

# Champagne

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## Agrapart & Fils <sup>Avize</sup>

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,-
2015	MINERAL EXTRA BRUT	2.400,-
NV	TERROIRS, BLANC DE BLANCS EXTRA BRUT	1.400,-
NV	7 CRUS BRUT	1.100,-

## André Clouet <sup>Bouzy</sup>

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	BRUT - BALTHAZAR (12 L.)	16.000,-
NV	SILVER BRUT (NON DÔSAGE)	850,-
NV	DOUX	850,-
2006	CLOS DE BOUZY MAGNUM BRUT	4.000,-
2013	BRUT	1.100,-
2004	DREAM VINTAGE	1.300,-
2009	DREAM VINTAGE	1.300,-
2013	DREAM VINTAGE	1.300,-
NV	CUVÉE "UN JOUR DE 1911" BRUT	1.800,-

## 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,-



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## Ayala <sup>Aÿ</sup>

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	1.250,-
2013	BLANC DE BLANCS BRUT	1.400,-
2006	PERLE D'AYALA BRUT	2.000,-

## Benoît Lahaye <sup>Bouzy</sup>

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.

NV	NATURESSENCE BRUT	1.250,-
2009	LE JARDIN DE LA GROSSE PIERRE NATURE	2.000,-

## Bruno Paillard <sup>Cote de Blancs</sup>

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	1.100,-
NV	BLANC DE BLANCS, BRUT	1.700,-
2012	MILLESIME ASSEMBLAGE, BRUT	2.000,-
NV	ROSE PREMIERE CUVÉE	1.500,-



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## Bérèche et Fils <sup>Ludes</sup>

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.

2018	RIVE GAUCHE, EXTRA BRUT	2.000,-
NV	RIVE GAUCHE, MEUNIER, BRUT	1.300,-
NV	BRUT RÉSERVE, VIEILLES VIGNES, CUVÉE NON FILTRÉE	1.300,-
2008	MONTAGNE, BLANC DE NOIRS, VERZENAY, EXTRA BRUT	4.000,-

## Billecart – Salmon <sup>Mareuil-sur-Ay</sup>

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	875,-
NV	RESERVE MAGNUM (1.5 L) BRUT	2.500,-
NV	RESÉERVE JEROBOAM (3 L.) BRUT	4.500,-
NV	RESERVE NEBUCHADNEZZAR (15 L.) BRUT	34.000,-
NV	BRUT ROSÉ	1.300,-
NV	BRUT ROSÉ, MAGNUM	3.000,-
2013	BRUT	2.000,-
NV	SOUS BOIS, BRUT	1.650,-
1999	CLOS SAINT HILAIRE	7.000,-
2002	CLOS SAINT HILAIRE	9.500,-
NV	BLANC DE BLANCS, BRUT	1.400,-
2004	BLANC DE BLANCS, BRUT	3.000,-
2008	BLANC DE BLANCS, CUVÉE LOUIS, BRUT	3.500,-
2002	CUVEE NICOLAS FRANCOIS BILLECART, BRUT	3.900,-



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## Bollinger <sup>Aÿ</sup>

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	1.150,-
NV	BOLLINGER ROSE, BRUT	1.700,-
2014	LA GRANDE ANNÉE, BRUT	3.500,-
2004	LA GRANDE ANNÉE ROSÉ, BRUT	3.100,-
2002	R.D., BRUT	6.000,-
2007	R.D., BRUT	5.200,-
2007	VIEILLES VIGNES FRANÇAISES, BRUT	25.000,-

## Comtesse Lafond <sup>Epernay</sup>

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,-

## De Saint Gall <sup>Côte de Blancs</sup>

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.

