



CHAMPAGNE

Over 2 billion bottles of sparkling wine are made in the world each year, but only about 300 million of these are made in that magical place known as Champagne. It is a small demarcated region in Northern France about an hours drive from Paris.

Only wine from this small area is allowed to be labelled "Champagne". The special status of the district depends upon a unique series of circumstances that have made the region the most outstandingly well suited in the world to the production of sparkling wines. Apart from the cool conditions, the special chalky soil with Belimnite chalk in the Grand Cru vineyards is the foremost explanation for the superiority of the district compared to its rivals.

There are three main grape varieties grown in Champagne. Almost 40% of all vines planted are Pinot Noir, with Pinot Meunier and Chardonnay both around 30%. Over and above these three classic types, less than half a percent is devoted to Arbanne, Petit Meslier, Gamay, Fromenteau, En Fume and Pinot Blanc.

There are 19,000 growers in Champagne, but only about 4,700 of these sell under their own labels. Truth be known, over half of these would actually get their wines made within a co-operative. The actual number of growers who actually grow, vinify, ferment and bottle their own wines would be around 2000. Champagne houses only own 12% of the vineyards in Champagne – they buy the majority of their grape needs from growers. One reason why I have chosen to focus strongly on the small grower/producers is because I believe they represent the best value for money and the most "true" product available. In most cases the person who grows the grapes, also crushes them and lovingly bottles them. Not to mention decides on the dosage, the way the label should look and name of the wines and anything else personally related to it. Often it is a family run operation.

I have broken Champagne down into several distinctive "styles". They are, Non Vintage, Vintage, Blanc de Blanc, Blanc de Noirs, Zero Dosage, Rose, Demi-Sec (sweet) & Prestige Cuvee. I believe that the Vintage styles often represent the best value and are almost always worth the extra investment above and beyond the Non Vintage wines. Style explanations are on the next page.

Australia is the 6th largest importer of Champagne (4 million bottles per year).

LISTING BY PRICE

CHAMPAGNE & SPARKLING WINE

N.V. VARICHON & CLERC Brut (Savoie, France)	Non Vintage (200ml)	\$16.00
A bright pale yellow colour with fine and persistent bubbles. The nose is fresh and inviting with delicate aromas of ripe yellow apple, melon and pear overlaid by hints of opulent acacia flowers and the light fragrance of leavening dough. Beautiful.		
N.V. Santa & D'Sasi Moscato (Swan Hill, Victoria) (375ml)	Moscato	\$26.00
A true Moscato d' Asti style that is fresh, aromatic and delicate with a fruitiness that is balanced by acidity and spritz.		
CASA Sparkling Brut (King Valley, Victoria)	Non Vintage	\$39.00
A bright pale yellow colour with fine and persistent bubbles. The nose is fresh and inviting with delicate aromas of ripe yellow apple, melon and pear overlaid by hints of opulent acacia flowers and the light fragrance of leavening dough. Beautiful pure stone fruit & baked apple flavours, very fresh, against a soft and smooth finish.		
N.V. Santa & D'Sasi Prosecco (King Valley, Victoria)	Prosecco	\$46.00
Distinctive and fragrant nose of fresh apples, lime and pear aromas along with the faintest hint of elderflowers. Crisp, clean and delicate with fine bubbles on the palate. Intense flavours of apples and citrus lead to a finish with lingering fruit and floral notes.		
BRESS Sparkling Brut (Macedon, Victoria)	Non Vintage	\$52.00
The fruit for this fizz was grown in three different Victorian regions, Macedon, Yarra Valley and the southern end of the Bendigo. The Chardonnay heavy blend gives the wine length while the Pinot Noir provides generosity and richness. A splash of Riesling has been used to add fruit definition and a lick of vibrancy.		
N.V. Savart L'Accomplie	Non Vintage	\$145.00
2008 Pierre Paillard Blanc de Blancs Mottelettes	Blanc De Blancs	\$145.00
N.V. Leclerc-Briant Brut Reserve	Non Vintage	\$145.00
N.V. Diebolt Vallois Prestige	Non Vintage	\$165.00
2006 Leclerc-Briant Millesime	Vintage	\$175.00
2005 Champagne Guiborat Millesime	Vintage	\$175.00
2008 Vilmart & Cie Grand Cellier D'Or	Vintage	\$175.00
2008 Savart Millesime	Vintage	\$185.00
2008 Champagne Bereche Beaux Regards	Blanc de Blanc	\$185.00
2004 Pierre Peters les Chetillons Cuvee Speciale	Cuvee de Prestige	\$185.00
N.V. Leclerc-Briant Chevres Pierreuses	Non-Vintage	\$185.00
2005 Pierre Peters les Chetillons Cuvee Speciale	Cuvee de Prestige	\$195.00
2009 Vilmart & Cie Grand Cellier D'Or	Vintage	\$195.00
2007 Diebolt Vallois Millesime	Vintage	\$195.00
2008 J.L. Vergnon Expression	Vintage	\$195.00
2009 Savart Dame De Coeur	Cuvee de Prestige	\$215.00
2006 Champagne Bereche Instant Le Cran	Cuvee de Prestige	\$225.00
2002 Pierre Peters Cuvee Speciale	Cuvee de Prestige	\$225.00



