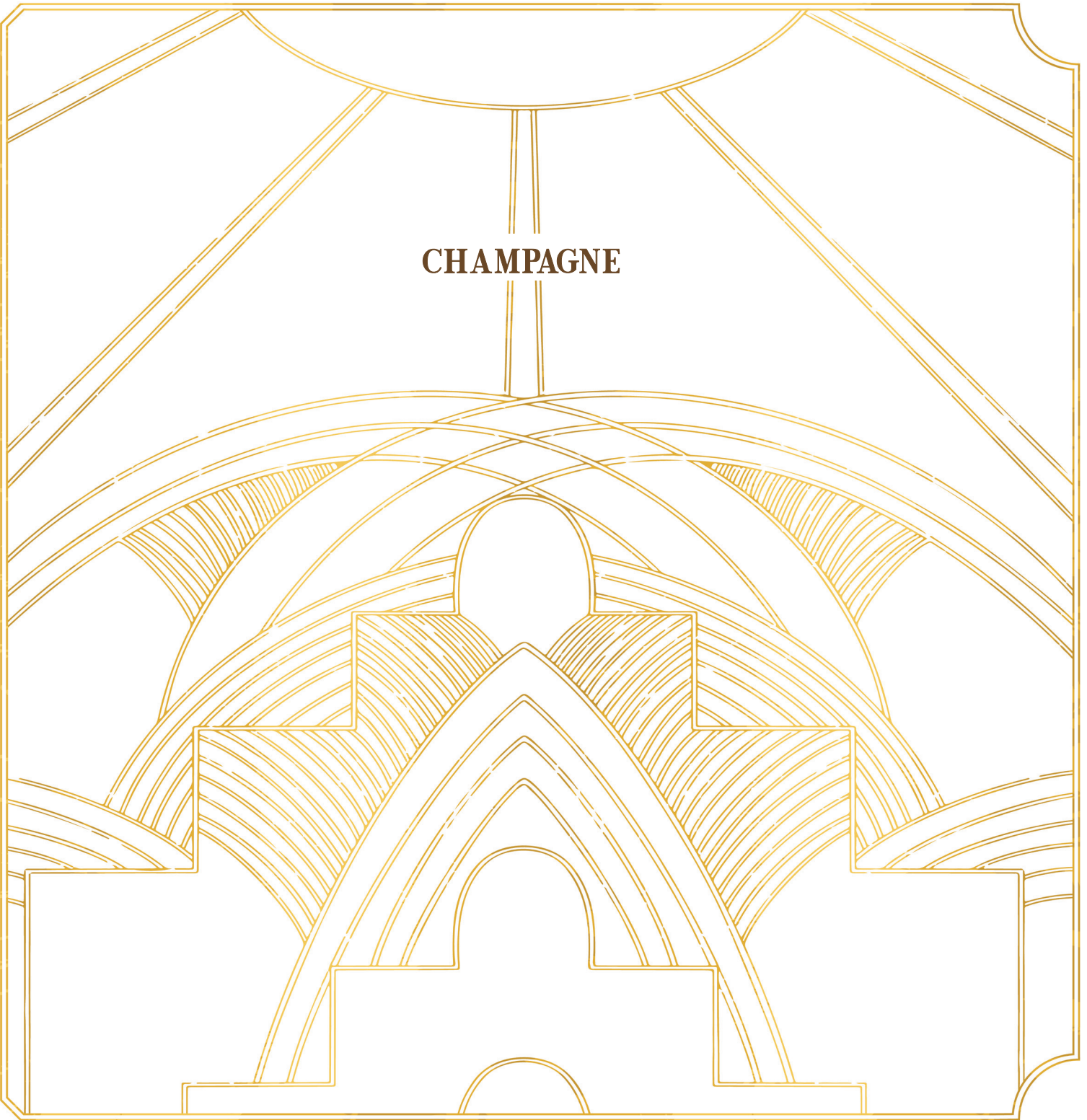


**CHAMPAGNE**







CATHÉDRALE DE REIMS

TROYES

SEDAN

CHÂLON EN  
CHAMPAGNE

FURTHER DOWN SOUTH  
LIES THE CÔTE DES BAR



## CHAMPAGNE REGION

### REIMS

*Surrounding the city of Reims like a half-moon, it extends lengthways east to west over nearly 20 miles and is 3 to 6 miles wide. The most common grape variety grown here is Pinot Noir.*

