

Champagne

Agrapart & Fils^{Avize}

Interesting estate with domicile in Avize, founded in 1894 by Arthur Agrapart. Pierre Agrapart acquired the current parcels in the 50's and 60's, primarily in Avize, Cramant, Oiry and Oger. The brothers Pascal and Fabrice prefer natural viticulture with a biodynamic understanding rather than certified biodynamic wine making.

| | | |
|------|---------------------|---------|
| 2015 | AVIZOISE EXTRA BRUT | 3.200,- |
| 2016 | AVIZOISE EXTRA BRUT | 3.200,- |
| 2009 | AVIZOISE EXTRA BRUT | 3.200,- |
| 2012 | MINERAL EXTRA BRUT | 2.400,- |
| NV | TERROIRS, BRUT | 2.000,- |
| NV | 7 CRUS BRUT | 1.300,- |

André Clouet^{Bouzy}

Domaine with a predominant use of Pinot Noir. Only the Vintage Champagnes have about 30-40 % Chardonnay. Jean François carries out the style of the house in the form of a deep, rich and dimensioned Champagne. 1911 is a kind of "crème de tête" composed of the best of the best from three selected top years.

| | | |
|------|---|---------|
| NV | GRANDE RÉSERVE BRUT | 775,- |
| NV | GRANDE RÉSERVE BRUT – MAGNUM (1.5 L.) | 1.700,- |
| NV | GRANDE RÉSERVE BRUT, JEROBOAM (3 L.) | 6.000,- |
| 2008 | LE CLOS, CLOS DE BOUZY, MAGNUM (1.5 L.) | 5.000,- |
| NV | SILVER BRUT (NON DÔSAGE) | 1.000,- |
| NV | CHALKY, BRUT | 1.400,- |
| NV | DOUX | 1.000,- |
| 2011 | BRUT | 1.300,- |
| 2013 | BRUT | 1.300,- |
| 2015 | BRUT | 1.300,- |
| 2005 | DREAM VINTAGE | 1.600,- |
| 2009 | DREAM VINTAGE | 1.300,- |
| 2013 | DREAM VINTAGE | 1.300,- |
| NV | CUVÉE "UN JOUR DE 1911" BRUT | 1.800,- |



Champagne

Angel

Stefano Zagni spent more than 10 years before the master blender managed to create exactly the Champagne his dreams were made of. Champagne is produced for the person who wants to stand out from the crowd. Stefano Zagni writes: "Champagne made of dreams, for people with dreams who dare to live them."

| | | |
|------|-------------|---------|
| NV | ANGEL, BRUT | 2.400,- |
| 2004 | ANGEL, BRUT | 3.500,- |

Ayala ^{Aÿ}

Ayala was bought in 2002 by The Bollinger Group, which is also located in Aÿ. The house has an innovative line and was one of the first Grand Marque manufacturers to work with a greatly reduced or no dosage wine. Nicolas Klym the cellar master for more than 25 years strictly controls finesse, precision and elegance.

| | | |
|------|--------------------|---------|
| NV | MAJEUR BRUT | 1.100,- |
| NV | MAJEUR ROSÉ BRUT | 1.800,- |
| NV | BRUT NATURE | 1.500,- |
| 2006 | PERLE D'AYALA BRUT | 3.500,- |

Benoît Lahaye ^{Bouzy}

Lahaye took over the family property in 1993 and has since 1996 made wine by his own label. Here he has introduced the use of organic ideas of biodynamics. The property covers 4.6 ha. 3 in Bouzy and the rest in Ambonnay and Tauxières. The style is complex, rich and balanced according to the individual terroir.

| | | |
|------|--------------------------------------|---------|
| 2015 | EXTRA BRUT | 2.500,- |
| 2009 | LE JARDIN DE LA GROSSE PIERRE NATURE | 2.000,- |
| 2018 | LE JARDIN DE LA GROSSE PIERRE NATURE | 2.400,- |



Champagne

Bruno Paillard Cote de Blancs

Bruno Paillard is above all an “assemblage”, blending diverse crus, grape varieties, and vintages. It is the constant desire to capture the quintessential finesse and elegance.

Bruno Paillard’s style is a marriage of elegance and complexity which is manifested as a light and smooth effervescence, a remarkable purity, a true freshness, and a silky texture.

| | | |
|------|----------------------------|---------|
| NV | CUVÉE 72, BRUT | 1.900,- |
| 2015 | MILLESIME ASSEMBLAGE, BRUT | 2.800,- |
| NV | ROSE PREMIERE CUVÉE | 2.000,- |



Champagne

Bérèche et Fils ^{Ludes}

Bérèche et Fils was founded in 1847, today they have approx. 10 ha. in Montagne de Reims and Vallee de Marne. They work towards becoming 100 % eco-friendly and biodynamic. Bérèche avoids malolactic fermentation and believes that the 2nd fermentation in the bottle is best carried under the cork plug instead of the capsule, allowing a very light oxidation resulting in a Champagne with finer bubbles and a deliciously creamy texture.