J.L. VERGNON

Les-Mesnil-sur-Oger

50,000 bottles per year

Jean-Louis Vergnon began producing estate-bottled Champagnes in 1985, although the estate has been in existence since 1950, and the family's roots in the area go back for five generations. Since 2002, Christophe Constant has been in charge of the cellars, and he is in the midst of transforming this estate into one of the finest producers in the village of Le Mesnil-sur-Oger.

The J.L. Vergnon estate owns a little over five hectares of vineyards, all planted with Chardonnay and spread over the villages of Le Mesnil, Oger, Avize, Vertus and Villeneuve. Since his arrival, Constant has consciously made an effort to harvest riper grapes, up to 11 degrees of natural potential alcohol or more, which allows him to completely eliminate chaptalization. Also, this riper fruit allows Constant to avoid the malolactic, which would otherwise be typically advisable with the intense acidity of chardonnay from the southern Côte des Blancs, and it permits him to reduce the level of dosage. "Some people say that in Le Mesnil, with no malo, if you don't dose these young wines with ten or 11 grams of sugar they're undrinkable," says Constant. "But it's not true—you just have to harvest ripe grapes."

The wines are mostly fermented in stainless steel tanks, and bottling is relatively late, following six months of aging on the fine lees. While the cellar is not yet equipped for vinifying a great number of parcels separately, Constant began experimenting with barrels from a local Champenois cooper in 2004, and he is gradually increasing the use of wood in the cellar. Up until now, these have largely been 300 liter casks, as Constant thinks that barriques imprint the wine too strongly, and he has begun working with 400 liter barrels as well. Christophe Constant has put a highly personal stamp on this domaine, creating wines of intense expression and vivid personality. His champagnes are always racy and tense, characterized by their prominent malic acidities, yet they're rarely aggressive, achieving a carefully judged and finely tuned harmony. This is one of the top estates in the Côte des Blancs today.

2008 Expression Extra Brut Vintage Wine

\$195.00

Vintage 2008 is proving to live up to expectations and Vergnon doesn't disappoint. The poise and striking minerality associated with wines from Le Mesnil-sur-Oger, one of the great Grand Cru villages, is fully evident. Vergnon's style allows the pure, fresh citrus and agrumic flavours in this dry champagne to be broached in relative youth, especially with oysters, goats cheese salad or an interesting paring with foie gras. Notwithstanding, there is the concentration for this to easily drink for at least another 5 years, unfurling more honeyed and toasty notes as it develops. Its a good looking wine in 2014/5 and will continue to look terrific over the next few years.

LECLERC-BRIANT

Epernay

300,000 bottles per year

Champagne Leclerc Briant in Epernay is one of the few biodynamic champagnes that exist. The house was owned by the family Leclerc Briant until recently. In 2012 it was sold to Frédéric Zeimett, originally from Champagne. He has worked for Champagne Moët & Chandon for 23 years, but he also has a worked in the Rhone Valley and the Loire Valley

N.V. Chevres Pierreuses Non Vintage

\$185.00

A classic blend of 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier - primarily from the 2008 vintage. Low dosage of less than 4.5 grams/ and disgorged in December 2013. Refreshing notes of fennel, lemongrass and coriander instantly reveal an unusually fresh and dynamic profile on the nose with hints too of pepper, lemon and peppermint. As the wine breathes the aromas develop towards more fruity notes of raspberry, peach and morello cherry without ever losing the initial burst of fennel, mustard seed, green tea and sea spray. A pleasant effervescence gives a soft and creamy sensation that fills the mouth and then evolves into an intense array of different fruit and nut flavours: white fruit, yellow fruit and red too, raspberry, redcurrant, pear, apple, peach, pistachio and bitter almonds. Balance and energy are provided by the lively citrus tang of mandarin and lemon with hints of wild flowers, peppermint and aniseed, whilst an underlying earthy minerality lends body to round out the whole. Right at the finish a slight saline touch contrasts nicely with the rich luscious sensations that went before.

