



MARQUIS
WINE CELLARS



EXCLUSIVE 2016 CHAMPAGNE CATALOGUE

bringing you 30 years of quality wines
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WHAT MAKES GROWER CHAMPAGNE UNIQUE



By definition, a Grower Champagne is one that is produced by the same estate that owns the vineyards from which the wine is produced. In other words, a grower-producer. Over the past few years this category of Champagne has been growing in popularity and the options available in the BC market have increased dramatically. For well over a decade, Marquis Wine Cellars has been a champion of these tremendous wines. Grower Champagnes are more vinous in quality than those produced at large Maisons like Veuve Clicquot or Mumm's. Some defining characteristics of Grower Champagnes are that they tend to be crafted from specific plots of vines, and are fermented and often bottled in small lots. This means they have a distinctive taste vintage to vintage. They are not crafted to a specific "house style" but are rather an expression of their terroir.

This catalogue showcases the extensive selection of exclusive grower Champagnes that we have for sale at the store this Holiday season. We have new vintages of long-time favourites Paul Bara, Gaston Chiquet, Jacquesson (not technically a Grower Champagne but they produce their wines with the same ethos) plus a host of others. As part of our 45 Days of Champagne celebration we are offering a 10% discount off the purchase of 6 or more bottles of any of the Champagnes listed in this catalogue, mixed orders permitted. This is a great opportunity to stock the cellar with some amazing Champagnes that you can enjoy over the Holiday season, or the coming months and years. We have over 30 different Champagnes on offer this year in a variety of size formats, so we are bound to have a bottle to suit everyone's taste and style.

CHAMPAGNE PAUL BARA

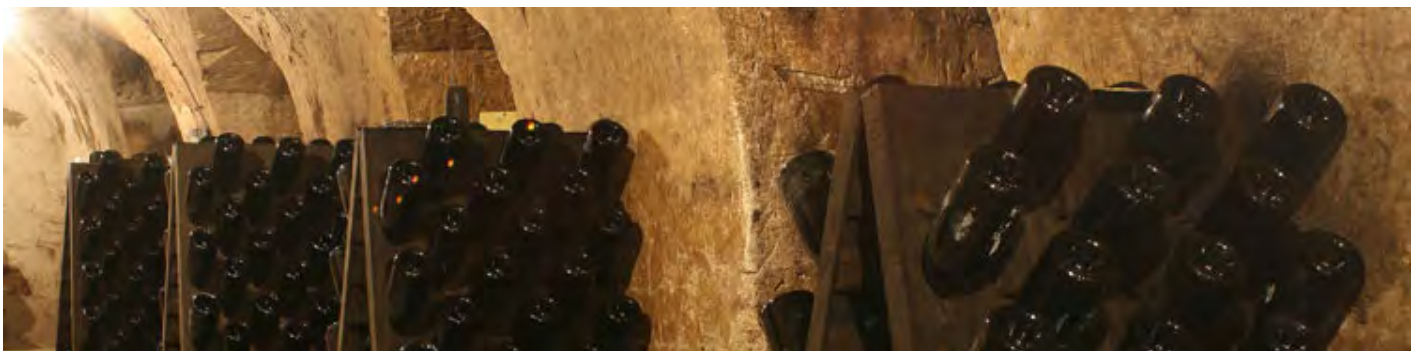
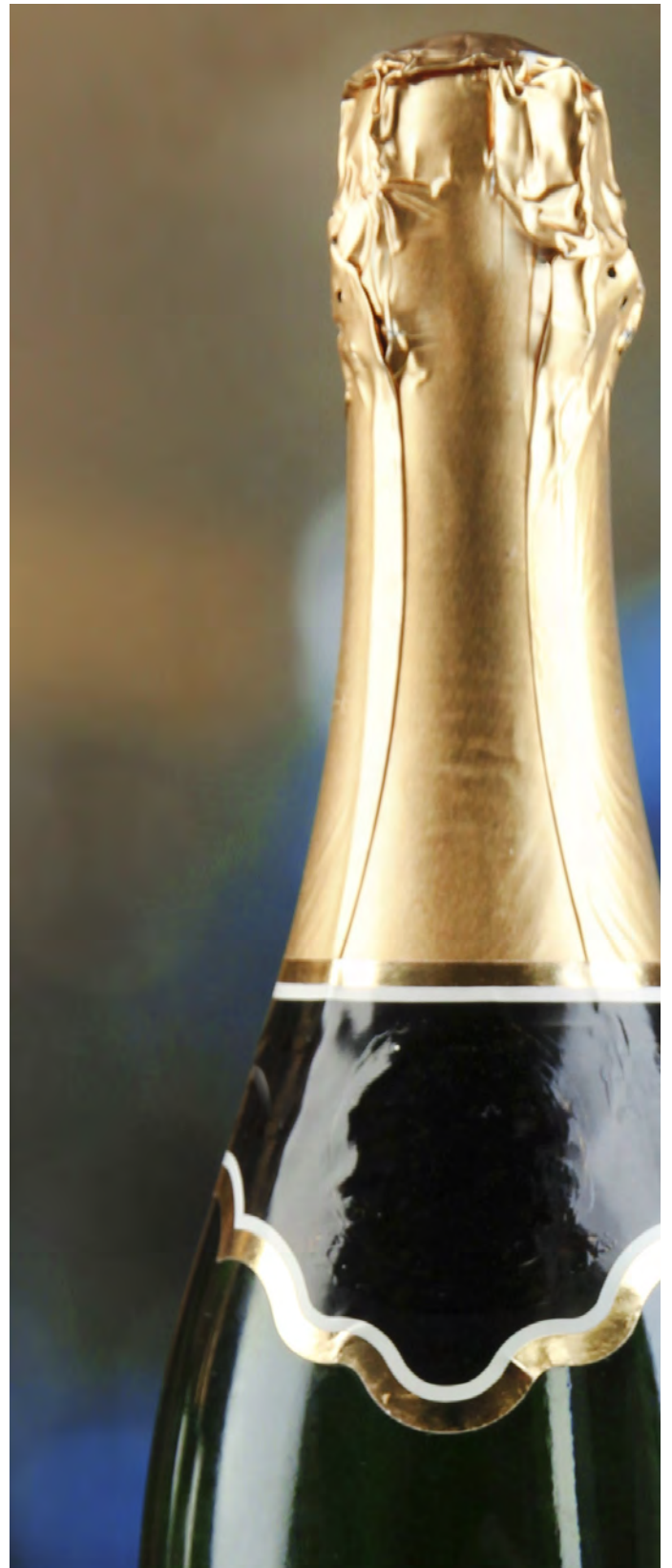
WINERY

In 1833 the Paul Bara Champagne House was established in the village of Bouzy, a site of renowned terroir classified as Grand Cru (100%). Since then the House of Bara has been handed down among generations for more than 180 years. While maintaining family tradition and character, Bara Champagne has embraced evolving technologies to craft the perfect champagne with the aid of a modern press, thermo-regulated vats and extension of the existing cellars. Above all, Bara Champagne operates with principles of respect for the land and environment in which Bouzy Champagne grapes are grown.

