

GALLIMARD - QUINTESSENCE - 2014

SUBREGION: CÔTE DES BAR | VILLAGE: LES RICEYS | ID: NM-456-001

With six months of oak barrel ageing, this tart extra brut blanc de blancs features a rich opening of blueberry, young apricot and oak tannin. A glimmer of strawberry reveals itself in the heart followed by thick butterscotch and the metallic tang on tinned peaches. A yeasty brioche finish lingers with notes of oak and chalk mineral.

PROPERTIES

sugar content: **extra brut**
 grape class: **cru**
 blend style: **blanc de blancs [barrel aged]**

0% **pinot noir** 0% **pinot meunier** 100% **chardonnay**

25/30 NOSE & BOUQUET

intensity mild full complexity simple intricate
 diversity limited wide lucidity vague vivid
 Bouquet Notes
 1st nose *Toasted Brioche, Vanilla, Physalis* 2nd nose *Cherry, Raspberry*

9/10 EXPERIENCE

label plaque cork quality
 occasion value

/75cl	
RRP \$40	PAID \$40

ROBE & PERLAGE 18/20

Robe
 hue pale golden clarity opaque clear
 Effervescence
 size large small energy idle lively

PALATE & TASTE 36/40

intensity bland rich acidity sweet dry
 yeast faint strong texture light velvet
 maturity young complex length short long

Palate Notes

opening
 heart
 finish

PAIRINGS

- | | | | | | | |
|--|---|---|---------------------------------------|----------------------------------|------------------------------------|--|
| Starters | Main Courses | <input type="radio"/> Pizza | Cheese | <input type="radio"/> Cheesecake | <input type="radio"/> Pudding | <input checked="" type="radio"/> Olives |
| <input type="radio"/> Antipasto | <input checked="" type="radio"/> BBQ | <input checked="" type="radio"/> Red Meat | <input checked="" type="radio"/> Blue | <input type="radio"/> Cream | <input type="radio"/> Shortbread | <input type="radio"/> Popcorn |
| <input checked="" type="radio"/> Caviar | <input checked="" type="radio"/> Cured Meat | <input type="radio"/> Rice | <input type="radio"/> Ewe | <input type="radio"/> Dark Choc | <input type="radio"/> Sorbet | <input type="radio"/> Potato Chips |
| <input checked="" type="radio"/> Foie Gras | <input checked="" type="radio"/> Curry | <input checked="" type="radio"/> Shellfish | <input type="radio"/> Goat | <input type="radio"/> Frozen | <input type="radio"/> White Choc | <input type="radio"/> Salad |
| <input type="radio"/> Melon | <input type="radio"/> Fish | <input type="radio"/> Spicy | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit | Apéritifs | <input checked="" type="radio"/> Tapenade |
| <input checked="" type="radio"/> Oysters | <input type="radio"/> Noodles | <input type="radio"/> Sushi | <input type="radio"/> Soft | <input type="radio"/> Fruit Tart | <input type="radio"/> Breadsticks | Tobacco |
| <input type="radio"/> Paté | <input type="radio"/> Pasta | <input type="radio"/> Vegetarian | Dessert | <input type="radio"/> Meringue | <input type="radio"/> French Fries | <input type="radio"/> Light <input checked="" type="radio"/> Mild |
| <input type="radio"/> Soup | <input type="radio"/> Pastries | <input checked="" type="radio"/> White Meat | <input type="radio"/> Cake | <input type="radio"/> Milk Choc | <input type="radio"/> Nuts | <input checked="" type="radio"/> Medium <input type="radio"/> Full |

serving temp: 10°C / 50°F

SCORE & CONCLUSION

A vinous blanc de blancs, the Quintessence cuvée offers rich tannins and a bracing bouquet of accords. A mature Champagne that demands time and contemplation, this isn't a beverage for quaffing. This is a cuvée for the enthusiasts.

88/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe Bowles on the 27th of March 2019 - Concept & Design by Charles-Philippe Bowles & Paul Anthony