



Champagne Ch. & A. Prieur
Stephen Tanzer's International Wine Cellar
(November/December 2011)



NV Grand Prieur Blanc de Blancs
91 points

"Vivid yellow. Sexy aromas of orange, poached pear and sweet butter, with a hint of vanilla bean. Juicy and broad on entry, then tighter in the mid-palate, offering juicy orchard fruit flavors and a refreshingly bitter note of lemongrass. Finishes on a stony note, with very good clarity and precision. This Champagne's power will help it work with rich foods but it also has the finesse to serve alongside simple shellfish dishes."



NV Grand Prieur Brut
90 points

"Light, bright gold. Nectarine, orange and minerals on the floral-accented nose. Deeply pitched pit and orchard fruit flavors are braced by a tangy mineral note, which adds back end lift and cut. Repeats the nectarine note on the finish, which is sappy and nicely persistent. This Champagne has the heft to work with rich foods."



2000 Millésime
90 points

"Bright gold. Powerful, fragrant nose evokes poached pear, peach nectar, buttered toast and honey, with a floral topnote. Broad, chewy and fleshy, with surprising energy to its deep orchard fruit and honey flavors. This has nice heft and texture. Closes on a leesy, spicy note, with good cling and length."



NV Grand Prieur Rosé
89 points

"Dark orange. Redcurrant, dried cherry and herbs on the musky, powerful nose. Dense, chewy and refreshingly bitter, offering sappy red fruit and orange marmalade flavors. Shows a refreshing, peppery bite on the finish, which clings with good tenacity and spicy persistence. This deep, rich Champagne, which acts a lot like a light red wine, would be far more useful at the table than as an aperitif."