### CÔTE DES BLANCS

*This rolling landscape of slopes and hilltops is 6 to 9 miles long. Its chalk cliffs are particularly well suited to Chardonnay.*

### VALLEE DE LA MARNE

*The area furthest east, near Épernay, is mainly planted with Pinot Noir. Move westwards, however, and Meunier becomes the dominant varietal.*

### CÔTE DES BAR

*Interwoven between the patchwork of vines are lots of little green valleys. Pinot Noir makes up 83% of the vines here, with a small percentage of Chardonnay and Meunier.*





## REIMS

<b>BÉRÊCHE &amp; FILS, Brut Réserve</b> <i>Clementine, zesty lemon rind, delicate essence of cherry, green apple and pear</i>	<b>NV</b>	<b>1000</b>
<b>BÉRÊCHE &amp; FILS, Extra Brut, Rive Gauche</b> <i>Crisp citrus rind, pear, white flowers, fresh pastry and toasted almonds</i>	<b>2017</b>	<b>1700</b>
<b>BÉRÊCHE &amp; FILS, 1er Cru Beaux Regards</b> <i>Lemon confit, apricots blend seamlessly with cream, wild flowers and spices</i>	<b>2018</b>	<b>1700</b>
<b>CHARTOGNE-TAILLET, Fiacre</b> <i>Citrus, mint, blossoms, minerals, honey, dough and hazelnut</i>	<b>NV</b>	<b>1250</b>
<b>DOM RUINART</b> <i>Rich and complex with flavors of fig leaf, black tea and fresh spices</i>	<b>2010</b>	<b>4500*</b>
<b>EGLY-OURIET, Les Vignes de Vrigny</b> <i>Red plum, raspberries, golden peach, green apple, and toasted oak</i>	<b>NV</b>	<b>1200</b>
<b>EMMANUEL BROCHET, Le Mont Benoit</b> <i>Nervy and energetic, savory minerality, citrus, minerals and hint of smoke</i>	<b>NV</b>	<b>2950</b>
<b>ERIC RODEZ, Blanc de Noirs Brut Reserve</b> <i>Pear, apple, candied orange zest and lime, toasted brioche, nutty undertones</i>	<b>NV</b>	<b>2200</b>
<b>FRANCIS BOULARD, Les Mugiers</b> <i>lemon, raspberry seeds, peach, toffee and cream</i>	<b>NV</b>	<b>1400</b>
<b>FRÉDÉRIC SAVART, 1er Cru l'Accomplie</b> <i>Ripe Asian pear, red apple skin, lime zest, sweet citrus peel, white strawberry, peach and salty chalkiness</i>	<b>NV</b>	<b>1600</b>
<b>KRUG, Grande cuvée</b> <i>A symphony of over 120 wines from more than 10 different vintages, blending quince, lemon, limoncello, dried fruit and almond paste</i>	<b>NV</b>	<b>2500*</b>





