

2022 spring collections – fizz



Nearly 150 current champagnes and sparkling wines reviewed. See our other 2022 spring collections on [Spain and Portugal](#), [France](#), [California](#), [Germany and Austria](#), [Italy](#), the [southern hemisphere](#) and [east of Venice](#).

Champagne seems determined to distance itself from mere sparkling wines on price alone at the moment, although, in his [report on last month's Champagne Week](#), Tim Hall suggests that the recent, stark price rises for champagne are actually inspired by a shortage of stock and an industry underestimate of likely demand. The standard explanation from some important producers is that the price rises have resulted from speculation and increased sales on the part of collectors.

Whatever the reason, retailers have found themselves out in the cold as importers of the grandes marques, and of less-famous names, fail to supply them. Charles Lea of London retailer Lea & Sandeman took matters into his own hands and went out to Champagne to source some new names for himself. The results of this active scouting (which surely should be more commonplace? Champagne is so close to the UK) are seriously worthwhile – though even some of his finds are as much as £153.50 a bottle.

He was able to include no fewer than 31 champagnes in Lea & Sandeman's spring tasting in the august library of the Society of Chemists next to the Royal Academy, of which I reckoned nine were especially good value (in the current context). Search for GV below.

High prices have not deterred those at the grandes marques from showing off their latest releases. They have been some of the most enthusiastic adopters of online tastings. Olivier Krug and Julie

Cavil hosted a pan-European showing of a range of six Grande Cuvée bottlings and three rosés, on which I will report separately.

I also had an interesting session with chef de cave Frédéric Panaïotis of Ruinart recently. He was keen to show the difference between two vintages of his prestige cuvée Dom Ruinart Blanc de Blancs. The 2009 had been aged, as the vast majority of champagne is, under crown cap. The 2010 was, for the first time in the modern era, aged under natural cork. The 2010 had much more energy and tension and did indeed seem more like a fine white burgundy (Panaïotis' aim apparently).

He was also keen to point out that, contrary to popular belief, 2009 was not an especially hot growing season – it was just notably dry – so the difference in the two wines was more likely to be due to the difference in stoppers than the difference in the weather. I asked whether an increased risk of TCA infection might not result but he was confident that the hand-disgorgement imposed on Dom Ruinart from the 2010 vintage would include a sniff of each bottle.

He admitted that there will be some bottle variation but has no doubt that the cork-matured wines will last longer 'so they will be really good for collectors!'. (Gratien is the only other house that routinely matures its wines under cork, and some special cuvées are matured in this way, such as vintage Bollinger, Dom Pérignon P2 and P3, and some Bérèche bottlings.) 'But this is not my initial idea', he added. 'It was the predecessor of my predecessor who initiated experiments with the first few vintages of this century. I started to taste the results and was sold on natural cork ageing within just two tastings.'

The 147 tasting notes below are grouped into:

- [champagnes](#)
- [English sparkling wines](#)
- [other sparkling wines](#).

Within each group the wines are ordered alphabetically by producer (sur)name but you can change this using the menu below.

Other sparkling wine

Alta Alella, Mirgin Gran Reserva Brut Nature 2016 Cava

Certified organic. Creamy, dense nose that's obviously top-quality Catalan grapes. None of the cabbagey ([Sam's rubbery?](#)) aroma I sometimes find in less-successful Cavas. Smoky, saline top note. Very fresh and complete – bone dry too but there is no shortage of fruit. Beautifully made. Even if not the longest finish. Highly distinctive.

16.5

Annesanti, Raspato Rosato Frizzante 2020 IGT Umbria

A no-added-sulphites pet-nat made from Sangiovese and Aleatico. Swing-top bottle sealer in very funky turquoise and pink colours, made from recycled plastic. Quirky label. Francesco Annesanti's family have farmed for generations, but she decided to turn her stables into a wine cellar and make wine.

Cloudy orangey pink. Very cool bottle! Tamarind and liquorice and caraway, kumquat and mandarin. This is gorgeous. Ripe fruit but also a bit earthy. Just a lick of pet-nat sour, but so subtle that you barely notice it. One of the best pet-nats I've tasted. We bought this on a whim from Loki wine merchant in Birmingham and if you're ever going to try and persuade a non-adventurous wine drinker to try pet-net, this would be the wine to start with. A real delight!

17

Barta, Pezsgő Extra Brut 2019 Tokaj

Pezsgő means sparkling wine in Hungarian. 100% Furmint, traditional method. From the vineyard Öreg király. Quite stinky/struck-match nose. Very frothy palate. Less sophisticated and subtle than the Demeter Zoltán fizz. A little astringent on the end.