VINEYARD

Paul Bara's vineyard is located in Bouzy, a site classified as Grand Cru (100%) in Champagne. The reputation of Bouzy emanates largely from its Pinot Noir which is ripe, rich and very expressive.

All of Bara's fields face South, providing perfect conditions for the ripening of the grapes across 30 of the foremost locations in Bouzy. With all of these exceptional conditions combined, the terroir of Bouzy is exemplified in the wines produced. The chalk present under the vineyard helps to drain the soil of excess water and gives the grapes necessary minerals.



BRUT RESERVE NON VINTAGE

\$63.39^{+tax}

TASTING NOTES: As a symbol of the savoir-faire of the House, this non-vintage brut has a lovely clear, yellow colour, accentuated by hints of old gold. The carbonation is fine and white, making lively, regular chains of bubbles. On the nose you will find aromas of ripe, fleshy fruit dominated by Mirabelle plums, followed by spices and honey, and punctuated by hints of candied fruit, bergamot and orange peel. In the mouth, fruitiness and freshness are lushly combined to produce a full-bodied wine reminiscent of ripe yellow peaches with just a touch of pepper.

FOOD PAIRING: Aperitif, celebration, Thai food, scallops, shrimp, strawberry shortcake, apple crumble pie.

TECHNICAL INFORMATION

Main Vintage:	2010	Village:	Bouzy	Alcohol (ABV):	12.5%
Grape Varieties:	80% Pinot Noir 20% Chardonnay	Terroir:	Limestone	Acidity:	5.5 g
Age of vines:	35 years	Winemaker:	Christian Forget	Dosage:	9.7 g
Bottle size:	750 ml 375 ml (\$34.70 + tax)	No Malolactic Fermentation			



GRAND ROSÉ NON VINTAGE

\$69.48^{+tax}

TASTING NOTES: This brut rosé is nicely balanced, the color of blush rose petals contrasting pleasantly with fine, white foam. On the nose the bouquet shows red fruit, dominated by wild strawberries and cherries, with a note of pepper typical of Pinot Noir. The impressions on of the nose continue on the palate, with strawberries and raspberries developing into notes of fresh baked pastry and finishing with a touch of candied cherry.

FOOD PAIRING: Aperitif, celebration, sushi, salmon, strawberry shortcake, red fruit salad, blackberry icecream.

TECHNICAL INFORMATION

Main Vintage:	2011	Village:	Bouzy	Alcohol (ABV):	12.5%
Grape Varieties:	70% Pinot Noir 18% Chardonnay 12% Red Wine	Terroir:	Limestone	Acidity:	5.2 g
Age of vines:	35 years	Winemaker:	Christian Forget	Dosage:	9.3 g
Bottle size:	750 ml 375 ml (\$37.30 + tax)	No Malolactic Fermentation			



BRUT GRAND CRU 2006

\$41.65^{+tax}

VINTAGE INFORMATION: The winter of the 2006 vintage was very cold and snowy. Fortunately the frost didn't damage the grapes. After some spring storms, summer started with very hot temperatures. However August was cooler than average and we were worried for the maturity of the grapes. Fortunately September was warm and sunny, perfect for the harvest.

TASTING NOTES: Made only in years of exceptional harvest, this wine has a lovely yellow colour with brilliant green tints, and delicate effervescence. The seductive and intense nose borders between fresh citrus scents and complex aromas of honey, candied apricot, quince and figs with a finish of old wine. Tantalizing hints of strawberries are fresh on the palate, with notes of white flowers on the finish.

FOOD PAIRING: Smoked salmon, fish with white butter sauce, scallops, chocolate eclairs.

TECHNICAL INFORMATION

Main Vintage:	2006	Village:	Bouzy	Alcohol (ABV):	12.5%
Grape Varieties:	90% Pinot Noir 10% Chardonnay	Terroir:	Limestone	Acidity:	5.5 g
Age of vines:	35 - 40 years	Winemaker:	Christian Forget	Dosage:	8.1 g
Bottle Size:	375 ml	No Malolactic Fermentation			



BRUT GRAND CRU 2007

\$78.17^{+tax}

VINTAGE INFORMATION: Winter 2007 was mild with a lot of rain. Spring continued with normal conditions whereas summer was very cool and quite rainy. The rain stopped in autumn to the great satisfaction of the pickers but temperatures remained quite cool. The seasonal conditions of 2007 were quite similar to 1998.

TASTING NOTES: Made only in years of exceptional harvest, this wine has a lovely golden color with yellow tints and a delicate effervescence. The nose is marked by caramelized apple, peach, and some toasted notes, developing orange zest aromas. The palate begins with a pure first taste, then the feel of a very attractive minerality which characterizes this vintage, and a nice creamy mousse. Hints of bitter orange, golden apple, and citrus such as grapefruit.

FOOD PAIRING: Aperitif, fruit salad, blue cheese, apple crumble, charlotte aux fraises.

TECHNICAL INFORMATION

Main Vintage:	2007	Village:	Bouzy	Alcohol (ABV):	12.5%
Grape Varieties:	90% Pinot Noir 10% Chardonnay	Terroir:	Limestone	Bottle Size:	75 cl
Age of vines:	35 - 40 years	Winemaker:	Christian Forget	Dosage:	8 g
Bottle size:	750 ml	No Malolactic Fermentation			



SPECIAL CLUB 2005

\$108.61^{+tax}

The Special Club cuvée is unique to the Champagne region and is only made in years which are blessed with an exceptional harvest. Judged by 50 winemakers and made with the best vintage in the purest tradition, Paul Bara presents this Special Club selection to you.

VINTAGE INFORMATION: The 2005 vintage was uniquely marked with high temperatures and below average rainfall. Despite the variation, the vines progressed fantastically flowering in mid-June. The good weather continued into September for harvest at optimum ripeness.

TASTING NOTES: Visual aspect: gold yellow color, fine bubbles. Nose: fruity, bitter orange, grapefruit, strawberries yogurt, cider apple, warm biscuit. Palate: Powerful and mature, old wine, good length.

FOOD PAIRING: Duck with cranberries, macaroons, grilled shrimp and chicken from Bresse.

