

ROBERT PARKER WINE ADVOCATE TASTING NOTES BY STEPHAN REINHARDT

NOVEMBER 30, 2017

1995 LOUIS XV BRUT

97 PTS

What a gorgeous bouquet is this! (...) **If you like matured Champagnes, you'd die for this.** On the palate, however, this is a fascinatingly pure, fresh, tight and delicate Champagne that is lithe and perfectly balanced but also concentrated. The finish is again pure, fresh and mineral, with stewed apricot and peach flavors in the salty aftertaste. **This is a great delicacy delivered onto the palate with sophisticated intensity and stunning tension.**

2006 LOUIS XV BRUT ROSÉ MILLÉSIMÉ

97 PTS

The pink Louis XV is intense yet pure and complex on the nose (...) On the palate, this is a round, intense, almost smooth but elegantly pure, dry and fresh, perfectly balanced, structured and charmingly vinous Rosé Champagne with a dominant Pinot Noir character at the moment, although its freshness and tight mineral elegance is driven by the Chardonnay part. The finish is intense yet finessed, with vibrant red currant flavors, very fine tannins, good grip and impressive length.(...) This is a gorgeous food Champagne but you can also meditate with it. I guess I have rarely had better Rosé Champagnes.

1996 LOUIS D'OR BRUT MILLÉSIMÉ

96 PTS

This luxurious, golden colored vintage Champagne offers a beautifully complex, matured and vinous bouquet with lovely brioche, mushroom and yeasty flavors. The visual CO2 is gone quickly, but on the palate it gives this lean and steely yet enormously complex Millésime a tight structure and enormous length. It is tastes bone dry so that you can fully concentrate on the very complex and mineral character and the lovely austere finish. This is great a Champagne for purists, and the finish is enormous, reminding me of matured dry Rieslings from the good old Rheingau. Many of our readers may eventually ask for more roundness and charm here... But first: this is 1996. And second: this is Louis d'Or, and there is no Champagne like this.

2006 LOUIS XV BRUT MILLÉSIMÉ

96 PTS

On the palate, this is an intense, round, fresh and complex Louis XV with great purity and finesse. The wine opens on the palate like a soufflé, coating the whole palate without any pressure or weight—gorgeous! This is a delicate and fresh yet well-structured and persistent Louis XV whose intense and long but weightless finish reveals lovely, almost juicy fruit concentration with perfectly integrated freshness and lasting minerality that seems to give additional structure. The 2006 shows a lot of Chardonnay features right now and drinks perfectly today; however, it can be kept under perfect conditions for decades.









ROBERT PARKER WINE ADVOCATE TASTING NOTES BY STEPHAN REINHARDT

NOVEMBER 30, 2017

NV PRINCES BRUT BLANC DE NOIRS

93 PTS

On the palate, this is a mouthful of round, fresh and delicate Champagne!

It is seriously structured yet very finessed, lithe, elegant and persistently aromatic, with lovely cherry and black currant flavors in the finish. **Just gorgeous!**

NV PRINCES EXTRA BRUT

93 PTS

The wine opens with very fine fruit aromas and good freshness on the elegant and well-defined nose. Its is fresh and elegant, very delicate, pure and salty on the palate, with a fine mousse and a long, tight and mineral finish where Chardonnay takes over the driver seat. This is a great aperitif with a long and complex finish, so you can also go on drinking it with first courses. Even after dinner, this is a refreshing picture book Champagne with enormous length.

NV PRINCES BRUT ROSÉ

92 PTS

The wine is intense, firmly structured and aromatic in its dense, long and fruity finish that makes it an ambitious aperitif and a good partner with lobster or salmon. This is a seriously good Rosé.

NV PRINCES BRUT BLANC DE BLANCS

91 PTS

The wine has a discreet but elegant and complex bouquet of ripe white fruits intermingled with brioche, white caramel and honey aromas. Medium-bodied and delicate on the palate, **this is a pretty rich and round yet fresh and elegant Champagne** with a stimulatingly pure, mineral finish and persistent lemon flavors. **This has good intensity, length and tension** but without the finesse and lightness of the Blanc de Noir.

Libut Carker





ROBERT PARKER WINE ADVOCATE TASTING NOTES BY STEPHAN REINHARDT

NOVEMBER 30, 2017

NV CORDON BLEU EXTRA-BRUT

92 PTS

It is pure, fresh and intense on the palate, highly elegant and finessed but also quite rich and pretty complex in the finish where some After Eight notes are also added and intermingled with lemon flavors. **This is an excellent effort in the Cordon Bleu range, and I'd love to have it with oysters and seafood.**

NV CORDON BLEU BRUT

91 PTS

Intense brioche and delicate chalky aromas flavor the fine and elegant bouquet. On the palate, this is a round, fresh and well-balanced Champagne with a tight structure and and impressive length. There is even a certain salinity that makes this Brut a first class **aperitif and at a very good price point.**

Libert Carker