

# WINE ENTHUSIAST BUYING GUIDE

## MAY 2026

ZHANNIA DANILOVA/GETTY IMAGES



FOR ADDITIONAL  
RATINGS AND REVIEWS, VISIT  
[WINEENTHUSIAST.COM/RATINGS](http://WINEENTHUSIAST.COM/RATINGS)

### THIS MONTH

<b>16</b>	FRANCE	<b>93</b>	NEW MEXICO
<b>37</b>	ITALY	<b>93</b>	TEXAS
<b>52</b>	SPAIN	<b>93</b>	NEW YORK
<b>61</b>	PORTUGAL	<b>93</b>	PENNSYLVANIA
<b>62</b>	ENGLAND	<b>93</b>	AMERICA
<b>62</b>	HUNGARY	<b>93</b>	CANADA
<b>62</b>	CALIFORNIA	<b>94</b>	ARGENTINA
<b>80</b>	OREGON	<b>97</b>	CHILE
<b>84</b>	WASHINGTON	<b>98</b>	URUGUAY
<b>92</b>	IDAHO	<b>99</b>	SOUTH AFRICA
<b>92</b>	ARIZONA	<b>100</b>	SPIRITS

Set within ancient chalk quarries, the Taittinger cellars in Reims hold approximately 3 million bottles of Champagne.

WE ASKED OUR TASTERS:

### What's an underappreciated bubbles-and-food pairing you love?



In the spirit of “what grows together goes together,” there’s nothing quite so deliciously classy as a hunk of aged English cheddar with a bottle of the nation’s distinctive and nearly always stellar Blanc de Blancs.

—**Christina Pickard**



Lambrusco paired with pizza and flatbread is such a winning combo because the off-dry Lambrusco flavors complement the cheese, sauce, and toasted bread. I first tried this pairing in Italy and was totally enamored.

—**Reggie Solomon**



Bubbles and bubble bath. Not enough people in this world dedicate their evenings to a hot soak with a cold glass of sparkling, and it shows.

—**Danielle Callegari**



Champagne and...tater tots. Simple, crispy, and salty is fine, but if you want to go next level, use the tots as the vehicle for caviar service. Crème fraîche, chives, and Osetra is a classic.

—**Tom R. Capo**



Much to my delight, I recently tried a dry sparkling Malbec with a Keebler Fudge Stripes cookie. I loved the surprising way the combination tasted like a chocolate-covered strawberry.

—**Michael Alberty**



The blanquettes and crémants from the Limoux region of southern France go wildly well with a lunch of chicken gizzard salad and roasted pork butt, finished with a custardy king’s cake.

—**Matt Kettmann**

#### STAFF EDITORS

**Anna-Christina Cabrales:**

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**Danielle Callegari:**

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**Aleks Zecevic:**

Austria, Germany, Alsace, Jura/Savoie, Vin de France, Armenia, Czech Republic, Serbia, Slovakia, Turkey, Moldova

for any cheese and charcuterie night. Advantage International Distributors, Inc.—A.C.C.

**abv:** 13% **Price:** \$25

**90 Régnard 2023 Pinot Noir (Bourgogne).** The nose is both tart and ripe, showing Morello cherry, pomegranate, and rhubarb, framed by heady rose aromatics. The palate has pleasing texture, opening with white pepper, moving through floral tones at the midpalate, and finishes on a lingering light cherry note. A charming choice for charcuterie night. Maisons Marques & Domaines USA, Inc.—A.C.C.

**abv:** 12.5% **Price:** \$30

**90 Vincent De La Remondière 2024 Pinot Noir (Bourgogne).** The nose shows just-ripe cherry skins, white pepper, and rose petal. Medium bodied with round, coating tannins, the palate moves through clove and black tea before a limestone-driven finish. A natural match for seared duck breast with a cherry and thyme pan sauce. W. Direct Imports.—A.C.C.

