

# CHAMPAGNE

## **Andre Clouet Brut rose NV** 100% Pinot Noir

Vivid orange-pink. Aromas and flavors of ripe red berries candied rose and toasty lees. Fleshy but nervy and focused with strong mineral cut and hints of bitter herbs on the very long energetic finish. Smoothly blends richness and vivacity making it extremely flexible with food or without. – Stephen Tanzer International Wine Cellar

The NV Brut Rosé floats on the palate with delicate, expressive fruit. An ethereal wine, Clouet's Rosé is made in a light to medium-bodied style perfect for drinking before a meal. Clean, chalky notes frame the nuanced finish. – **Vinous**

## **Aubert et Fils Brut Epernay NV** 60% Pinot Noir with Pinot Meunier, Chardonnay

Aubert Et Fils Brut is a beautiful crisp blend of 10% Chardonnay, 60% Pinot Noir and 30% Pinot Meunier which stands toe-to-toe with some of Champagne's heavy hitters. Full of elegant savory aromas with hints of toast and truffles followed by a crisp palate full of orchard fruits and subtle brioche notes. A brilliant Champagne at a brilliant price. – Touton

Along with Reims, Épernay is a center for the bottling, storing, and selling of Champagne. Most of the town and vineyards are built on chalk rock, in which tunnels more than 30 miles long have been cut out for storage. Green apple driven aromas, with delicious flavors of creamy peach, barley sugar and brioche. the mousse is crisp and elegant. – Bottle Mixx

## **Pierre Moncuit-Delos Grand Cru NV Grand Cru Blanc de Blanc Grand Cru** 100% Chardonnay

Moncuit Champagnes, including the NV bottlings, are always produced from a single vintage, in an effort to more precisely express the characteristics of the individual growing season. These are quintessential examples of Blanc de Blancs Champagne, with racy, mineral-laden palates, and youthful fruit expressions that makes them wines to enjoy right out of the blocks and for years to come. – Polaner Selections (Importer)

## **Champagne Jose Michel Pinot Munier** 100% Pinot Munier

José Michel made his first vintage in 1955 and thanks in part to his cellar of very old bottles of Pinot Meunier, he has developed a cult following for his Champagnes. The Pinot Meunier is produced from a single vintage but does not state the vintage on the label because the Champagne does not necessarily spend the requisite minimum of three years “sur lattes”. The style highlights the unique aromatics and fruit flavors of Champagne's indigenous grape. The level of dosage is 8g/l.

*“The two great exceptions that prove the rule about the maturing potential of Pinot Meunier are Krug and José Michel.” – Richard Juhlin, 2000 Champagnes*

