



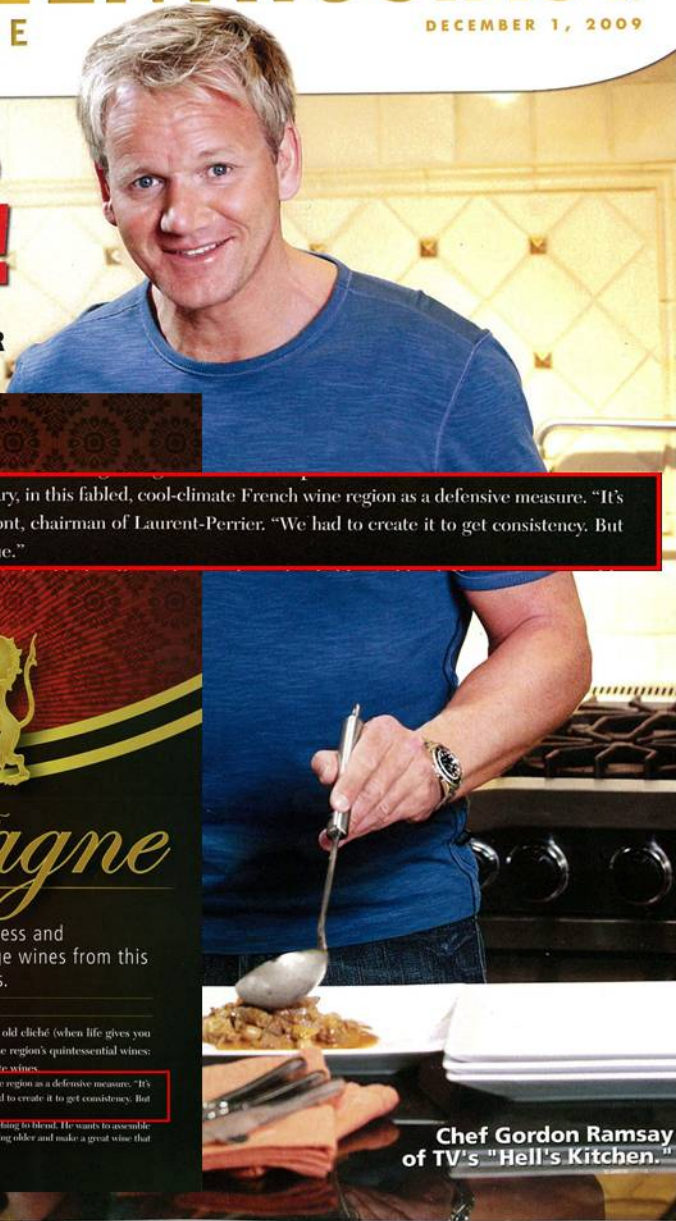
WINE ENTHUSIAST[®]

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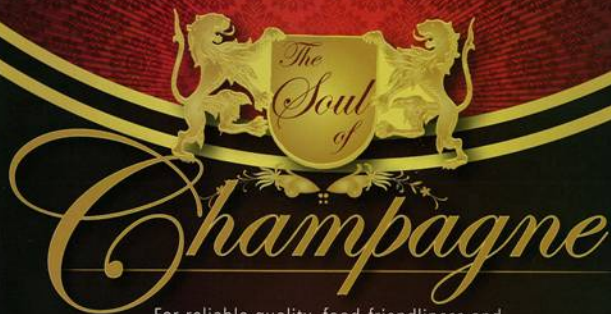
DECEMBER 1, 2009

HELL'S BELLS!

FAMOUS CHEFS SHARE THEIR SECRET HOLIDAY RECIPES FOR ENTERTAINING AT HOME



Blending became commonplace, even necessary, in this fabled, cool-climate French wine region as a defensive measure. "It's because of our rotten climate," says Yves Dumont, chairman of Laurent-Perrier. "We had to create it to get consistency. But then," he adds, "we turned necessity into a virtue."



For reliable quality, food-friendliness and consistency from bottle to bottle, nonvintage wines from this classic region are first class.

BY ROGER VOSS

The French wine region of Champagne is not known for lemonade, but the old cliché (when life gives you lemons, make lemonade) comes to mind when pondering the evolution of the region's quintessential wines: nonvintage Champagnes, which blend several vintages together into complete wines.

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Secure a Champagne producer and you will find just below the surface a winemaker itching to blend. He wants to assemble 20 or 30 different, highly acidic, young wines, put them together with a dollop of something older and make a great wine that

Chef Gordon Ramsay
of TV's "Hell's Kitchen."