| | | |
|------|--|---------|
| 2021 | RIVE GAUCHE, EXTRA BRUT | 2.400,- |
| 2015 | CÔTE, BLANC DE BLANCS | 2.600,- |
| NV | BRUT RÉSERVE, VIEILLES VIGNES, CUVÉE NON FILTRÉE | 1.300,- |
| 2008 | MONTAGNE, BLANC DE NOIRS, VERZENAY, EXTRA BRUT | 4.000,- |

Billecart – Salmon ^{Mareuil-sur-Ay}

Founded in 1818 through the marriage between Nicolas François Billecart and Elisabeth Salmon. Today it is still an independent company with the family line intact. Their wines are made with great precision by slow fermentation and wonderful use of Pinot Meunier all initiations to avoid oxidation to make the wines graceful, elegant, and harmonious.

| | | |
|------|--|----------|
| NV | RESERVE BRUT | 995,- |
| NV | RESERVE MAGNUM (1.5 L) BRUT | 2.800,- |
| NV | RESERVE JEROBOAM (3 L.) BRUT | 5.500,- |
| NV | RESERVE NEBUCHADNEZZAR (15 L.) BRUT | 34.000,- |
| NV | BRUT ROSÉ | 1.300,- |
| NV | BRUT ROSÉ, MAGNUM | 3.500,- |
| 2013 | BRUT | 2.100,- |
| NV | SOUS BOIS, BRUT | 1.650,- |
| NV | BLANC DE BLANCS, BRUT | 3.100,- |
| 2009 | BLANC DE BLANCS, CUVÉE LOUIS, BRUT | 3.800,- |
| 2012 | CUVÉE NICOLAS FRANÇOIS BILLECART, BRUT | 5.000,- |
| 2008 | CUVÉE NICOLAS FRANÇOIS BILLECART, BRUT | 5.500,- |
| 2002 | CUVÉE NICOLAS FRANÇOIS BILLECART, BRUT | 8.000,- |



Champagne

Bollinger ^{Aÿ}

Founded in 1829 and continued by the visionary Madame Lilly Bollinger. She took control after her husband in 1941 and is allegedly the main reason for the house's esteemed reputation. Bollinger's wines often contain 60-70 % Pinot Noir, and the style of the house is therefore within the category of heavy, weighty full body Champagne.

| | | |
|------|----------------------------------|----------|
| NV | SPECIAL CUVÉE, BRUT | 1.400,- |
| NV | BOLLINGER ROSE, BRUT | 1.900,- |
| 2013 | BOLLINGER 13 | 3.000,- |
| NV | PN AYC 18, AY | 4.000,- |
| NV | PN VZ 15, VERZENAY | 4.000,- |
| 2014 | LA GRANDE ANNEE, BRUT | 5.000,- |
| 2008 | LA GRANDE ANNEE, BRUT | 6.000,- |
| 2004 | LA GRANDE ANNEE ROSE, BRUT | 7.000,- |
| 2014 | LA GRANDE ANNEE ROSE, BRUT | 8.000,- |
| 2002 | R.D., BRUT | 6.000,- |
| 2007 | R.D., BRUT | 5.200,- |
| 2008 | R.D., BRUT | 9.000,- |
| 2007 | VIEILLES VIGNES FRANÇAISES, BRUT | 25.000,- |
| 2012 | LA CÔTE AUX ENFANTS | 25.000,- |
| 2013 | LA CÔTE AUX ENFANTS | 25.000,- |
| 2014 | LA CÔTE AUX ENFANTS | 25.000,- |
| 2015 | LA CÔTE AUX ENFANTS | 25.000,- |

Comtesse Lafond ^{Epernay}

Patrick de Ladoucette has put great financial efforts into the restoration of the old castle in Epernay. Named after grandmother Comtesse Lafond. Patrick is known primarily for wines from the Loire, but he has always had a passion for Champagne. Lafond is opulent and characterized by the rich, creamy, and deep style of the area.

| | | |
|----|-----------------------|---------|
| NV | RÉSERVE BRUT | 995,- |
| NV | BLANC DE BLANCS, BRUT | 1.200,- |
| NV | ROSÉ BRUT | 1.200,- |



Champagne

Charles Heidsieck^{Reims}

Champagne Charles Heidsieck is a historic producer of quality champagne established in 1851 and located in the heart of Reims.

They use up to 80% reserve wine in their blends to secure maximum quality and complexity.

The wines are known for their richness, creaminess and freshness, and are aged in their 2000-year-old historic cellars, built by the Romans.

