

VIEW FROM THE CELLAR

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Thierry Massin “Brut Réserve” NV (Ville Sur Arce) Disgorged February 2013

The new release of Thierry Massin “Brut Réserve” is made from a *cépages* of eighty-five percent pinot noir and fifteen percent chardonnay and has a *dosage* of ten grams per liter. The blend here is made up of thirty percent 2010 fruit and seventy percent reserve wines from 2009 and 2008, so some of the generosity of the 2009 vintage is certainly in evidence here. The bouquet is a bright and classy blend of green apple, lime, bread dough, a very complex base of flinty minerality and citrus zest in the upper register. On the palate the wine is deep, full-bodied and snappy, with a lovely core of fruit, frothy *mousse*, nice, zesty acids and excellent focus and grip on the young and classy finish. The similarities between the *terroirs* of Chablis and the Côte des Bar are very much in evidence here, and for fans of Chablis, this is one grower Champagne that you should check out! I would opt to give this fine wine another year or two in bottle to really blossom. Monsieur Massin remains one of my absolute favorite producers in the Côte des Bar. 2015-2030+. **91+**.

2006 Thierry Massin Brut Millésime (Ville Sur Arce) Disgorged February 2013

The 2006 Thierry Massin Brut Millésime is a youthful and very refined example of the vintage, having been produced from a blend of seventy percent pinot noir and thirty percent chardonnay, receiving a *dosage* of eight grams per liter and spending fully six years on the lees prior to disgorgement and preparation for market. The wine offers up a deep and classy nose of apple, lemon, plenty of smokiness, a great base of minerality, just a touch of sourdough bread, a bit of caraway seed and a delicate topnote of dried flowers. On the palate the wine is deep, full-bodied and rock solid at the core, with youthful acids, lovely *mousse*, excellent focus and balance and most impressive mineral drive on the long, nascently complex and very promising finish. Once again, I am really struck by the singular mineral signatures of Monsieur Massin’s fine Côte des Bar bottlings, which keeps the riper side of the 2006 vintage firmly on the racy side in this example. This is high class bubbly that is approachable already, but which promises to be even better with a few more years of bottle age. Fine juice. 2013-2030+. **92**.