2011

Food matching: *seafood plates.*

contact@champagneblondel.com  
www.champagneblondel.com