TECHNICAL INFORMATION

Main Vintage:	2005	Village:	Bouzy	Alcohol (ABV):	12.5%
Grape Varieties:	70% Pinot Noir 30% Chardonnay	Terroir:	Limestone	Dosage:	7.7 g
Age of vines:	40 years	Winemaker:	Christian Forget	Acidity:	5.1 g
Bottle size:	750 ml	No Malolactic Fermentation			



COMTESSE MARIE DE FRANCE 2005

\$147.74^{+tax}

VINTAGE INFORMATION: The 2005 vintage was uniquely marked with high temperatures and below average rainfall. Despite the variation, the vines progressed fantastically, flowering in mid-June. The good weather continued into September for harvest at optimum ripeness.

TASTING NOTES: Visual aspect: yellow gold colour, fine bubbles, consistent. Beautiful and fine bead. Nose: full nose with yellow peaches, very ripe apples followed by honey, pastry aromas. Palate: full and delectable, accentuating the pleasures of the nose by adding a note of citrus peel and a light peppery touch on the finish.

FOOD PAIRING: Veal with morel, turkey breast stuffed with mushrooms, filet mignon.

TECHNICAL INFORMATION

Main Vintage:	2005	Village:	Bouzy	Alcohol (ABV):	12.5%
Grape Varieties:	100% Pinot Noir	Terroir:	Limestone	Dosage:	8.1 g
Age of vines:	45 years	Winemaker:	Christian Forget	Acidity:	5.1 g
Bottle size:	750 ml	No Malolactic Fermentation			



CHAMPAGNE GASTON CHIQUET



HISTORY

Eight generations have passed since Nicholas Chiquet planted his first vine in 1746. In 1919, two brothers, Fernand and Gaston Chiquet – winemakers born and bred – came together to create their house, Chiquet Brothers. They were “pioneers” in Champagne, the very first winemakers to take the initiative, bold at the time, to keep their grapes, turn them into Champagne and sell their own wine.

In 1923, they were awarded their first medal in Paris and then their “gold medal” in Epernay. In 1935, Gaston Chiquet separated from his brother in order to create his own brand. Starting in the 1950s, Gaston Chiquet and his son Claude extended the family domain into the terroirs of Aÿ and Hautvillers. This allowed for them to bring new blending possibilities while maintaining the quality of their heritage. Although techniques have been improved, the tradition remains the same.

VINEYARD

Today, they own 22 hectares of vineyards located, among other places, within the precious perimeter of Dizy, Aÿ (the famous wine of Henri IV), Mareuil-sur-Aÿ and Hautvillers (cradle of Champagne and home to the celebrated monk Dom Pérignon). They cultivate three Champagne varieties in the following proportions:

- Chardonnay – 40%
- Pinot Meunier – 40%
- Pinot Noir – 20%

WINEMAKING

Grapes are picked by hand in Champagne and white juice is obtained from black grapes through fractionation during juice pressing, thereby limiting oxidation. Traditional presses are used which allow for the slow extraction of juice without damaging the grape skin. These precautions are essential for making white wine from black grapes and preserving the finesse of the aromas. The wines are then vinified in small-volume tanks (from 40 to 90hl) so as to create more options for blending. The malolactic fermentation process is carried out systematically. At the end of December, the decision is made as to the composition of future cuvees during batch tasting. Bottling occurs 4 to 7 months after harvest.

In the cellar, slow elaboration methods are utilized. After long aging on lees, each bottle is riddled to collect the deposit near the cork. Disgorging is the final operation, and its goal is to extract the deposit formed during the second alcoholic fermentation that takes place in the bottle.



TRADITION BRUT PREMIER CRU, NON VINTAGE

\$59.04^{+tax}

Vines: Average age: 25 years. 8,300 to 10,000 vines by hectare, pruned according to “Chablis” and “Cordon de Royat” methods.

Harvest: Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

Soil: Clay and limestone on belemnite quadrata chalk. This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

Tasting Notes: Golden yellow hue, fine mousse. Fresh nose of dried fruit (apricot) with a hint of citrus. Smooth palate (Meunier); fresh, balanced and fruity (fresh apricot, white peach, citrus); aromatic finish.

Vinification: By parcel. Static settling 15-20 hr. Alcoholic and malolactic fermentation, tartaric stabilization. Aged 2.5 to 3.5 years.

Terroir: Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

Soil: Clay and limestone on belemnite quadrata chalk.

Bottle size: 750 ml, 375 ml (\$32.96 + tax), 1.5 L (\$130.26 + tax)

Main Vintage: 2011 **Grape Varieties:** 40% Pinot Meunier, 35% Chardonnay, 25% Pinot Noir

Age of vines: 25 years **Alcohol (ABV):** 12.5% **Dosage:** 8 g/l



ROSÉ BRUT PREMIER CRU NON VINTAGE

\$62.52^{+tax}

Vines: Average age: 25 years. 8,300 to 10,000 vines by hectare, pruned according to “Chablis” and “Cordon de Royat” methods.

Harvest: Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

Soil: Clay and limestone on belemnite quadrata chalk. This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

Tasting Notes: Luminous pink-orange hue. Fine mousse. Nose of ripe red fruit, black cherry, strawberry. Smooth and fresh palate (Meunier), red fruit, blackberry, cherry, finesse of Chardonnay (one-third), hint of lemon in the finish.

Vinification: By parcel. Static settling 15-20 hr. Alcoholic and malolactic fermentation, tartaric stabilization. Red wine blended. Bottled 4-6 months after harvest.

Terroir: Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

Soil: Clay and limestone on belemnite quadrata chalk.

Bottle size: 750 ml

Main Vintage: 2011 **Grape Varieties:** 40% Pinot Meunier, 30% Chardonnay, 30% Pinot Noir

Age of vines: 25 years **Alcohol (ABV):** 12.5% **Dosage:** 9 g/l



BLANC DE BLANCS D'Aÿ BRUT GRAND CRU, NON VINTAGE

\$66.00^{+tax}

Vines: Average age: 25 years. 8,300 to 10,000 vines by hectare, pruned according to "Chablis" and "Cordon de Royat" methods.

Harvest: Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

Soil: Clay and limestone on belemnite quadrata chalk. This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

Tasting Notes: Vibrant yellow-green hue, fine mousse. Delicate and fruity nose: citrus, pineapple, grapefruit with a hint of lemon. Lively palate with the finesse of Chardonnay: citrus, white flowers, mandarin. Long finish. Aperitif Champagne par excellence.

Vinification: By parcel. Static settling 15-20 hr. Alcoholic and malolactic fermentation, tartaric stabilization. Bottled 4-7 months after harvest. Aged 7 years.

Terroir: Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

Soil: Clay and limestone on belemnite quadrata chalk.

