

*"I drink it when I'm happy and when I'm sad.  
Sometimes I drink it when I'm alone.  
When I have company I consider it obligatory.  
I trifle with it if I'm not hungry and I drink it when I am.  
Otherwise I never touch it, unless I'm thirsty."*

**- Lily Bollinger**



## Champagne

|  | <i>glass</i><br>125ml | <i>bottle</i><br>750ml |
|--|-----------------------|------------------------|
| <b>Jacques Picard NV Brut, Berru</b><br><i>85% Chardonnay, 7.5% Pinot Noir, 7.5% Pinot Meunier</i><br><i>100% solera system, commenced in 2000</i>                                   | 9.75                  | 49.50                  |
| <b>Jacquesson Cuvée 734 NV Brut, Dizy</b><br><i>54% Chardonnay, 20% Pinot Meunier, 26% Pinot Noir</i><br><i>36 months on the lees</i>  | 11.50                 | 69.00                  |
| <b>Vue Fourny (served out of Magnum)</b><br><b>Blanc de Blancs 1<sup>er</sup> Cru NV, Brut, Vertus</b><br><i>100% Chardonnay, 36 months on the lees &amp; 6 month after bottling</i> | 14.50                 | 84.00                  |
| <b>Gosset Grand Rose NV Brut, Aÿ</b><br><i>50% Chardonnay, 50% Pinot Noir, 5 years on the lees</i>   | 15.95                 | 95.00                  |
| <b>Comtes de Champagne Blanc de Blancs</b><br><b>Taittinger Brut 2000, Reims</b><br><i>100% Chardonnay, 60 months on the lees</i>  | 19.50                 | 115.00                 |

## Champagne Cocktails

all £9.50

### **Texture Fizz**

*Ginger infused syrup, Champagne*

### **Champolitin**

*Cosmopolitan, Champagne*

### **Luxury Mojito**

*Rum, lime juice, mint leaves, sugar, Champagne*

### **Rose Royal**

*Cranberry juice, sugar cube, angostura bitter, Champagne*

### **Kir Royal**

*Crème de cassis, Champagne*

### **Bellini**

*Peach purée, Champagne*

### **Classic Champagne Cocktail**

*Cognac, sugar, angostura bitter, Champagne*

### **Ascot**

*Crème de cassis, ginger, Champagne*

## Champagne List

Superficie: 31000 hectares (20,000 growers)

Production: 2.5 millions hls

The grapes:

*Pinot Noir 38%*

*Pinot Meunier 34%*

*Chardonnay 28%*

Also the following ancient varieties for Champagne are sometimes found:

Petit Meslier, Arbanne, Pinot Blanc

What makes Champagne one of the most fascinating beverages in the world?

History

Champagne was famous first for its still wines until it became known for sparkling wine in the 17<sup>th</sup> and 18<sup>th</sup> Centuries.

The people in Champagne noticed the natural phenomenon of the “secondary fermentation” by chance. This was a combination of late harvest, low temperature over the winter and a lack of understanding.

The wine often finished its fermentation prematurely as cellar temperatures cooled during autumn and the new wine was left containing unfermented sugar. As the temperature rose again the following spring, the wine, which had sometimes already been bottled, started to re-ferment in the bottle, creating carbon dioxide, which could not escape.

England played an important role in the history of Champagne. The first mention of sparkling champagne was made in 1663 by Butler, some time before France itself (1718). This is probably due to the fact that the English were already adding sugar to Champagne wine shipped in barrels.

Also, in the 17<sup>th</sup> Century, the production of industrial glass was discovered which helped tremendously the expansion of Champagne, allowing stronger bottles to be produced.

The soil

From 90 to 40 million years ago, the whole champagne region was under the sea, and the skeletons of marine organisms settled producing limestone.

Belemnite limestone is the main component of the subsoil. It affects vine cultivation and thus the quality of Champagne.

