

J O U R N A L T A S T E D

05 / June 2012

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by MARKUS DEL MONEGO & ANDREAS LARSSON

100% BLIND

TWO BEST SOMMELIERS OF THE WORLD TASTE BLIND

Climodiff

79 | BOUHÉLIER SYLVAIN

Cuvée Celtissime

AL - Medium deep golden colour; some notes of green apple, pear and citrus; creamy and fruity with tutti frutti character, no depth or length. 79

MdM - Intense straw yellow. Ripe aromas, honey, sweet fruit, candied lemon; on the palate medium density and length. Good mousseux. 79

78,5 | BOUHÉLIER SYLVAIN

2008 Cuvée Trésor

AL - Rather pale with a young and vivid mousse, some floral notes, citrus and chamomile, some volatile notes; the palate is light and grapey with very high acidity, lacks depth and texture, simple and straightforward to drink extremely chilled. 78

MdM - Bright yellow with green hue. Aromas of fresh grape juice, citrus fruit. On the palate slightly green, quite short. 79