



NV Tarlant Brut Nature Zero

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
89	NA	2018 - 2024	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	31st Aug 2018	238, The Wine Advocate	Type: Sparkling

Tarlant's NV Brut Nature Zero is based on the 2010 vintage (plus 40% reserve wines) and offers a clear, bright, fresh and elegant bouquet with brioche notes. Tight, straight and fresh on the palate, this is a pretty complex Brut Nature with great purity and tension. There are citrus flavors on the finish. Disgorged in March 2017; tasted in April 2018.

Sweetness: Dry
Type: Sparkling
Variety: Proprietary Blend

NV Tarlant Brut Reserve

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
89	NA	2018 - 2028	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	31st Aug 2018	238, The Wine Advocate	Type: Sparkling

In April, I tasted two different versions of the NV Brut Reserve at the domaine in Oeuilly, Marne Valley. The first is based on the 2009 vintage and was disgorged with a dosage of 5.8 grams per liter in early 2017. The wine offers a rich and intense bouquet with brioche, bread and toast aromas. On the palate, this is a pure, fresh and fruity assemblage of the three main Champagne varieties. This Reserve reveals remarkable finesse and elegance as well as charming roundness. The other NV Brut Reserve is based on the 2011 vintage (60%) plus reserve wines and was disgorged in January 2018. It's very clear and fresh on the nose, with bright fruit aromas and remarkable purity. Intense and elegant on the palate, with lots of Meunier flavors at this early stage, this is an

Sweetness: Dry
Type: Sparkling
Variety: Proprietary Blend

elegant, well-structured and persistent Champagne with raspberry and cherry flavors on the finish. It is really fresh and pure, with redcurrant flavors in the aftertaste. Dosed with 5.8 grams per liter.

NV Tarlant Brut Nature Rosé Zero

Rating (89 - 90)	Release Price NA	Drink Date 2019 - 2026	Producer: Champagne Tarlant
Reviewed by Stephan Reinhardt	Issue Date 31st Aug 2018	Source 238, The Wine Advocate	From: France , Champagne
			Color: Rosé
			Type: Sparkling
			Sweetness: Dry
			Type: Sparkling
			Variety: Proprietary Blend

Based on the 2011 vintage, the NV Brut Nature Rosé Zero is pure and fresh on both the nose and palate. Complemented with reserve wines from 2010 and 2009, this is a stunningly lean, straight, very firm and sour cuvée with lots of citrus flavors. Composed of 44% Pinot Noir, 6% Pinot Meunier and 50% Chardonnay, it has a pretty white character with a pink color. Disgorged in April 2017; tasted in April 2018.

NV Tarlant Brut Argilité

Rating 89	Release Price NA	Drink Date 2020 - 2030	Producer: Champagne Tarlant
Reviewed by Stephan Reinhardt	Issue Date 31st Aug 2018	Source 238, The Wine Advocate	From: France , Champagne
			Color: White
			Type: Sparkling
			Sweetness: Dry
			Type: Sparkling
			Variety: Proprietary Blend

The NV Brut Argilité is entirely based on the 2012 vintage, a 50/50 blend of Pinot Meunier and Chardonnay, and was fermented for six months in amphorae (without the skins, of course). The wine has a pure and fresh bouquet with lots of citrus but also gummy flavors. Round and very fruity on the palate, this is a delicate and aromatic Champagne with charming residual sugar from the second fermentation. No dosage here, but it has a lovely sweetness. Disgorged in June 2017.

2004 Tarlant Blanc de Meuniers La Vigne d'Or

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
92+	NA	2023 - 2038	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	31st Aug 2018	238, The Wine Advocate	Type: Sparkling

The white-golden colored 2004 Blanc de Meuniers La Vigne d'Or offers a clear and very fine, even mineral bouquet with flinty and ripe yet elegant fruit aromas. Firm and fresh on the palate, this is a pure and almost austere Meunier that was disgorged in February 2015. The wine reveals remarkable finesse and elegance but is still firm and austere, especially in the challenging finish that is as charming as an iron bar. I would cellar it for at least another four or five years. There is surely potential, at least in context with the 1999, 2002 and the 2003, which I tasted side by side with this 2004. The acidity (no malolactic fermentation here) still needs to be integrated. Tasted April 2018.

Sweetness: Dry

Type: Sparkling

Variety: Pinot Meunier

2004 Tarlant Millésime Prestige l'Aérienne

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
93+	NA	2022 - 2040	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	31st Aug 2018	238, The Wine Advocate	Type: Sparkling

The 2004 Millésime Prestige l'Aérienne is "the answer to 2003," says Benoît Tarlant. "Everything was relaxed. It was a nice and happy year, with good yields but no hail and no storms." The white l'Aérienne blends 70% Chardonnay with 30% Pinot Noir and opens with a clear, concentrated bouquet of white and yellow-fleshed fruits along with citrus aromas and some ginger notes. On the palate, this is very generous and elegant yet pure and vital cuvée with a juicy Chardonnay character right now and lots of finesse. Still very young, the finish is pure, very salty, long and tensioned. Disgorged in February 2018; tasted in April 2018.