The advantages of Belemnita Quadrata are its ability to store and give back the heat of the sun, drain excess water and store the humidity from rainy periods, thus limiting the effects of summer drought.

## Production

The secret of Champagne production lies in the so-called secondary fermentation. Once the first fermentation is completed, the cellar master adds yeast and sugar, and then seals the bottle.

In the same way as for the first fermentation, the second also creates carbon dioxide (CO<sub>2</sub>) and a little more alcohol. The bottle is sealed; the carbon dioxide cannot escape and so becomes dissolved in the wine, which is then sparkling!

## Ageing

This is another crucial factor for the cellar master's quest for balance and finesse. After the second fermentation, the yeast cells die, after transforming the sugar into alcohol and carbon dioxide. They become known as "lees" and are vital to the creation of high quality champagne. The longer it spends on its lees, the better the result, creating those lovely biscuity, toasty aromas.

All the best houses aim to age their Champagne as long as possible, while keeping commercial necessities in mind!

## Understanding the different styles

One crucial factor in understanding champagne is that it's all about blending: vintages, villages, grape varieties. The role of the cellar master and his team is essential but extremely difficult!

*Blanc de Blancs* : 100% from Chardonnay grape

*Blanc de Noirs*: Made from Pinot Noir and Pinot Meunier

*Grand Cru*: Every vineyard in Champagne is ranked from 80% to 100%. This is linked to the quality and has an impact on the price of (out of 323) classified 100%.

*1<sup>er</sup> Cru*: Vineyards which are rated from 90% to 99%

*NV*: Blend of several vintages to maintain the style of the house. The most precise and challenging task for the cellar master. The wine has to spend a minimum of 15 months on the lees after secondary fermentation.

*Vintage*: Coming from 1 specific vintage. Only the best vintages are declared and they differ from one producer to another. The wine has to spend a minimum of 3 years on the lees.

*Prestige Cuvée*: Some of the most famous and expensive Champagne, and yet there is no rule regarding their production, only the fact that if it is from a single vintage, it has to be 3 years on the lees. For most of the houses their Prestige Cuvées are aged for much longer than that.

|   | <i>vintage</i> | <i>bottle</i> |
|---|----------------|---------------|
| <b>Agrapart, Avize</b>                            |                |               |
| 7 Crus, Blanc de Blancs, X-tra Brut               | NV             | 59.00         |
| Minéral Grand Cru Blanc de Blancs, X-tra Brut     | 2003           | 89.00         |
| <b>Alfred Gratien, Epernay</b>                    |                |               |
| Millesime, Brut                                   | 1999           | 115.00        |
| <b>André Jacquart &amp; Fils, Vertus</b>          |                |               |
| Le Mesnil Grand Cru<br>Blanc de Blancs X-tra Brut | 2004           | 115.00        |
| <b>Ayala, Aÿ</b>                                  |                |               |
| Blanc de Blancs, Brut                             | 2004           | 89.00         |
| *Rosé, Brut Nature                                | NV             | 115.00        |
| <b>Benoît Lahaye, Bouzy</b>                       |                |               |
| Essentiel, Brut                                   | NV             | 59.00         |
| <b>Bereche &amp; Fils, Ludes</b>                  |                |               |
| Reflét d'Antan, Brut                              | NV             | 110.00        |
| <b>Billecart-Salmon, Mareuil sur Aÿ</b>           |                |               |
| Blanc de Blancs, Brut                             | NV             | 99.00         |
| Nicolas Francois                                  | 1998           | 129.00        |
| Le Clos Saint Hilaire                             | 1996           | 485.00        |
| *Rosé, Brut                                       | NV             | 99.00         |
| <b>Bollinger, Aÿ</b>                              |                |               |
| Spécial Cuvée, Brut                               | NV             | 79.00         |
| Le Grande Année (disgorged Feb 2011)              | 2002           | 135.00        |
| <b>MAGNUM</b> Spécial Cuvée, Brut                 | NV             | 189.00        |
| *Rosé, Brut                                       | NV             | 89.00         |
| <b>Boursault, Epernay</b>                         |                |               |
| Brut  | NV             | 55.00         |
| <b>Bruno Paillard, Reims</b>                      |                |               |
| Première Cuvée, Brut (disgorged October 2009)     | NV             | 70.00         |
| Blanc de Blancs (disgorged February 2007)         | 1995           | 135.00        |

