

Achille Princier Grande Tradition Champagne NV

"RM". If you look really closely at a Champagne label, you will usually see one of "NM", "RM", "CM" or "RC" appear on the label. "NM" appears most commonly on labels of the big Champagne houses, standing for *négociant manipulant*, where the houses buy in grapes and produce the wine. "RM" in this case stands for *récoltant manipulant* which means a grower has made the Champagne from their own grapes. Or in other words, it is what is more popularly referred to as a "grower Champagne". There's some increasingly fine bubbles in this category, and this wine is no exception.

This Champagne from Achille Princier has fine bubbles, with a long persistence in the glass. Its aromatics are attractively yeasty, with notes of biscuit and vegemite, although I am sure the latter will appear in few offshore tasting notes. There's a creamy mousse on the palate, with medium length, and flavours of lemon and biscuit. Overall, this is a very impressive Champagne and one that I'll be buying.

Rating: Very Good, Abv: 12%, Price: \$54, Source: sample, Vendors: <http://www.discovervin.com.au/>, Website: <http://achille-princier.com>, Tasted: 2014