

It's truly heartbreaking not to host our annual Champagne tasting for the first time in 25 years. In attempt to keep the spirit alive, I have put together a list of annual faves, as well as fun stuff I've been digging on. The list is on a "pre-order" basis, which is not any different than orders made the day of our tasting. All orders need to be submitted through our website, by noon, Thursday, December 17. Pick up will be available after 4:00, Friday, December 18. Prices are per bottle, less tax.

Champagne:

Thierry Fluteau, Blanc de Noir (NV) \$35 _____
Possibly the best value for quality and substance. Thierry represents as fourth generation winemaker, at one of the oldest family estates in this region of the Aube. Gently pressed Pinot Noir expresses a yellow hue, with strawberry/raspberry notes, and a beautiful bubble structure that lends to a creamy finish.

Maurice Vesselle, Rosé (NV) \$45 _____
Rich and deeply salmon colored, this robust and expressive rosé sings with notes of black cherries. Its penetrating and refreshing bead couples with expansive, soft palate, making it a great wine for appetizers.

André Clouet, Millésimé (2009) \$50 _____
The Clouet style of rich, concentrated, pretty wines results from making Champagne from 100% Pinot Noir. 2009 produced generous, fruit expressions ready for drink now.

Étienne Doué, Cuvée Selection (NV) \$40 _____
Montgueux hill is candidly known as the "Le Montrachet" of the Aube due to it's ability to produce highly sought after Chardonnay grapes. A true récoltant manipulant (i.e. grower Champagne) Doué grows their entire production themselves and does not blend fruit from outside sources.

Pierre Paillard, Selection de Parcelles (NV) \$50 _____
60% Pinot Noir and 40% Chardonnay. Grapes are from 22 Grand Cru plots, exclusively from Paillard's Bouzy Vineyard, the vines are 25 years old on average. This cuvée was vinified in vats for 8 months on lees before bottling. Following, each bottle spends 3.5 years in cellar. This long ageing period results in the much sought-after balance of complexity and finesse.

Cazé-Thibaut, Extra Brut Naturellement (NV) \$48 _____
Naturellement is 100% Pinot Meunier from Chatillon sur Marne planted to sandy clay soils over hard white limestone. It spent 20 months sur latte and bottled with 2.5 g/l dosage.

Lassaigne, Extra Brut, Blanc de Blancs (NV) \$60 _____
Montgueux is known by many as "Le Montrachet" of Champagne. This stunning Chardonnay over-delivers, will make you feel like an oligarch, without paying oligarch prices!

Rupert-Leroy "Les Cogneaux," Blanc de Noirs (NV) \$70 _____
Bénédicte Leroy quit her job as a PE teacher, asked Pierre Overnoy to teach her about natural winemaking, and apprenticed at Vouette et Sorbée! Bénédicte is creating quite a stir in Champagne. No dosage is added, nor needed, when your fruit is pure and giving, as Leroy's.

Tarlant, Brut Nature Zero (NV) \$55 _____
Zéro is Tarlant's calling card, and consists of a non vintage, no dosage wine made equal parts Pinot Noir, Pinot Meunier and Chardonnay.

Tarlant, Brut Nature Zero, Rosé (NV) \$65 _____
Zéro Rosé is a majority of Chardonnay with a bit of still Pinot Noir for color, and of course, no dosage.

Francis Boulard et Fille, Brut Nature, "Les Rachais," (2011) \$105 _____
100% Chardonnay from a biodynamically farmed "lieu-dit" that oozes class on every sip

Francis Boulard et Fille, Brut Nature, "Patraea XCVII-MMVI" (2012) \$105 _____
What began as an experiment whereby the composition of the wine would come from solara, the original experiment ended in 2007 only due to Boulard's desire to begin a new solara that only contained wine from organically farmed grapes. Since, this restart in 2012, 2020 is the first release. Ravishing!

Sparkling wine:

Michael Cruse, St. Laurent, Pet-Nat, California (2018)

\$40 _____

There's St. Laurent in California? I guess so. The guy behind cult sparkling "Ultramarine" also is a genius producing stunning Pet-Nat!

Michael Cruse "Tradition," California

\$55 _____

Since "Ultramarine" has ascended to astronomical heights in popularity, price, and scarcity, Michael began producing his own version.

Red Tail Ridge, Sekt, Finger Lakes, New York

\$35 _____

Nancy Ireland's proficiency for producing multiple styles of sparkling wine has become boundless. Disgorged this past Halloween, from vintage 2016, a nod to the last year we had a sense of normalcy before a racist grifter ascended to Presidency.

Ganevat "Mon Luc," Pet-Nat, Jura, France

\$55 _____

Relentless in its flavor spectrum and everything you would expect from the Ganevat's. A natty pet-nat lovers dream at this price!!

Benedicte & Stephane Tissot, Crémant de Jura, Extra Brut, Jura, France

\$35 _____

An underground phenomenon due to it's unique grape composition (50% Chardonnay, 40% Pinot Noir, 5% Trousseau, 5% Poulsard) zero dosage added creating a wine with a easy balance of subtle fruits and cleansing acidity.

Recaredo 'Turo d'en Mota' Cava Brut Nature, Penedes, Spain (2000)

\$100 _____

After nearly a decade on lees, this single vineyard Xarello is the finest Cava currently available & could easily rival great Champagnes. If you have a child that will be turning 21, in 2021, and looking for a "birth year" wine as a gift? Look no further!