|  |      |        |
|--|------|--------|
| <b>Charles Heidsieck, Reims</b>            |      |        |
| Brut Réserve                               | NV   | 74.00  |
| *Rosé Brut                                 | NV   | 79.00  |
| <b>Chartogne-Taillet, Merfy</b>            |      |        |
| ‘Sainte-Anne’, Brut                        | NV   | 69.00  |
| *Rosé, Brut                                | NV   | 78.00  |
| <b>Dehours, Mareuil-le-Port</b>            |      |        |
| Grande Réserve, Extra-Brut                 | NV   | 69.00  |
| <b>De Sousa, Avize</b>                     |      |        |
| Blanc de Blancs, Brut                      | NV   | 84.00  |
| Cuvée des Caudalies, Blanc de Blancs, Brut | NV   | 98.00  |
| *Rosé, Zoémie, Brut                        | NV   | 84.00  |
| <b>Delamotte, Mesnil sur Oger</b>          |      |        |
| Blanc de Blancs                            | NV   | 79.00  |
| Blanc de Blancs                            | 1999 | 94.00  |
| *Rosé, Brut                                | NV   | 84.00  |
| <b>Deutz, Aÿ</b>                           |      |        |
| Classic, Brut                              | NV   | 70.00  |
| *Rosé, Brut                                | NV   | 98.00  |
| <b>Dom Pérignon, Epernay</b>               |      |        |
| Cuvée Dom Pérignon, Brut                   | 2002 | 285.00 |
| Cuvée Dom Pérignon, Brut                   | 1988 | 445.00 |
| <b>MAGNUM</b>                              | 2000 | 499.00 |
| <b>Dosnon &amp; Lepage, Avirey-Lingey</b>  |      |        |
| Recolte Noire                              | NV   | 69.00  |
| <b>Doyard, Vertus</b>                      |      |        |
| Cuvée Vendémiaire, Brut                    | NV   | 59.00  |
| <b>Duval-Leroy, Vertus</b>                 |      |        |
| Authentis, Clos de Bouveries               | 2002 | 115.00 |

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|--|------|--------|
| <b>François Diligent, Côte de Bar</b>          |      |        |
| Trois Pinots, Brut                             | NV   | 79.00  |
| <b>Gallimard, Les Riceys</b>                   |      |        |
| Cuvée de Reserve, Brut                         | NV   | 57.00  |
| <b>Gosset, Aÿ</b>                              |      |        |
| Grand Reserve                                  | NV   | 95.00  |
| Grande Millésime                               | 1985 | 215.00 |
| Celebris, Cuvée Extra Brut, Blanc de Blancs    | NV   | 215.00 |
| *Grand Rosé                                    | NV   | 95.00  |
| <b>Henriot, Reims</b>                          |      |        |
| Souverain, Brut                                | NV   | 79.00  |
| Blanc de Blanc, Brut                           | NV   | 75.00  |
| *Rosé, Brut                                    | NV   | 84.00  |
| Vintage, Brut                                  | 1981 | 175.00 |
| Vintage, Brut                                  | 1979 | 225.00 |
| <b>Henri Giraud – François Hémart, Aÿ</b>      |      |        |
| Grand Cru Reserve, Brut                        | NV   | 79.00  |
| Code Noir, Brut                                | NV   | 134.00 |
| Fût de chêne, Brut                             | 1998 | 225.00 |
| <b>Jacques Lassaigne, Montgueux</b>            |      |        |
| Vignes de Montgueux Blanc de Blancs, Brut      | NV   | 75.00  |
| <b>Jacquesson, Dizy</b>                        |      |        |
| Cuvée 730 Brut (disgorged 2nd quart-/06)       | NV   | 89.00  |
| Cuvée 733 Brut (disgorged 2nd quart-/08)       | NV   | 89.00  |
| Cuvée 734 Brut (disgorged 2nd quart-/10)       | NV   | 69.00  |
| <b>Jacques Picard, Berru</b>                   |      |        |
| Brut   | NV   | 49.50  |
| <b>Jacques Selosse, Avize</b>                  |      |        |
| Initial, Grand Cru Blanc de Blancs, Extra Brut | NV   | 179.00 |
| V.O, Grand Cru Blanc de Blancs, Brut           | NV   | 199.00 |
| Substance, Grand Cru Blanc de Blancs, Brut     | NV   | 345.00 |

