

texture

SAVE  
WATER

DRINK  
CHAMPAGNE ● ● ●

# Champagne By the Glass

	<i>125ml Glass</i>	<i>Bottle</i>
<b>Gaston Chiquet Sélection</b> <b>Brut NV, Dizy</b> 22% Chardonnay, 13% Pinot Noir, 65% Pinot Meunier. Aged two years on the lees. Base wine harvested in 2010.	12.50	69.00
<b>Arapart &amp; Fils « 7 Crus »</b> <b>Brut NV, Avize</b> Blend of grapes from seven different villages around the estate's base in Avize. 90% of Chardonnay, 10% of Pinot Noir from two different vintages. Minimum 36 months on the lees.	16.00	99.00
<b>Diebolt-Vallois « Fleur de Passion »</b> <b>Brut Vintage 2006, Cramant</b> A very elegant "blanc de blancs", only made in the very best years. From a parcel of 55 to 65 year old vines in Cramant Grand Cru in Côte des Blancs.	20.00	119.00
<b>R&amp;L Legras</b> <b>Brut Rosé NV, Chouilly</b> Blend of macerated Pinot Noir from Ambonnay, and Chardonnay from Chouilly. Minimum 24 months on the lees and very low dosage at disgorgement.	16.00	99.00
<b>Charles Heidsieck</b> <b>Brut Rose Vintage 2006, Reims</b> Made with around 60% Pinot Noir and 30% Chardonnay aged in fabulous chalk "crayères" cellars.	25.00	129.00
<b>Lanson « Ivory Label »</b> <b>Demi Sec NV, Reims</b> 35% Chardonnay, 50% Pinot Noir, 15% Pinot Meunier. A delicate sweet Champagne with 36 grammes of sugar per liter .	13.00	70.00

## Champagne List

*Superficie: 31,000 hectares (20,000 growers)*

*Production: 2.5 million hls*

*Pinot Noir 38%*

*Pinot Meunier 34%*

*Chardonnay 28%*

The following ancient varieties for Champagne are sometimes found:

*Petit Meslier, Arbanne, Pinot Blanc*

### 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% Chardonnay

*Blanc de Noirs*: Made from solely Pinot Noir and, or 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*: A 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.

## Champagne Cocktails

£10.50

### **Texture Fizz**

Ginger infused syrup, champagne

### **Raspberry Bellini**

Amaretto, raspberry nectar, champagne

### **Luxury Mojito**

Rum, lime, mint leaves, brown sugar, champagne

### **Texture Classic**

Spiced Rum, angostura bitters, brown sugar, orange, champagne

### **Brillant Red**

Aquavit, lemon, ginger syrup, crème de cassis, champagne

## Winter Cocktails

£11.50

### **Apple's Orchard**

Gin, apple juice, Cucumber, edelflower syrup, calvados

### **Spicy Sin**

appleton 12 years, martini rosso, lime, ginger syrup, ginger ale

### **Emperor**

vodka, mandarine napoléon, drambuie, lime

### **Warm Up**

Bourbon, spicy sugar sirop, bitter

	<i>Vintage</i>	<i>Bottle</i>
<b>Agrapart &amp; Fils, Avize</b>		
7 Crus Brut ( <i>disgorged August 2015</i> )	NV	99.00
Terroirs Extra-Brut ( <i>disgorged September 2014</i> )	NV	109.00
Minéral Extra-Brut ( <i>disgorged February 2015</i> )	2008	145.00
<b>André Clouet, Bouzy</b>		
Un jour de 1911...	NV	139.00
<b>Benoît Lahaye, Bouzy</b>		
Grand Cru Brut Essentiel ( <i>disgorged September 2013</i> )	NV	85.00
Prestige Blanc de Noirs ( <i>disgorged January 2015</i> )	NV	99.00
Le Jardin de la Grosse Pierre Brut-Nature ( <i>disgorged January 2013</i> )	2009	179.00
*Rosé de Macération ( <i>disgorged September 2015</i> )	NV	95.00
<b>Bérêche &amp; Fils, Ludes</b>		
Rive Gauche « Meunier » ( <i>disgorged December 2013</i> )	NV	119.00
Reflét d'Antan ( <i>disgorged May 2015</i> )	NV	162.00
<b>Billecart-Salmon, Mareuil-sur-Aÿ</b>		
Brut	NV	89.00
MAGNUM Blanc de Blancs	NV	229.00
Sous Bois Brut	NV	129.00
Extra Brut	2004	129.00
Cuvée Nicolas François Billecart Brut	1999	145.00
MAGNUM Nicolas François Billecart Brut	1991	699.00
*Rosé Brut	NV	119.00
<b>Bollinger, Aÿ</b>		
R.D. ( <i>disgorged March 2014</i> )	2002	299.00
Magnum Spécial Cuvée Brut	NV	199.00
Magnum Grande Année Brut	1985	679.00
*Spécial Cuvée Brut	NV	102.00
<b>Bruno Paillard, Reims</b>		
"Assemblage" Extra Brut ( <i>disgorged March 2015</i> )	2008	112.00

