

Grand Cellier

Vilmart, Champagne Wine Region, France

Product details

Vintage:		Drinking:	Now Now
Producer:	Vilmart	Alcohol:	
Region:	Champagne Wine Region	Variety:	Champagne blend
Country:	France		

Reviews

Vibrant, finely cut acidity structures this seamlessly integrated version, backing layered flavors of poached apple, quince, honey, candied ginger, lemon zest and crème de cassis with hints of coconut and orchard blossom. Shows lovely texture and length. Drink now through 2023. 200 cases imported. Score: 95 Points Wine Spectator

About the producer

Since 1968 the hand tended vineyards have been farmed organically, and biodynamically for the past 20 years. In the winery, Laurent ferments and ages his wines in oak barrels to give hugely characterful and refined Champagnes. The gentle use of oak is vital, the influence is subtle and found more in texture than overt flavours, as Laurent said, "oak is a good servant but a bad master". It is no wonder Vilmart is often known as 'Mini Krug' by those in the know. The production of the estate is miniscule and highly sought-after by collectors, if you are yet to discover Vilmart, you should do so before the secret is well and truly out.