The winery is certified sustainable (HVE) and is Official Nordic Michelin Partner.

| | | |
|------|-----------------------|----------|
| NV | RESERVE BRUT | 995,- |
| NV | BLANC DE BLANCS, BRUT | 1.300,- |
| 1996 | BLANC DE MILLENAIRES | 10.000,- |

De Saint Gall^{Côte de Blancs}

Behind this Champagne is a unique story about a 40-year-long agreement between different wine farmers from six individual cooperatives. They merged in 1966 under the name Union Champagne. Together they managed to make Champagne at a very high level. The grapes are grown from the French expression "Viticulture Raisonnée", which means winegrowing with care.

| | | |
|----|------------|---------|
| NV | ROSÉ, BRUT | 1.100,- |
|----|------------|---------|

DE SOUSA & FILS^{Avisé}

Biodynamic vineyard founded by Manuel de Sousa in the 40's. Since 1986 continued by Eric de Sousa with parcels located in Avisé, Crémant and Oger. Relatively traditional planting with 30 % Pinot Noir, 10 % Pinot Meunier and 60 % Chardonnay. The style is fine, aromatic, expressive and persistent.

| | | |
|------|--|---------|
| NV | BLANC DE BLANCS, RÉSERVE, EXTRE BRUT | 1.500,- |
| NV | CUVÉE DES CAUDALIES ROSÉ, BRUT | 2.100,- |
| 2008 | CUVÉE DES CAUDALIES, MILLÉSIME, GRAND CRU, EXTRA BRUT | 4.800,- |
| 2000 | CUVÉE DES CAUDALIES, MILLÉSIME, GRAND CRU, EXTRA BRUT | 4.800,- |



Champagne

Delamotte Le Mesnil -Sur-Oger

Maison Delamotte is in the famous city of Le-Mesnil-sur-Oger with Grand Cru status. Delamotte is the sister house of Salon, where Delamotte also gets its grapes. Delamotte Brut is a classic proof of the house's high standard. The Champagne features a beautiful floral bouquet with a touch of apricot, which, in combination with its elegant well-balanced filling and crispness, creates a large wine.

| | | |
|----|-----------|---------|
| NV | BRUT | 1.200,- |
| NV | ROSÉ BRUT | 1.500,- |

Deutz Aÿ

The house Deutz was founded by William Deutz and Pierre Geldermann in 1838 in Aÿ. New capital was added when the house was taken over by Louis Roederer in 1993, so that the quality strategy could be continued. All Champagnes are produced exclusively from musts from first press. Well-balanced and elegant wines with the overweight of Pinot Noir.

| | | |
|------|---------------------|---------|
| NV | CLASSIC BRUT | 1.200,- |
| NV | CLASSIC MAGNUM BRUT | 2.600,- |
| NV | ROSÉ BRUT | 1.700,- |
| 2016 | BRUT | 1.700,- |
| 2017 | BLANC DE BLANCS | 2.100,- |
| 2009 | AMOUR BRUT | 3.800,- |
| 2009 | AMOUR ROSE BRUT | 4.200,- |

Diebolt-Vallois Crémant

Diebolt-Vallois launches a feminine and subtle style with a clear overweight of the Chardonnay ruler in the municipality of Crémant in Côte des Blanc. Jacques Diebolt and Nadia Vallois united the two families, and it is still increasingly their two children who are responsible for the operation of the property, and so on, viticulture as a vinification.

| | | |
|------|-----------------------|---------|
| NV | TRADITION BRUT | 1.000,- |
| 2018 | BLANC DE BLANCS BRUT | 1.100,- |
| 2013 | FLEUR DE PASSION BRUT | 2.600,- |



Champagne

Dom Pérignon^{Epernay}

In the 17th century, the monk Pérignon's speaks of an ambitious vision "to produce the best wine in the world". Not so many years after, the same monk said; "I'm drinking stars". Dom Pérignon is said to be the father of Champagne, and even today, the words are a brilliant and accurate description of the fine taste when the glass is filled with legendary Champagne. Dom Pérignon is distinctive, but at the same time refined, simple, sensual, and uncomplicated.

| | | |
|------|------------------------------|----------|
| 2015 | DOM PÉRIGNON | 3.500,- |
| 2012 | DOM PÉRIGNON P1 | 6.000,- |
| 2009 | DOM PÉRIGNON P1 | 6.500,- |
| 2013 | DOM PÉRIGNON MAGNUM | 12.000,- |
| 2009 | DOM PÉRIGNON ROSÉ | 7.500,- |
| 2008 | DOM PÉRIGNON ROSÉ | 8.500,- |
| 2002 | DOM PÉRIGNON ROSÉ P1 | 12.000,- |
| 2000 | DOM PÉRIGNON ROSÉ P1 | 11.000,- |
| 2003 | DOM PÉRIGNON JEROBOAM BRUT | 35.000,- |
| 2004 | DOM PÉRIGNON P2 | 11.000,- |
| 1970 | DOM PÉRIGNON OENOTHÈQUE BRUT | 41.000,- |

Duval-Leroy^{Vertus}

Duval-Leroy was founded in 1859 and is still in family ownership. As with Bollinger and Veuve Clicquot, there is also a woman behind here. Since 1991, the house is led by Carol Duval-Leroy, who, amongst other things, has stimulated the biodynamic efforts. The style tends to hail towards the floral and fertile notes combined with soft filling bubbles.

| | | |
|------|---------------------------------|---------|
| NV | BRUT RESERVE | 1.000,- |
| NV | ROSÉ PRESTIGE, BRUT | 1.300,- |
| 2008 | BLANC DE BLANCS EXTRA BRUT | 1.700,- |
| 2002 | FEMME DE CHAMPAGNE, BRUT NATURE | 6.500,- |