15.5

Dom des Baumard, Carte Turquoise Blanc Brut NV Crémant de Loire

Full bottle 1,583 g. Dosage 5–6 g/l. Presumably Chenin Blanc as this producer makes Savennières and Quarts de Chaume. Salty, nutty, apples over citrus with a suggestion of Chenin lanolin soap. Crisp, not complex. Maybe a small glass, but not a sparkling wine you'd drink for itself.

15

Bellenda, Würm Blanc de Blancs Metodo Classico Brut Nature 2012 IGP Veneto

Golden colour. Cashew-butter and mimosa-blossom nose. Intriguing golden-curry and sotolon spice flavours. Currants and turmeric. There is something that reminds me of Cape Malay curry in this, and then ripe apples, kohlrabi, slim slices of raw parsnip. Really interesting. Lots here to get into.

16.5

Bellenda, Pluck Blanc de Noir Metodo Classico Brut Nature 2012 IGP Veneto

Golden colour and cordite on the nose. Dramatic, forceful, with strong cave-aged cheese umami and tang on the palate. Not an easy wine. Almost feels tannic. Pronounced bitterness on the finish. Ambitious. But there is no kindness here.

15.5

Bellenda, San Fermo Superiore Brut 2020 Prosecco di Conegliano

Valdobbiadene

I think this is the first time I have ever put a Prosecco to my nose and exclaimed, 'oh wow'. This smells simply lovely. Intensely appley – all at once ripe, green-skinned, crunchy, baked, caramelised. And with a hint of angelica. Bone dry on the palate with a fine fizz. Apples, but fresh and green and super-crisp. Neat and elegant with a sprinkling of fine white pepper and salt crystals on the finish.

16.5

Bellenda, Sei Uno Metodo Classico Extra Brut Superiore 2018 Prosecco

Valdobbiadene

Bony, dauntless, flinty, smoky wine. This would shock the socks off the supermarket-Prosecco drinker. But if you like your martinis very dry and perhaps a little dirty, this will be your kind of Prosecco. Sea brine and oyster shell and bitter leaves and almond husks. Terse finish. Bracing, palate-cleansing. Serve with whitebait misto and a thick, garlicky, lemony mayo.

16.5

Can Sumoi, Ancestral Montonega 2021 Spain

Full bottle 1,579 g. 100% Parellada from Catalunya. Biodynamically and organically produced. Hand-picked, destemmed, gently treaded in an inert atmosphere. Macerated for four hours on skins. Vineyard-yeast fermentation starts in stainless steel at a controlled temperature of 16 °C, and fermentation is completed in the bottle, where the wine is left to stand for a few months before being put on the market.

Almost water-white. Lemon-barley water. Salty. Preserved lemons. Perfect oyster wine! Delicate, with a soft nacreous texture and sense of flavour in the mouth. A very quiet, reserved, gentle wine.

16.5

Dom Carneros, Méthode Traditionnelle Brut 2017 California

Full bottle 1,665 g. Just over half Pinot Noir and most of the rest Chardonnay, with a very small amount of Pinot Gris. Three years in bottle.

Custardy, toasted brioche and an apple-lolly sweetness. Tastes closer to sec than brut. Very frothy. Not the most refined.

15.5

Chatzivaritis, Migma Petnat Rosé 2021 Wine of Greece

70% Negoska, 30% Xinomavro. RS 9 g/l. Certified organic.

Cloudy pale rose-red colour. Real rose-petal interest on the nose. Clean and fresh. Really well made. Summer in a bottle?

16.5

Chatzivaritis, Migma Petnat 2021 Wine of Greece

50% Muscat, 50% Malagousia. RS 11 g/l. Certified organic.

Just disgorged. Deep honey colour. Lots of fun. Good acidity but grapey appeal too with an undertow of laurel leaves. Sherbet flavours with just a little sweetness.

16.5

Colet-Navazos, Extra Brut Reserva Clàssic 2016 Cava

Full bottle 1,639 g. Certified Ecocert organic. Equipo Navazos on the back label. 100% Chardonnay made with a bit of flor. 40 months sur lattes.

Golden colour. Gosh, smells like curry powder! Super-salty, and yes, a bit manzanilla-like. Bruised apples and bronze. As refreshing as a glass of fino, but with a lively sparkle. If you love dry sherry, you will love this. Send over the marcona almonds and padrón peppers!

