

2009 Grand Cellier Rubis

Vilmart, Champagne Wine Region, France

Product details

Vintage:	2009	Drinking:	Now 2019
Producer:	Vilmart	Alcohol:	
Region:	Champagne Wine Region	Variety:	
Country:	France		

Tasting notes

Vilmart's 2009 Brut Premier Cru Grand Cellier Rubis is fabulous. A rich, deep rosé, the 2009 is all about texture. Layers of fruit open up in the glass in a silky, aromatically expressive Champagne loaded with class. The radiant, resonant style, so typical of the year, is on full display. The Grand Cellier Rubis remains one of the most polished, compelling wines in Champagne. The 2009 is another drop-dead gorgeous showing from Vilmart and proprietor Laurent Champs. The Grand Cellier Rubis is 60% Pinot Noir and 40% Chardonnay. This bottle was disgorged in December 2013. Dosage is 8 grams per liter.

Antonio Galloni

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.