Champagne

Francis Boulard et Fille

A few kilometers north-west of Reims, has a total of 8 different cuvées with a policy of not dosing the Champagnes (Extra-Brut or Brut Nature). This method is explained by the search for authenticity, minerality, vinosity and implies a harvest of grapes at maturity... so rare in Champagne! Since 2010, Champagne Raymond Boulard has become Champagne Francis Boulard for one third. The three children of Raymond Boulard have indeed chosen to separate to follow their own professional path. This is how Francis and his daughter Delphine set about creating a 3-hectare vineyard from the 2009 harvest, with a production of around 20.000 bottles.

| | | |
|------|----------------------------------|---------|
| NV | LES MURGIERS, BRUT NATURE | 1.100,- |
| 2015 | BLANC DE BLANCS, VV, BRUT NATURE | 1.200,- |
| 2011 | LES RACHAIS, BRUT NATURE | 1.800,- |
| 2010 | ROSÉ DE SAIGNÉ, EXTRA BRUT | 1.200,- |
| 2011 | ROSÉ DE SAIGNÉ, EXTRA BRUT | 1.200,- |
| 2012 | ROSÉ DE SAIGNÉ, EXTRA BRUT | 1.200,- |

Gosset^{Aÿ}

The establishment in 1584 makes this house the oldest of Champagne. Like other quality-seeking producers, only the first press "la Cuvée" is used for the house Champagnes. The malolactic fermentation is not used at Gosset as you want to maintain the freshness of the wine with a crisp and long-lasting finish and flavor.

| | | |
|------|-----------------------|---------|
| NV | EXTRA-BRUT | 1.300,- |
| NV | GRAND RESERVE | 1.300,- |
| NV | GRAND ROSÉ, BRUT | 1.500,- |
| 2016 | GRAND MILLÉSIME, BRUT | 2.100,- |

Henri Mandois^{Pierry}

Possessions in Champagne since 1735, but in its present form established by Victor Mandois in 1860. Today it is led by Claude Mandois who is the 5th generation. The family owns all the 35 ha vineyards. The style is rich, complex, and generous. 2/3 of the total production is exported.

| | | |
|------|-----------------------------------|----------|
| NV | ORIGINE, BRUT - BALTHAZAR (12 L.) | 16.000,- |
| 2019 | BLANC DE BLANCS 1. CRU, BRUT | 1.200,- |
| 2004 | CLOS MANDOIS | 3.000,- |
| NV | ROSÉ GRAND RÉSERVE, BRUT | 900,- |
| 2008 | VICTOR, VIEILLES VIGNES, BRUT | 2.200,- |
| 2012 | VICTOR, VIEILLES VIGNES, BRUT | 2.200,- |



Champagne

Henri Giraud^{Aÿ}

Henri Giraud was established in 1625, making them one of Champagne's longest existing houses. Today, the property is successfully led by the passionate Claude Giraud, who is the 12th generation of the Giraud-Hémart family.

Henri Giraud has achieved international recognition as some of the most intense and gastronomically suitable Champagnes around.

Previously, Henri Giraud's champagnes were reserved for an exclusive and limited French clientele, as an earlier statement by Robert Parker brilliantly illustrates: "This may be the finest Champagne house virtually no one has ever heard of."

| | | |
|----|---------------|----------|
| NV | AY. GRAND CRU | 5.000,- |
| NV | ESPRIT NATURE | 2.000,- |
| NV | ARGONNE | 10.500,- |

Henriot^{Reims}

Joseph Henriot is a famous face in Champagne. He was the manager of Veuve Clicquot for many years but returned to the family company in 1994. Since its establishment in 1808, the house has been in the family's possession and is selected from cruises such as Mesnil sur Oger, Oger, Avize, Crémant, Chouilly, Verzy, and more with emphasis on Chardonnay.

| | | |
|------|---------------------------------|----------|
| NV | BLANC DE BLANCS, BRUT | 1.600,- |
| 2003 | MILLÉSIME, BRUT | 2.700,- |
| 2012 | MILLÉSIME, BRUT | 1.800,- |
| 2014 | MILLÉSIME, BRUT | 2.200,- |
| 1970 | MILLÉSIME, BRUT | 25.000,- |
| 2012 | MILLÉSIME, BRUT ROSÉ | 2.000,- |
| 2005 | CUVÉE HEMERA, BRUT | 4.000,- |
| 1982 | CUVÉE ENCHANTELEURS | 33.000,- |
| 1996 | MILLÉSIME, BRUT JEROBOAM (3 L.) | 10.000,- |



Champagne

Jacques Selosse ^{Avise}

Founded in the 50's by Jacques Selosse. The current owner, Anselme's son, took over the management in 1980 and has since converted into biodynamic wine making. In addition, he was one of the first to transfer production methods from white Burgundy to Champagne. The wine is fermented in small oak barrels and the style is rich and dusty.