<b>LOUIS ROEDERER, Cristal</b> <i>Vibrant citrus, pear and white flowers, mineral notes, toasted nuts and salinity</i>	<b>2015</b>	<b>4400*</b>
<b>LUCIEN COLLARD, cuvée Brut Nature Zero Dosage</b> <i>Lemon, green apple, and a touch of almond and chalky minerality</i>	<b>NV</b>	<b>1050</b>
<b>LUCIEN COLLARD, Grand Cru Bouzy, Blanc de Noir</b> <i>Stunning freshness of wild strawberry, Raspberry, flower bouquet, hints of blackberry and mints</i>	<b>NV</b>	<b>1700</b>
<b>MUMM, René Lalou</b> <i>Brioche, nougat hazelnut, honey and white fruits, minerality</i>	<b>1999</b>	<b>3200</b>
<b>PERRIER-JOUËT, Belle Époque</b> <i>Acacia and blossoms, white fruits mineral, brioche, vanilla and almond</i>	<b>2014</b>	<b>2600*</b>
<b>ROGER COULON, Heri-Hodie, 1er Cru</b> <i>Red apple, wild strawberry, plum, and a hint of chestnut</i>	<b>NV</b>	<b>1050</b>
<b>RUINART, Blanc de Blancs</b> <i>Ripe citrus and tropical fruit with a long and delicate finale</i>	<b>NV</b>	<b>1300</b>
<b>VEUVE CLICQUOT, Yellow Label</b> <i>White and yellow fruits, minerality, vanilla brioche</i>	<b>NV</b>	<b>900</b>
<b>VEUVE CLICQUOT PONSARDIN, La Grande Dame</b> <i>Jasmine, honeysuckle, white fruits and corriander seeds</i>	<b>2015</b>	<b>2000</b>
<b>VEUVE CLICQUOT PONSARDIN, La Grande Dame</b> <i>Blood orange, baked apples, toasted brioche, and jasmine</i>	<b>2006</b>	<b>2600*</b>
<b>VEUVE CLICQUOT PONSARDIN, Cave Privée</b> <i>Roasted nuts, dried fruits, honey, cirtus with vibrant acidity and long yet elegant finish</i>	<b>1990</b>	<b>3500*</b>
<b>VILMART &amp; CIE, Grand Cellier d'Or</b> <i>Ripe peach and juicy pear meld with lemon and candied lime</i>	<b>2017</b>	<b>1600</b>



## ==== CÔTE DES BLANCS ====

<b>DELAMOTTE</b> <i>Crisp citrus, mineral-driven, green apple, toast</i>	NV	900*
<b>DHONDT-GRELLET, Cramant, Grand Cru</b> <i>Full-bodied and layered, core of fruit, lively acidity, and a long, chalky finish</i>	NV	2000
<b>DIEBOLT-VALLOIS, Cramant, Brut Prestige, Grand Cru</b> <i>Full-bodied and layered, core of fruit, lively acidity, and a long, chalky finish</i>	NV	1125
<b>DUVAL-LEROY</b> <i>Creamy, racy acidity, lime and tangerine hints</i>	NV	800
<b>DUVAL-LEROY, 1er Cru Fleur de Champagne</b> <i>Papaya, mango, blossom honey, and fresh mandarin zest</i>	NV	1200
<b>JACQUES SELOSSE, Le Bout du Clos</b> <i>Mirabelle plum, lemon confit, marzipan, chamomile, sweet spice, honeycomb and toffee</i>	NV	7500*
<b>JACQUES SELOSSE, Les Carelles Grand Cru</b> <i>Ripe pears, dried apricots, spices, flowers, hazelnuts, smoke and honey</i>	NV	7500*
<b>JACQUES SELOSSE, Sous le Mont</b> <i>Baked apple, pear, honey, minerals, and truffle</i>	NV	7500*
<b>JACQUES SELOSSE, Substance Blanc de Blancs, Grand Cru</b> <i>Hazelnuts, almonds, honey, citrus, and a hint of caramel</i>	NV	7500*
<b>LARMANDIER-BERNIER, 1er Cru Longitude</b> <i>Bright citrus, green apple, earthy clay and chalk, crème brulee</i>	NV	1650
<b>PASCAL AGRAPART, 7 Crus</b> <i>baked bread, ripe apple, quince, and pastry</i>	NV	1200
<b>PASCAL AGRAPART, Vénus</b> <i>Elegant white and yellow flowers, orchard fruits, nuts, candied citrus, sea breeze</i>	2014	3650
<b>S de SALON</b> <i>Complex yet ethereal with hints of white and yellow flowers, hawthorn, green apple citrus, mineral, chalk, crème brulee, hazelnut, brioche and spice</i>	1997	14000*





