

Champagne Diebolt-Vallois

Cramant



NV Blanc de Blancs Brut

"Based on Cuis, which often accounts for up to two-thirds of the blend, this also includes chardonnay from Chouilly, Cramant and Epernay. The current release is 70 percent 2006 and 30 percent 2005, showing a round, rich presence typical of these two warm years. Underneath the ripeness, however, it's classic Côte des Blancs chardonnay, with a flowery finesse and subtle, energetic persistence. It's already showing well as a young wine thanks to its fruitiness, but should undoubtedly improve with further bottle-age as the components harmonize and become more complex."

Peter Liem, ChampagneGuide.net (rated one of three stars; last tasted 1/09)

The following have also reviewed this wine:

90 points-Josh Reynolds, Stephen Tanzer's International Wine Cellar (December, 2011)

91 points-Allen Meadows, Burghound.com, Issue 36 (4th quarter, 2009)

NV Cuvée Prestige

"Diebolt's Cuvée Prestige is made largely from old vines in Cramant, and is typically a blend of three different vintages. The current release, L.06, is made of 50 percent 2005, 30 percent 2004 and 20 percent 2002: it feels harmonious and refined, already showing a nuanced complexity and dimension. It's persistently fragrant, with a quiet intensity and marvelous length, and shows all of the class and breeding typical of this cuvée. As with all releases of Diebolt's Prestige, this should only become more complex and detailed with additional time in the cellar."

Peter Liem, ChampagneGuide.net (rated two of three stars; last tasted 1/09)

The following has also reviewed this wine:

92 points-Josh Reynolds, Stephen Tanzer's International Wine Cellar (December, 2011)

2004 Blanc de Blancs Brut

"Diebolt's 2004 vintage blanc de blancs contains chardonnay from three different villages: 60 percent of it comes from Cuis, 35 percent from Epernay and five percent from Chouilly. "Cuis is quite firm," says Diebolt, "but Epernay and Chouilly are rounder and much more supple, so they balance well." This is flowery and summery in tone, noticeably lighter in body than Diebolt's outstanding 2002 yet possessing the same sense of elegance and poise. Its aromas of green citrus and green apple are silky and refined, finishing with long, delicate length and a subtle infusion of chalky minerality."

Peter Liem, ChampagneGuide.net (rated two of three stars; last tasted 6/09)

The following have also reviewed this wine:

92 points-Josh Reynolds, Stephen Tanzer's International Wine Cellar (November-December, 2010)

2004 Fleur de Passion Blanc de Blancs Brut

"An intensely perfumed, mineral-dominated bouquet displays scents of Meyer lemon, green apple and nectarine, picking up notes of ginger and lemongrass with air. Incisive citrus and orchard fruit flavors are underscored by chalky minerals, which give the wine an impressive, almost painfully sharp concentration. This very young wine finishes with terrific thrust and chalky persistence."

93 (+?) points- Josh Reynolds, Stephen Tanzer's International Wine Cellar (November-December 2010)