2007	MILLESIME BRUT	1.100,-
NV	ROSÉ, BRUT	1.100,-



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## De Sousa & Fils<sup>Avisé</sup>

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	CUVÉE DES CAUDALIES ROSÉ, BRUT	2.100,-
2008	CUVÉE DES CAUDALIES, MILLÉSIME, GRAND CRU, EXTRA BRUT	4.800,-

## Delamotte<sup>Le Mesnil -Sur-Oger</sup>

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<sup>Aÿ</sup>

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,-
2018	BRUT	1.600,-
2017	BLANC DE BLANCS	2.100,-
NV	AMOUR BRUT	3.800,-
NV	AMOUR ROSE BRUT	4.200,-
2002	CUVÉE WILLIAM DEUTZ GRAND CRU BRUT	7.000,-



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## 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	900,-
2015	BLANC DE BLANCS BRUT	1.100,-
2010	FLEUR DE PASSION BRUT	2.600,-

## 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.

2008	DOM PÉRIGNON, CHEF DE CAVE LEGACY EDITION, R GEOFFROY	8.500,-
2008	DOM PÉRIGNON	7.500,-
2013	DOM PÉRIGNON	3.500,-
2010	DOM PÉRIGNON MAGNUM	10.000,-
2008	DOM PÉRIGNON ROSÉ	6.500,-
2008	DOM PÉRIGNON ROSÉ, LADY GAGA	9.500,-
2000	DOM PÉRIGNON JEROBOAM BRUT	35.000,-
2002	DOM PÉRIGNON P2	10.000,-
1970	DOM PÉRIGNON OENOTHÈQUE BRUT	41.000,-



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## Duval-Leroy<sup>Vertus</sup>

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 RÉSERVE	1.000,-
NV	ROSÉ PRESTIGE, BRUT	1.300,-
2010	BLANC DE BLANCS EXTRA BRUT	
	CUVEE DES MEILLEURS OUVRIERS DE FRANCE SOMMELIERS	1.200,-

## Gosset<sup>Aÿ</sup>

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	1.100,-
NV	GRAND ROSÉ, BRUT	1.500,-
2012	GRAND MILLÉSIME, BRUT	1.800,-

## Henri Mandois<sup>Pierry</sup>

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 5<sup>th</sup> 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	775,-
NV	ORIGINE, BRUT - MAGNUM (1.5 L.)	1.600,-
NV	ORIGINE, BRUT - BALTHAZAR (12 L.)	16.000,-
2012	BLANC DE BLANCS 1. CRU, BRUT	995,-
2004	CLOS MANDOIS	3.000,-
NV	ROSÉ GRAND RÉSERVE, BRUT	900,-
NV	VICTOR, VIEILLES VIGNES, BRUT	2.200,-



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## Henriot<sup>Reims</sup>

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	1.200,-
2000	MILLÉSIME, BRUT	2.900,-
2003	MILLÉSIME, BRUT	2.700,-
2006	MILLÉSIME, BRUT	1.800,-
2012	MILLÉSIME, BRUT	1.800,-
2012	MILLÉSIME, BRUT ROSÉ	2.000,-
2005	CUVÉE HEMERA, BRUT	4.000,-
1996	MILLÉSIME, BRUT JEROBOAM (3 L.)	10.000,-

## I AM CHAMPAGNE<sup>Marne Valley</sup>

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	BRUT	875,-
2004	MILLÉSIME, BRUT	1.750,-
NV	ROSÉ BRUT	1.100,-

## Jacques Selosse<sup>Avise</sup>

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	3.300,-
NV	ROSÉ, BRUT	10.000,-





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## Jacquesson <sup>Dizy</sup>

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 743 BRUT	1.400,-
NV	CUVÉE 745 – MAGNUM (1.5 L.)	3.000,-

## Krug <sup>Reims</sup>

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 unparallel depths and majestic rich, nutty flavors.