**abv:** 13% **Price:** \$28

**89 Au Pied du Mont Chauve 2022 Pinot Noir (Bourgogne).** Brown mushroom and thyme lead over a core of black cherry, giving the nose a dark-fruited, savory edge. The palate leans into white pepper and clove, finishing with dried rose. A strong match for lentils and sausage. Deutsch Family Wine & Spirits.—A.C.C.

**abv:** 13% **Price:** \$42

**89 Maison Champy 2023 Cuvée Edme Pinot Noir (Bourgogne).** The nose shows deep black cherry with fresh thyme, rose, and earthy notes. Medium bodied, the palate leans savory through the midpalate, shaped by thyme and earth, and framed by youthful tannins, finishing with a light peppery note. A seamless match for braised pork dishes.—A.C.C.

**abv:** 13% **Price:** \$40

**88 Maison Stéphane Brocard 2023 Pinot Noir (Bourgogne).** The nose exudes pure red cherry skin, pomegranate seed, a dusting of white pepper, and picked rose petal. The palate is earthy, with light baking spice up front, followed by cherry skin, and finishes stony. A textbook expression that is ready to enjoy now. J & J Winery.—A.C.C.

**abv:** 13% **Price:** \$20

## GEVREY-CHAMBERTIN

**95 Louis Jadot 2021 Clos Saint Jacques Premier Cru (Gevey-Chambertin).** The nose is energetic and generous, brimming with ripe cherry and strawberry, framed with with rose petal and white pepper. The palate is classic and elegant, lifted by the fresh energy of 2021 that provides a gentle tart edge. Polished tannins carry spice and tea leaf through a seamless, inviting finish. Cellar with ease through 2031. Kobrand.—A.C.C.

**abv:** 13.5% **Price:** \$225

**92 Domaine Thierry Mortet 2023 (Gevey-Chambertin).** The nose is fresh and inviting,

with cherry, blackberry, clove, thyme, and an alluring touch of rose. The palate is beautifully balanced, where dark red berries, gentle spice, and earthy tones are threaded with a clear mineral drive. A classic expression that drinks beautifully now.—A.C.C.

**abv:** 14% **Price:** \$100

**92 Paul Aegerter 2023 Réserve Personnelle (Gevey-Chambertin).** The nose is layered with pressed red cherry, white peppercorn, light liquorice, cedar, violets and thyme stem. The palate is fresh and textured, leaning into rose florality with an intense thread of spice that lingers long through the finish. Clean, persistent and enjoyable in its youth. Lanval Wine Import LLC.—A.C.C.

**abv:** 13% **Price:** \$118

**91 Edouard Delaunay 2022 Vieilles Vignes (Gevey-Chambertin).** The nose is bright yet concentrated, with red bramble compote, fresh thyme, white peppercorn, and rose petal. The palate turns earthy and savoury, showing hints of beef bouillon, clove, and tea leaf before a finish of dark cherry and fresh soil. Enjoy now.—A.C.C.

**abv:** 13.5% **Price:** \$100

**91 Maison Stéphane Brocard 2023 Closierie des Alisiers Vieilles Vignes (Gevey-Chambertin).** The nose is rich and expressive, with concentrated dark cherry, strawberry compote, rose petal, violet, and a touch of black tea. The palate stays fresh and lively, balancing ripe fruit with gentle spice. An earthy, clean finish adds depth and keeps you reaching for another sip. Enjoy now. J & J Winery.—A.C.C.

**abv:** 13% **Price:** \$105

## NUITS-ST.-GEORGES

**92 Claude Leblanc 2022 Vieilles Vignes (Nuits-St.-Georges).** The nose is dark and compact, packed with black cherry, wild flowers, violet, thyme, mint, black peppercorn, rose, and fresh potting soil. The palate is equally opulent, with black plum, orange peel, white pepper, and herbal lift. A gentle finish of earthiness adds depth. Spicy, exotic, and compelling. Ventura Selections LLC.—A.C.C.