| | | |
|----|--|----------|
| NV | BLANC DE BLANCS INITIAL GRAND CRU, BRUT | 6.300,- |
| NV | BLANC DE BLANCS SUBSTANCE GRAND CRU BRUT | 13.000,- |
| NV | "LA CÔTE FARRON" GRAND CRU BRUT | 16.000,- |
| NV | CUVÉE EXQUISE SEC | 6.500,- |
| NV | ROSE, BRUT | 10.000,- |

Jacquesson ^{Dizy}

Founded in 1798 by Memmie Jacquesson. Resold to the Chiquet family in 1974 with a new domicile in Dizy. Jacquesson owns and controls areas in the municipalities of Aÿ, Avize and Oiry as well as Dizy, Hautvillers and Mareuil sur Aÿ. The wines are fermented on large oak trees and the style is majestic, dry, classic and intense.

| | | |
|----|--|---------|
| NV | CUVÉE 746, EXTRA BRUT | 1.600,- |
| NV | CUVÉE 745, EXTRA BRUT MAGNUM (1.5 L.) | 3.000,- |
| NV | CUVEE 737, DEGORGEMENTE TARDIF, EXTRA BRUT | 2.200,- |



Champagne

Krug^{Reims}

Johann-Joseph Krug, a German emigrant from Mainz, established the house in Reims in 1843. He learned crafts and trade at Jacquesson where the house still holds the old relationship in high regards. Champagne with unparalleled depths and majestic rich, nutty flavors.

| | | |
|------|---|----------|
| NV | GRANDE CUVÉE BRUT, 173 EME EDITION | 3.500,- |
| NV | GRANDE CUVÉE BRUT, 164 EME EDITION | 13.000,- |
| NV | GRANDE CUVÉE BRUT, MAGNUM 170 EME EDITION (1,5 L.) | 10.000,- |
| NV | GRANDE CUVÉE BRUT, MAGNUM 169 EME EDITION (1,5 L.) | 10.000,- |
| NV | ROSÉ BRUT, EDITION 29eme | 8.000,- |
| NV | ROSÉ BRUT ROSÈ DOUBLE MAGNUM (3 L.) | 40.000,- |
| 2011 | VINTAGE BRUT | 7.500,- |
| 2008 | VINTAGE BRUT | 17.000,- |
| 2003 | VINTAGE BRUT | 10.000,- |
| 2003 | VINTAGE BRUT, MAGNUM (1,5 L.) | 15.000,- |
| 2004 | VINTAGE BRUT, MAGNUM (1,5 L.) | 17.500,- |
| 2000 | VINTAGE BRUT | 9.000,- |
| 1995 | COLLECTION BRUT | 14.500,- |
| 1990 | COLLECTION BRUT | 12.000,- |
| 2009 | CLOS DU MESNIL BRUT | 30.000,- |
| 2008 | CLOS DU MESNIL BRUT | 24.000,- |
| 2006 | CLOS DU MESNIL BRUT | 21.100,- |
| 2000 | CLOS D'AMBONNAY BRUT | 40.000,- |
| 2002 | CLOS D'AMBONNAY BRUT | 40.000,- |
| 2006 | CLOS D'AMBONNAY BRUT | 50.000,- |
| 2008 | CLOS D'AMBONNAY BRUT | 68.000,- |
| 2008 | CLOS D'AMBONNAY BRUT, ROSE | 75.000,- |

Le Mesnil^{Le Mesnil -sur- Oger}

Established in 1937 as a cooperative of visionary wine growers, who after a failed attempt in 1929 succeeded to produce Grand Cru Champagne instead of only selling the grapes to other producers. Today, Le Mesnil is produced through state-of-the-art methods, ensuring the highest quality. The area Le Mesnil-sur-Oger is home to the best Chardonnay-based Champagnes, known for a crisp mineral complexity.

| | | |
|------|--|---------|
| NV | BLANC DE BLANCS BRUT | 1.000,- |
| 2008 | BLANC DE BLANCS ZERO DOSAGE, BRUT | 1.900,- |
| 2008 | BLANC DE BLANCS ZERO DOSAGE, MAGNUM (1,5 L.) | 4.000,- |



Alle priser er i DKK / All prices are in DKK

Champagne

Les Cinq Filles^{Verzanay}

Great new Champagne from Montagne de Reims. The first production is from 2017, where only 2,000 bottles were produced. Blanc de Blancs, where quality is clearly in the same class as the famous houses. Beautiful fruit concentration of yellow apples, citrus fruit and grape. Dosage Zero.

| | | |
|----|--|---------|
| NV | LES CINQ FILLES, BLANC DE BLANCS, DOSAGE ZERO BY YVONNE SEIER CHRISTENSEN | 2.400,- |
| NV | "SKAGEN", BRUT BY YVONNE SEIER CHRISTENSEN | 1.900,- |
| NV | "SKAGEN", ROSE, EXTRA BRUT BY YVONNE SEIER CHRISTENSEN | 1.900,- |