NV	GRANDE CUVÉE (37.5 CL) BRUT	1.750,-
NV	GRANDE CUVÉE BRUT, 170 EME EDITION	3.500,-
NV	GRANDE CUVÉE - MAGNUM (1.5 L.) BRUT	7.500,-
NV	ROSÉ BRUT	7.000,-
NV	ROSÉ BRUT ROSÈ DOUBLE MAGNUM (3 L.)	30.000,-
2008	VINTAGE BRUT	6.400,-
2006	VINTAGE BRUT	7.300,-
1990	COLLECTION BRUT	12.000,-
2002	CLOS DU MESNIL BRUT MAGNUM (1.5 L.)	37.000,-
2006	CLOS DU MESNIL BRUT	21.100,-
1998	CLOS D'AMBONNAY BRUT	35.000,-
2000	CLOS D'AMBONNAY BRUT	35.000,-
2002	CLOS D'AMBONNAY BRUT	35.000,-



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## Le Mesnil <sup>Le Mesnil -sur- Oger</sup>

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,-
NV.	BLANC DE BLANCS ZERO DOSAGE, MAGNUM (1,5 L.)	3.000,-

## Les Cinq Filles <sup>Verzanay</sup>

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", ROSÉ, EXTRA BRUT BY YVONNE SEIER CHRISTENSEN	1.900,-

## Launois <sup>Le Mesnil-sur-Oger</sup>

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,-
2008	BLANC DE BLANCS, SPÉCIAL CLUB, BRUT	2.000,-



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## 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	2.400,-
2009	TERRE DE VERTUS, BRUT NATURE	1.900,-

## 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,-
2012	MILLÈSIME, BRUT	1.700,-
NV	GRAND SIÈCLE BRUT	4.000,-
NV	ROSÉ BRUT	1.900,-

## 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 243, BRUT	1.400,-
NV	CARTE BLANCHE, DEMI SEC	1.300,-
2015	BLANC DE BLANCS, BRUT	2.700,-
2016	VINTAGE, ROSÉ BRUT	2.000,-
2014	CRISTAL, BRUT	6.500,-
2009	CRISTAL, ROSÉ BRUT	8.500,-
1999	CRISTAL, VINO THEQUE	25.000,-



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## Moët & Chandon<sup>Epernay</sup>

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	1.250,-
NV	BRUT IMPÉRIAL, MAGNUM (1,5L.)	2.700,-
NV	BRUT IMPÉRIAL BALTHAZAR (12L.)	17.000,-
2015	MOËT BRUT	1.400,-
NV	ROSÉ IMPERIAL	1.300,-
NV	NÉCTAR IMPÉRIAL	1.250,-
2009	GRAND VINTAGE, ROSÉ	1.600,-
2013	GRAND VINTAGE, ROSÉ	1.600,-

## Marguet<sup>Ambonnay</sup>

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.

NV	SHAMAN 19, BRUT NATURE	1.350,-
2012	AMBONNAY ROSE, EXTRA BRUT	1.600,-
2015	LES CRAYÈRES, EXTRA BRUT	2.000,-
2009	SAPIENCE, BRUT NATURE	3.800,-

## Mailly<sup>Montagne de Reims</sup>

This area of modest Champagne House (only 500,000 bottles a year) was founded in 1929 by wine farmers residing around Mailly. In Champagne there are 17 Grand Cru chips. All Mailly Grand Cru Champagnes are made with grapes harvested from single fields classified as Grand Cru. Mailly Champagne can measure up against even the largest and most well-regarded houses in the district.

2011	MILLESIME	1.000,-
NV	BRUT ROSE	1.000,-



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## 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	CARTE ARGENT BRUT	900,-
2018	MARINE BRUT	1.200,-
2016	PRESTIGE BRUT	1.100,-
2017	EXCLUSIF 100% MEUNIER BRUT NATURE	1.700,-

## 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,-
2012	BELLE EPOQUE	4.000,-
2014	BELLE EPOQUE	4.200,-
2004	BELLE EPOQUE, BLANC DE BLANCS	10.000,-
2006	BELLE EPOQUE ROSÉ	4.200,-
2013	BELLE EPOQUE ROSÉ	4.200,-



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## Pol Roger <sup>Epernay</sup>

