



Henriet-Bazin 15/70

Blanc de Blancs

What a fantastic introduction to grower Champagnes, made with Chardonnay from Villers Marmery in the Montagne de Reims. On the nose, notes of chalk and citrus peel with a delicious touch of salinity on the finish. On the palate a refreshing acidity complements flavours of green Apples, lemon pith and orange peel, rounded off with a finish that is salty, with a touch of sweetness.

2017 Pertois-Lebrun L'extravertie 72

100% Chardonnay

What a delicious example of a Cote des Blanc Chardonnay! Clean and crisp, dash of chalk with a refreshing acidity, married perfectly with tart lemon, apples with a hint of stone and tropical fruits that creates this wonderful long finish!

Louis Brochet Rose Heritage 75

75% Pinot Noir, 15% Chardonnay, 10% Meunier

Bruised cherry hue. Really bright and fruity nose with a hint of rich tea biscuit. The first sip shows a real luscious lift and this lovely vinous aspect to it. This is remarkably generous wine with just the right amount of edge to it. Cherries, wild strawberries.

Familie Delouvin Meunier Perpetuel 80

100% Meunier

What a treat, and something quite different! 100% Meunier and using wines from their amazing solera. Lots of rich and ripe primary fruits, with the addition of these fantastic nutty notes, balanced perfectly showing this wonderful complexity.

Vouette & Sorbée Fidèle NV 85

100% Pinot Noir

Made by the genius behind Clandestin, Bertrand Gautherot & his wife, Hélène. These vines are situated behind their house; they have a deep respect for his terroir which has led to their conversion to biodynamic farming. This champagne has notes of apricot, peach & pear...a delight!

Jacques Lassaigue Les Vignes de Montgueux Blanc de Blanc NV 85

100% Chardonnay

Jacques Lassaigue's son, Manu, produces this winner on the hills of Montgueux. Delicate, with ripe citron fruits & exotic notes, it also possesses super fine bubbles, which make it a total hero with all foods!

2010 Agrapart Minéral Grand Cru Blanc de Blancs 125

100% Chardonnay

The Agraparts have been renowned for the quality of their blanc de blancs champagnes for many generations, with Pascal Agrapart taking the reigns in 1985. On the nose, you can smell mangoes & exotic fruits, which follow through on the palate, where ripe peaches show, with toasty, grilled notes (typical of a champagne aged under cork) and hints of truffle & mushroom too. Consistently excellent...a true champagne