Launois^{Le Mesnil-sur-Oger}

It is the 8th generation that has taken over at Launois, founded in Le Mesnil-sur-Oger in 1872. Severine and Caroline create top quality wine with passion and belief in the traditional values that prevail in Champagne, with an eye on all details of the production. All grapes are carefully collected from their fields located on the prestigious Côte des Blancs.

| | | |
|------|-------------------------------|---------|
| NV | OEIL DE PERDRIX, BRUT | 900,- |
| NV | MESNIL, QUARTZ, BRUT | 1.100,- |
| NV | BLANC DE BLANCS, RESERVE BRUT | 1.300,- |
| 2013 | BLANC DE BLANCS, SPÉCIAL CLUB | 2.200,- |



Champagne

Larmandier-Bernier

Larmandier-Bernier is one of the true stars of the Côte des Blancs. Pierre took over the management in 1988 and already four years later the fields were organic, but Pierre did not stop here. He does not use machines in the fields and in 1999 the production quite obviously became completely biodynamic. The wines have a strong sense of old classic style with structure and maturity but differs with the very dry style of no sugar.

| | | |
|------|--|---------|
| NV | LONGITUDE, BLANC DE BLANCS, EXTRA-BRUT | 1.800,- |
| 2007 | VIEILLE VIGNE DE CRAMENT, BLANC DE BLANCS, EXTRA BRUT | 3.000,- |
| 2014 | VIEILLE VIGNE DE LEVANT, BLANC DE BLANCS, EXTRA BRUT | 4.000,- |
| 2017 | TERRE DE VERTUS, BLANC DE BLANCS, BRUT NATURE | 2.800,- |

Laurent Perrier Tours-sur-Marne

Established in 1812, has been regarded as an avant-garde producer of stylish and elegant Champagnes throughout time. In most mixtures, Chardonnay is the favorite grape, as Bernard de Nonancourt wishes to create a "wine de plaisir" - a delicate, complex, and welcoming wine rather than surrendered and heavy.

| | | |
|------|-------------------|---------|
| NV | LA CUVÉE, BRUT | 1.200,- |
| 2015 | MILLESIME, BRUT | 1.800,- |
| NV | GRAND SIÈCLE BRUT | 4.000,- |
| NV | ROSÉ BRUT | 2.200,- |

Louis Roederer Reims

Louis Roederer was founded in 1776 and today has many fine locations. The core values lie in precision, patience, and sense of detail. Additionally, the story tells that Tsar Alexander II's demand for tailored Champagne led to history's first prestige Cuvée. The style is opulent with considerable fill.

| | | |
|------|--------------------------------|----------|
| NV | ROEDERER, COLLECTION 245, BRUT | 1.600,- |
| NV | CARTE BLANCHE, DEMI SEC | 1.500,- |
| 2016 | BLANC DE BLANCS, BRUT | 2.700,- |
| 2016 | VINTAGE, ROSÉ BRUT | 2.300,- |
| 2015 | CRISTAL, BRUT | 7.000,- |
| 2013 | CRISTAL, ROSÉ BRUT | 14.500,- |
| 1999 | CRISTAL, VINOTHEQUE | 27.000,- |



Champagne

Moët & Chandon Epernay

Founded in 1743 by Claude Moët and today Indisputable World's Best-selling Champagne. The style is fresh, fruity, and even with a slightly spicy mature touch.

| | | |
|------|--------------------------------|-----------|
| NV | BRUT IMPÉRIAL | 995,- |
| NV | BRUT IMPÉRIAL, MAGNUM (1,5L.) | 2.700,- |
| NV | BRUT IMPÉRIAL BALTHAZAR (12L.) | 17.000,- |
| 2015 | MOËT BRUT | 1.700,- |
| 2013 | MOËT BRUT | 1.700,- |
| NV | ROSÉ IMPÉRIAL | 1.800,- |
| NV | NÉCTAR IMPÉRIAL | 1.400,-,- |
| 2013 | GRAND VINTAGE, ROSÉ | 1.600,- |
| 2015 | GRAND VINTAGE, ROSÉ | 1.600,- |

Marguet Ambonnay

Marguet is in the Grand Cru Village of Ambonnay, where the property was first founded in 1870. Benoit is the 5th generation of the Marguet family. The Domaine's holding consists of a total of 8 ha under vines – all Grand Crus. Benoit has converted the entire estate biodynamic farming since 2009. The wines are fermented in barrels with long aging on its lees. No sugar is being added, and use of sulfites is virtually non-existent or kept for extremely low levels in very few cases. The result is wines with a great expression of terroir. Complex and elegant with great finesse.