**abv:** 13% **Price:** \$130

**92 Moillard 2022 Éclat de Nuits (Nuits-St.-Georges).** The nose shows deep black cherry, rose petal, and violet, all wrapped in intense oak spice. Rich and textured, the palate leans into dark roasted fruit and white pepper, with earthy mushroom notes lingering through the finish. It finishes with a trail of rose, alluvial stone, and soft tea. Age with confidence through 2030+. Advantage International Distributors, Inc.—A.C.C.

**abv:** 13% **Price:** \$95

**91 Claude Leblanc 2021 Vieilles Vignes (Nuits-St.-Georges).** The nose is high toned and spicy, with Morello cherry, rhubarb, saffron, green peppercorn, beef bouillon, and limestone. The palate is deeply savory, showing brown mushroom up front, followed by plum and bouquet garni that flows into a seamlessly

long finish. Revisit after 2028. Ventura Selections LLC.—A.C.C.

**abv:** 13% **Price:** \$130

**91 Labouré-Roi 2022 Premier Cru (Nuits-St.-Georges).** The nose is layered with sappy Morello cherry, dense plum, violets, wild thyme, and elegant oak spice. Bright acidity lifts the palate, giving levity to dark-cherry fruit with touches of spice and white pepper. Savory earthy mushroom notes carry in its long finish. Drink through 2030. Winebow Imports.—A.C.C.

**abv:** 13.5% **Price:** \$86

## SANTENAY

**94 Domaine Roger Belland 2022 Beauregard Premier Cru (Santenay).** The nose is dense and ripe, lifted by florals and spice. The palate opens with a compelling mineral attack, giving the wine real presence in the glass and it gains depth with air. Already showing well and built to age. Cellar confidently through 2036+. Ansonia Wines.—A.C.C.

**abv:** 13% **Price:** \$48

**94 Maison André Goichot 2022 La Maladière Premier Cru (Santenay).** The nose is deep and concentrated, led by dark cherry with rose petal, white pepper, and limestone minerality. The palate is silky and spice driven, with clove and baking spice wrapped around black cherry and lingering limestone through a soft, stony finish. Balanced and persistent, it is approachable now but worth revisiting after 2028 for added nuance.—A.C.C.

**abv:** 13% **Price:** \$85

**93 Albert Bichot 2022 Clos Rousseau Premier Cru (Santenay).** The nose shows baking spice and white tea framing a compact core of fresh cherry. With air, the spice settles into the fruit. The palate is structured with grippy, youthful tannins carrying white pepper and tea through the finish. Approachable now, though time in the cellar should be rewarding.—A.C.C.

**abv:** 13% **Price:** \$74

**93 Romuald Valot 2020 La Maladière Premier Cru (Santenay).** The nose is deeply umami, led by shiitake mushroom layered with pressed dark red cherry, white pepper, thyme, and underbrush. The palate is savory and intense, with beef bouillon, white strawberry, rhubarb, and tea-like drying tannins that rein in the spice-floral finish. Cellar through 2035+.—A.C.C.

**abv:** 13% **Price:** \$90

**93 Roux Père et Fils 2022 Les Terrons Premier Cru (Santenay).** Oak spice leads the nose, framing dense ripe red cherry and fresh rose petal, with notes of white pepper, wild thyme, and fresh earth. The palate is rich, showing dark red cherry, clove, rose, firm oak spice, and black pepper. Revisit after 2028+ to allow the oak tannins to integrate.—A.C.C.