N.V. Brut Reserve Non Vintage

\$145.00

Cuvée Brut Reserve is pale gold in colour with flashing flecks of silver and myriad tiny bubbles swirling in the glass. The nose is as light and delicate as whipped cream with hawthorn and white pepper the first aromas to show, plus a pronounced chalky minerality. As the wine breathes other aromas are revealed: first, fresh butter, acacia honey and a slight nuance of peppermint; then a little later, come more evolved toasty notes together with liquorice, the saline notes of iodine and hints of poppies and buttercups. The palate is supple and fresh with a rich, creamy, almost buttery texture which caresses the tongue. All this is seamlessly married with soft acidity, minerality and, once again, a hint of peppermint. The finish is a cleanly chiselled harmony of creaminess woven with a touch of saltiness, minerality and aniseed.

CHAMPAGNE SAVART

Ecueil

20,000 bottles per year

Tiny family run house beginning in 1947 and now catching critics eyes. Current son and wine maker Frederic was a promising professional footballer - who gave it all away to bring you Champagne

N.V. L'Accomplie Non-Vintage Wine

\$145.00

80% Pinot Noir and 20% Chardonnay - this is a rich and ripe build, loaded with brambly notes of cherry, blackberry and plum. Sleek and refined with suppleness from the barrique vinification. Balanced with a stony minerality.

2009 Dame De Coeur Cuvée de Prestige

\$215.00

A prestige 100% Chardonnay delight, fully vinified in barrel with a straining intensity and class. Dense & concentrated, yet with a racy spine of acidity. Quite brilliant, but still young. In 2014/15 I'd recommend drinking in wine glasses to help it open up and shine.

2008 Millesime Vintage Wine

\$185.00

An almost equal blend of Chardonnay and Pinot Noir this wine was completely vinified in barrel. Even in the absence of malolactic fermentation this wine is luscious with berry like flavours and soft notes of soil and fruit. Very expressive with impressive length and depth. Will only evolve in complexity over the next few years.



PIERRE PETERS

Les Mesnil-sur-Oger

150,000 bottles per year

Originally from Luxembourg we should all be very grateful the Peters family decided to settle in Mesnil, Champagne. One of my favourite houses owns 17.5 hectares of which twelve are situated in the very heart of Mesnil. All of their wines are excellent but look out for the Cuvee Speciale – a new super power in the Blanc de Blanc Cuvee de Prestige wars.

2002 Cuvee Speciale Les Chetillons Blanc de Blancs Cuvee de Prestige **\$225.00**

Up there with the 1996 as the best Speciale Peters has ever made. Slowly maturing, this infant with blossom further yearly, for at least another decade. Wonderfully pure and unadulterated expression of Chardonnay.

2005 Cuvee Speciale Les Chetillons Blanc de Blancs Cuvee de Prestige **\$195.00**

The vineyard of Les Chêtillons always produces a naturally rich wine, and the ripeness of a vintage like 2005 might not always seem to be the best combination. In fact, this handles the vintage superbly, showing an elevated richness yet emphasizing the sophisticated complexity and mineral expression of the site. Part of this is because the dosage of 4 g/l is perfectly judged, elongating the floral and citrus aromas and imparting a feeling of ripe fruit rather than sugar. The wine is now harmonious and expressive, such is its balance. It's a superb 2005, and while one might quibble with the opulent style of the vintage, there's no denying this wines' quality.

