

Champagne

*Full
Bottle*

- 'MOSAIQUE' BLANC de BLANC ____ Champagne Jacquart** € 140.00
(Champagne le mesnil-Sur-Ogner A.O.C.)
Chardonnay. Aromas of fresh apricots, followed by candied lemon, grapefruit, leafy hints of fern and notes of warm, buttery pastries. Flavours are vigorous and brilliantly fresh, with a dominant citrusy character.
- CUVEE ALLEGRATA ____ Champagne Jacquart (Champagne le mesnil-Sur-Ogner A.O.C.)** € 90.00
As the champagne, Allegra is full of strength, life, energy. Like bubbles, it is light, precise and fast. As this wine, we imagine surprisingly strong, tonic, but more importantly, the great natural beauty.
- 'MOSAIQUE' BRUT Champagne Jacquart** € 70.00
Chardonnay, Pinot Noir and Pinot Meunier. A persistent trail of fine bubbles with a pale golden yellow colour. Aromas of pear and fresh crusty bread.
- BRUT PREMIER CRU ____ Cattier (Champagne Chigny Les Roses A.O.C)** € 80.00
Hints of lemon zest on light toast with subtle yeasty notes. initial explosion of fine to medium bubble, followed quickly with a yeasty flavour that is almost instantly replaced by acid and a nice sharp finish.
- BLANC DE BLANC PREMIER CRU ____ Cattier (Champagne Chigny Les Roses A.O.C)** € 75.00
Fresh, fine, white fruits, dried apricots, vanilla. A living and light Champagne.
- CATTIER BRUT ____ Cattier (Champagne Chigny Les Roses A.O.C)** € 70.00
Aromas of flowers, white fruits, some touches of citrus fruits ,whilst on the mouth fresh, vinous, dried fruits, brioche bread. Long in the mouth.
- SALMON BRUT RESERVE ____ Billecarte (Champagne Mareuil-Sur-Ay A.O.C)** € 80.00
The aromas are chiefly characterised by pear and blackberry with hints of cut hay. Light and refined with a touch of citrus on the finish.
- KRUG NV (Champagne - Reims A.O.C)** € 220.00
An extravagantly expansive bouquet, an almost creamy texture. Then, an explosion of flavours, at once mellow and mature, crisp and clean.
- PIPER-HEIDSIECK CHAMPAGNE ____ Piper Heidsieck (Champagne - Reims A.O.C)** € 75.00
Pinot Noir, Pinot Meunier, Chardonnay. Notes of citrus fruit, pear, granny smith apples. Hints of warm toastiness following spring blossoms. The palate is lively & fresh with more mature of pineapple, nutmeg, white pepper & oriental zest.

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| TAITTINGER BRUT RESERVE ____ Taittinger (<i>Champagne - Reims A.O.C</i>) | € 80.00 |
| A delicate wine with fine bubbles and flavours of fresh fruit and honey. The mousse is both discreet and persistent. The nose is very expressive and open. It exudes aromas of peach, white flowers and vanilla pod. On the palate, this lively fresh wine is at once in harmony. | |
| TAITTINGER VINTAGE BRUT ____ Taittinger (<i>Champagne - Reims A.O.C</i>) | € 120.00 |
| Fine bubbles which form an elegant necklace of mousse. Its nose is delicate, fresh and intense, reminiscent of elderflower aromas, with faint woody scents and sweet, fruity overtones of mandarin and bergamot candies. The finish is long and extremely pleasant. | |
| BRUT PREMIER ____ Louis Roederer (<i>Champagne - Reims A.O.C</i>) | € 85.00 |
| Smooth, complex palate mingling flavours of white-fleshed fruit (apple and pear) with red berries (blackberries, raspberries, cherries) and notes of toast and almonds. A pleasurable wine, deliciously smooth and mature. | |
| CRISTAL DELUXE CUVÉE ____ Louis Roederer (<i>Champagne - Reims A.O.C</i>) | € 380.00 |
| Rich and ripe with juicy fruit aromas and a generous sweetness indicating a powerful wine. Full and round with a fine creamy mousse supporting a powerful wine. A vinous finish with finesse and freshness and a quite impressive persistence. | |
| CARTE JAUNE ____ Veve Cliquot | € 85.00 |
| This Champagne releases delicate bubbles coming from an harmonious and well-balanced structure. Well-rounded with white fruit and toasted notes, the finish is long and smooth. | |
| LA GRANDE DAME ____ Veve Cliquot | € 280.00 |
| Typical Chardonnay characteristics come to the fore, with the arrival of floral and mineral aromas (acacia, ferns, chalk). By agitating the wine, scents of candied fruit (citrus fruits, apricots, quince) and sweet almond emerge, to reappear later in the mouth. | |
| CUVÉE SIR WINSTON CHURCHILL ____ Pol Roger (<i>Champagne-Epernay A.O.C.</i>) | € 220.00 |
| Tawny hawthorn on the nose. Caramel and roasting coffee. Tastes of toffee. Full, rich and fires on all cylinders. Magnificent. | |
| MOET & CHANDON NV (<i>Champagne-Epernay A.O.C.</i>) | € 80.00 |
| Balanced assemblage of the three vine varieties disclosing a succession of elegant and harmonious sensations, a fresh maturity, supple and refined lines, inspiring well-being and an emotion which is appreciated and shared. | |

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DOM PERIGNON ____ Moet & Chandon (Champagne-Epernay A.O.C.) € 220.00

In its youth, Dom Pérignon shows incredibly smooth, creamy fruit with perfect balance and weight. As it ages, it takes on wonderfully toasty aromas and a finesse.