Bottle size: 750 ml, 1.5 L (\$130.26)

Main Vintage: 2011 **Grape Varieties:** 100% Chardonnay

Age of vines: 25 years **Alcohol (ABV):** 12.5% **Dosage:** 8 g/l



OR 2005 BRUT MILLÉSIMÉ, PREMIER CRU

\$73.83^{+tax}

VINES: Average age: 27 years. 8,300 to 10,000 vines by hectare, pruned according to "Chablis" and "Cordon de Royat" methods.

HARVEST: Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

SOIL: Clay and limestone on belemnite quadrata chalk. This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

TASTING NOTES: Pale golden hue, fine mousse. Expressive nose of glazed or dried fruit, quince paste and honey. Ample palate evoking the nose, aromatic finish.

Vinification: By parcel. Static settling 15-20 hr. Alcoholic and malolactic fermentation, tartaric stabilization. Bottled 4-6 months after harvest. Aged 5 years.

Terroir: Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

Soil: Clay and limestone on belemnite quadrata chalk.

Bottle size: 750 ml

Vintage: 2005 **Grape Varieties:** 60% Pinot Noir, 40% Chardonnay

Age of vines: 27 years **Alcohol (ABV):** 12.5% **Dosage:** 8 g/l



SPÉCIAL CLUB BRUT MILLÉSIMÉ 2008

\$86.87^{+tax}

About Spécial Club: For more than twenty years, a group of winegrowers representing the most renowned crus of the region have come together as the Club Trésors de Champagne. The principle aim of this group is to uphold three principles – authenticity, originality and meticulousness – and to increase knowledge of their very best Champagnes through the “Special Club” cuvées. Each member uses grapes harvested on their own land to ensure typicity and character rather than a common product. A selection of blends is submitted to the rigorous regulations and standards of oenologues and winemakers expert in the Champagne tradition. Only those that pass the test are deemed worthy of the Club Trésors label and presented in the Club's elegant, exclusive bottle.

Tasting Notes: Golden yellow hue with a hint of green, Fine mousse. Fine nose: fresh, elegant, floral. Fresh and balanced palate; hazelnut, quince paste in the long finish. An elegant vintage.

Vinification: By parcel. Static settling 15-20 hr. Alcoholic and malolactic fermentation, tartaric stabilization. Bottled 4-7 months after harvest. Aged 7 years.

Terroir: Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

Soil: Clay and limestone on belemnite quadrata chalk.

Bottle size: 750 ml

Vintage: 2008 **Grape Varieties:** 70% Chardonnay, 30% Pinot Noir

Age of vines: 27 years **Alcohol (ABV):** 12.5% **Dosage:** 8 g/l



CHAMPAGNE ET VILLAGES



HISTORY

Champagne et Villages, created by Paul and Françoise Couvreur in 1998 and now run by their daughter Sophie, is a family business dedicated to the promotion of boutique grower champagnes around the world.

Drawing on Paul's extensive experience with over 20 years running and marketing major champagne houses, together they have selected a range of quality driven, passionate and individual champagne brands that mirror their own philosophy of quality and commitment.

With Sophie's dynamic approach to understanding and penetrating new markets, coupled with the expertise passed on from her parents, the Couvreur family bring together the critical elements required to successfully sell grower champagnes. Without a doubt, the Couvreaux have been instrumental in increasing the growth and image internationally of the smaller Champagne houses.

VINEYARDS

Montagne de Reims

Vineyard: Stretches around the city of Reims.

Climate: Semi-oceanic, very cold winter, warm to fresh summer.

Soil: Chalk and limestone.

Grape Varieties: Pinot Noir, some Pinot Meunier and a little Chardonnay.

Vallée de la Marne

Vineyard: Growing on the two sides of the Marne river.

Climate: Semi-oceanic, very cold winter, warm to fresh summer.

Relief: Facing North and South along the valley.

Soil: Rich with clay and alluvium.

Grape Varieties: Pinot Meunier mainly planted in this area as it is more resistant to frost, a little of Pinot Noir and some Chardonnay.

Côte des Blancs

Vineyard: It is the smallest starting in Epernay ending in Vertus. Stretching over only a few miles.

Climate: Semi-oceanic, very fresh winter, warm to fresh summer.

Relief: Facing East and having sun rise.

Soil: Chalk with not so much topsoil.

Grape Varieties: Chardonnay and very little Pinot Noir. The different tastes between the villages are absolutely amazing.

Côte des Bar

Vineyard: Located in the southern part of Champagne. "Bar" means small river.

Climate: Semi-continental, very cold winter, hot summer.

Relief: Facing South-East.

Soil: Limestone with clay.

Grape Varieties: Mostly Pinot Noir and Chardonnay. They develop there a wonderful taste here due to the specific aspects of the different soils.

Champagne et Villages has selected family owned Domaines in Ambonnay, Berru, Bouzy, Louvois, Trépail, Verzy, Verzenay, Dizy, Mancy, Moussy, Pierry, Vinay, St Martin d'Ablis, Passy sur Marne, Boursault, Mesnil le Huttier, La Neuville aux Larris, Avize, Chouilly, Oger, Mesnil sur Oger, Courjeonnet (south Côte des Blancs), Ville sur Arce and Celles sur Ource.



CHAMPAGNE BERNARD BRÉMONT, PRESTIGE BRUT

\$69.48^{+tax}

LOCATION: All the vineyards of Brémont Champagne are located in Ambonnay and are split in 80 parcels in the nicest areas of the village. The vineyard is planted only in Chardonnay and Pinot Noir.

TASTING NOTES: Light golden colour – delicate bubbles – white flowers on the nose with subtle and light aromas of apple and quince. Soft and long finish.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Vinification:	Each parcel is vinified separately in order to permit the aromas to be expressed before the blending.
Grape Varieties:	80% Pinot Noir 20% Chardonnay		
Soil:	Chalk with topsoil		
Disgorgement:	Every quarter		
Viticulture:	Culture raisonnée	Dosage:	8 g/l
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE JOSÉ DHONDT BLANC DE BLANCS BRUT

\$69.48^{+tax}

LOCATION: The vineyard is mainly located in Oger and some in Saudoy in the Sezanne region.

TASTING NOTES: Light golden colour; fresh and green apples on the nose, mineral and lime flavours on the palate, delicate, silky and refreshing wine with a long finish.

FOOD PAIRING: Perfect as an aperitif and delicious with shellfish.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Viticulture:	Culture raisonnée on the way to be organic.
Grape Varieties:	100% Chardonnay	Vinification:	Vertical press of 4000 kg. Traditionnal vinification in stainless steel vats. 30% reserve wine.
Soil:	Chalk		
Village:	Oger		
Disgorgement:	4 times a year	Dosage:	8 g/l
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE JOSÉ DHONDT ROSÉ DE SAIGNÉE

\$86.87^{+tax}

LOCATION: The vineyard is located in Saudoy. Middle Slope near Sézanne.