2004 Cuvee Speciale Les Chetillons Blanc de Blancs Cuvee de Prestige **\$185.00**

Another exceptional cuvee from Pierre Peters. Breathtaking direction of pure citrus concentrate with laser focused purity and clarity. (Very) slowly evolving French bakery characters and some distinct grapefruit pith on the finish. Fine, clean and perhaps the greatest expression of Chardonnay you'll find in all Champagne for under \$200. A true star that defies the vintage. 91-93/100 B.B

VILMART

Rilly-la-Montagne

100,000 bottles per year

Beginning in 1890, Vilmart has recently taken the large step into the A-list.

The firm's top wines now rival Dom, Krug and Selosse for the expert and collector's money. Surprisingly they only use Premier Cru grapes. All the wines are fermented in oak barrels of various size and age and they use the traditional Burgundian technique of batonnage to enrich the wines. Avoiding malolactic fermentation they have very racy acidity across the entire range. Vilmart has an uncanny knack of producing stellar wines in very ordinary years.

2008 Grand Cellier d'Or Vintage Wine

\$175.00

The 2008 Grand Cellier d'Or (based on the usual blend of 80% Chard, 20% Pinot) shows the signature fullness of body combined with an incredible clarity and sense of poise. There's a polished, sleek style to the wine as it delivers a gorgeously interwoven mix of minerals, stone fruits and spice. Vilmart pulls out all stops to ensure the quality of their wines - low yields, organic viticulture, etc. - and the wines show just how much this commitment pays off. There's also thoughtful, fairly original wine making in play in the use of wooden barrels and preventing malolactic fermentation to maintain a kinetic energy.

2009 Grand Cellier d'Or Vintage Wine

\$195.00

Grand Cellier d'Or is blended from 80 percent chardonnay from the Rilly vineyard of Les Blanches Voies and 20 percent pinot noir from Blanches Voies and the nearby Basses Grèves. In the past this was always aged in barrique, but since 1998, Champs has preferred to put some base wines in 600-liter demi-muids, which he thinks can sometimes be more harmonious for this cuvée. "The small barriques give you a vanilla and toast character, but sharp, like a small child," he says. "The demi-muid is softer and rounder".

1998 Cuvee Creation Cuvee de Prestige

\$215.00

70% Chardonnay, 30% Pinot Noir. Fermented in new oak. As above, but with just a hint more class and balance. Hot buttered rum, concentrated citrus and poached vanilla peaches. Massive.
89/100 R.J. 96/100 B.B

*"I drink Champagne when I'm happy and when I'm sad.
Sometimes I drink it when I'm alone. When I have company I consider it
obligatory. I trifle with it if I'm not hungry and drink it when I am.
Otherwise, I never touch it - unless I'm thirsty."*

- Madame Lily Bollinger 1961



CHAMPAGNE GUIBORAT

Cramant

10,000 bottles per year

These guys sell the greater part of their grapes to Laurent-Perrier. The vintage wines come from old vines in the high-class vineyard of Le Mont-Aigu. The quality here is improving exponentially and they will be superstars of the future.

Enjoy them now, whilst the prices are still attainable.

2005 Millesime Vintage Wine

\$175.00

With just 60 bottles of this available in Australia, I just couldn't say no. I like 2005 as a vintage - will continue to improve, but delightful right now. Quite aromatic with a core of citrus, tangerine and lime. A good deal of stony minerality going on as well. An intriguing mix of sweet / tart / intense / floral.

PIERRE PAILLARD

Bouzy

60,000 bottles per year

Established in 1946 the great house now works with a large proportion of oak barrels for his Chardonnay. His average wine age is approaching 30 and 45 years for his Vintage wines. The wines exhibit fruity sweetness, Bouzy terroir, great purity and complexity.

2008 Mottelettes Blanc de Blancs

\$145.00

Light yellow in colour with aromas of poached pear, tangerine, white flowers and toasty lees, with bright mineral nuance adding lift. Nervy and precise on the palate, offering intense orchard fruit and honeysuckle flavours and an undercurrent of smoky minerality. Closes sappy and long, with lingering pear notes and very good clarity. Very low dosage helps the vibrancy of the fruit shine.

2004 Millesime Vintage Wine

\$185.00

After 7 years on lees the 50/50 blend of Chardonnay & Pinot Noir of the very approachable 2004 vintage has been released. Pale gold colours with golden hues, marked by fine and light bubbles. Complex and intense, full of finesse and elegance. Bloody impressive with pastry notes of brioche and toasted almonds blended subtly with aromas of honey and figs while bringing out some flowery notes. The mouth confirms this exceptional nose. The attack is silky, then becomes generous and lovely. The finale is endless... A real delight..One of the best 2004 vintage Champagnes I've had to date. 98/100 R.J. 99/100 T.S.