MONOPOLE BRUT ____ Heidsieck & Co. (Champagne-Epernay A.O.C.) € 70.00

Honey, baking bread, citrus and hazelnut mingle in the creamy texture, all balanced by bright acidity. Good harmony and a moderate aftertaste of honey on whole wheat toast.

BOLLINGER RD (Champagne Ay A.O.C.) € 210.00

Full-bodied, assertive and rich, this packs bundles of character into a superbly balanced, dry-style Champagne. Robust flavors of walnut, fig and butter are carried on a lively frame of acidity and elegant effervescence.

BRUT RESEVE ____ Charles Lafitte (Champagne-Tour-Sur-Marne A.O.C.) € 75.00

It is an elegant champagne with a combination of light flavors you expect in both mature and young French champagnes like lemon zest, yeast, toast, hints of toasted nuts and a bit of oak and flint. It is a round wine with a long, dry, crisp finish that ends with a bit of sweetness.

SALON € 380.00

The characteristic style and elegance of Salon only hints at the underlying richness, power and ability to age. It is a perfectly balanced champagne with a fine, persistent mousse and exceptional length. While Salon can be easily enjoyed in youth, it will only come in to its own after around 10 years cellaring.

'MOSAIQUE' ROSÉ ____ Champagne Jacquart (Champagne-Tour-Sur-Marne A.O.C.) € 85.00

Pinot Noir 50%, Chardonnay 40%, Pinot Meunier 10%. Aromas of candied and dried fruits. Refined, complex, with good intensity. Refreshing yet firm on the palate with good integrated fruit expression.

MONOPOLE BRUT RESERVE ____ Heidsieck & Co. (Champagne-Tour-Sur-Marne A.O.C.) € 80.00

Elegant and expressive, this delivers floral, pear and toffee flavors matched to a creamy texture. Beautifully integrated, this lingers nicely on the mineral finish.

BRUT ROSÉ ____ BilleCarte Salmon (Champagne-Tour-Sur-Marne A.O.C.) € 150.00

The aromas are chiefly characterised by pear and blackberry with hints of cut hay. Light and refined with a touch of citrus on the finish.

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- GRANDE ANNEE ROSÉ ____ Bollinger (Champagne-Tour-Sur-Marne A.O.C.)** € 190.00
Very appealing for its potpourri of spices. Clove, nutmeg, cinnamon and allspice pick up cherry and orange peel notes as this unfolds on the palate. Dry, intense and well-balanced, with a long finish.
- BRUT ROSÉ ____ Louis Roederer (Champagne-Tour-Sur-Marne A.O.C.)** € 190.00
Rich nose with fresh fruit (blackcurrant, bilberry) mingled with aromas of cocoa and mocha coffee. Strong, fruity palate with flavours of Morello cherry and gingerbread. A fresh and
- ROSÉ ____ Pol Roger (Champagne-Tour-Sur-Marne A.O.C.)** € 130.00
On the nose, apparent dry yeasty notes. On the palate, a delightful fine mousse with an abundance of stone-fruit acidity with hints of framboise and strawberry of the pinot noir atop the developing honeyed complexity of chardonnay and the prominent yeasty bread crusts from the lees. Medium length, finishing a bit tart from the first pouring, but later pourings indicated a harmonising of the wine, with the honey ameliorating the initial forward acidity.
- TAITTINGER PRESTIGE ROSÉ ____ Taittinger (Champagne-Tour-Sur-Marne A.O.C.)** € 130.00
Fine bubbles and persistent mousse . The nose, satisfyingly intense, is both fresh and young. It gives off aromas of red fruit (freshly crushed wild raspberry, cherry and blackcurrant). On the palate, this is a velvety wine of fine balance, and body - a subtle wine with flavours of fresh fruit. In all, a very pleasing wine of balance and youth.
- MOET & CHANDON ROSÉ NV (Champagne-Tour-Sur-Marne A.O.C.)** € 90.00
Made using a third each of Pinot Noir, Pinot Meunier and Chardonnay. Lively, expressive aromas dominated by the scent of wild strawberries, and a full-bodied
- DOM PERIGNON ROSÉ ____ Moet & Chandon (Champagne-Tour-Sur-Marne A.O.C.)** € 550.00
The pinot noir wine must be of exceptional quality. The inclusion of chardonnay is important to the character of Dom Perignon Rosé, a vital ingredient in producing a wine of perfect balance. The two grapes together offer harmony and complexity which is less likely to be achieved in Champagne by either grape on its own.