**abv:** 13% **Price:** \$38

## BEAUNE

**94 Moillard 2023 Premier Cru Champ Pimont (Beaune).** This expression opens with white pepper, a touch of smoke, and rose petal framing a dense, fresh core of pressed red cherry and pomegranate. The palate is velvety with polished tannins and headiness that adds allure. Cellar through 2028 before revisiting. Advantage International Distributors, Inc. —A.C.C.  
**abv: 14% Price: \$90**

**94 Xavier Monnot 2023 Les Cent-Vignes Premier Cru (Beaune).** The nose is led by Amarena cherry, flint, thyme stem, violets, and firm limestone minerality. The palate is beautifully balanced, with pure red fruit framed by just enough oak spice. With its depth and structure, revisit it after 2028+ or cellar comfortably through 2036+. Winebow Imports. —A.C.C.  
**abv: 13% Price: \$125**

**93 Domaine Jean Féry & Fils 2023 Les Cents Vignes Premier Cru (Beaune).** This expression offers intense dark cherry concentration with ripe stems, rose petal, white mushroom, and refined oak spice on the nose. The palate exudes tart cherry, clove, and tea-like tannins framed by violets and soft earth. Nice persistence and structure, it should age well through 2036+. —A.C.C.  
**abv: 13% Price: \$53**

## OTHER RED WINES

**94 Charton et Trébuchet 2022 (Morey-Saint-Denis).** The nose is bright with layers, mixing red berry compote, cooked rhubarb, white pepper, rose and crushed stone. Medium bodied with fine tannins, the palate bursts with cherry juice, clove, thyme stem and a soft clay-earth note. An easy crowd-pleaser now, with finesse to age through 2035+. —A.C.C.  
**abv: 13% Price: \$NA**

**94 Manuel Olivier 2022 (Morey-Saint-Denis).** The nose is lush with fresh black cherry, wild strawberry, white pepper, rose, and a twist of blood orange peel. The palate is buoyant with pure red fruit and oak spice still integrating. It is enjoyable now, but it will reward time in the cellar. Revisit after 2028. Total Wine & More. —A.C.C.  
**abv: 13.5% Price: \$89**

**94 Roux Père et Fils 2022 Les Frionnes Premier Cru (Saint-Aubin).** The nose is powerful and deep, packed with dark cherry, sanguine iodine notes, beef bouillon, and a firm salt-and-pepper edge. Precise yet approachable, bright acidity carries silky black cherry, and black tea into a stony finish where the fruit still pops. Revisit after 2029 and cellar through 2035+. —A.C.C.  
**abv: 13.5% Price: \$47**

**93 Au Pied du Mont Chauve 2022 (Chassagne-Montrachet).** This wine announces itself with a brooding rush of stewed black cherry, plum compote, sanguine notes, white pepper, rose petal, violet, and beef bouillon. The palate is generous and savory, finishing

long on tea leaf and stone. Drink now or cellar through 2035+. Deutsch Family Wine & Spirits. —A.C.C.  
**abv: 13% Price: \$77**

**93 Au Pied du Mont Chauve 2022 Le Charmois Premier Cru (Saint-Aubin).** The nose is layered with deep cherry skin, plum, baking spice, white tea, and fresh earth. Round and structured, it shows polished tannins with rose petal and a limestone-driven stony finish. Deutsch Family Wine & Spirits. —A.C.C.  
**abv: 13.5% Price: \$70**

**93 Bader-Mimeur 2022 Château de Chassagne-Montrachet (Chassagne-Montrachet).** This wine feels like the moment after a lover's quarrel, powerful, seductive and impossible to ignore. The nose is heady with rose petal, iodine, charred meat, black peppercorn, violet, white pepper, and fine herbs. Silky on the palate, it carries floral spice and white tea through a long finish. Delicious now, or cellar through 2035. —A.C.C.  
**abv: 14% Price: \$66**

**92 Albert Bichot 2022 (Fixin).** Oak spice leads the nose, layering into dense Morello cherry with violet, white tea, and green peppercorn adding depth. Bright acidity brings a touch of citrus bitterness at first, before fresh cherry gently coats the midpalate. Give this wine time to aerate, as it is still coming together. —A.C.C.  
**abv: 13.5% Price: \$69**

