

# HAND PICKED SELECTIONS

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*Character Counts!*

**Featured HPS Wines**  
**11/30/11**



*Robert Parker*  
**eRobertParker.com**

## NEW RELEASES FROM CHAMPAGNE

This is the fourth year I have reviewed Champagne for The Wine Advocate. I never cease to be amazed by the large number of compelling wines that emerge from the region. The sheer diversity of terroirs, producer styles and vintages is a lifetime's work and guarantees there is always something to learn.

This year we are publishing Champagne reviews in early December rather than in late December, which I hope readers will find of greater value than our previous schedule. Yes, the holidays are approaching, but at the same time, it would be a shame if readers limited their consumption of these wines just to holidays and special occasions. As I have said before, Champagne can be so much more than purely an aperitif or celebratory wine, if only asked. —Antonio Galloni

## BERTRAND-DELESPIERRE

### NV BRUT PREMIER CRU TRADITION

**91 pts** “The NV Brut Tradition Premier Cru is a gorgeous wine loaded with character. Ripe pears, hazelnuts and berries are some of the nuances that emerge from this broad-shouldered wine. Though initially rather boisterous, the wine finds gorgeous elegance in the glass as the aromas and flavors build effortlessly to the vinous, textured finish. The Brut Premier Cru is 40% Pinot Noir, 35% Pinot Meunier and 25% Chardonnay. Disgorged April 2010. Anticipated maturity: 2011-2015.” - Antonio Galloni

### 2004 BRUT VINTAGE

**91 pts** “The 2004 Brut Vintage impresses for its sheer energy, power and focus. Mint, flowers, pear and hazelnuts are just some of aromas and flavors that inform the vibrant finish. This is a classy effort from start to finish. The 2004 Brut is equal parts Pinot Noir, Chardonnay and Pinot Meunier. Disgorged June 2010. Anticipated maturity: 2012-2016.” - Antonio Galloni

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## JEAN LAURENT



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### NV BRUT BLANC DE NOIRS

**91 pts** “Sweet red berries, kirsch, herbs and floral-tinged honey are some of the nuances that flow from the NV Brut Blanc de Noirs. Striking inner perfume complements the expressive fruit in this rich, vinous Champagne. This is a great showing for the Blanc de Noirs. Disgorged May 2011. Anticipated maturity: 2011-2014.” - Antonio Galloni

### NV BRUT BLANC DE BLANCS

**90 pts** “The NV Brut Blanc de Blancs shows lovely energy and focus in its freshly cut flowers, white peaches and minerals. The aromas and flavors come together beautifully in this energetic, beautifully delineated wine. Disgorged May 2011. Anticipated maturity: 2011-2014.” - Antonio Galloni

### 1999 BLANC DE BLANCS

**90 pts** “The 1999 Blanc de Blancs presents lovely complexity and power. Smoke, pear, apricots and hints of tertiary nuances consistent with a wine of this age flow gracefully from the glass. This is a powerful Blanc de Blancs with plenty of personality and character. A rich, creamy finish layered with burnished fruit adds to the wine’s vinous, generous personality. Anticipated maturity: 2011-2014.” - Antonio Galloni

### 1999 BLANC DE NOIRS

**89 pts** “The 1999 Blanc de Noirs possesses tons of energy and concentration, even if some slightly rough edges remain. Hints of tar, ash and smoke add complexity to the red berry fruit in this broad shouldered, expansive Champagne. The masculine, imposing finish adds to the wine’s powerful personality. Anticipated maturity: 2012-2017.” - Antonio Galloni

### NV BRUT ROSÉ

**89 pts** “The NV Brut Rose (100% Pinot Noir) is a big, vinous Champagne. Juicy red berries, freshly cut flowers and spices are woven together nicely in this textured, broad-shouldered Champagne. Given the wine’s body and depth, the Rose is best enjoyed at the dinner table. This is another strong showing from Laurent. Disgorged May 2011. Anticipated maturity: 2011-2014.” - Antonio Galloni