Sweetness: Dry

Type: Sparkling

Variety: Proprietary Blend
Chardonnay , Pinot Noir

2003 Tarlant Millésime Prestige La Matinale

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
93	NA	2020 - 2033	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	31st Aug 2018	238, The Wine Advocate	Type: Sparkling

The latest disgorgement of the Pinot Noir-driven 2003 Millésime Prestige La Matinale is from March 2018. Tasted in April 2018, this is pure, fresh and concentrated on the very complex and elegant nose. Although it is still young, this "version" reveals great finesse and elegance on the palate and comes along as an intense and firmly structured vintage Champagne with tension and mineral expression. Due to a loss of 80% of the Chardonnay in 2003 because of frost, the blending is just 28% Chardonnay with 45% Pinot Noir and 27% Pinot Meunier.

Sweetness: Dry

Type: Sparkling

Variety: Proprietary Blend

2003 Tarlant Blanc de Meuniers La Vigne d'Or

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
94	NA	2020 - 2040	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	31st Aug 2018	238, The Wine Advocate	Type: Sparkling

The golden-yellow 2003 Blanc de Meuniers La Vigne d'Or shows a slightly red shimmer in its color. Deep, ripe, rich and intense on the nose, with lots of brioche and ripe, matured fruit aromas, this is a pure, fresh, very fine and elegant Pinot Meunier with a long, tensioned and refreshing mineral finish. This has remarkable finesse and freshness for 2003, a vintage that was terribly underrated for far too long but brought some stunning wines from cooler terroirs like this east/northeast-facing vineyard. This bottle was disgorged as Brut Nature in October 2014. Tasted April 2018.

Sweetness: Dry

Type: Sparkling

Variety: Pinot Meunier

2003 Tarlant Millésime Prestige Rosé La Matinale

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
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91 NA 2018 - 2024

Reviewed by

Stephan Reinhardt

Issue Date

31st Aug 2018

Source

238, The Wine Advocate

Disgorged in July 2014 and dosed as Extra Brut, the salmon colored 2003 Millésime Prestige Rosé La Matinale is a pure, fresh and delicate rosé with red berry and quince on the nose and a lot of Chardonnay features on the straight, terribly fresh and finessed palate. Tasted in April 2018.

From: France , Champagne**Color:** Rosé**Type:** Sparkling**Sweetness:** Dry**Type:** Sparkling**Variety:** Proprietary Blend

2002 Tarlant Blanc de Meuniers La Vigne d'Or

Rating

95+

Release Price

NA

Drink Date

2023 - 2038

Reviewed by

Stephan Reinhardt

Issue Date

31st Aug 2018

Source

238, The Wine Advocate

The intensely golden-yellow colored 2002 Blanc de Meuniers La Vigne d'Or offers a deep, rich and aromatic bouquet with perfectly ripe fruit as well as blossom and honey aromas. Round, fresh and very elegant, this is a very pure and balanced Pinot Meunier that was disgorged exclusively for the tasting as Brut Nature in April 2018. There are still 300 bottles in stock, so readers should wait for the next release. The finish is terribly fresh, pure and salty yet almost challenging.

Producer: Champagne Tarlant**From:** France , Champagne**Color:** White**Type:** Sparkling**Sweetness:** Dry**Type:** Sparkling**Variety:** Pinot Meunier

2002 Tarlant Millésime Prestige l'Étincelante

Rating

95+

Release Price

NA

Drink Date

2020 - 2040

Reviewed by

Stephan Reinhardt

Issue Date

31st Aug 2018

Source

238, The Wine Advocate

An assemblage of 57% Chardonnay, 29% Pinot Noir and 14% Pinot Meunier, the 2002 Millésime Prestige l'Étincelante (literally: the sparkling one) opens with an exciting bouquet that displays lovely matured yet precise fruit aromas along with brioche, stony and flinty notes. On the palate, the 2002 is intense,

Producer: Champagne Tarlant**From:** France , Champagne**Color:** White**Type:** Sparkling**Sweetness:** Dry**Type:** Sparkling**Variety:** Proprietary Blend

firm and vibrantly fresh, showing a juicy, chalky texture and stimulating salinity in the long yet still young finish. This is one of the best vintage Champagnes I have tasted here so far. Tasted in April 2018.

1999 Tarlant Blanc de Meuniers La Vigne d'Or

Rating	Release Price	Drink Date	Producer: Champagne Tarlant
96	NA	2018 - 2028	From: France , Champagne
Reviewed by	Issue Date	Source	Color: White
Stephan Reinhardt	31st Aug 2018	238, The Wine Advocate	Type: Sparkling

At the time it was produced, the golden-yellow colored 1999 Blanc de Meuniers La Vigne d'Or was one of the rare 100% Pinot Meuniers (Prévost's La Closerie started in 1998). From an east/northeast-facing vineyard with 50+-year-old vines, this Blanc de Meuniers offers a highly elegant and beautifully aromatic nose with matured and well-concentrated (stone) fruit aromas along with discreet caramel and honey flavors. Pure, fresh and round on the palate yet dry and structured, this is a gorgeously fine, elegant, very complex and food-friendly Meunier with a youthful/ageless freshness and tensioned finish with lovely bitter flavors. Probably the best Meunier I have ever tasted. Disgorged manually in April 2018, just two days before I tasted it at the domaine in Oeuilly.

Sweetness: Dry

Type: Sparkling

Variety: Pinot Meunier