

# SPARKLING AND CHAMPAGNE

**SORELLE BRONCA, PROSECCO SUPERIORE DOCG, BRUT GLERA** 10.5 40

• Valdobbiadene, Italy 2015

100% GLERA, ORGANICALLY FARMED BY THE LOVELY SISTERS ANTONELLA AND ERSILIANA BRONCA. THE BOUQUET IS FILLED WITH FLORAL HINTS, MOST NOTICEABLY OF WISTERIA AND ACACIA FLOWER AS WELL AS FRUITY NOTES OF GREEN APPLE. FLAVORS OF APPLE, PEAR, GREEN MELON, LIME, LEMON, AND LOTS OF MINERALS. FRESH AND ELEGANT.

**ALMA NEGRA, SPARKLING MALBEC** 11.5 42

• Mendoza, Argentina NV

MADE THE USING SAME METHODS AS IN CHAMPAGNE, THIS SPARKLING MALBEC SHOWCASES ARGENTINA'S SIGNATURE VARIETAL IN A UNIQUE WAY. PINK-ORANGE NUANCES, WITH ROSE-PINK SPARKLES. AROMAS OF STRAWBERRY, RASPBERRY AND CASSIS LEAD TO DELICATE FLAVOR NOTES OF STRAWBERRY, LICORICE AND ROSE PETALS. INTENSE FRUIT AND A LONG AND LIVELY FINISH.

**FINCA VALLDOSERA, MS 4.7, CHAMPAGNE METHOD, BRUT RESERVE** 11.5 42

• Massis de Garraf, Spain NV

OUTSTANDING BOUTIQUE SPARKLING WINE MADE FROM A BLEND OF ESTATE GROWN XAREL-LO, MACABEO, PARELLADA, CHARDONNAY, AND SUBRIAT PARENT. EXPRESSIVE NOSE OF OF TOASTED BREAD, ALMOND, GREEN APPLE, AND A DELICATE YEASTINESS.

**JANISSON & FILS, "FDR", FRANCOIS DE ROZAY, CHAMPAGNE** 15 60

• Verzenay, Champagne, France NV

EQUAL PARTS PINOT NOIR AND PINOT MEUNIER, WITH 10% CHARDONNAY. THE CUVÉE IS AGED IN CELLARS FOR AN AVERAGE OF 20 MONTHS. CLEAR, BRIGHT AND GOLD COLOR IN THE GLASS WITH DELICATE FOAM. BEAUTIFUL FLORAL, NUTTY, DELICATE TOASTY AROMATICS. A DELICIOUS BALANCED CHAMPAGNE WITH A ROUND MOUTHFEEL AND RICH LINGERING FINISH.

**LE MESNIL GRAND CRU BLANC DE BLANC CHAMPAGNE** 17 66

• Le Mesnil-sur-Oger, Champagne, France NV

THE LE MESNIL WAS ESTABLISHED IN 1937 IN THE HEART OF THE GRAND CRU VILLAGE OF LE MESNIL SUR OGER IN THE CÔTES DES BLANCS, WHICH IS WIDELY REGARDED AS THE SOURCE OF THE REGION'S BEST CHARDONNAY. UNDER THE GIFTED MANAGEMENT OF GILLES MARGUET, LE MESNIL IS MAKING STUNNING GRANDS CRUS CHAMPAGNES FROM CHARDONNAY. THIS OFFERING SPENDS MORE THAN TWO YEARS AGING IN BOTTLE, GIVING IT A WONDERFUL RICHNESS. IT HAS A GENEROUS FLOR

**ERIC RODEZ GRAND CRU BRUT ROSE CHAMPAGNE** 18 70

• Ambonnay, Champagne, France NV

THIS YEAR'S RELEASE IS BASED ON VINTAGE 2010 (ABOUT HALF) WITH RESERVE WINES FROM 2009, 2008, 2006, AND 2005 WITH 80% OF THE CUVÉE AGED IN BARREL 4 YEARS ON THE LEES. AROMAS OF WILD STRAWBERRIES AND TOAST AROMAS AND MOUTH FILLING FLAVORS OF RIPE STRAWBERRY AND TANGY CHERRY FRUIT SURROUNDED BY JUICY ACIDS AND A TOUCH OF BISCUIT.

**VIETTI, MOSCATO D'ASTI** 9.5 36

• Piedmont, Italy 2016

PURE, PERFUMED AROMAS AND FLAVORS OF PEACH, FRESH APRICOT, MINT, FLOWERS, AND HONEY. SWEET, RICH, AND TACTILE, THE FLAVORS ARE ENERGIZED BY A CITRUS ZEST ACIDITY, YEAST, CANDIED STRAWBERRY, CITRUS PEEL, AND BISCUIT. VERY CREAMY FINISH.

**RENE GEOFFROY, BLANC DE ROSE ~BY THE BOTTLE ONLY.** 134

• AY, CHAMPAGNE, FRANCE

THE PHILOSOPHY AT CHAMPAGNE RENÉ GEOFFROY, IS TO MAKE "ROSÉ DE SAIGNÉE", MACERATING PINOT NOIR AND CHARDONNAY TOGETHER IN THE SAME VAT. MARRYING CHARDONNAY AND PINOT NOIR JUICE AND KEEPING IT IN CONTACT WITH THE SKIN OF BOTH VARIETIES REVEALS A HARMONY AND A MAJOR FIRST IN CHAMPAGNE. THE NOSE REVEALS NOTES OF ROSE AND VIOLET PETALS AND A HINT OF GRENADINE. IN THE MOUTH, STRIKING MINERALITY RELEASES AROMAS OF MANDARIN ORANGE ZEST AND PINK GRAPEFRUIT.

## ROSE

**DOMAINE D'EOLE ROSE** 11.5 39

• Coteaux d'Aix-en-Provence, France 2016

WITH VINEYARDS LOCATED IN THE SMALL RANGE OF MOUNTAINS KNOWN AS THE ALPILLES (LITTLE ALPS), THIS WINE COMES FROM A BEAUTIFUL ORGANIC ESTATE. THE WINE, WITH ITS FULL RANGE OF PROVENCE GRAPES IN THE BLEND, IS PACKED WITH RED FRUITS. IT HAS A TIGHT TEXTURE THAT POINTS UP THE FRUITINESS.

**MAS DE CADENET ROSE (BY THE GLASS ONLY)** 11.5

• Sainte Victoire, Provence, France 2016

THIS AWARD WINNING ROSÉ CAN BE FOUND IN SOME OF THE VERY BEST MICHELIN STARRED RESTAURANTS THROUGHOUT FRANCE, AND WITH GOOD REASON. IT IS EXACTLY WHAT WE EXPECT A DELICIOUS PROVENCAL ROSÉ - DRY, WONDERFULLY DELICATE, WITH A LOVELY SALMON COLOR AND A COMPLEX FRUITY AND FLORAL BOUQUET. A PERENNIAL FAVORITE!