



Revue de Presse 2008

DOMAINE
FABRICE GASNIER



**Vins notés entre
17,5 et 15,5 sur 20**

Domaine Fabrice Gasnier
Chinon Signature

Sans en faire trop, il offre une matière concentrée mais digeste. Il impose son goût nature et non son extraction. Une vraie signature. **11,50 €**

100 VINS

qui vous ressemblent



N° 134 du 4 septembre 2008 - Ne peut être vendu séparément -

100 VINS

qui vous ressemblent



N° 2287 du 4 septembre 2008 - Ne peut être vendu séparément -
Commission paritaire 0110 C 9029

15
qu'aux chablis voisins. Son meilleur vigneron, le voilé, un bio exigeant qui signe là un chardonnay (seulement 20% de fût) alerte, mûr, finement acidulé et vibrant dans sa finale.
► 10 €
89450 Saint-Père
Tél. : 03 86 33 24 25
www.domainedelacadetie.com

16 CHINON
Domaine Fabrice Gasnier
À l'Ancienne 2006
La famille Gasnier exploite 23 hectares entièrement en culture. Nous retrouvons dans ces chinons les notes florales et les textures délicates qui ont fait la gloire légendaire des vins de Rabelais. Fine, nette, soyeuse, cette cuvée non filtrée offre une expression tout en chair et en dentelle du cabernet franc.
► 9,20 €
37500 Cravant-les-Coteaux
Tél. : 02 47 93 11 60
info@vignoblegasnier.com

17 MACON-VILLAGES
Hommage à André Trenel 2006
Ce négociant de beaujolais et vins du Mâconnais retrouve une véritable exigence qualitative dans sa gamme. Issu d'un vignoble bio depuis deux générations, son chardonnay est fin et persistant en bouche, un juste compromis entre la vigueur et la rondeur. Il se boit dès aujourd'hui sur les plats crévés.
► 10,50 €
77002 Charnay-lès-Mâcon
Tél. : 03 85 34 48 20 www.trenel.com

18 CÔTES-DU-VENTOUX
Domaine Terres de Solence 2005
Amoureux de la nature, Anne-Marie et Jean-Luc Lionard font des vins qui leur ressemblent : sains et généreux. Les vieux grenaches et carignans donnent à cette cuvée baptisée « Moitié vide, moitié pleine » un caractère bien trempé aux arômes de garrigues. Patienter quelques années.
► 15,54 €
84300 Mazan
Tél. : 04 90 60 55 31 www.lesbloventoux.fr

16 CHINON

Domaine Fabrice Gasnier À l'ancienne 2006

La famille Gasnier exploite 23 hectares entièrement en culture. Nous retrouvons dans ces chinons les notes florales et les textures délicates qui ont fait la gloire légendaire des vins de Rabelais. Fine, nette, soyeuse, cette cuvée non filtrée offre une expression tout en chair et en dentelle du cabernet franc.

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GAULT MILLAU

le plaisir se cultive

30

GAULT
MILLAU



AVRIL/MAI
2008



CADEAU!
Mini-guide
des bars
branchés
à Paris

**RECETTES CHICS
ET FACILES**

Stéphane Bern

*Le fou
du merlu*

BANC D'ESSAI
13 sardines à l'huile

Vins

15 très bons bourgognes
de 5,80 à 15 €

SORTIR

Bons plans à 1 heure
de Paris
Saveurs & design
en province

GM

En face, les Grands Crus rassemblent le gotha du vignoble bourguignon. Pour une ouverture plus large sur l'horizon, consulter Jean-Luc Roblin ou Adrien Tirelli à la Carte des Vins : toutes les régions sont passées au crible, de l'anjou de Pithon au tricastin de Grangeneuve, de la Marfée aux frères Verhaeghe et quelques pépites dénichées au fil des dégustations, comme le chinon de Fabrice Gasnier ou les beaujolais de Didier Desvignes. Et les défenseurs de l'identité régionale ne sont pas en reste : ne trouvent-ils pas, pour se régaler de pinot, des Bertagna, de Montille, Dujac ou Méo-Camuzet ?

Bring out the (cheaper) bubbly

Eric Asimov

NEW YORK

The corks will pop as usual this holiday season, and the bubbly will froth over into the toasts. Toasts will be served, and the good times will still roll, but perhaps in a more subdued fashion.

Fewer of those bottles of sparkling wine are likely to be champagne this December, at least in the United States. All over the country, people are spending less for wine, and looking for a lower-key expression of seasonal joy. That means less Champagne.

Partly, this is an economic decision. "People are clearly spending down," said Jon Frekson of Gomberg, Frekson & Associates, a wine industry analyst in California. "People are still drinking wine, but it's clearly at lower price points."