DIEBOLT-VALLOIS

Cramant

70,000 bottles per year

Being awarded Champagne producer of the year in 1992 has brought this tiny house to prominence. Making some of the most elegant wines in all of Champagne that are comparatively bargain basement priced – especially when you consider the Fleur de Passion has been known to knock off some prestige cuvees up to three times the price in blind tastings. Malolactic fermentation generally discouraged.

N.V. Prestige Non-Vintage

\$165.00

This is produced from premier holdings in the famous village of Cramant, where the family live and make wine. It is a wine admired by the best restaurants in France (and around the world) and after tasting it one can quickly see why. It's the epitome of finesse in Champagne - graceful, elegant yet very precise. Wonderful Champagne.

2007 Millesime Vintage

\$195.00

A straw gold color, this Champagne charms with a comprehensive, harmonious and delicate flavor with hints of ripe fruit and muffins. It appears slim in the glass with further elegance and pure fragrance that seduces with fruity champagne typicity - the wine is surrounded by lighter shades of buns and bakery flavours. A very well poised Champagne with delicious curd, brioche and white flower edges. Truly delicious.

BERECHE

Ludes

80,000 bottles per year

Starting in 1847 this relatively small producer takes a lot of influence from my favourite house - the nearby Vilmart. With plenty of new oak, no malolactic or filtering, their wines are typically honey-saturated with exotic fruit flavours or ripe pineapple, coconut, tropical blossom and papaya.

2008 Beaux Regards Blanc de Blancs

\$185.00

The nose starts out elegant, complex and reserved. As the Champagne airs and warms it comes to life with incredibly expressive notes of crisp granny smith apples, full array of citrus, apple blossoms, and a clean chalky minerality. The palate is juicy and refreshing as well as elegant and dry. It shows granny smith apple, pear, and lemony citrus butter all underscored by laser-like, chalky minerality. The finish is long and adds just a touch of sweet toast to make the wine completely unique and fascinating. If you love Champagne, this will thrill you. But even if you normally prefer fine white Burgundy without bubbles, you really should try this gorgeous wine. This doesn't just belong among the greatest Champagnes, it also belongs as a unique expression of great cool-climate Chardonnay.

2006 Instant Le Cran Cuvee de Prestige

\$225.00

Golden straw color with a fine but delicate bead. This is serious wine, a wine of reflection, a perfectly balanced wine to lose yourself in. On the nose, the wine is open, complex and profound– there are ripe, rich, almost tropical notes of peach and pineapple, combined with vivid notes of orange peel, and lemon honey butter. The palate is a fascinating and ever-changing mélange of peach, orange, lemon & red plum with minty spice & chalky minerality. The finish is long, rich, and fascinating with lingering fruit and minerality and subtle hint of honey and beeswax.

GLOSSARY

NON VINTAGE

This is often the most simple, least complex & most common of all Champagne types. These wines account for about 80% of the wine most producers make in any given year. N.V. Champagne should always be easy to drink and generally should reflect the "house style". N.V. Champagnes are made by blending a series of reserve wines (back vintages) with the current harvest (usually in the majority). They are often only 2 or 3 years old & because of this they sometimes struggle to have the depth of flavour and roundness and balance as other Champagnes. To compensate for this, many houses often dose (add sugar) their wines at a higher level than they normally would, to give the impression that the wine is more generous than it actually is.

VINTAGE

Usually for a small step up in price there is a huge step up in quality. A vintage Champagne can only use the grapes from a single year's harvest. Meaning you get a true reflection of what that producer is capable of, given only the grapes from a single vintage. In theory Champagne producers will only produce a vintage wine if they believe the conditions of a particular year were favourable enough to produce a wine of excellent quality. The truth is that many producers simply cannot afford to wait for those conditions to naturally occur, so often, some fairly ordinary wines are released in the lesser years. With very few (notable) exceptions, virtually all Champagne producers and houses have been guilty of declaring a vintage, when clearly they shouldn't have. I personally believe that the "Vintage" wines on Champagne lists usually represent the best value. They are almost always a huge step up in quality over the N.V. wines and often that quality increase only comes at a small jump in price.