## ==== VALLEE DE LA MARNE ====

<b>BENOÎT DÉHU</b> , Cuvée de La Rue des Noyers <i>Apple, pear, green apple, and brioche</i>	<b>2016</b>	<b>1650</b>
<b>BILLECART-SALMON</b> , Brut-Sous-Bois <i>Rich oak and grilled brioche, toffee, fresh citrus and white fruits</i>	<b>NV</b>	<b>1650</b>
<b>BILLECART-SALMON</b> , Demi-Sec <i>Stone fruit, melon, honey and cream</i>	<b>NV</b>	<b>1200</b>
<b>BILLECART-SALMON</b> , Les Rendez-Vous de Billecart-Salmon N°3 Meunier Extra Brut <i>White cherry, pineapple, yellow plums and white pepper</i>	<b>NV</b>	<b>2400</b>
<b>BOLLINGER</b> , Special Cuvée <i>Roasted apples, peach, brioche, spicy notes and fresh walnut</i>	<b>NV</b>	<b>1250</b>
<b>GEORGES LAVAL</b> , 1er Cru lumières <i>Citrus, white flowers, fresh herbs, and a hint of toast</i>	<b>NV</b>	<b>2100</b>
<b>DEUTZ</b> , Brut Classic <i>Crisp and citrusy, with subtle hints of almond and toast</i>	<b>NV</b>	<b>900</b>
<b>DEUTZ</b> , Amour de Deutz <i>Pink grapefruit, ginger, roasted almonds, tea biscuit and a hint of vanilla</i>	<b>2007</b>	<b>3500*</b>
<b>DOM PÉRIGNON</b> <i>Dough and red apple, vanilla wafer, bright lemon acidity and salinity</i>	<b>2013</b>	<b>2100*</b>
<b>JACQUESSON &amp; FILS</b> , No.746 <i>Green apples, lemon, brioche, dried fruits and hint of vanilla toffee</i>	<b>NV</b>	<b>1300</b>
<b>LAURENT-PERRIER</b> , La Cuvée <i>Citrus, peach, white fruits, with a creamy mousse, toasty notes on the finish</i>	<b>NV</b>	<b>1100</b>



<b>MOËT &amp; CHANDON, Imperial</b> <i>Citrus, pear, apple and white peach</i>	<b>NV</b>	<b>900</b>
<b>MOËT &amp; CHANDON, Grand Vintage</b> <i>floral, aniseed, minty nuances and fresh almond</i>	<b>2015</b>	<b>1250</b>
<b>MOËT &amp; CHANDON, Impériale Création No. 1</b> <i>Licorice root, mocha, toast, fresh hazelnut, and vanilla</i>	<b>NV</b>	<b>2500</b>
<b>POL ROGER</b> <i>Citrus, apricot, beeswax, jasmine, honeysuckle, vanilla and brioche</i>	<b>NV</b>	<b>1050</b>
<b>POL ROGER</b> <i>Lemon zest, white pepper, dried herbs, chalk, cacao and fresh butter</i>	<b>2015</b>	<b>1650</b>
<b>TELLIER, La Goutte d'Or Extra Brut</b> <i>Melon, yellow fruits and a hint of mint</i>	<b>NV</b>	<b>1200*</b>





==== CÔTE DES BAR ====

<b>CLANDESTIN, Les Grandes Lignes</b> <i>Creamy, vibrant notes of white fruit and citrus with hint of hazelnut</i>	<b>NV</b>	<b>2200</b>
<b>CLANDESTIN, Les Semblables</b> <i>Crisp yellow fruits, floral, hints of light herbal and tobacco</i>	<b>NV</b>	<b>1750</b>
<b>CLANDESTIN, Les Revers</b> <i>Apple, zest blend with creamy custard and orange peel</i>	<b>2019</b>	<b>2200</b>
<b>DRAPPIER, Brut Nature</b> <i>Vineyard peach, aromatic herbs, and a hint of spice</i>	<b>NV</b>	<b>1100</b>