16.5

Eugenio Collavini, Millésimé Ribolla Gialla Brut 2017 Italy

Full bottle 1,726 g. 100% Ribolla Gialla. First made by his father who invented the 'metodo Collavini', which is basically a cross between champenoise and Charmat ('the container of the Charmat but the timing of the champenoise'). They use horizontal autoclaves (copying the position of the bottle of champagne) to give a wider area of surface contact between wine and lees. In tanks for 32 months with fans that create bâtonnage. Add a little bit of dosage at the end. RS 6.5 g/l. 12 months in bottle.

Ripe apples and pears nose – smells like a celebration of summer orchards, complete with a touch of honey and honeysuckle blossom. Really smart acidity – like a racy, firm, silver-gleaming sheath around the ripe yet crunchy orchard fruit. The impact of the lees is more 'felt', as a mid-palate density, than tasted as a flavour. Very pure, very long fruit delivered with pitch-perfect intonation and clarity. This is so distinctive. It could not, in a month of Sundays, be compared to champagne, Prosecco, Franciacorta or crémant from anywhere in France. It is totally itself. I love that. It was wonderful with hard white ewe's cheese.

16.5

Dom Collin, Cuvée Prestige Rosé NV Crémant de Savoie

Chardonnay, Chenin Blanc, Pinot Noir.

Very pale pink indeed. Some evolution and biscuity reward. Though not bone dry. **VGV**

16

Coronica, CO Due Malvazija Istarska Extra Brut NV Istria

Traditional-method fizz disgorged in October 2021 but other than that I know little about this wine except that ambient yeasts are used as much as possible and intervention is apparently kept to a minimum.

You can (just) discern the apple-and-honey character of the grape variety although this is not that astringent and has clearly been well made. It is not punishingly dry or acid and is very clean but doesn't seem to have that much autolysis character. Fine bead. Good effort, and a local product.

16

Zoltán Demeter, Pezsgő 2016 Tokaj

Lightly sparkling with very fine bead. Really fine, appley fruit and a dry, slightly chewy finish. I would happily serve this as an aperitif. Clean as a whistle!

16.5

Pieter Ferreira, Méthode Cap Classique Extra Brut 2016 Western Cape

Full bottle 1,661 g. 60% Pinot Noir, 40% Chardonnay – Robertson. Hand-picked. After whole-bunch pressing and the separation of cuvée from the taille, the clear juice was all fermented in stainless steel at 16 °C. After the first fermentation, the wine was blended for secondary fermentation in the bottle. 54 months on lees. RS 3.6 g/l, TA 6.68 g/l, pH 3.22.

Pale peachy gold. Appealing toasty autolytic aroma, hazelnuts and a hint of candied orange peel but doesn't smell sweet. Rich and toasty on the palate. Dry with fine and persistent mousse. Lovely underlying citrus freshness even with the richness and depth of flavours.

16.5

Roger Goulart, Brut Reserva 2019 Cava

Full bottle 1,588 g. Vegan.

Smells like lime sherbet with a funk of sulphur funk. Borage and pears, lovage and mooli with a dab of hard-candy sweetness. Not nearly as good as the Gran Reserva. I'd rather spend the extra £3.

15

Roger Goulart, Brut Gran Reserva 2017 Cava

Full bottle 1,590 g. Xarel-lo, Macabeo and Parellada, all vinified separately. Five years' lees ageing.

Struck match on the nose, honeyed florals in the mouth. The fruit on this has a great spread of white peachy flesh sweetness, crisp apple tartness, back-throat citrus-pith bitters. Easy to like but not simplistic, and Cava at its very essence rather than a champagne knockoff. A good-quality Cava at a very good price.

16.5

Gratias, Comboi Vino Ancestral Blanco 2021 Manchuela

Full bottle 1,620 g. Certified Ecocert organic. Pet-nat. 100% Tardana. No sugar added, says the label. 3,967 bottles produced.

Unnecessarily heavy bottle for a pet-nat. Vegetal and dry. Tastes like cucumber-flavoured soda water. I'm sure this will be super-refreshing on a boiling hot day. But you could also drink cucumber-muddled soda water...

15

Gratias, Comboi Vino Ancestral Blanco 2020 Manchuela

Pet-nat made from Tardana, a late-ripening variety known as Planta Nova in Andalusia.

It feels as though the grape itself doesn't add that much to the wine – all in the cellar? Off dry.

