



WINE ENTHUSIAST[®]

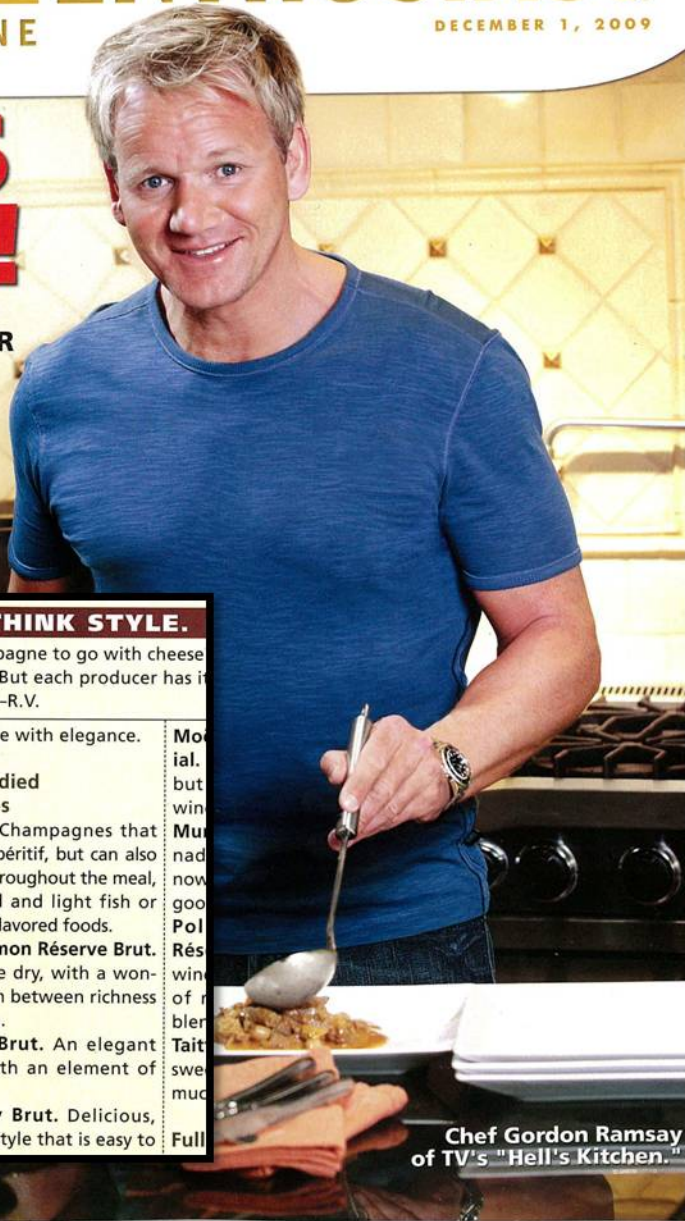
MAGAZINE

DECEMBER 1, 2009

HELL'S BELLS!

FAMOUS CHEFS SHARE THEIR SECRET HOLIDAY RECIPES FOR ENTERTAINING AT HOME

OUR TOP
100
CELLAR
SELECTIONS
OF 2009



IT'S NOT JUST BUBBLES. THINK STYLE.

Do you want an apéritif Champagne? A Champagne to go with cheese a nonvintage Champagne for every occasion. But each producer has its arrangement of major nonvintages by style. —R.V.

Light-bodied Champagnes

These nonvintages are ideal as an apéritif, or with the very lightest of food, such as chips or nuts.

Ayala Brut Majeur. Despite the dominance of Pinot Noir, the style is light, elegant.

Deutz Brut Classic. Deutz cultivates a quality that is fine, elegant, never overstated.

Nicolas Feuillatte Blue Label Brut. Fresh and easy, this is the Champagne for fruit lovers.

Laurent-Perrier L.P. Brut. Chardonnay forms half the blend, and this gives both lightness and minerality.

crafted to age with elegance.

Medium-bodied Champagnes

Nonvintage Champagnes that work as an apéritif, but can also be enjoyed throughout the meal, with seafood and light fish or other lightly flavored foods.

Billecart-Salmon Réserve Brut. Full and bone dry, with a wonderful tension between richness and elegance.

Delamotte Brut. An elegant style, but with an element of richness.

Duval-Leroy Brut. Delicious, clean, fruity style that is easy to

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