

BEVERAGE TESTING INSTITUTE

Sparkling Wines





VITICULTOR

BRUT - CORPINNAT

"Light gold color. Aromas and flavors of luxurious vinyl unicorn pool toy, lemon oil and lime, and baked

apple with a velvety, crisp, finely carbonated, SE VESTING INSTITUTE dry medium-to-full body and a tingling,

refreshing, medium-long finish imparting shades of lemon and lime, baked yellow apple,

honeycomb and dried apricot, and blanched almond. Some serious Spanish sparkles showcased in this Cava with layers of depth and complexity." BRUT

DE BAIX

2016

TO BARCELONA 33 KM

pts

TORELLÓ

CORPINNAT

75 cı

PAINOUS CAVA

"Golden straw color, Aromas and flavors of brown butter poached pear, marzipan, lemon and apple, and floating in the pool with the grill going with a round, crisp, finely carbonated, dry medium body and an interesting, medium-length finish manifesting notes of dried apples, apricot jam, blanched almonds, and jasmine rice with no oak flavor. Layers of flavor from fruit to earth dance on the tongue for a classic expression of sparkling wine from Catalonia."



CALLET VESTING INSTITUTE



Painous

CAVA

HANSEN-LAUER

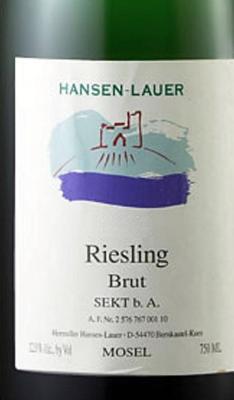
Brut SEKT Riesling

"Golden yellow color. Aromas and flavors of tart green apple, pineapple, scorched orange peel, and lemon marzipan with a satiny, lively, finely carbonated, dry medium body and a sleek, involved, medium-length finish revealing shades of lime zest, candied ginger, canned pineapple, and white flowers. Zippy acidity with lively aromatics make this a natural pairing with spicy and complex south east Asian cuisine or rich pork dishes."









DOMAINE DE LA BELIERE

Bugey Cerdon

MÉTHODE ANCESTRALE

O O pts

"Amber color. Aromas and flavors of cranberry juice, rose petal, cherry and kiwi, and red apple with a round, bright, effervescent, fruity mediumto-full body and a delightful, mediumlong finish that shows nuances of cherry, cranberry, beeswax, and rose water. Concentrated fruit flavors, creamy bubbles, and well balanced acidity will make this a splendid pairing with charcuterie."











BARON AÎMÉ CRÉMANT DE BOURGOGNE

"Golden straw color. Aromas and flavors of brioche, green and yellow apple, dried pineapple, and lemon oil with a supple, vibrant, finely carbonated, dry medium body and a smooth, engaging, mediumlong finish displaying impressions of croissant with salted butter and tart pear jam, white tea, and grapefruit peel with no oak flavor. A lovely and racy apéritif that will pair splendidly with a cheese and bread course."









TERRE DEI BUTH

Special Cuvée

"Gold color. Aromas and flavors of ripe peach, melon, dried flowers, and blood orange with a velvety, crisp, effervescent, dry medium body and a charming, mediumlength finish displaying accents of peach gummi bear, edible flowers, dole fruit cup juice, and gooseberry. A more serious take on Glera with the body and richness to pair with diverse cuisines."



Best Buy

9 Opts





BARON AÎMÉ CRÉMANT DE BOURGOGNE

"Steely amber color. Aromas and flavors of strawberry, green apple, toasted oats, and creme fraiche with a satiny, lively, finely carbonated, dry light-to-medium body and a tingling, intricate, mediumlength finish that presents overtones of slightly under ripe wild strawberries, apricot, warm bread dough, and lemon zest. Lively and bright for a perfect apéritif yet with just enough richness and body to carry you in seamlessly to the first course."