15.5

Gratias, Comboi Vino Ancestrale Rosado 2021 Manchuela

Full bottle 1,607 g. Certified Ecocert organic. Bobal. No sugar added. 1,648 bottles made.

Deep cherry red. Smells like cherry throat lozenges. Tastes like a liquorice-candy stick dipped in cherry sherbet. Fun, lively, bracing, fresh, spiky. Like a liquid cocktail of comedy night and karaoke.

15.5

Dom de l'Idylle, Brut NV Crémant de Savoie

Jacquère, Roussette.

A little bit sweaty on the nose but nice mouth-filing light fruit on the palate. Well made. Dry but not austere.

16

Jansz, Single Vineyard Chardonnay 2013 Tasmania

Single parcel, Jansz Vineyard, Piper's River. Hand-harvested, whole-bunch pressed, fermented and matured for eight months in aged French oak barriques. Barrel selection. Aged more than six years on lees. Tiraged February 2014, disgorged August 2020. Dosage 5.5 g/l.

Not cheap! Neat and very Chardonnay. Off dry. Sparkling Mâconnais? Clean enough.

15.5

Jansz, Late Disgorged Cuvée Sparkling 2012 Tasmania

55% Chardonnay, 45% Pinot Noir. Jansz Vineyard, Piper's River. Hand-harvested, 45% fermented in aged French oak hogsheads, aged just under eight years on lees. Tiraged March 2014, disgorged June 2020. Dosage 4 g/l.

Much deeper flavoured than the 2013, really quite intriguing! Still quite youthful but with lots of interest. Well done!

16.5

Kleine Zalze, Méthode Cap Classique Brut NV Western Cape

Full bottle 1,615 g.

Very slightly catty florals. This tastes a bit like undercooked sourdough mashed with blended fresh lemon, salt and back-palate bitterness. There are much better non-champagne sparkling-wine options out there.

15

Clément Klur, Sans Soufre NV Crémant d'Alsace

Full bottle 1,513 g. Certified Ecocert organic. RS 3.2 g/l, TA 5.6 g/l.

Bit biscuity. Sweet and peachy and simple. One-dimensional prettiness, but well chilled with a bit of cantaloupe melon wrapped in prosciutto this would not be bad.

15.5

Osmote, This Is Red Pet Nat 2020 Finger Lakes

Full bottle 1,442 g. 62% Leon Millet, 26% Marquette, 12% Cabernet Franc. Crown cap, clear bottle.

Slightly disturbing label of a sketch of a mullet wig draped over a racing-car tyre. I'm sure there's an explanation. It's certainly a red wine! Dark, almost aubergine-skin colour. So violently bubbly that when we opened it, the fizz poured out the bottle for five minutes non stop. Smells gamey, of dark charcuterie, of Ribena stirred into a blue ink pot. Actually, all that dramatic froth was just for show. Now that the wine has settled down, the bubbles are tiny, tucked away, barely more than a quick little zimm on the tongue. I suspect this may not have fermented to dryness, and that is not only perfectly okay, it's also perfectly balanced. Bendy, sassy little tannins with a lick of tea leaf and snark. Popping with indigo-stained fruit and wild tang: elderberry, blueberry, bullace, sloes and blackcurrant. Sweet with the peppery sweetness of biltong and a touch of sumac sour and even a hint

of fermented tomatoes and kimchi. I have to confess, I adore this (although I have to turn the bottle around because I find the label too unnerving). This wine has attitude *and* charm.

16.5

Otronia, Brut Nature NV Patagonia

Full bottle 1,642 g. Rather elegant, almost flask-like bottle shape. Vineyards in Sarmiento, Chubut, in Argentina's deep south, on parallel 45°33". 100% organic Chardonnay, traditional method, fermented with ambient yeast and 25 months on lees. Although the vintage is not shown on the label, it is 2018. TA 8.47 g/l, pH 3.1, RS 4.13 g/l.

Very frothy on pouring with lots of big bubbles. Very pale gold. Quite toasty in aroma for a wine that has had 'only' 25 months on the lees, particularly for a traditional-method wine from the New World (which I tend to find have much less autolytic character than, say, champagne), opening to reveal lemon and clementine fruit and a touch of smoky grapefruit. Full, leesy texture contrasts with the high, bright acidity. A good aperitif style but with enough depth and length to make it more than just a palate-whetter. It might well age longer than this but I can only guess as I have never tasted this wine before.

