

VIEW FROM THE CELLAR

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Number Forty

Thierry Massin Blanc de Noirs “Brut Sélection” NV

I am really starting to ask myself why I do not have significantly more wines from this outstanding producer in the Côte des Bar in my own cellar, as each year the Massin wines I taste for this report are amongst the stars of their respective categories. The new release of the Massin Blanc de Noirs is stellar, soaring from the glass in a very vibrant aromatic mélange of apple, orange zest, very complex minerality, bread dough and spring flowers. On the palate the wine is deep, full-bodied and beautifully balanced, with outstanding focus, utterly refined *mousse*, crisp acids and simply superb length and grip on the zesty and dancing finish. One has to remember that the great band of Kimmeridgian limestone that defines the grand crus of Chablis and the hauntingly chalky soils of the Monts Damnés in Sancerre resurfaces as well in the Côte des Bar section of Champagne, and this Chablis-like minerality is very much in evidence in this lovely new release from Monsieur Massin. 2012-2022+. **92.**

2002 Thierry Massin Brut Millésime

The 2002 Thierry Massin Brut Millésime is a youthful and very refined example of the vintage, wafting from the glass in a vibrant nose of pear, lemon zest, chalky soil tones, bread dough and spring flowers. On the palate the wine is full-bodied, snappy and still quite tightly-knit, with a good core of fruit, frothy *mousse*, brisk acids and very good length and grip on the focused and still young and slightly bitter finish. This still needs a few years in the cellar to soften up a bit structurally, and today it is still a little on the young side for primetime drinking. But, a little patience should result in a very tasty glass of wine. 2014-2030. **90.**