# SPARKLING AND CHAMPAGNE STATE STATE

# BARONE PIZZINI FRANCIACORTA "NATURAE" 2012

16.5 65

• Franciacorta, Lombardia, Italy

Naturae is the epitome of a Brut Zero style. An earnest expression of the wine, the style is meant to deliver a candid sense of both the soil and grapes. A dosage zéro style delivers wide diversity at the table. The very dry style excels with raw foods of all sorts, such as crudo, sushi and oysters. The minerality also acts as a foil to creamy cheeses. Many dishes that are rich and fatty offer a counterpoint to the dry, high acid profile. 70% Chardonnay 30% Pinot Nero

#### LOIMER BRUT ROSE NV

12 47

· Langenlois, Kamptal, Austria

LOIMER BRUT ROSÉ SHOWS THE RED-FRUIT AROMAS TYPICAL OF ZWEIGELT AND PINOT NOIR WITH NOTES OF FRESH STRAWBERRIES AND CHERRIES ACCENTED BY SWEET HERBS AND FLOWERS. A SMALL PERCENTAGE OF CHARDONNAY CONTRIBUTES TO THE WINE'S ELEGANT AND VIBRANT PROFILE WHILE AGING ON THE LEES IN THE BOTTLE PROVIDES WEIGHT AND TEXTURE.

#### 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 NV

15 60

• Verzenay, France

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.

#### **₩ LANSON CHAMPAGNE FLIGHT \$25**

#### LANSON BRUT ROSE, CHAMPAGNE NV

18.5 75

• Reims, France

The beautifully judged pale-orange-pink color of this delicious wine is a sign of the balance in the glass. Fresh, juicy and showing raspberry and strawberry, tangy, lively, crisp, elegant, long and balanced, and towards the dry end of Brut, typical of the Lanson style. 32% Chardonnay, 53% Pinot Noir, 15% Pinot Meunier. (Official Champagne of the British Royal family)

#### LANSON, BRUT CHAMPAGNE NV "BLACK LABEL"

16.5 65

· Reims, France

A COMBINATION OF 50% PINOT NOIR, 35% CHARDONNAY AND 15% PINOT MEUNIER, FROM NUMEROUS CRUS SELECTED BY THE WINEMAKER AND FROM ALMOST TEN DIFFERENT YEARS. LANSON BLACK LABEL IS FURTHER ENHANCED BY THREE YEARS RESTING IN THE CELLAR, INCLUDING 6 MONTHS FOLLOWING DISGORGING, AT WHICH POINT IT REACHES PERFECT MATURATION. (OFFICIAL CHAMPAGNE OF THE BRITISH ROYAL FAMILY)

## LANSON, "WHITE LABEL" DRY SEC

*15 60* 

• Reims, France

White Label provides a straw yellow color with lively fine bubbles. Aromas of white flowers and summer pear are punctuated by mineral notes. The impact is soft and delicate. Flavors of white fruit develop grow and contribute to the persistent sensation. The finish, with a soft chalk-minerality and freshness, gives the seal of the Lanson signature.



## MAS DE CADENET ROSE

11.5 39

• 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 perfinial favorite!

#### DOMAINE ROLAND TISSIER, SANCERRE ROSE PINOT NOIR

12 47

• Sancerre, Loire, France 2017

Tissier's vineyards cover 10 hectares in the heart of Sancerre. Production is small, and the family aims to produce classically-styled, high quality Sancerres with fine minerality and balance. Their rosé is just this, with a delicate, pink color, succulent wild strawberry fruit and refreshing acidity. 100% Pinot Noir.