

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,-
2016	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,-
2012	MILLESIME ASSEMBLAGE, BRUT	2.000,-
NV	ROSE PREMIERE CUVÉE	1.500,-



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	2.200,-
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,-



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,-
NV	AMOUR BRUT	3.800,-
NV	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,-
NV	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,-
2012	MILLÉSIME, BRUT ROSÉ	2.000,-
2005	CUVÉE HEMERA, BRUT	4.000,-
2008	CUVÉE HEMERA, BRUT	6.000,-
1996	MILLÉSIME, BRUT JEROBOAM (3 L.)	10.000,-

I AM CHAMPAGNE^{Marne Valley}

I AM CHAMPAGNE belongs to the new generation of Champagne, with the same depth and character as the big historic Champagne houses. The I AM CHAMPAGNE is made of wine carefully selected by Arvid Rosengren, who won the "Best Sommelier in the World 2016". The wine is produced by a small family-owned vineyard, located on the left bank of the Marne Valley. Two thirds of the winnings are performed in barrels. The I AM CHAMPAGNE has volume, a soft mousse and lots of freshness and character.

NV	DEMI-SEC	900,-
NV	ROSÉ BRUT	1.100,-



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 BRUT	1.600,-
NV	CUVÉE 745 – MAGNUM (1.5 L.)	3.000,-



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 - MAGNUM (1.5 L.) BRUT	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,-



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,-
2012	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,-
2016	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,-
2014	BELLE EPOQUE	6.000,-
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 (NON DOSAGE)	1.500,-
2016	VINTAGE BRUT	1.700,-
2002	VINTAGE BRUT, VINOTHEQUE	3.500,-
2015	BLANC DE BLANCS VINTAGE BRUT	2.100,-
2015	CUVÉE SIR WINSTON CHURCHILL BRUT	5.500,-
2018	ROSÉ BRUT	1.900,-
1999	ROSÉ BRUT, VINOTHEQUE	4.000,-
NV	RICH	1.300,-

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.

2013 PRESIDENCE VIEILLES VIGNES, BLANC DE BLANCS, BRUT	2.000,-
2012 SAINT VINCENT, BLANC DE BLANCS, BRUT	2.800,-
2008 SAINT VINCENT, BLANC DE BLANCS, BRUT	3.500,-

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,-
2008 COMTE DE CHAMPAGNE, ROSÉ	7.000,-



Champagne

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,-
NV	BLANC DE BLANCS, EXTRRA BRUT	1.300,-
2019	ORPAIR, BLANC DE BLANCS, EXTRRA BRUT	1.500,-
NV	OGER, GRAND CRU	1.600,-
NV	OXALIE, BRUT ROSE	1.200,-

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,-
1990	ROSÉ	5.500,-
1998	LA GRANDE DAME ROSÉ BRUT	4.400,-
NV	DEMI-SEC	1.300,-

