



TRIALTO

*Wines of People, Place and Time\**

## *Cuvée Prestige N/V*



**91 POINTS**

“The Diebolt and Vallois families have serious history in the Côte des Blancs. The Vallois family has been growing vines in Cuis since the 15th century; the grandfather of current proprietor Jacques Diebolt began making estate bottled champagne at the beginning of the 20th century. Champagne Diebolt-Vallois was created in 1960, when Jacques married Nadia Vallois and merged the estate. This Blanc de Blancs blends Cramant, Chouilly, and Le Mesnil sur Oger, all fermented in stainless, then moved to large oak foudres until final cepage is determined. The reserve wines were also kept in large oak foudres. The wine spent three years on lees prior to disgorgement with 9 g/l. Ample patisserie, nougat, green apple, lemon are held in by a brace of citrus acidity that circles the growing expansive middle, finishing with a riffing citrus pith that lingers long and filagreed. This has a fine touch that reels the density in deftly, allowing for a highly drinkable rich champagne.”

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### About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review website [www.gismondionwine.com](http://www.gismondionwine.com) features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.



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