BLANC DE BLANCS

Literally meaning white of whites. These are the wines that are made without Pinot Noir and Pinot Meunier grapes. They are made using 100% Chardonnay grapes. As a general rule Chardonnay adds elegance and style to a blend. So on its own you often get quite sophisticated and classy wines that usually develop slowly with distinct characters of toast and bakery aromas. Upon pouring, often there are strong aromas of white flowers, baked biscuits and apples flavours evolving in the glass. These wines are widely considered they longest lived and therefore often take an extra few years to develop to optimal drinkability.



ZERO DOSAGE

Just about all Champagnes are given dosage (liquor de expidition) immediately prior to bottling. Usually this softens the acidity and rounds the flavour out to make it more appealing to the consumer. And of course it makes it a little sweeter. Zero Dosage wines are just that – wine do not get any dosage. There are only a handful of them and their makers usually make them in this way because they believe the quality of the fruit is so exceptional and pure, that it deserves to be seen without any embellishment. Often, due to the lack of dosage, these wines will take a few extra years to reach fruition as the lack of dosage inhibits evolution.

Tasted too young and these wines can taste tart and harsh.

ROSE

The pink wines of Champagne are a broad and varied group. They can be non vintage blends, vintage dated wines, blanc de noirs, prestige cuvees, demi-secs and even zero dosage wines. But the one thing they all have in common is their colour – they are all pink! Well in actuality they can be blush, burnt orange, dull red, crimson, fushia or rose. There are two main ways in which rose style wines can be made. Either allowing a small amount of skin contact in which case there is a gentle bleeding of the red grape skin into the must (grape juice) or by simply adding a small amount of red wine to a Champagne that been made in the traditional manner. The latter is by far the most common. I love rose Champagnes. The graceful hue they impart somehow just seems to enhance the magical and joyful experience that drinking Champagne brings. Drinking a bottle almost always makes the simplest experience a celebration.

BLANC DE NOIRS

Literally meaning white of blacks. Since the juice of all grapes is white (or clear), and the colour of all wines only comes from the contact the juice has with the grape skins (which impart the colour), this denomination refers to those white wines made by using only the red grapes – Pinot Noir and Pinot Meunier. There are no Chardonnay grapes used in these wines. These wines can be a blend of both the two red varieties or made entirely from either variety. Pinot Noir generally offers power and weight to a wine. So on its own you often get distinctly powerful wines that display quite fruity aromas, with some funky elements and strong and demanding qualities. Pinot Meunier is suggested to add structure and a backbone to classic blended Champagne, and on its own, it is often a little difficult to pin down. Sometimes it falls halfway between Chardonnay and Pinot Noir in flavour profile, weight & structure.

DEMI SEC

Once upon a time all Champagnes were demi-secs. Before our tastes changed over a few centuries of evolution, virtually all Champagne was quite sweet. To this day the French still like their Champagne quite a bit sweeter than the English (the largest export market). Meaning "half sweet" the demi-sec wines range in sweetness from just a little bit sweet to quite sweet & cloying. Often the delicious cut and thrust of the naturally acidic Champagne grapes lose their uniqueness due to the addition of too much sugar, but there is definitely a market for this style. I have always described the style as the perfect breakfast wine.

PRESTIGE CUVÉE

The wines we all want to drink, yet none of us can afford! Once upon a time these wines were actually affordable, but due to an incredible rise in popularity over the past several years, and an almost rabid westernisation in the Asian market, the supply of these wines has been greatly outstripped by demand, causing prices to skyrocket. These wines represent the absolute pinnacle of wine making from their producers.

CRITICAL SCORES

You may notice at the end of many of my little blurbs about each Champagne, I have listed initials and scores. These are the ratings of the three most informed and notable Champagne experts in the world today. They are, Richard Juhlin, Swedish expert and author of Champagne bibles, 2000 Champagnes and 5000 Champagnes. Tom Stevenson, English expert and author of several notable books including World Encyclopedia of Champagne as well as regular columnist of Decanter Magazine. And Brad Baker, American expert, enthusiast and founder of the sensational quarterly web publication, The Champagne Warrior.

"My dear girl, there are some things that just aren't done, such as drinking Dom Perignon '53 above the temperature of 38 degrees Fahrenheit."

- James Bond, 007