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|---|------|---------|
| <b>Krug, Reims</b>                            |      |         |
| Grande Cuvée Brut                             | NV   | 240.00  |
| Clos du Mesnil Brut                           | 1995 | 1000.00 |
| Collection Brut                               | 1985 | 900.00  |
| Vintage Brut                                  | 1988 | 445.00  |
| <b>Larmandier Bernier, Vertus</b>             |      |         |
| Blanc de Blancs, 1er Cru, Extra-Brut          | NV   | 69.00   |
| Vieilles Vignes de Cramant, Extra-Brut        | 2004 | 99.00   |
| Terre de Vertus, Blanc de Blancs, Brut Nature | NV   | 79.00   |
| <b>Lallier, Aÿ</b>                            |      |         |
| Grand Cru, Blanc de Blancs, Brut.             | NV   | 79.00   |
| <b>Le Mesnil, Le Mesnil-sur-Oger</b>          |      |         |
| Le Mesnil, Grand Cru, Blanc de Blancs         | NV   | 60.00   |
| Le Mesnil, Grand Cru, Blanc de Blancs         | 1990 | 99.00   |
| <b>Maillart, Ecueil</b>                       |      |         |
| <b>MAGNUM</b> , Platine, Premier Cru          | NV   | 135.00  |
| <b>Philipponnat, Mareuil-sur-Aÿ</b>           |      |         |
| Philipponnat Royal Réserve, Brut              | NV   | 69.00   |
| Cuvée 1522, Brut                              | 2002 | 125.00  |
| Clos des Goisses, Brut                        | 2000 | 199.00  |
| <b>Pommery, Reims</b>                         |      |         |
| Summertime, Blanc de Blancs Brut              | NV   | 85.00   |
| Wintertime, Blanc de Noirs                    | NV   | 92.00   |
| <b>Prevost Jérôme, Avize</b>                  |      |         |
| La Closerie "les béguines" Extra-Brut         | NV   | 109.00  |
| <b>Pol Roger, Epernay</b>                     |      |         |
| Sir Winston Churchill, Brut                   | 1999 | 279.00  |
| Sir Winston Churchill, Brut                   | 1995 | 299.00  |
| * Rosé, Extra Cuvée de Réserve                | 2002 | 139.00  |
| <b>Perrier-Jouet, Epernay</b>                 |      |         |
| Grand Brut                                    | NV   | 65.00   |
| <b>Pierre Moncuit, Le Mesnil sur Oger</b>     |      |         |
| Blanc de Blancs, Brut                         | NV   | 59.00   |