TASTING NOTES: The aromas are a combination of refined small red fruit notes, wild strawberries, and black currant. The particular vinification method used to produce this wine brings an unusual power and remarkable structure as well as a rounded mouth. Beautiful vivid ruby colour, bouquet of fruit and spring flowers, nice focus on the palate with velvety structure, powerful aromas of red fruit, dense raspberry, Morello cherry and a predominance of raspberry.

FOOD PAIRING: Serve as a summer aperitif or with red fruit dessert.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Viticulture:	Culture raisonnée
Grape Varieties:	100% Pinot Noir	Vinification:	Traditionnal rosé vinification in stainless steel vats. The time of cuvaison lasts 12/24 hours depending on the year
Disgorgement:	4 times a year		
Alcohol (ABV):	12.5%		
Dosage:	8 g/l		
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE JOSÉ DHONDT 2010 MES VIEILLES VIGNES

\$86.87^{+tax}

LOCATION: This parcel of 2.5 acres planted in 1949 is located at the bottom of the slope on a rich upper soil. The Chardonnay is lightly mineral. This parcel was planted by José's father. The yield is very low.

TASTING NOTES: Golden colour. Clear and floral nose. Quince and white flowers aromas, well balanced and long finish on the palate.

FOOD PAIRING: Delightful as an aperitif and with cauliflower and asparagus mousse.

TECHNICAL INFORMATION

Vintage:	2010	Viticulture:	Culture raisonnée
Grape Varieties:	100% Chardonnay	Vinification:	Vertical press of 4000kg Traditional vinification in stainless steel vats. José makes a vintage every year.
Soil:	Chalk with rich upper soil	Dosage:	8 g/l
Disgorgement:	4 times a year		
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE BRUNO GOBILLARD BRUT VIEILLES VIGNES

\$69.48^{+tax}

LOCATION: Vineyards are located in the Region of Epernay (Moussy, Pierry, Epernay, Cramant, Chatillon-sur-Marne, and la Chapelle-Montaudon on the western side of the Valley). Average vineyard age: 50 years.

TASTING NOTES: Nice golden colour. Biscuit nose. Nice acidity. Very well balanced, delicious vinosity with a lot of finesse.

FOOD PAIRING: Aperitif and delicious with chicken.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Viticulture:	Culture raisonnée
Grape Varieties:	50% Chardonnay 25% Pinot Meunier 25% Pinot Noir	Vinification:	Traditional vinification and bottling at the property. Age 3 years in the bottle before disgorging. 22% reserve wine from at least 3 years.
Disgorgement:	Every quarter		
Dosage:	8 g/l		
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE BRUNO GOBILLARD ROSÉ "MLLE SOPHIE"

\$82.52^{+tax}

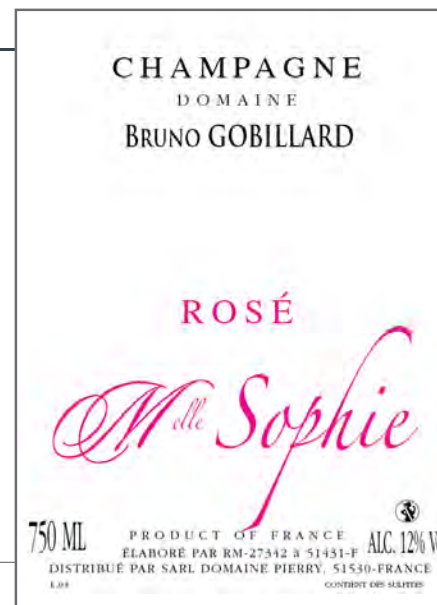
LOCATION: Vineyards are located in the Region of Epernay (Moussy, Pierry, Epernay, Cramant, Chatillon-sur-Marne, and la Chapelle-Montaudon on the western side of the Valley). Average vineyard age: 50 years.

TASTING NOTES: Plain rosé color. Quince and ripe fruit nose. Nice acidity due to the lack of malolactic fermentation. Freshness and nice balance with refined aromas of Morello cherry.

FOOD PAIRING: Aperitif or with an apple pie.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Dosage:	7 g/l
Grape Varieties:	50% Chardonnay 25% Pinot Meunier 25% Pinot Noir	Viticulture:	Culture raisonnée
Soil:	Chalk with limestone	Vinification:	First made as a "rosé de saignée". Then, color and taste corrected with the addition of still red wine. Age 2.5 years in the bottle. No reserve wine.
Disgorgement:	Every quarter		
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE HUGUES GODMÉ BLANC DE NOIRS GRAND CRU

\$78.17^{+tax}

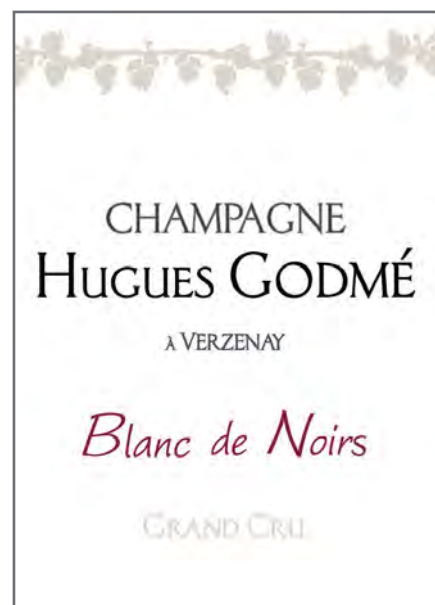
LOCATION: The vineyards of Verzenay are nestled between two small hills and have the particularity of having many different exposures. This diversity produces powerful, well-balanced and full-bodied wines. Average age: 35 years. Name of the parcels : Potence, Chaillot, Champs Saint Martin.

TASTING NOTES: Golden straw colour; lively bubbles; white flowers with a hint of citrus on the nose; full-bodied, powerful wine on the palate due to the Pinot Noir; ample and complex.

FOOD PAIRING: A very nice accompaniment to white meat, or poultry with truffle.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Viticulture:	Culture raisonnée, organic in a couple of years.
Grape Varieties:	100% Pinot Noir		
Soil:	Chalk with topsoil	Vinification:	In small enameled vats, and wooden barrels, no filtration, no collage. 40% reserve wine.
Disgorgement:	Every 2 months		
Dosage:	6 g/l		
50% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE HUGUES GODMÉ 2006 BRUT MILLÉSIME

\$91.22^{+tax}

LOCATION: The vineyards of Verzenay are nestled between two small hills and have the particularity of many different exposures. The Chardonnay and the Pinot Noir are from Verzenay.