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## ROSÉ

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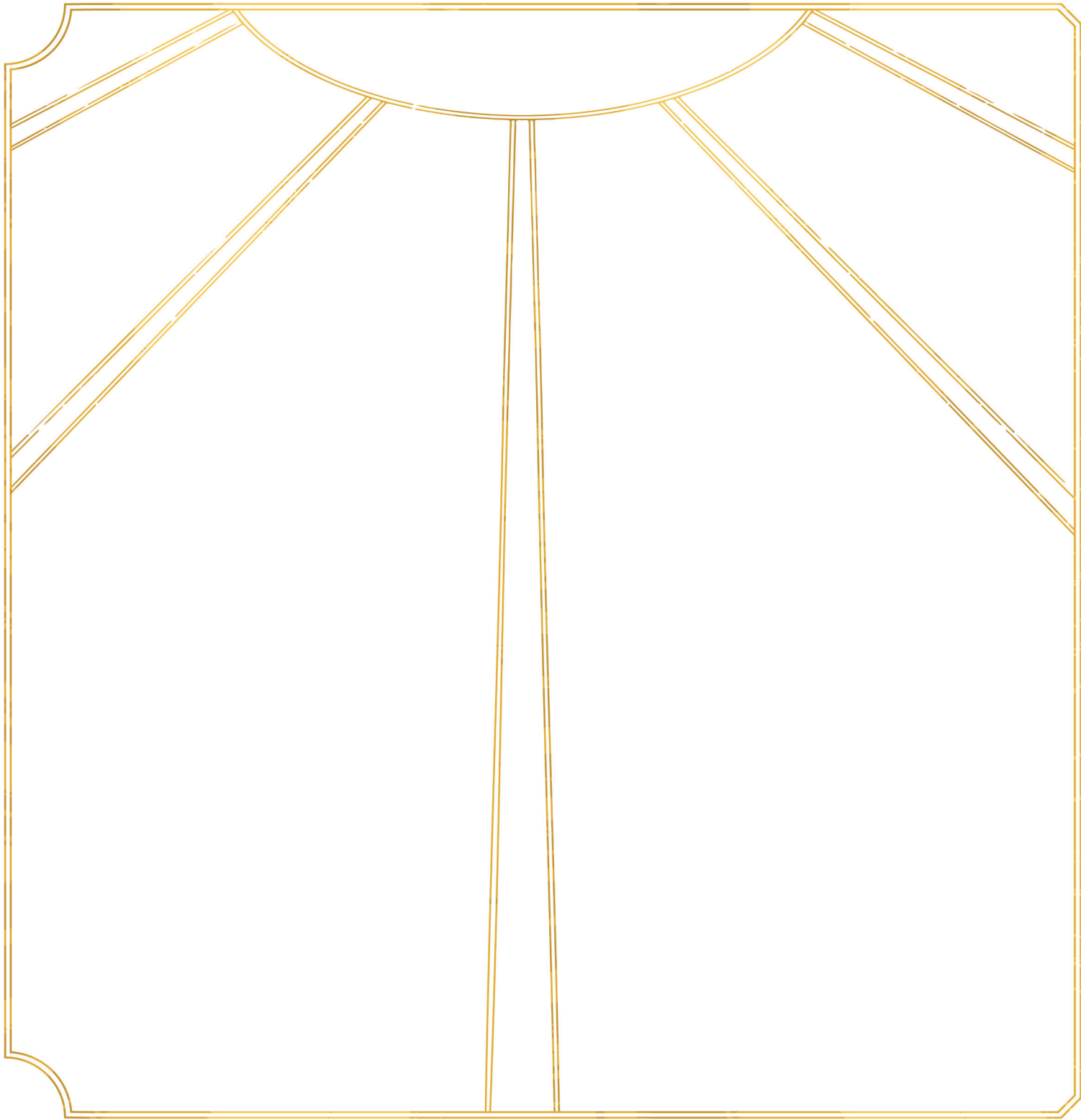
<b>BILLECART-SALMON, Côte des Blancs</b> <i>Raspberry, strawberry, elegant and fresh</i>	<b>NV</b>	<b>1500</b>
<b>CRISTAL ROEDERER, Montagne de Reims</b> <i>Red berries, stone fruit, orchard fruit, chalky-minerality and spice</i>	<b>2013</b>	<b>8000*</b>
<b>DELAMOTTE, Côte des Blancs</b> <i>Pink grapefruit and red fruits</i>	<b>NV</b>	<b>1350</b>
<b>DOM PÉRIGNON, Épernay</b> <i>Juicy wild strawberries and raspberries, angelica, camphor, peonies and white pepper</i>	<b>2008</b>	<b>4500*</b>
<b>FLEURY, Côte des Bar</b> <i>Strawberry delight, rose petals, peonies, vibrant acidity and chalky touch</i>	<b>NV</b>	<b>1350</b>
<b>JACQUES SELOSSE, Côte des Bar</b> <i>Yellow fruit, sweet spices, and a long finish with hints of honey</i>	<b>NV</b>	<b>3600*</b>
<b>JEEPER, Vallee de la Marne</b> <i>Strawberry, raspberry, white fruit and orange zest</i>	<b>NV</b>	<b>950</b>
<b>KRUG, Montagne de Reims</b> <i>Delicate honey notes, citrus and dried fruit</i>	<b>NV</b>	<b>4460*</b>
<b>LAURENT-PERRER, Montagne de Reims</b> <i>Ripe red fruits, such as redcurrants, black cherry and raspberry</i>	<b>NV</b>	<b>1500</b>
<b>LEBRUN-SERVENAY, Brut Côte des Blancs</b> <i>Tart red fruit notes, fresh and lively with every sip</i>	<b>NV</b>	<b>1450</b>
<b>PERRIER-JOUËT, Belle Époque, Épernay</b> <i>Strawberries, kumquat, grapefruit white currant, peony, mandarin and brioche</i>	<b>2014</b>	<b>4500</b>
<b>RUINART, Montagne de Reims</b> <i>Pomegranate, lychee, guava, rose, red berries, peppermint and grapefruit.</i>	<b>NV</b>	<b>1300</b>
<b>VEUVE CLICQUOT PONSARDIN, Côte des Blancs</b> <i>Summer red berries and citrus zest balances the subtle mineral hints.</i>	<b>2012</b>	<b>1600</b>





