

# SML-Uncorked

The Wine Newsletter of Supermarket Liquors  
Fort Collins, Colorado

Special Issue, December 2005

## Bubbles, Sparkles, and Holiday Effervescence

From the staff at Supermarket Liquors, to you, our wonderfully loyal and deserving customers, we extend our thanks and gratitude for your support through the year. We extend to you our wishes for a happy holiday season and a healthy and prosperous new year.

As diverse and interesting as our backgrounds, heritage and religious affiliations are in this land, we have as many ways of celebrating the holiday season as there are varieties of wines on our shelves. But since this is traditionally the season for bubbly, here we offer you a very diverse collection of sparkling wines, some rare and fine, some less so, but all of utility, interesting character and great value. Special pricing will be honored through December 31, 2005, while quantities last. Cheers!

Steve Kershner

\* newsletter prices on all wines are in effect through December 31 and limited to stock on hand



### Champagne Servings

1 bottle = 25 oz. = 6 4-oz. glasses

6 bottles = 38 4-oz. glasses

12 bottles (1 case) = 300 oz.

= 75 4-oz. glasses

= 100 3-oz. glasses



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### **La Spinetta Moscato 2004**

**Reg. price: \$14.79**

**Sale: \$12.99**

Lightly bubbly, what the Italians call *frizzante*, this semi-sweet semi-sparkler will bridge the gap beautifully for those not wanting a full-throttle sparkling wine. Yeah, it's sweet, but round, balanced by freshness and lush, ripe fruit character, with flavors of ripe peaches and pears. This is dangerously easy to drink, though fortunately also quite low in alcohol content. Lip smackingly delicious wine.

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### **Castillo Perelada Cava Brut Reserva**

**Reg. price: \$11.49**

**Sale: \$9.99**

This Cava is comprised of the three basic grapes of Spanish bubbly, Macabeo, Xarello and Parellada, which doesn't mean much to most people who drink Spanish Cava, but be assured that this is a very clean, balanced, accurate bubbly, created with cool stainless first fermentation and 15 months on the lees aging after fermentation in bottle, far surpassing the typical 9 months by most of the well-known Cava producers. This adds extra dimension and roundness, a creamy note and a richer, more balanced mouthfeel. Here is a superb value in Spanish bubbly.

### **Coffele Soave Brut Spumante**

**Reg. price: \$15.99**

**Sale: \$13.99**

This is from the Garganega grape, the mainstay of Soave production, but in a sparkling version, from highly respected quality producer of both still and bubbly wines. This is ultra-clean, bright and energetic, with Soave's smoothness and drink-ability, though frisky, and bubbly. Good bead, dry, nice balance and subtle flavors, easy to like lighter style and Soave's typical softness of texture; makes good Mimosas too.



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### **Bartolomeo Prosecco Extra Dry**

**Reg. price: \$11.49**

**Sale: \$9.99**

Prosecco is the grape and also the wine, hailing from northeastern Italy. Lightly bubbly and soft, this Prosecco is widely complimentary to food, is refreshing, light, easy drinking, with just a hint of sweetness, as are most Proseccos generally, balancing the natural slight bitterness in the finish, typical of the Prosecco grape variety. This is good, pleasant, easy-drinking bubbly that is clean and balanced, and all that for nominal price.



### **Gruet Blanc de Noirs Brut N/V**

**Reg. price: \$13.99**

**Sale: \$11.99**

This wine comes from a family with a long tradition in the Champagne district, who relocated to the new world for the opportunities here to carry on the production of high quality sparkling wine, as their ancestors have done in France for many generations. New Mexico is the present home of Gruet and this 75% Pinot Noir, 25% Chardonnay bubbly is proof that fine sparkling wines can be produced there. It's slightly orange-tinged color prepares one for the scents and flavors of red fruits, especially hints of strawberries. Good lively bead, slightly toasty bouquet, creamy texture, those red fruit flavors, and a finish that is crisp and clean. This is well made bubbly, solid and rewarding for the small price.

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### **Nicolas Feuillatte Brut Reserve Particuliere**

**Reg. price: \$28.99**

**Sale: \$24.99**

This is a very large producer with extensive vineyard holdings, unusual for a large firm to own so much land. It is a special cuvee somewhat out of the norm for Feuillatte, comprised of 60% Pinot Noir and 40% Chardonnay, and barrel fermented. Though Feuillatte's style is generally electric and crisp, this is toastier and more lush, showing barrel characteristics, buttery malolactic flavors and texture, and an oven-baked-bisquity flavor. This is a great value for those who enjoy the fuller, rounder, toastier style, like that of Bollinger.