TASTING NOTES: Lively bubbles, strong golden colour. Nose of biscuit. Nice equilibrium between Chardonnay and Pinot Noir. Ample, complex, powerful, with grapefruit aromas.

FOOD PAIRING: Very nice to drink with white meat.

TECHNICAL INFORMATION

Vintage:	2006	Vinification:	In small enameled vats and wooden barrels, no filtration no collage. Aged in 205L barrels and produced only in exceptional years; aged 5 years; bottled at the estate.
Grape Varieties:	60% Chardonnay 40% Pinot Noir		
Soil:	Chalk with topsoil		
Disgorgement:	Every 2 months		
Viticulture:	Culture raisonnée	Dosage:	5 g/l
40% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE THIERRY MASSIN BRUT ROSÉ

\$73.83^{+tax}

LOCATION: The Massin vineyards overlook the charming village of Ville sur Arce. They are nicely nestled on the hillsides and receive a sunny exposure all day long. Limestone soil produces exceptional Pinot Noirs which are well structured and elegant.

TASTING NOTES: Strong pink color with very fine bubbles due to a low fermentation in bottle. Nose of Morello cherry. On the palate development of very clean red fruit aromas. Nice structure with a long finish.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Viticulture:	Culture raisonnée
Grape Varieties:	70% Pinot Noir 15% Chardonnay 15% Red Wine	Vinification:	Traditional vinification and bottling at the estate. Thierry adds 15% still Pinot Noir wine to the blend. 30% reserve wine.
Soil:	Mainly limestone mixed with gravels	Dosage:	10 g/l
Disgorgement:	Every quarter		
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE THIERRY MASSIN MÉLODIE BRUT

\$78.17^{+tax}

LOCATION: The Massin vineyards overlook the charming village of Ville sur Arce. They are nicely nestled on the hillsides and receive a sunny exposure all day long. Limestone soil produces exceptional Pinot Noirs which are well structured and elegant.

TASTING NOTES: This area known for growing Pinot Noir also produces different Chardonnay from those of Côte des Blancs which gives the wine vinosity and structure that are the main characteristics of this Chardonnay. Golden color, white flowers on the nose with biscuit aromas; exceptional structure for a Blanc de Blancs.

FOOD PAIRING: We love it as an aperitif and with seafood.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Vinification:	Traditional vinification and bottling at the estate. The tank-filling is done by gravity to avoid stressing the must. Aged in cellars for four years. 30% reserve wine.
Grape Varieties:	100% Chardonnay		
Soil:	Mainly limestone mixed with gravels		
Disgorgement:	Every quarter	Dosage:	9 g/l
Viticulture:	Culture raisonnée		
100% Malolactic fermentation		Bottle size:	750 ml



CHAMPAGNE CAMILLE SAVÈS CARTE D'OR GRAND CRU

\$78.17^{+tax}

LOCATION: 100% of the grapes come exclusively from the southeastern vineyard of Bouzy (chalky subsoil covered with a rich seam of alluvium).

TASTING NOTES: The addition of a good percentage of reserve wine and extensive ageing gives a well-balanced Champagne; wonderful vinosity and fruity flavors. This is an classy Bouzy Champagne.

FOOD PAIRING: We recommend this Champagne with grilled fish.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Viticulture:	Culture raisonnée
Grape Varieties:	75% Pinot Noir 25% Chardonnay	Vinification:	Traditional vinification in enameled vats and bottling at the estate. Ageing: four years in bottle before disgorging. 20% reserve wine
Soil:	Chalk with rich topsoil	Dosage:	9 g/l
Disgorgement:	Every quarter	No malolactic fermentation	
		Bottle size:	750 ml



CHAMPAGNE CAMILLE SAVÈS MILLÉSIMÉ 2009 GRAND CRU

\$86.87^{+tax}

LOCATION: 100% of the grapes come exclusively from the southeastern vineyard of Bouzy.

TASTING NOTES: Refined balance of Pinot Noir and Chardonnay. Nice and delicate acidity with a creamy and smooth sensation on the palate, wonderful long finish. Flower and red fruits aromas. Capacity for long ageing.

FOOD PAIRING: We recommend this Champagne as an aperitif and with fish. 2008 is the one of the best vintages of the 2000's.

TECHNICAL INFORMATION

Vintage:	2009	Viticulture:	Culture raisonnée
Grape Varieties:	80% Pinot Noir 20% Chardonnay	Vinification:	Traditional vinification in enameled vats and bottling at the estate Aged four years in bottle before disgorging.
Soil:	Chalk with rich topsoil	Dosage:	8 g/l
Disgorgement:	Every quarter	No malolactic fermentation	
		Bottle size:	750 ml



CHAMPAGNE CAMILLE SAVÉS 2012 CUVÉE ANAÏS JOLICOEUR

\$99.91^{+tax}

LOCATION: The grapes come from two single vineyards of old vines (50 years) located in Bouzy. The south facing parcels produce low yields giving this cuvee its finesse and body.

TASTING NOTES: Refined fragrance of citrus on the nose. With air, we note aromas of almond. On the palate: grapefruit and green apple. This champagne is very well balanced and refined.

FOOD PAIRING: This wine pairs nicely fish. Great with grilled turbot.



TECHNICAL INFORMATION

Vintage:	2012	Viticulture:	Culture raisonnée
Grape Varieties:	90% Pinot Noir 10% Chardonnay	Vinification:	The first fermentation takes place in barrels. The wine ages for 8 months on lees. Bottle aged for 5 years.
Age of vines:	50 years	Dosage:	8 g/l
Disgorgement:	Every quarter	Bottle size:	750 ml
No Malolactic fermentation			

CHAMPAGNE VAZART-COQUART BRUT RÉSERVE BLANC DE BLANCS

\$69.48^{+tax}

LOCATION: This marvelous vineyard of exceptional quality is stretched over the famous and sunny Côte des Blancs. The soil is rich compared with the other villages of the same area and produces full-bodied Chardonnay.

TASTING NOTES: Green golden colour, white flower nose, tender, deep and well balanced. Delicate and refined aromas of toasted almond with a very long finish.

FOOD PAIRING: Delicious as an aperitif and pairs brilliantly with oysters.

TECHNICAL INFORMATION

Vintage:	Non Vintage	Viticulture:	Culture raisonnée
Grape Varieties:	100% Chardonnay	Vinification:	In stainless steel vats. Traditional vinification and bottling at the property. The bottles remain at least 3 years on lees. 40% reserve wine.
Soil:	Chalk with a rich top soil	Dosage:	8 g/l
Disgorgement:	Every quarter	Bottle size:	750 ml
100% Malolactic fermentation			



CHAMPAGNE VAZART-COQUART 2009 BLANC DE BLANCS

\$86.87^{+tax}

LOCATION: This marvelous vineyard of exceptional quality is stretched over the famous and sunny Côte des Blancs. The soil is rich compared with the other villages of the same area and produces full-bodied Chardonnay.

