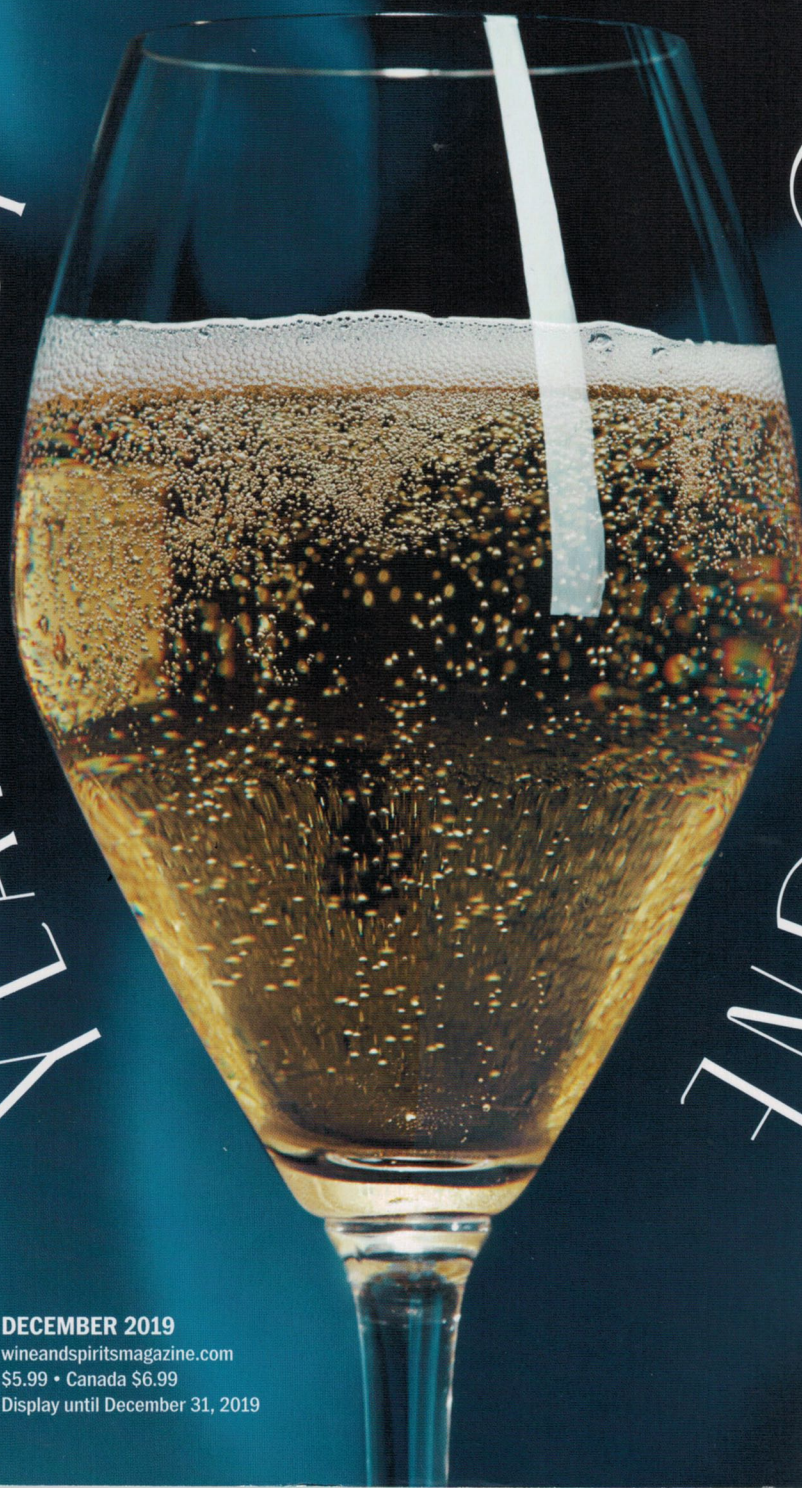


# Wine & Spirits

YEAR'S BEST

CHAMPAGNE



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## LILBERT-FILS

Récoltant-Manipulant in Cramant (Côte des Blancs); founded 1746; owns 8.6 acres: 100% grand cru chardonnay; average vine age: 45 years; oldest vines: 83 years. Cellarmaster/Vigneron: Bertrand Lilbert; 2,333 cases produced. *Imported by Vintage '59 Imports, Washington, DC*

**92 | Lilbert-Fils** \$94  
**Champagne Grand Cru Perle Cramant Brut Blanc de Blancs** Floral chamomile notes highlight this wine's creamy, even texture, rich against the chalkiness and searing acidity. It feels delicate and complete, a complement to pan-roasted branzino if you open it now. This will also benefit from a year or two in the cellar. (Disgorged Fall '18)

## LANCELOT-PIENNE

Récoltant-Manipulant in Cramant (Côte des Blancs); founded 1967; owns 22.5 acres: 60% chardonnay, 30% pinot meunier, 10% pinot noir; average vine age: 40 years; oldest vines: 60 years. Cellarmaster/Vigneron: Gilles Lancelot; 5,800 cases produced. *Imported by Vintage '59 Imports, Washington, DC*

**93 | Lancelot Pienne** \$64  
**Champagne Instant Présent Brut Blanc de Blancs** This chardonnay is based on the 2015 vintage, with 20 percent reserve wines. It's floral and tense, the fruit so bluntly chalky it feels like a direct transfer of terroir into the glass. It has a crunchy tannic structure, like the crunch of silver-queen corn in mid-August, mild and intense at once. Intriguing now, this will mellow with a year in bottle.

**92 | Lancelot Pienne** \$74  
**Champagne Grand Cru Table Ronde Extra Brut Blanc de Blancs** This is chardonnay from the Lancelot-Pienne family's parcels in Cramant, Avize and Chouilly. Based on the 2014 vintage, it includes reserve wines (20 percent) maintained as a solera. The richness gives an impression of lemon-custard, while the wine's salty chalkiness ghosts it in a red blush of fruit. It would be delicious next to the caramelle pasta with corn and chateaufortelles at NYC's *Crown Shy*. (Disgorged 9/18)

**91 | Lancelot Pienne** \$64  
**Champagne Accord Majeur Brut** Mostly meunier (70 percent), the balance equal parts pinot noir and chardonnay, this release is based on the 2013 vintage. It's earthy and tart, with strawberry and rhubarb notes underlying the light earthiness of its tannins. Gentle and complex.