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	875,-
NV	BRUT RESERVE – BALTHAZAR (12 L.)	24.000,-
NV	PURE (NON DOSAGE)	900,-
2015	VINTAGE BRUT	1.700,-
2015	BLANC DE BLANCS VINTAGE BRUT	2.100,-
2013	CUVÉE SIR WINSTON CHURCHILL BRUT	5.500,-
2015	ROSÉ BRUT	1.900,-
NV	RICH	1.300,-

## Pierre Peters <sup>Le Mesnil-sur-Oger</sup>

The Peters family has made Champagne through six generations. The house of Pierre Peters is in Le Mesnil-sur-Oger. The family makes wine exclusively from their own fields, that cover almost 18 ha, primarily in Le Mesnil. Elegant – Stringent – Refined

NV	CUVEE DE RESERVE, BLANC DE BLANCS, BRUT	1.000,-
NV	RESERVE OUBLIEE AVEC PARURE, BRUT	1.300,-



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## R. Pouillon & Fils Vallée de la Marne & Montagne de Reims

Sir. Pouillon conveyed responsibility for the family vineyard to the son Fabrice a few years ago. Fabrice has been inspired by the leading wine farmers in Champagne and has amongst other things put extra effort into the fields to get a more distinctive terroir expression in its wines. This has led to a huge qualitative leap and given the domain some recognition. The vineyards are in the Vallée de la Marne area, on clayey soil around the town of Mareuil-sur-Aÿ. The wines made on both Chardonnay, Pinot Noir and Pinot Meunier - mixed or separately - are intense, generous and creamy.

NV 1."NATURE DE MAREUIL", BRUT NATURE 1.500,-

## 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	1.300,-
NV	BLANC DE BLANCS BRUT	1.600,-
NV	BLANC DE BLANCS BRUT, MAGNUM	4.200,-
NV	ROSÉ BRUT	1.900,-
2007	DOM RUINART BLANC DE BLANCS	5.000,-
2010	DOM RUINART BLANC DE BLANCS	4.600,-
2004	DOM RUINART, ROSÉ BRUT	6.000,-
1998	DOM RUINART, ROSÉ BRUT MAGNUM	11.500,-

## 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 6<sup>th</sup> 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	1.000,-
2013	PRÈSIDENTIE VIEILLES VIGNES, BLANC DE BLANCS, BRUT	2.600,-
2012	SAINT VINCENT, BLANC DE BLANCS, BRUT	1.800,-



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## Salon<sup>Le Mesnil-sur-Oger</sup>

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.

2004 "LE MESNIL" BRUT	19.000,-
2006 "LE MESNIL" BRUT	17.500,-
2007 "LE MESNIL" BRUT	17.500,-

## Taittinger<sup>Reims</sup>

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	1.200,-
2014 BRUT MILLÉSIMÉ	2.000,-
2011 BRUT MILLÉSIMÉ	2.200,-
2011 COMTE DE CHAMPAGNE, BLANC DE BLANCS, BRUT	3.800,-
2011 COMTE DE CHAMPAGNE, BLANC DE BLANCS, MAGNUM	8.500,-
2006 COMTE DE CHAMPAGNE, ROSÉ	4.400,-

## Vauversin<sup>Oger</sup>

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 RÉSERVE	900,-
2008 MILLISIME BRUT, BLANC DE BLANCS	1.500,-
2013 ORPAIR, BLANC DE BLANCS	1.200,-
NV DU OXALIE, BRUT ROSE	1.100,-





# Champagne

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## Veuve Clicquot<sup>Reims</sup>

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	1.200,-
NV	MAGNUM (1,5 L.) BRUT	2.250,-
NV	JEROBOAM (3 L.)	5.500,-
NV	BALTHAZAR (12 L.) BRUT	35.000,-
2012	VINTAGE BRUT	1.600,-
2015	LA GRANDE DAME	4.000,-
NV	ROSÉ BRUT	1.300,-
2004	ROSÉ BRUT	1.700,-
1990	ROSÉ	5.500,-
1989	ROSÉ	4.000,-
1998	LA GRANDE DAME ROSÉ BRUT	4.400,-
NV	DEMI-SEC	1.300,-