**92 Maison Stéphane Brocard 2023 Bio (Chambolle-Musigny).** Deep black cherry leads the nose, heady with violet, rose, fresh thyme and a limestone-like freshness. The palate is mineral-laden and linear and focused before leaving a soft trail of ripe red fruit and white pepper over tea. Long and deliciously approachable now. J & J Winery. —A.C.C.  
**abv: 13.5% Price: \$150**

**91 Albert Bichot 2021 (Fixin).** The nose is generous with ripe red strawberry and blood orange peel, framed by rose and peony. The palate leans into white pepper spice and fresh florals, with baked rhubarb and wild strawberry carrying through a long finish. Charming, classic and very easy to enjoy now. —A.C.C.  
**abv: 13% Price: \$NA**

**90 Domaine Thierry Mortet 2023 (Bourgogne Passe-Tout-Grains).** The nose opens with plump red berries and rose petal aromas. On the palate, pressed cherry, rhubarb, white pepper, and a touch of clove create a fresh, classic wine that pairs beautifully with a hearty beef stew. —A.C.C.  
**abv: 12.5% Price: \$35**

## LOIRE VALLEY WHITE WINES

### SANCERRE

**94 Domaine Girault 2023 Chêne Marchand (Sancerre).** This is an attractive Sancerre, with aromas of bread dough, muddled Bosc pear, and golden apple charming the nose along with orange zest and

baby's breath. The palate is well-integrated with orchard fruit shining through supported by crushed stones and chalk-dusted acidity that refreshes. HB Wine Merchants. *Editor's Choice.* —R.S.  
**abv: 13% Price: \$63**

**93 Domaine Girault 2023 Le Grand Chemarin (Sancerre).** Enticing aromas of bread dough, freshly cut herbs, pear skin, forest floor, and green apple open on the nose. The wine kicks off with a subtle salinity that lifts orchard fruit and gives the midpalate more depth. The finish is delightfully extended with the lightest touch of lime citrus peel. HB Wine Merchants. *Editor's Choice.* —R.S.  
**abv: 13% Price: \$70**

**93 Maison de Madeleine 2024 Cailottes (Sancerre).** For full review see page 7. Tri Vin Imports Inc.  
**abv: 12.5% Price: \$50**

**93 Maison de Madeleine 2024 Terres Blanches (Sancerre).** For full review see page 7. Tri Vin Imports Inc. *Editor's Choice.*  
**abv: 12.5% Price: \$60**

**92 Domaine Girault 2024 Les Grandes Genevrières (Sancerre).** This attractive Sancerre is perfumed with aromas of orange zest, white peach, and Asian pear opening on the nose accented by white nectarine and lilac. Crushed stone and lemon peel open on a palate that is chalky in texture with pleasing minerality that flatters the finish. HB Wine Merchants. —R.S.  
**abv: 13% Price: \$56**

**92 Maison de Madeleine 2024 (Sancerre).** For full review see page 10. Tri Vin Imports Inc.  
**abv: 12.5% Price: \$40**

**92 Maison de Madeleine 2024 Silex (Sancerre).** For full review see page 10. Tri Vin Imports Inc.  
**abv: 13% Price: \$55**

**91 Grand Fossil 2024 (Sancerre).** This wine combines floral and mineral elements into an elegant, seamless whole. Meadow breeze and white-peach aromas lift from the glass bolstered by a handful of freshly cut herbs and lilac. The palate is stony in texture with a rounded salinity that propels the finish along with dried lemon shavings. Monsieur Touton Selection Ltd. —R.S.  
**abv: 13% Price: \$32**

**90 Barton & Guestier 2024 Les Terres Blanches (Sancerre).** This is a classically made Sancerre. The wine opens with invigorating aromas of orange marmalade, papaya, and freshly sliced peach that are accented by a twist of tangerine. Flavors of green apple and chalk-dusted river stone infuse the palate that is sedate, restrained, and bright on the finish. BGPL USA. —R.S.  
**abv: 12% Price: \$50**