16.5

Otronia, Rosé Brut Nature NV Patagonia

Full bottle 1,636 g. Elegant, almost flask-like bottle shape. Vineyards in Sarmiento, Chubut, in Argentina's deep south, on parallel 45°33". 100% organically farmed Pinot Noir, traditional method, fermented with ambient yeast and 25 months on lees. Although the vintage is not shown on the label, it is 2018. TA 8.55 g/l, pH 2.97, RS 2.37 g/l.

Incredibly frothy on first pour. Very very slight pink tinge to the pale gold colour. More subtle and complex aromas than on the white Brut Nature, with notes of peach and sharp red fruits as well as a light toasty note. On the palate, again the high acidity is finely integrated and here there is even more depth and completeness, with a creamy texture to balance the mouth-watering freshness – but not quite as toasty/autolytic as the Chardonnay-based wine. Persistent.

16.5

Patricius, Brut NV Tokaj

Blend of 50/50 Olasz and Furmint, four months on the lees.

Dry and elegant. Long, mouth-watering minerality. Ripe, ripe acidity – yuzu, linden, lime leaf. Super-fine bubbles. This really is delicious. Green-apple sherbet on finish. The finish draws a long slender line through the palate.

16.5

Perelada, Stars Brut Nature Reserva 2016 Cava

Full bottle 1,554 g. Xarello, Parellada, Chardonnay blend.

Gourd-like vegetal with a strongly bitter backbone and stinging green-peach acidity. Straightforward and appetising.

15.5

Raventós i Blanc, De Nit Extra Brut 2019 Conca del Riu Anoia

Full bottle 1,582 g. Certified Ecocert organic. Disgorged 25 November 2021.

Very, very slightly pink. Smoky, paprika and almost pork-fatty in its plump and interesting sour-berry sweetness. Peach with a spill of raspberry. Melon and prosciutto. Strong aged cheddar seemed to accentuate flavours of strawberry in the wine.

16.5

Raventós i Blanc, Blanc de Blancs 2019 Conca del Riu Anoia

Full bottle 1,584 g. Certified Ecocert organic. Disgorged 1 December 2021.

Smoke and flint and green-apple skins. Baby-green fennel fronds. Dry and white-knuckle tense. Vegetal in a crisp, clean, precise, cleansing way. It reminds me of my favourite salad: raw crunchy white cabbage sliced super-thin and liberally laced with cumin seeds, white pepper, white balsamic and slicks of dark-green pumpkin-seed oil. It's not a flattering description for a wine, but believe me, this is really good.

16.5

Raventós i Blanc, De La Finca Vinha dels Fòssils Brut Nature 2018 Conca del Riu Anoia

Full bottle 1,575 g. Certified Ecocert organic.

Crisp, rectangular, more chalk than fruit with a peel of Persian lime. The bubbles have a fabulous snow-globe shape in the way they fill and cloud everything in a demi-hemisphere and then settle; first flurry then layer. But back to the finish: green rectangles.

17

Raventós i Blanc, Textures de Pedra Blanc de Negres Vinyes Més Alta 2017 Conca del Riu Anoia

Full bottle 1,576 g. Certified Ecocert organic. 'Blanc de noir' from Xarello Vermell, Sumoll, Bastard Negre. High-elevation vineyard planted 1962 and 2002.

Bready, choisya top notes, a strong spine of minerality. Very determined, touch of sauerkraut. Tangy. Quinine. And then, for a sparkling wine, unusually silky. This carves a line in the road – unique, yet with a classical cast. [Kipling's cat](#) that walked by himself.

17

Raventós i Blanc, Textures de Pedra Blanc de Negres Vinyes Més Alta 2014 Conca del Riu Anoia

Full bottle 1,624 g. Certified Ecocert organic. Disgorged 7 October 2020.

Papaya. Honeycomb on the nose. Lanolin on the palate. Rich then mineral, then rich then steely. Honeysuckle and then licking an old iron gutter. Bold. Very structured, it tells you its shape. Iron intensity, defiant concentration. More IQ challenge than wine?

17

Raventós i Blanc, Manuel Raventós Negra Brut Nature 2014 Conca del Riu Anoia

Full bottle 1,667 g. A selection of the best wines of the vintage. Disgorged 13 December 2021.

The most extraordinary nose! The wine smells like Bovril on hot buttered toast. Maybe a touch of Vegemite. Deeply umami. White miso, nutritional yeast, almost beefy! It has elements of chicken stock and crisp-fried potato skins. No fruit on the spectrum. Stunningly savoury, interesting, intellectual, circling into itself without being introspective. Keeps changing. Very complex – cheesy cornbread. Ribbon of melted-brown-butter-yeasty umami across the back palate and a notion of campfire-curved lemon peel.

