
TANZER

November/December 2011

Josh Reynolds

2002 Dizy-Corne Bautray Brut(\$285) (100% chardonnay, from a one-hectare site planted in 1960; raised in large oak and bottled with no *dosage*): Bright yellow-gold. Sexy spice and smoke nuances complicate fresh pear and citrus zest aromas, with an intense mineral quality contributing to the impression of purity. Taut and sharply focused, with strikingly concentrated lemon and orchard fruit flavors and slow-building floral and spice qualities. Finishes precise and very long, with outstanding mineral-driven persistence. 96

2002 Avize-Champ Cain Brut(\$285) (100% chardonnay, from a one-hectare plot planted in 1962; raised in a large oak cask; two grams per liter *dosage*): Vivid gold. More powerful and assertive than the Dizy-Corne Bautray, showing a muskier character and deep orchard fruit and gingerbread qualities. Becomes more floral with air and offers brighter orange and ginger notes on the back half. The floral element repeats strongly on the finish, which boasts serious thrust and energy. 94

2002 Ay-Vauzelle Terme Brut(\$285) (100% pinot noir, from a 0.3-hectare vineyard that was planted in 1980; raised in large oak; 2 g/l *dosage*): Bright yellow-gold. The most perfumed of this set of bottlings, showing an intense flower shop quality and suggestions of red berries, anise and peppery spices on the nose and palate. Quite chewy in texture but carrying no excess weight. Broad, rich and tactile Champagne but also strikingly precise and mineral-driven, with excellent finishing breadth and length. 96