

CHAMPAGNE



Autreau Roulet Brut

67% Pinot Meunier gives body, 33% Pinot Noir adds rich fruit and a mouth filling style. The Pinot Meunier gives body and roundness, while the Pinot Noir adds rich fruit and a mouth filling style. A lively mousse, fresh balanced taste and delicacy showcase the Autreau house style.

48

10

Irroy Champagne

This champagne has a beautiful, sparkling, light-golden color, with greenish reflections, powerful and subtle sparkle. The aroma is mineral, fresh, reminiscent of fresh green apple flavor is fuller, with a long finish.

52

10

Autreau Premier Cru

Pinot Noir (40 %), Pinot Meunier (40 %) which give it personality and Chardonnay (20 %) which give it daintiness. A strong gold colour with fine salmon glints. Deep aromas in which fresh fruits dominate with a hint of hazelnut. The taste is full bodied and pleasant due to the heavy fruit. The dosage is light which permits this wine to express its "finesse"

62

Autreau Premier Cru Rosé

This champagne is based on the daintiness and the elegance of the Chardonnay (85 %) together with the colour of the red grapes from the champagne area. Salmon pink in colour with a lively mousse, elegant and fresh. Aromas of blackcurrants and blackberry enhance the finesse and lightness. The palate is full and deep with fine notes of melon and grapefruit. The finish is aromatic and long.

65

Autreau Réserve Millésime Brut Grand Cru 2013

50% Pinot Noir, 50% Chardonnay
This is very intense and full flavoured Champagne with a floral bouquet and aromas of red berries. It is rich and round with notes of hazelnut and red fruit with a long length. "The famous « Grands Crus » from Chouilly and Aÿ give us the privilege to elaborate this champagne only in exceptional years. Topaz-yellow and bright colour. This vintage has flowery taste of carnation and apples with fine notes of fern and caramel. It is in the taste that its maturity is appreciated. Full bodied and strong, this champagne is built on the ripe fruit and the floral aromas.

75

Tattinger Brut Réserve

The Brut Réserve is renowned for its golden yellow colour with a consistent, fine, lingering mousse. The nose is light and delicate with hints of fruits and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish. There is no specific drinking occasion for the Brut Réserve. Its elegance and lightness give it the flexibility to be the Champagne for the moment but it is always an excellent aperitif.

78

Tattinger Brut Prestige Rosé

Delicate salmon pink in colour. Its aromas are fresh with wild strawberries and a hint of spice. On the palate this lively, fruity, fresh and elegant wine is balanced and smooth with good length and persistent flavours of crushed wild raspberry, cherry and blackcurrant. Overall, the Prestige Rosé displays charm and subtle harmony of flavours. The fresh fruit flavours make this Champagne the perfect summer aperitif. However, it also goes well with fruit based desserts and selected cheeses.

85

Bollinger Special Cuveé

Dazzling at the first encounter, consistently endearing when rediscovered. A golden colour, distinctive of black grape varieties ; very fine bubbles. A beautiful aromatic complexity ; ripe fruit and spicy aromas ; hints of roasted apples, apple compote and peaches. A subtle combination of structure, length and vivacity ; bubbles like velvet ; pear, brioche and spicy aromas, notes of fresh walnut.

95

20

Autreau de Champillon

Since 1670, the Autreau's family perpetuated on the heights of Champillon a subtle alliance of tradition and modernity.

All Vegetarian / Vegan