## MAGNUM

<b>BOLLINGER, special Cuvée, Vallée de la Marne</b> <i>Ripe fruit, spicy aromas, roasted apples, apple compote and peaches</i>	<b>NV</b>	<b>2880</b>
<b>BRUNO PAILLARD, Blanc de Blancs Grand Cru</b> <i>Grapefruit, lime, white fleshed fruits, white flowers and mineral finish</i>	<b>NV</b>	<b>3480</b>
<b>DELAMOTTE, Côte des Blancs</b> <i>Citrus, white flowers, lemon rind, moss, creamy freshness</i>	<b>NV</b>	<b>2000</b>
<b>DOM PÉRIGNON, Épernay</b> <i>Guava, grapefruit, stone fruits and brioche</i>	<b>2009</b>	<b>6350</b>
<b>KRUG, Grande Cuvée</b> <i>A blend of over 120 wines from more than 10 different years, quince, lemon, limoncello, dried fruit and almond paste</i>	<b>NV</b>	<b>6580</b>
<b>LARMANDIER-BERNIER, 1er cru longitude</b> <i>Bright citrus, green apple, clay, chalk and crème brulee</i>	<b>NV</b>	<b>3650</b>
<b>MOËT &amp; CHANDON ROSÉ, Impérial, Épernay</b> <i>Juicy red berries, fleshy peach adding the richness and subtle menthol</i>	<b>NV</b>	<b>2000</b>
<b>MOËT &amp; CHANDON ROSÉ, Grand Vintage, Épernay</b> <i>Red berries, rose petal, with a hint of pepper</i>	<b>NV</b>	<b>2500</b>