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### **Jean Milan Brut Carte Blanche Grand Cru Blanc de Blancs**

**Reg. price: \$34.99**

**Sale: \$29.99**

Here is a bubbly from the heart of the Cotes de Blancs, in a little bowl of warmth just a stone's throw from Mesnil, and a small farm of only about 12 acres. Minuscule production here of only about 7000 cases of several cuvees. Not much reaches the U.S.A. This is a wine of purity and focus, with the mineral flavors that Champagne producers call "lead-pencil." It is frisky and blossomy with a great balance of deliciously ripe fruit and vibrant acidity. Look at the prices of the big name houses, Mumm, Moet and Taittinger, et al., and there is no denying that this is one of the greatest values in Champagne. A great joy comes from offering something of higher quality and lower cost. Limited.

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### **J. Laurens Blanc de Blancs Brut Cremant de Limoux**

**Reg. price: \$15.99**

**Sale: \$13.99**

Limoux is an appellation in the southwest of France where the sparkling wines have a similarity to their Champagne cousins to the north. These are made from different grape varieties, but the methods are similar and the wines are excellent values. This is all "white of whites" (the Mauzac grape dominates) and is produced by *methode champenoise* (true bottle fermentation). Dry, crisp, bright, clean and well balanced, it is an excellent alternative to Champagne costing twice as much, and is a very useful bubbly for kir royal, mimosas and fruit infusions, or as a compliment to appetizers.

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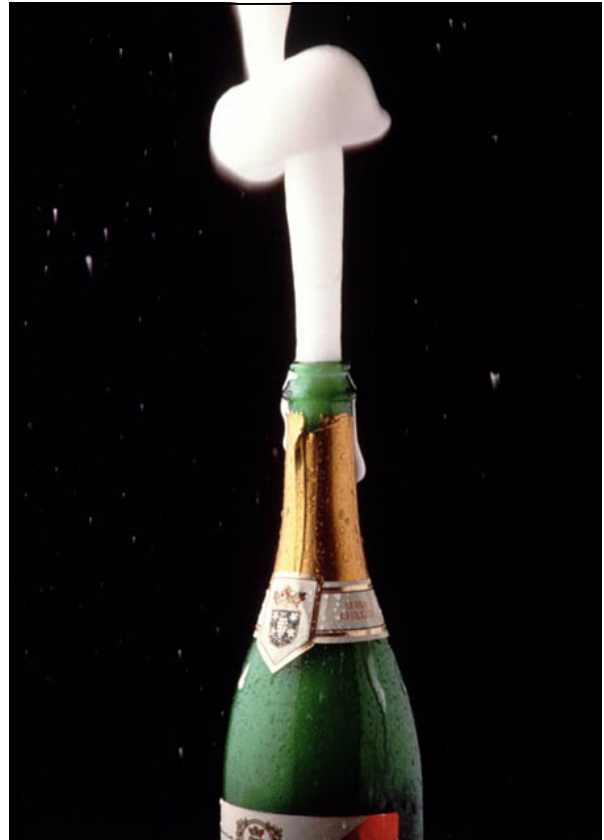
### **Chartogne-Taillet Cuvee Fiacre 1996**

**Reg. price: \$49.99**

**Sale: \$43.99**

The Chartognes produce only about 6500 cases of Champagne from their 30 acres of land, family owned and farmed for Champagne grapes since the 16<sup>th</sup> century. The US sees only about 30% of that production, in four different cuvees.

This Fiacre is their Tete de Cuvee, from their oldest vines averaging around 50 years, and there are only about 250 cases of this wine offered in the US market. Talk about your small production Champagne! Some of the big name cuvees from some of the big name houses run production into the hundreds of thousands of cases.



The wine is 60% Chardonnay, 40% Pinot Noir, and 100% malolactic. Flavors show hawthorn, apple blossom and straw. It is ripe and rich, creamy, luscious, expansive, like baked creamed apples, but still fresh and zingy, a penetrating Champagne with incredible depth, luxury and length, from the fabulous '96 vintage in Champagne. This is a keeper, too, as it will gain polish and depth with cellaring. Real class and breed here, and great value. Very limited.

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### **Rene Geoffroy Premier Cru Brut Prestige 1996**

**Reg. price: \$45.99**

**Sale: \$39.99**

This father and son domaine of some 30 acres of vines produces only 10,000 cases of Champagne, small production farmer fizz to be sure. They are wine nuts, like you and me, and all of their practices in the vineyard and winery are directed toward producing the highest quality bubbly, regardless of the very physically taxing work it entails. This is extraordinary bubbly, 80% Chardonnay, 20% Pinot Noir (unusual because this is from Cumieres- thought of as red



grape terroir in Champagne). It is from the supernal 1996 vintage, and one of the best of that vintage. It has apple, jasmine, saffron, brioche and lemon meringue flavors. Brilliantly clear, like a squeaky clean windshield, laser focused, lavish and long. This has no problem standing with the best of Champagne, regardless of price, and is in the realm with the likes of Dom Perignon, Roederer Cristal and La Grande Dame, all of which will cost more than three times as much. This one makes my knees weak, and should not be missed by any Champagne nut. Truly classic! Very limited.

**To place an order, contact us at:**

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