17.5

Sentio, Brut NV Prosecco

Full bottle 1,459 g. 100% Glera. RS 10 g/l, TA 5.2 g/l.

Apples, honey, peony florals and bubble-bath suds. Subtle nuttiness. Gentle, pretty and true to the genre.

16

Sentio, Rosa Aurea Cuvée Rosé Extra Dry NV Prosecco

Full bottle 1,472 g. RS 13–15 g/l, TA 6 g/l. Made from Rabaso and 'white local grapes'.

Simple chalk-and-strawberry flavours with a thin sharpness that isn't present in the Sentio white Prosecco.

Refreshing. I could imagine this going with a bowl of strawberries, fresh mint and yogurt for a summer brunch.

15

Sumarroca, Núria Claverol Homenatge Finca Peretes Brut Gran Reserva 2014

Cava

Full bottle 1,690 g. 100% Xarel·lo. Vines over 50 years old from a 4.1-ha vineyard on Finca Peretes de Monistrol d'Anoia. Fermented in stainless steel and aged on lees for 30 months.

Rich, honeyed herbs and dried apricots, saline and brushed steel. The quicksilver lustre of mercury droplets.

Beautiful balance, with dosage *à point*. The acidity and structure are felt with diamond-tipped precision but the autolysis uncurls and curls with buttery pastry hedonism. So long, with a backdraw that seems to pull you into the wine and a finish that warms the throat, coils around the mid palate and magnetises you into another sip.

One of the most complex Cavas I've tasted.

17.5

Tiwari House, Méthode Traditionnelle Brut Nature 2019 Badacsony

Full bottle 1,663 g.

Not much evidence of autolysis (I wonder how long this was on the lees?), but very pretty white-peach fruit

soused in lemon with a firm spine of minerality through the middle. Acidity dominates the finish. It needs food.

15.5

Tiwari House, Unwritten Poem Welschriesling Brut Nature 2020 Badacsony

Full bottle 1,225 g. Sealed with a screwcap (must be a very low-pressure sparkling wine). Welschriesling grown sustainably on volcanic soils in Badacsony.

Smells salty, and of yellow wild-herb flowers. Bone dry, feathery light bubbles and floral notes. Lots of lemony acidity.

15

Tiwari House, Unwritten Poem Budai/Kéknyelű Brut Nature 2020 Badacsony

Full bottle 1,221 g. Sparkling wine with a screwcap seal.

Herbal, green nose. Piercingly dry and fresh. Delicate. Green apples, white flowers, chalk. A real appetite whetstone of a wine.

15

Tiwari House, Unwritten Poem Rosé Syrah/Pinot Noir Brut Nature 2020

Badacsony

Full bottle 1,234 g. Sealed under screwcap.

Pale pink. A bit sherbety. Dry. Light strawberry and raspberry fruit. Very short, though, with a bit of a hole mid palate. I think this could have done with some dosage.

15

Tiwari House, Méthode Traditionnelle Rosé Brut 2020 Badacsony

This is the best of all the Tiwari sparkling wines, and my suspicion is that the little dab of dosage has made all the difference. Raspberry, strawberry florals and lots of crunchy green apple.

16

Cave Vieil Armand, Brut NV Crémant d'Alsace

Full bottle 1,533 g. Pinot Blanc and Auxerrois.

Bit stinky. Apples, green-apple skin and cookie dough. Very short. I prefer their rosé.

15

Cave Vieil Armand, Bienvenue Brut NV Crémant d'Alsace

Full bottle 1,554 g. Pinot Blanc and Auxerrois.

A froth-and-knickknacks party wine. Very soft acidity, soft bubbles, apple-candy spangles and rhubarb jujubes.

15

Cave Vieil Armand, Rosé Brut NV Crémant d'Alsace

Full bottle 1,523 g. 100% Pinot Noir.

A frothy, exuberant celebration of strawberry sweetness. Has a lovely green-apple-sherbet acidity that leaves the mouth buzzing with brightness. Simple but very quaffable. Summer brunch party wine.

15.5

Wildman, Astro Bunny Pét-Nat 2021 South Australia

Fiano, Zibibbo, Nero d'Avola. Mix of fruit from McLaren Vale, Adelaide Hills and Riverland. This British MW, Tim Wildman, made his first pet-nat in 2014!

Pale pink. Utterly frivolous, the Zibibbo from Riverland adding a certain grapiness. But why not? Frothy and clean.

16