Benoit Marguet is widely considered as the most important natural wine producer in Champagne today.

| | | |
|------|----------------------------|----------|
| 2017 | AMBONNAY ROSE, BRUT NATURE | 2.200,-- |
| 2019 | SHAMAN 19, BRUT NATURE | 1.600,- |
| 2015 | LES CRAYÈRES, EXTRA BRUT | 2.800,- |
| 2009 | SAPIENCE, BRUT NATURE | 5.000,- |

Météyer Père & Fils Trelou Sur Marne

Strong Traditions since 1860, the Météyers have been producing with respect for the environment and particularly for quality throughout generations. Located in the heart of Marne Valley with Meunier vines older than 75 years, and Pinot Noir vines of 35 years, the Météyer house is UNESCO world heritage and Franck Météyer is the sole decision-maker determining when the champagnes are just perfect, ready for the world. The house produces around 45,000 bottles a year of which result in many awards and winning recommendations year on year.

| | | |
|------|---------------|---------|
| NV | MARINE BRUT | 1.200,- |
| 2018 | PRESTIGE BRUT | 1.100,- |



Champagne

Perrier Jouet ^{Epernay}

Perrier Jouet was founded in 1811 by Pierre-Nicolas-Marie Perrier Jouet and today belongs to Pernod Ricard. Looking for a good example of Chardonnay from Crémant, Perrier Jouet is an excellent choice. The house's anemone-decorated Belle Epoque is a tribute to the period around the turn of the 20th century.

| | | |
|------|-------------------------------|----------|
| NV | GRAND BRUT | 1.200,- |
| NV | BLASON ROSE | 1.300,- |
| 2016 | BELLE EPOQUE | 6.000,- |
| 2004 | BELLE EPOQUE, BLANC DE BLANCS | 11.000,- |
| 2006 | BELLE EPOQUE, ROSE | 14.000,- |
| 2014 | BELLE EPOQUE, ROSE | 14.000,- |

Pascal Doquet

With holdings of old vines in some of the greatest terroirs in the Côte des Blancs, Pascal Doquet has emerged over the last decade as one of the premier vigneron in Champagne. After he took over his family estate, Doquet-Jeanmaire, in 1995 when his father retired, Pascal established his eponymous Domaine in 2004. Today he farms just under 9 hectares of vines including prime parcels in Vertus, Le Mont Aimé and Le Mesnil-sur-Oger - including his illustrious old vines in the parcel "Champ d'Aoulettes." Natural farming and dedication to vineyard health is the driving force for Pascal; in fact, he rarely discusses fermentation - his passion is in the vineyards.

The Domaine has been certified Organic since 2010.

| | | |
|------|------------------------|---------|
| NV | DIAPASON, BRUT | 1.700,- |
| NV | HORIZON, BRUT | 1.300,- |
| 2009 | VERTUS, BRUT | 2.000,- |
| NV | ANTHOCYANES, ROSE BRUT | 1.100,- |



Champagne

Pol Roger ^{Epernay}

Pol Roger was founded in 1849 in Epernay and has, to date, maintained his family independence and integrity. Dominique Petit came from Krug to Pol Roger in 2006, with visions of lifting the house to new heights. This has happened, and it will continue in memory of Churchill's words: "I am not difficult, I am easily satisfied with the best!" From a man who had tasted quite a few bottles of Pol Roger.

| | | |
|------|-----------------------------------|----------|
| NV | BRUT RESERVE | 995,- |
| NV | BRUT RESERVE, MAGNUM | 2.300,- |
| NV | BRUT RESERVE, SALMANAZARS (9 L.) | 20.000,- |
| NV | PURE, EXTRA BRUT | 1.500,- |
| 2016 | VINTAGE BRUT | 1.700,- |
| 2015 | BLANC DE BLANCS VINTAGE BRUT | 2.100,- |
| 2018 | ROSÉ BRUT | 1.900,- |
| 1999 | ROSÉ BRUT, VINOTHEQUE | 4.000,- |
| NV | RICH, DEMI SEC | 1.300,- |
| 2009 | CUVÉE SIR WINSTON CHURCHILL BRUT | 5.500,- |
| 2015 | CUVÉE SIR WINSTON CHURCHILL BRUT | 5.500,- |

Ruinart ^{Reims}

Founded in 1729 by Nicolas Ruinart, inspired by his uncle monk Dom Ruinart and his ambition to establish the first real Champagne house. Ruinart was thus the first to sell Champagne as opposed to ordinary wine. Chardonnay dominates the style is thus elegant, precise, and persistent.

| | | |
|------|------------------------------|---------|
| NV | "R" DE RUINART BRUT | 1.500,- |
| NV | BLANC DE BLANCS BRUT | 2.000,- |
| NV | BLANC DE BLANCS BRUT, MAGNUM | 4.500,- |
| NV | ROSÉ BRUT | 2.000,- |
| 2010 | DOM RUINART BLANC DE BLANCS | 5.000,- |
| 2004 | DOM RUINART, ROSÉ BRUT | 6.000,- |
| 2007 | DOM RUINART, ROSÉ BRUT | 6.300,- |



Champagne

R&L Legras^{Chouilly}

R&L Legras was founded in 1808 by Honoré Legras and has developed into one of the most beautiful vineyards in the Côte des Blancs. Today it is the 6th generation who runs the house that produces around 150,000 bottles on 15 hectares all from the Grand Cru village Chouilly. Well known and highly respected at several two- and three-stars Michelin restaurants, R&L Legras uses no oak but allows full malolactic fermentation. The house style exalts the softer and creamy style of Chouilly Chardonnay, full of freshness, yellow-fleshed fruits, and citrus aromas.