WINE





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## WHITE WINE

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### FRANCE

#### *BURGUNDY*

DOMAINE BENOIT MOREAU, Bourgogne Chardonnay	2021	190	890
DOMAINE BENOIT MOREAU, Chassagne-Montrachet	2021		2400
DOMAINE PATTES LOUP, Chablis - Vent d'Ange	2020		950
DOMAINE DANIEL ETIENNE, Defaix Vaillon Chablis 1er Cru	2010		1200
DOMAINE THOMAS COLLARDOT, Puligny Montrachet, Les Houlieres	2020		2800
DARVIOT-PERRIN, Meursault Clos de la Velle	2021		2000
DOMAINE LEFLAIVE, Puligny-Montrachet	2020		4000*
GUY AMIOT & FILS, Puligny 1er Cru Les Demoiselles	2018		4500*
HUBERT LAMY, Saint-Aubin 1er Cru Clos du Meix	2020		2100
P-Y. COLIN-MOREY, Chassagne-Montrachet La Maltroie 1er Cru	2019		4500*

#### *ALSACE*

ALBERT MANN, Riesling	2016		650
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#### *LOIRE VALLEY*

DOMAINE PABIOT, Pouilly-Fumé, Leon	2023	160	750
VACHERON, Sancerre	2022		800
LOUIS-BENJAMIN DAGUENEAU, Sancerre - le Mont Damné	2015		3500*
DOMAINE GUIBERTEAU, Saumur - Brézé	2017		1800



## **GERMANY**

ROBERT WEIL, Rheingau, Riesling Trocken

2018

600

## **UNITED STATES**

WALTER HANSEL, Russian River Valley, Chardonnay

2019

900

## **AUSTRALIA**

MURDOCH HILLS, Adelaide Hills, Sauvignon Blanc

2020

600

## **NEW ZEALAND**

CLOUDY BAY, Marlborough, Sauvignon Blanc

2022

750

## =====**ROSÉ WINE**=====

## **FRANCE**

MINUTY, M de Minuty

2020

590



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## RED WINE

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### FRANCE

#### *BURGUNDY*

EDOUARD CONFURON, Côteau Bourguignons	2022	190	900
EDOUARD CONFURON, Bourgogne Pinot Noir	2022		890
AURÉLIEN VERDET, Côte-de Nuits Village - La Prêtière	2021		1100
DOMAINE LIPPE-BOILEAU, Fixin - Les Vignes Aux Grands	2019		1600
DOMAINE TRAPET, Gevrey-Chambertin - Ostréa	2021		1900*
AURÉLIEN VERDET, Vosne-Romanée	2020		1900*
MUGNERET-GIBOURG, Vosne-Romanée	2019		5000*
DOMAINE GRIVOT, Nuits-Saint-Georges - Les Charmois	2021		2700*
DOMAINE GROS & FILS, Ladoix - La Corvée Basse	2019		1100
DOMAINE & HERVÉ SIGAUT, Morey-St-Denis 1er Cru Les Charrières	2017		1780
DOMAINE DUJAC, Vosne-Romanée 1er Cru Aux Malconsorts	2019		7000*
DOMAINE CHEVILLON, Nuits-Saint-Georges Vieilles-vignes	2019		2600*
H. GOUGES, Nuits-Saint-Georges 1er Cru Clos des Porets St-Georges	2021		1800*
DOMAINE BOIGET FRÈRES, Nuits-Saint-Georges 1er Cru Les Damodes	2017		4800*
DOMAINE NICOLAS ROSSIGNOL, Pommard 1er Cru Argillieres	2017		4800*
DOMAINE PREURÉ ROCH, Clos de Vougeot Grand Cru, Ex-Cellar	2012		8000*

#### *BORDEAUX - Saint-Èstephe*

FIEFS DE LAGRANGE	2016	170	800
LA DAME DE MONTROSE, Ex-Cellar	2015		1180*
CHÂTEAU COS LABORY, 5ème Cru Classé	2011		1100
CHÂTEAU CALON-SÉGUR, 3ème Cru Classé	1989		4500*