TASTING NOTES: Nice bubbling - nose of toasted brioche. Aromas of citrus with a light evolution to ripe fruits. Full-bodied wine, ample and complex, long finish.

FOOD PAIRING: We do like it with grilled sea bass.

TECHNICAL INFORMATION

Vintage:	2009	Viticulture:	Culture raisonnée
Grape Varieties:	100% Chardonnay	Vinification:	In stainless steel vats. Traditional vinification and bottling at the property. The bottle remains at least 3 years on lees. Ancestral knowledge of making champagne.
Soil:	Chalk with a rich top soil	Dosage:	9 g/l
Disgorgement:	Every quarter	Bottle size:	750 ml
100% Malolactic fermentation			



CHAMPAGNE VAZART-COQUART 2008 SPÉCIAL CLUB

\$104.26^{+tax}

LOCATION: This marvelous vineyard of exceptional quality is stretched over the famous and sunny Côte des Blancs. The soil is rich compared with the other villages of the same area and produces full-bodied Chardonnay.

TASTING NOTES: Green gold colour. Lively and very well balanced and structured. Delicate aromas of white flowers, hints of grapefruit on the palate with a very long finish.

FOOD PAIRING: This wine is best enjoyed on its own amongst friends.

TECHNICAL INFORMATION

Vintage:	2008	Viticulture:	Culture raisonnée
Grape Varieties:	100% Chardonnay	Vinification:	In stainless steel vats. 4 years on lees. Natural cork used for better ageing.
Soil:	Chalk with a rich top soil	Dosage:	8 g/l
Disgorgement:	Every quarter	Bottle size:	750 ml
100% Malolactic fermentation			



CHAMPAGNE JACQUESSON

WINERY

Based in the town of Dizy, just north of Epernay, Jacquesson is one of Champagne's most venerable houses with a history stretching back more than 200 years. Today this estate is run by Laurent and Jean-Hervé Chiquet who took over from their father in the 1980s. Under the leadership of the brothers, this House has undergone a tremendous philosophical transformation when it comes to the production of Champagne. Instead of focusing on consistency, the brothers decided to focus on expression of terroir and vintage diversity. To achieve this goal, the non-vintage Perfection Brut Label which for 150 years had represented the "house style" of Jacquesson was retired and starting in 2000 it was replaced with a numbered, vintage based cuvee. The initial bottling was Cuvée No. 728. The aim with the 700 series wines is to create the

best possible blend from each vintage. While the blend is always an assemblage of Chardonnay, Pinot Noir and Pinot Meunier, the proportions of each variety change each year depending on the vintage conditions. With the exception of several small, lieu-dit plots like the Dizy Terres Rouges, this house no longer produces any vintage Champagnes because the brothers could not reconcile their idea of producing the best wine in the form of a 700 series Cuvée with the removal of the best grapes to produce a vintage designated Champagne. All the wines produced at this house are very serious Champagnes with an emphasis on minerality and complexity of fruit that pair well with food. They also have tremendous ageing potential which helps make them a must have for any wine lover.

VINEYARDS

The land holdings are in two main areas, the Grande Vallée de la Marne and in the Côte des Blancs. In the Grande Vallée de la Marne they have vines in Aÿ, a Grand Cru, and Dizy and Hautvillers, both Premiers Crus; the vineyards are mostly sloping, facing east, south or south-west where the chalk lies at varying depths below the soil. They also have holdings in two Grand Crus in the Côte des Blancs, Avize and Oiry; there the parcels face due south, with chalk showing on the surface. They still buy some grapes but, with the Domaine providing 80% of their needs, their purchases are limited. However, their suppliers are all neighbours in the same Crus which allows them to control the husbandry of the vines whose production they are buying and, most importantly, to deliver the grapes to their presses.



CUVÉE N° 739
EXTRA BRUT

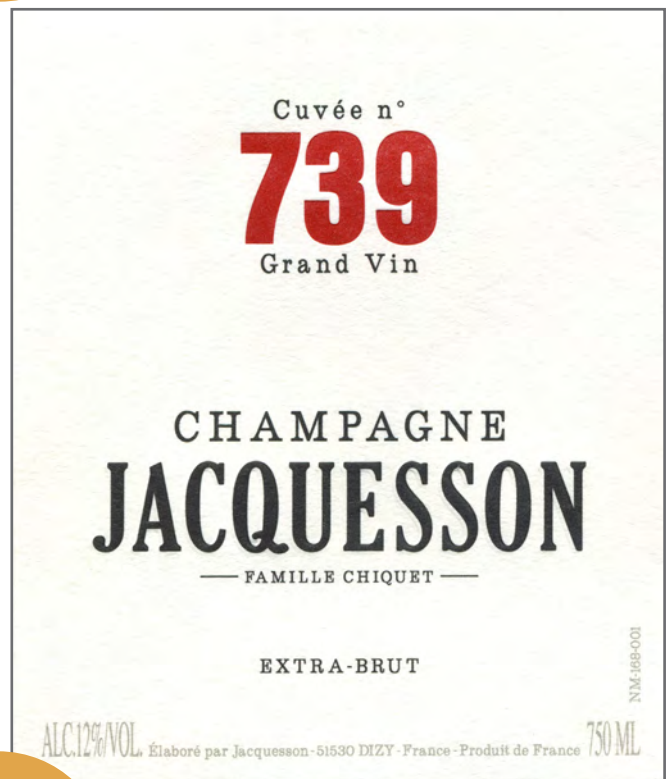
\$78.17^{+tax}

VINTAGE: Winter was freezing and wet, spring was very hot and dry although there were occasional frosts, a gloomy start to summer but the growing season finished with much better weather. The wines produced were fine, harmonious and balanced.

GRAPE VARIETIES: 57% Chardonnay, 21% Pinot Noir 22% Pinot Meunier, with reserve wines of 31%.

PRODUCED: 264,292 bottles, 10,250 magnums and 304 jeroboams.