| | | |
|------|---|---------|
| NV. | BLANC DE BLANCS, BRUT | 1.300,- |
| 2013 | PRESIDENCE VIEILLES VIGNES, BLANC DE BLANCS, BRUT | 2.000,- |
| 2012 | SAINT VINCENT, BLANC DE BLANCS, BRUT | 3.100,- |
| 2008 | SAINT VINCENT, BLANC DE BLANCS, BRUT | 3.500,- |
| NV. | CUVEE HOMMAGE, BRUT | 4.000,- |

Salon^{Le Mesnil-sur-Oger}

Salon was founded in 1921 by Eugène-Aimé Salon, and already in the late 20's, the Champagne was "house brand" at the legendary Maxims in Paris. Continued focus on quality has clung to the legendary element. The secret is simple: Chardonnay grapes exclusively from Grand Cru fields in Mesnil-sur-Oger to make the pinnacle of Blanc de Blancs.

| | | |
|------|--------------------------|----------|
| 2007 | "LE MESNIL" BRUT | 20.000,- |
| 2008 | "LE MESNIL" BRUT, MAGNUM | 52.000,- |
| 2012 | "LE MESNIL" BRUT | 27.000,- |

Taittinger^{Reims}

Champagne Taittinger was founded in 1734 and was family owned until summer 2005. Following a brief acquisition of a US investment company, the house came again under the Taittinger family's leadership and ownership. 290 ha. equates Taittinger with the largest landowners. The wines are clean and delicious with nice intense mousse.

| | | |
|------|---|---------|
| NV | BRUT RÉSERVE | 1.200,- |
| NV | PRÉSTIGE ROSÉ BRUT | 1.400,- |
| 2014 | BRUT MILLÉSIMÉ | 2.000,- |
| 2012 | COMTE DE CHAMPAGNE, BLANC DE BLANCS, BRUT | 4.300,- |
| 2008 | COMTE DE CHAMPAGNE, BLANC DE BLANCS, BRUT | 5.500,- |
| 2011 | COMTE DE CHAMPAGNE, ROSÉ | 7.000,- |
| 2009 | COMTE DE CHAMPAGNE, ROSÉ | 7.000,- |



Champagne

Tellier

Interesting grower estate based in Moussy near Épernay, officially founded in 2016 by Quentin Tellier in collaboration with his father, Christophe. While the house itself is young, the family has farmed these vineyards for generations, with Champagne production documented as far back as 1792. The 9-hectare domaine is divided into 17 parcels, located on the historic Le Domaine des Conardins, first recorded in 1222. Today, Quentin and his brother Alexandre run the estate with a modern, low-intervention philosophy. Viticulture is environmentally focused, HVE-certified, and moving toward organic farming, with parcel-by-parcel vinification, oak fermentation, and extended ageing defining the style.

| | | |
|------|--------------------------|---------|
| 2021 | LES MASSALES, EXTRA BRUT | 1.200,- |
| 2021 | LES MASSALES, ROSE, BRUT | 1.300,- |

Vauversin^{Oger}

Since 1640, this family has produced Grand Cru Champagne. Today production is led by Laurent Vauversin who moves towards organic Champagne production, which fits well with the limestone underground in the area. Primarily produced at Chardonnay, you will experience these Champagnes as being mineral, light and complex.

| | | |
|------|-------------------------------------|---------|
| NV | BRUT ORIGINAL, BLANC DE BLANCS | 1.200,- |
| 2019 | ORPAIR, BLANC DE BLANCS, EXTRA BRUT | 1.500,- |
| NV | OGER, GRAND CRU | 1.600,- |
| NV | OXALIE, BRUT ROSE | 1.200,- |



Champagne

Veuve Clicquot_{Reims}

Balanced composition of 2/3 blue grapes from Bouzy, Ambonnay and Verzenay and 1/3 white grapes from Cremant and Avize. In his time controlled by widow Madame Clicquot who contributed several revolutionary innovations, where remuage is the most famous. Veuve Clicquot has structure, body and depth with depth and dimension.

| | | |
|------|--------------------------|----------|
| NV | BRUT | 1.400,- |
| NV | MAGNUM (1,5 L.) BRUT | 3.000,- |
| NV | JEROBOAM (3 L.) | 8.000,- |
| NV | BALTHAZAR (12 L.) BRUT | 35.000,- |
| 2012 | VINTAGE BRUT | 1.600,- |
| 2015 | VINTAGE BRUT | 1.700,- |
| 2015 | LA GRANDE DAME | 4.000,- |
| NV | ROSÉ BRUT | 1.600,- |
| 2015 | ROSÉ BRUT | 1.700,- |
| 2012 | ROSÉ BRUT | 1.800,- |
| 1989 | ROSÉ, BRUT | 5.500,- |
| 1998 | LA GRANDE DAME ROSÉ BRUT | 4.400,- |
| NV | DEMI-SEC | 1.300,- |