#### *BORDEAUX - Saint-Julien*

CHÂTEAU DUCRU-BEAUCAILLOU, 2ème Cru Classé	1986		4200*
LE PETIT DUCRU DE CAILLOU, Beaucaillou	2016		880



### ***BORDEAUX - Pauillac***

ANSEILLAN DU CHÂTEAU LAFITE ROTHSCHILD	2020	1500
FORT DE LATOUR	2005	4500*
CHÂTEAU LYNCH-BAGES, 5ème Cru Classé	1998	3700*
CHÂTEAU PICHON COMTESSE DE LALANDE, 2ème Cru Classé	1988	4800*
CHÂTEAU LATOUR, 1er Cru Classé	1970	10000*
CHÂTEAU LAFITE ROTHSCHILD, 1er Cru Classé - Ex-Cellar	2008	12000*
CHÂTEAU MOUTON ROTHSCHILD, 1er Cru Classé	1989	7200*

### ***BORDEAUX - Margaux***

CHÂTEAU LASCOMBES, 2ème Cru Classé	2009	2300
Margaux de Brane Catenac	2019	800

### ***BORDEAUX - Pomerol***

ROC DE CAMBES, Côtes de Bourg	2015	1900
CHÂTEAU L'ÉVANGILE	2011	3500*
VIEUX CHÂTEAU CERTAN, Ex-Cellar	2002	4800*
VIEUX CHÂTEAU CERTAN, Ex-Cellar	1989	7000*

### ***BORDEAUX - Saint-Emilion***

CHÂTEAU AUSONE	1995	8000*
CHÂTEAU FIGEAC, Ex-Cellar	2011	3200*
CHÂTEAU FIGEAC, Ex-Cellar	1990	7800*

### ***BORDEAUX - Northern Rhône Valley***

DOMAINE ROSTAING, Côte-Rotie - Cote Blonde	1995	4200*
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### ***BORDEAUX - Southern Rhône Valley***

DOMAINE DU BANNERET, Châteauneuf-du-Pape	2020	1250
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## RED WINE

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### UNITED STATES

#### SONOMA COUNTY

<i>HIRSCH VINEYARDS, Pinot Noir - Sonoma Coast - San Andreas Fault</i>	<b>2020</b>	<b>1600</b>
<i>SILVER OAK, Cabernet Sauvignon - Alexander Valley</i>	<b>2019</b>	<b>2200</b>

#### NAPA VALLEY

<i>STAG'S LEAP, Cabernet Sauvignon - Artemis</i>	<b>2020</b>	<b>1550</b>
<i>FAR NIENTE, Cabernet Sauvignon</i>	<b>2017</b>	<b>3580</b>
<i>TWOMEY, Merlot</i>	<b>2014</b>	<b>1280</b>
<i>OPUS ONE</i>	<b>2013</b>	<b>7000</b>
<i>VÉRITÉ, Cabernet Sauvignon - La Joie</i>	<b>2013</b>	<b>5500*</b>
<i>MAYACAMAS VINEYARDS, Cabernet Sauvignon</i>	<b>2010</b>	<b>2580</b>
<i>BEAULIEU VINEYARD, Cabernet Sauvignon - Georges de Latour Private Res</i>	<b>1976</b>	<b>5500*</b>

#### AUSTRALIA - Borossa Valley

<i>PENFOLDS, Shiraz - St. Henri</i>	<b>2015</b>	<b>2800*</b>
<i>TORBRECK, Shiraz - The Struie</i>	<b>2022</b>	<b>1350</b>

#### NEW ZEALAND - Central Otago

<b>RIPPON, Pinot Noir</b>	<b>2019</b>	<b>1250</b>
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==== HALF BOTTLE ====

**CHAMPAGNE**

Krug, Grande Cuvée 1800

**WHITE WINE**

VINCENT PINARD - Sancerre - FLORES, Loire Valley - FR 2022 450

**RED WHINE**

CHATEAU MOUTON ROTHSCHILD, Pauillac - Bordeaux - FR 2006 6580  
TENUTA SANGUIDO, Sassicaia - Tuscany - IT 2015 2450