BOTTLE SIZE: 750 ml



CUVÉE N° 735, DÉGORGEMENT
TARDIF EXTRA BRUT

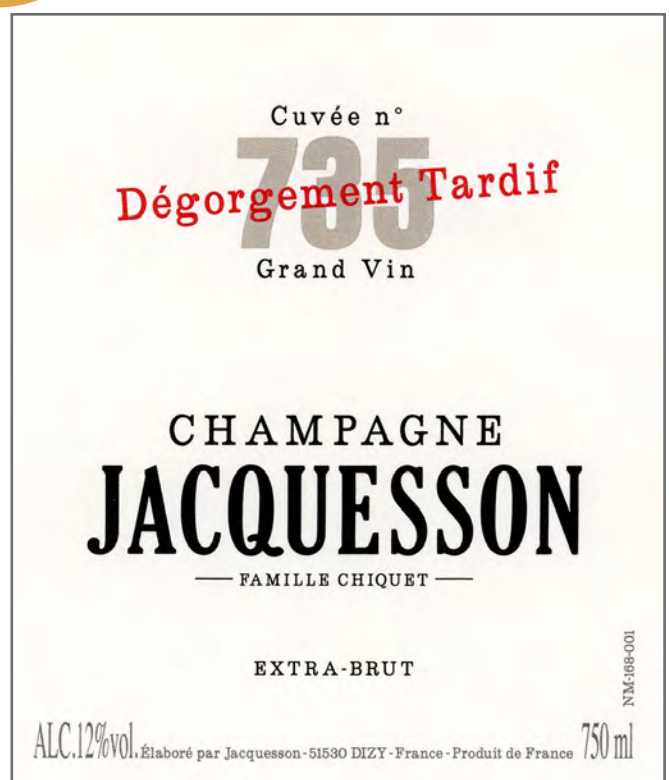
\$134.70^{+tax}

VINTAGE: In the 2007 season, both winter and spring were mild and rainy, whilst summer was cold with frequent storms until the 25th of August when the good weather set in. The Chardonnays were fine, complex and mineral, whilst the Pinots were more mixed.

GRAPE VARIETIES: 47% Chardonnay, 33% Pinot Noir and 20% Pinot Meunier with 27% reserve wines.

NOTE: 14,704 bottles and 758 magnums were kept on their lees and underwent a late disgorgement in November 2015.

BOTTLE SIZE: 750 ml



DIZY TERRES ROUGES
RÉCOLTE 2009 ROSÉ EXTRA BRUT

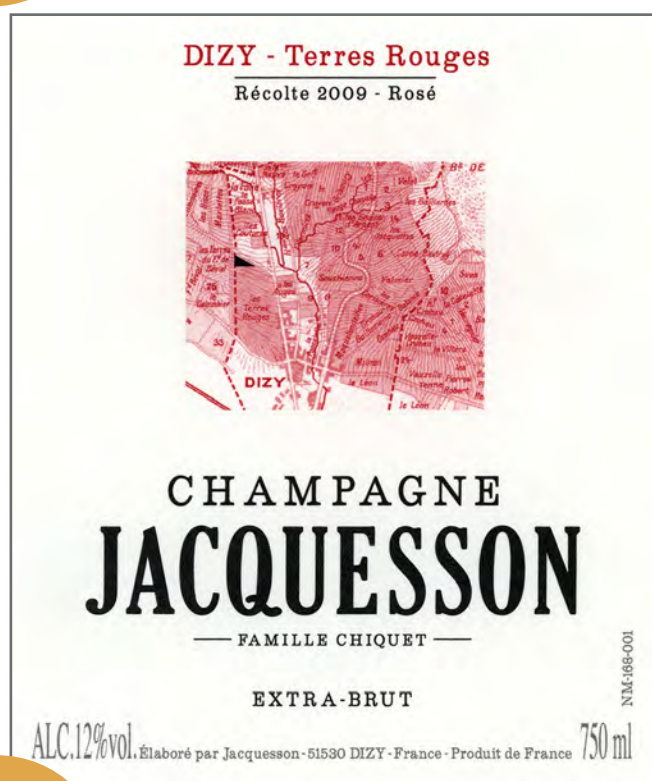
\$139.04^{+tax}

VINTAGE: The 2009 season saw a very cold and dry winter, while spring was mild and rainy; overall, the summer was hot and characterised by sunshine that stretched to vintage and beyond. All the harvest was destemmed and crushed, followed by short maceration for 50% of the grapes whilst the other half underwent a simple running off of free run juice. The grapes were picked on 19th of September 2009, 11.7 alcohol, 6.5gr/l acidity.

SOIL: At the foot of a gently sloping hill, facing east. Reddish-brown limestone of considerable depth, overlying chalky silt.

PRODUCED: 8,896 bottles and 300 magnums bottled on the 18th of June 2010. Disgorged in January 2016.

BOTTLE SIZE: 750 ml



DIZY CORNE BAUTRAY
RÉCOLTE 2007 EXTRA BRUT

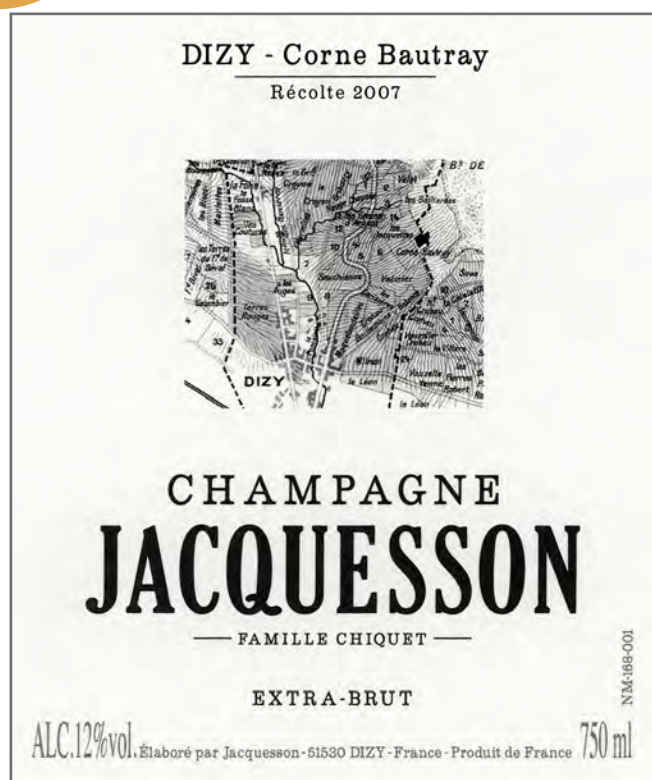
\$226.00^{+tax}

VINTAGE: In the 2007 season, both winter and spring were mild and rainy, whilst summer was cold with frequent storms until the 25th of August when good weather set in. The grapes were harvested on the 9th of September 2007, 10.8 alcohol, 8.2 gr/l of acidity.

SOIL: At the top of a steep slope facing south-west; clay and alluvial silt filled with millstone grit gravel on Campanian chalk; 9,000 vines planted to Chardonnay over 1 hectare in 1960. Chablis pruning.

PRODUCED: 5,160 bottles and 300 magnums bottled on the 27th of June 2008. Disgorged in January 2016.

BOTTLE SIZE: 750 ml





MARQUIS

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