|   |      |        |
|---|------|--------|
| <b>Louis Roederer, Reims</b>                |      |        |
| Brut, Premier                               | NV   | 75.00  |
| Cristal, Brut                               | 2002 | 349.00 |
| <b>Roger Brun, Aÿ</b>                       |      |        |
| Brut  | NV   | 65.00  |
| <b>Ruinart, Reims</b>                       |      |        |
| Blanc de Blancs                             | NV   | 110.00 |
| Dom Ruinart                                 | 1988 | 245.00 |
| Dom Ruinart                                 | 1996 | 259.00 |
| * Brut Rosé                                 | NV   | 110.00 |
| <b>Salon, Le Mesnil Sur Oger</b>            |      |        |
| Blanc de Blancs, Brut                       | 1997 | 545.00 |
| <b>Taittinger, Reims</b>                    |      |        |
| Brut Réserve                                | NV   | 69.00  |
| Prélude, Grands Crus, Brut                  | NV   | 79.00  |
| Comtes de Champagne, Brut                   | 2000 | 115.00 |
| Comtes de Champagne, Brut                   | 1998 | 245.00 |
| <b>Taittinger Collection,</b>               |      |        |
| <i>Maria-Elena Vieira da Silva</i> , Brut   | 1983 | 499.00 |
| <i>André Masson</i> , Brut                  | 1982 | 499.00 |
| <i>Arman</i> , Brut                         | 1981 | 499.00 |
| <b>Thienot Alain, Reims</b>                 |      |        |
| <b>MAGNUM</b> , Brut                        | NV   | 109.00 |
| <b>Veuve Clicquot, Reims</b>                |      |        |
| Brut  | NV   | 89.00  |
| <b>MAGNUM</b> , La Grande Dame, Brut        | 1990 | 599.00 |
| <b>Veuve Fourny, Vertus</b>                 |      |        |
| Blanc de Blancs 1er Cru, Brut               | NV   | 59.00  |
| <b>Vouette et Sorbée, Buxières-sur-Arce</b> |      |        |
| Fidèle, Extra-Brut                          | NV   | 86.00  |
| *Rosé, Saignée de Sorbée, Extra-Brut        | NV   | 89.00  |

## Sparkling wines list

**France** vintage bottle

### **Rhône Valley**

Clairette de die Tradition, Archard-Vincent NV 42.00  
(méthode ancestrale)

Abrupt, S. Montez Réserve du Monteillet NV 45.00

## Italy

### **Piemont**

Moscato D'Asti, Bava (37.5 ml) 2009 21.00

## Spain

Cava Mas Mácia, Brut NV 25.00

## Austria

Sekt Brut, Bründlmayer  
(Pinot Noir / Pinot Gris / Pinot Blanc  
Chardonnay & Grüner Veltliner) 2005 45.00

\*Rose

|   |    |        |
|---|----|--------|
| Ayala Rosé, Brut Nature, Aÿ   | NV | 115.00 |
| Bollinger Rosé, Brut, Aÿ  | NV | 89.00  |
| Billecart-Salmon Rosé, Brut<br>Mareuil-Sur-Aÿ                         | NV | 99.00  |
| Charles Heidseick Rosé Brut   | NV | 79.00  |
| Chartogne-Taillet, Rosé Brut, Merfy                                   | NV | 78.00  |
| De Sousa Rosé, Zoémie, Brut, Avize                                    | NV | 84.00  |
| Delamotte, Rosé, Brut, Mesnil-Sur-Oger                                | NV | 84.00  |
| Deutz, Brut   | NV | 98.00  |
| Henriot Rosé, Brut, Reims   | NV | 84.00  |
| Gosset Grand Rosé, Aÿ   | NV | 110.00 |
| Ruinart Brut Rosé, Reims  | NV | 110.00 |
| Saignée de Sorbée, Extra-Brut<br>Vouette et Sorbée, Buxieres-sur-Arce | NV | 89.00  |

### MAGNUM

|  |      |        |
|--|------|--------|
| Bollinger Spécial Cuvée, Brut, Aÿ            | NV   | 189.00 |
| Dom Perignon, Epernay                        | 2000 | 499.00 |
| Maillart, Platine, Premier Cru, Ecueil       | NV   | 135.00 |
| Thienot Alain, Brut, Reims                   | NV   | 109.00 |
| Veuve Clicquot La Grande Dame<br>Brut, Reims | 1990 | 599.00 |