But emotions and appearances play an important role in the decision as well. Aside from a general shortage of celebratory occasions like dinners, closings, bonuses and office parties, many restaurateurs say that customers are avoiding even the appearance of celebration.

"People just don't want to look extravagant today," said Paul Grieco, an owner of the restaurants Hearth, Home and Terroir in Manhattan. "They still want to drink, so they cut out the Champagne and go directly to whatever they're drinking with dinner."

After several strong years, Champagne sales in the United States began to slip in 2007 as the weak dollar caused prices to rise. About 21 million bottles were shipped to the United States in 2007, down 2 percent from 2006, and the drop became precipitous in 2008. In August, sales were down 17 percent over the corresponding period last year, according to Sam Lerner, director of the Office of Champagne U.S.A., a trade organization, and that doesn't include the last few months of the year, when much of the Champagne is sold.

"We're in uncharted territory," he said. Recognizing the concern over spending, the New York Times wine panel recently tasted 25 sparkling wines priced \$10 to \$20, the sweet spot these days for wine drinkers.

We restricted ourselves to dry sparkling wines, ruling out sparkling rosés and reds. For the tasting, Florence Fabricant and I were joined by the band-and-wife team of Scott Mayger, the general manager of Telepan on the Upper West Side, and John von Benz, a wine consultant.

The good news is that outside of Champagne, just about any region in the world that makes wine makes



Tony Cenicola/The New York Times

People are aiming for a lower-key expression of seasonal joy.

sparkling wine, too. Among our 25 bottles were wines from France, Spain, Italy, Germany and Australia, as well as California, Washington State, New Mexico and Michigan.

Believe me, that's just the beginning. I've enjoyed good bottles from Austria, Massachusetts and Georgia (the country, not the state).

I did set one more parameter: no prosecco. I like prosecco, but I enjoy it best in spring and summer, when its sprightliness seems to match the season. I didn't rule out sekt, the sparkling wine of Germany, but maybe I should have. I've rarely met a sekt I've liked, and neither one in our tasting made our top 10. And I confess, I'm not much of a fan either of cava, the sparkling wine of Spain. One of the three in our tasting, the Reserva Heredad from Segura Viudas, made our top 10 at No. 9, though at \$20 it was maybe not such a good value.

Perhaps in a different context, say, a café in Frankfurt or tapas bar in Barcelona, these wines might have been more appealing. But when they were mixed in with a bunch of bottles made in the fashion of Champagne, with some proportion of chardonnay

and pinot noir, the main grapes of Champagne, we preferred those bottles, wherever they came from.

Our top bottle, the 2004 brut from Domaine Carneros, was, of course, from California. We found it elegant and delicious, and it just squeaked by two other far-flung bottles.

Our No. 2, the Contadi Castaldi, was from the Italian region of Franciacorta, which produces some excellent Champagne facsimiles. This one was particularly dry and light-bodied, with aromas of herbs, spices and flowers.

And our No. 3 was a sparkling wine from Burgundy, the toasty, refreshing Parigot & Richard blanc de blancs, made mostly from chardonnay.

While our price range was \$10 to \$20, most of the wines in the tasting were \$15 to \$20. One of the few exceptions, and the only one to make the list, was the Crémant de Limoux blanc de blancs from Domaine J. Laurens, which at \$13 was our best value.

Habités of the bargain aisle may be familiar with blanquette de Limoux, a sparkling wine from the same region in southern France. This is generally even cheaper than the Laurens, and usu-

ally made from the mauzac grape. The crémant is made of chardonnay and chenin blanc, which gives an added smoothness and elegance.

Other Champagne-style wines that we liked included three more from California, the Roederer Estate, long a personal favorite of mine, as well as the Piper Sonoma and the Gloria Ferrer.

Two other French wines rounded out our top 10. La Cravatine from Fabrice Gasnier was an oddity, a sparkling Chinon made from the cabernet franc grape. But it was light and refreshing, as was our No. 10, the herbal-scented crémant d'Alsace from Lucien Albrecht, made from pinot blanc and pinot auxerrois.

Let's be honest, none of these bottles will match a very good Champagne. But they cost half what you would pay these days for the least expensive Champagne, and they were enjoyable.

Even so, they may all still cost more than many people are willing to spend. Fredrikson said the greatest growth right now is in bottles \$6 and under, which includes mass-produced sparkling wines that in my opinion are not worth the money.

There may be one bright spot for Champagne. Roberto Rogness, general manager of Wine Expo in Santa Monica, California, which offers an exceptional selection of sparkling wines, reports that even though cava, crémants and other Champagne alternatives are selling "by the boatload," Champagne sales seem to be holding their own. And Rogness is looking hopefully to next year.

"We're starting to get feelers for inauguration parties," he said.

iht.com/dining

The tasting report for sparkling wines.



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