

SPARKLING WINES

CHAMPAGNE DE VILLEPIN NV VIGNOBLE BRUT ROSE \$50

COUNTRY: FRANCE
REGION: CHAMPAGNE
APPELLATION: VALLE DE LA MARNE
WINE TYPE: SPARKLING
VARIETALS: PINOT MEUNIER
FARMING: ORGANIC



Tenth-generation winemaker of a large Burgundy family, Bruno de Villepin settled in Champagne in 1999 on the family property, purchased by his great-great-grandfather from the Duchess of Uzès, granddaughter of Veuve Clicquot. He works 2.12 hectares (5.25 acres) of vineyard, composed of 55% of Pinot Meunier, 30% of Chardonnay and 15% of Pinot Noir.

Bruno has made a continued effort to reduce the environmental footprint of his viticulture practices, a gentle and meticulous oenology without filtration, and some parceled vinification since 2008, when he set up his winery. He started marketing at the end of 2013 with two vintages, the 2008 vintage and the brut Champagne.

HOW DOES IT TASTE?

This gorgeous rose has approximately 50% red wine to bring out notes of red fruit like cherry and raspberry. The finish is flavorful and refreshing, with bright acidity underlined by subtle effervescence. This is an exceptionally elegant rose for the price.

CHAMPAGNE VALENTIN LEFLAIVE NV EXTRA BRUT BLANC DE BLANCS \$69

COUNTRY: FRANCE
REGION: CHAMPAGNE
APPELLATION: CÔTE DES BLANCS
WINE TYPE: SPARKLING
VARIETALS: CHARDONNAY
FARMING: VITICULTURE DURABLE CHEMPENOISE



Olivier Leflaive, bubbly as a glass of champagne, is joint-founder, with his brother Patrick, of the House of Olivier Leflaive in Puligny-Montrachet in the heart of la Côte de Beaune. Erick de Sousa, notwithstanding his love of Burgundy wines, is the mastermind behind Champagnes de Sousa from Avize in la Côte des Blancs. At Champagne Valentin Leflaive, they let time run its course so that the true character of their terroirs can find expression in the wines.

Each cuvée is blessed with outstanding minerality and complexity thanks to the Burgundy barrels used during vinification and to the meticulous attention of Erick de Sousa under whose watchful eye their champagnes mature in total tranquility.

HOW DOES IT TASTE?

Made exclusively from the Chardonnay varietal from the finest terroirs on the prestigious Côte des Blancs, this cuvée is exceptionally fine. Created with precision, it offers a unique interpretation of champagne, underscoring its complexity and minerality.

With a dazzling color topped off with delicate hints of gold, this blanc de blancs leaves nobody indifferent. In the mouth, a taut attack wakes up the taste buds while the spirit marvels at touches of citrus that open up over a floral backdrop.

DAVID LECLAPART 2014 L'ASTRE \$175

COUNTRY: FRANCE
REGION: CHAMPAGNE
APPELLATION: CHAMPAGNE ROSE
WINE TYPE: SPARKLING
VARIETALS: PINOT NOIR
FARMING: BIODYNAMIC



David Léclapart is a fourth generation Champagne house located in the Premier Cru village of Trépail in the Montagne de Reims. When his father passed away in 1996 and his mother asked him to take over the estate, he agreed to do so only on the condition that he would be able to farm them biodynamically. Since the 2000 vintage the estate has been certified biodynamic by both Ecocert and Demeter. David, himself, biodynamically farms his three hectares of land divided among 20 parcels, guided by the principles of purity, energy, pleasure and ecology. He believes the creative forces behind biodynamics (water, earth, wind, and fire) works in perfect accordance with his four principles to show how nature expresses itself through Champagne. These practices are translated in the cellar, where there is minimal intervention. Dedicated to transmitting the individual characteristics of each vintage into his wines, David does not use any reserve wines, nor does he ever add dosage.

HOW DOES IT TASTE?

This is a rich champagne that is dominated by intense minerality, complimented by soft fruit and spicy notes. The mouthfeel is incredibly smooth with precise bubbles and a touch of tannin. A champagne fit to be enjoyed on the finest occasions!