**Cédric Bouchard, Celles/Ource**

Roses de Jeanne

Côte de Val de Vilaine Brut (*disgorged April 2014*) NV 102.00**Charles Heidsieck, Reims**Vintage Brut (*disgorged 2015*) 2005 125.00

Blanc des Millénaires Brut 1995 249.00

\*Rosé (*disgorged 2015*) NV 115.00

\*Vintage Rosé 2006 129.00

\*Vintage Rosé 1999 199.00

**Chartogne-Taillet, Merfy**

Orizeaux Extra-Brut 2009 129.00

Vintage Brut 2008 102.00

**De Sousa, Avize**Cuvée 3A Grand Cru Extra Brut (*disgorged November 2013*) NV 119.00**Diebolt-Vallois, Cramant**

Cuvée Prestige Brut NV 85.00

Fleur de Passion Brut 2006 119.00

**Dom Pérignon, Epernay**

Dom Pérignon Oenothèque Brut 1996 595.00

Dom Pérignon Brut 1993 375.00

Dom Pérignon Brut 1985 569.00

**Egly-Ouriet, Ambonnay**“Les Vignes de Vrigny” Premier Cru (*disgorged September 2015*) NV 95.00**Emmanuel Brochet, Villers-Aux-Noeuds**

Le Mont Benoit Extra Brut NV 95.00

**Eric Rodez, Ambonnay**Cuvée des Crayeres Grand Cru (*disgorged September 2013*) NV 109.00Blanc de Noirs Grand Cru (*disgorged July 2013*) NV 125.00Magnum Blanc de Noirs Grand Cru (*disgorged July 2013*) NV 219.00\*Rosé brut (*disgorged June 2015*) NV 95.00

**Fleury Père et Fils, Courteron**

Blanc de Noirs Brut NV 79.00

**Frédéric Savart, Écueil**

L'Ouverture Brut (*disgorged May 2016*) NV 85.00

**Gaston Chiquet, Aÿ**

Sélection Brut NV 69.00

**Gonet-Medeville, Bisseuil**

Tradition Brut (*disgorged March 2014*) NV 89.00

Blanc de Noirs Brut (*disgorged September 2013*) NV 99.00

**Gosset, Aÿ**

Celebris Extra Brut 2002 225.00

**Henriot, Reims**

Cuvée des Enchanteleurs 1998 212.00

MAGNUM Cuvée des Enchanteleurs 1990 475.00

\*Rosé Millésimé Brut 1996 139.00

Demi-Sec NV 85.00

**Henri Giraud, Aÿ**

Esprit de Giraud Brut NV 75.00

MAGNUM Esprit de Giraud Brut NV 165.00

**Jacques Lassaigne, Montgueux**

MAGNUM Les Vignes de Montgueux Extra-Brut NV 199.00

**Jacques Selosse, Avize**

VO Grand Cru Blanc de Blancs Extra-Brut (*disgorged december 2012*) NV 209.00

Sous le Mont, Mareuil Sur Aÿ (*disgorged February 2013*) NV 359.00

Blanc de Blancs Grand Cru Extra-Brut (*disgorged March 2013*) 2003 529.00

\*Rosé Brut (*disgorged February 2014*) NV 245.00

**Jacquesson, Dizy**

Cuvée n°739 Grand Vin (*disgorged December 2015*) NV 105.00

MAGNUM Cuvée n°738 Grand Vin (*disgorged April 2015*) NV 195.00



**Krug, Reims**

Collection Brut	1989	799.00
-----------------	------	--------

**Laherte Frères, Chavot**

Blanc de Blancs Brut Nature ( <i>disgorged February 2013</i> )	NV	89.00
--	----	-------

Les 7 Extra-Brut ( <i>disgorged December 2013</i> )	NV	139.00
---	----	--------

**Lanson, Reims**

Père et Fils Brut ( <i>disgorged June 2014</i> )	NV	85.00
--	----	-------

Noble Cuvée Brut	1998	219.00
------------------	------	--------

Gold Label Brut	1997	129.00
-----------------	------	--------

MAGNUM Gold Label Brut	1990	399.00
------------------------	------	--------

Vintage Brut	1989	245.00
--------------	------	--------

Ivory Label Demi Sec	NV	70.00
----------------------	----	-------

**Laurent-Perrier, Tours-sur-Marne**

Grand Siècle Brut	NV	225.00
-------------------	----	--------

Grand Siècle Brut	1990	355.00
-------------------	------	--------

Vintage Brut	1985	199.00
--------------	------	--------

**R&L Legras, Chouilly**

Présidence Vieilles Vignes Brut	2007	139.00
---------------------------------	------	--------

*Rosé Brut	NV	99.00
------------	----	-------

**A.R Lenoble, Chouilly**

Blanc de Blancs Grand Cru Brut	NV	92.00
--------------------------------	----	-------

Blanc de Blancs Grand Cru Brut	2008	132.00
--------------------------------	------	--------

**Marguet Père & Fils, Ambonnay**

Réserve Grand Cru ( <i>disgorged September 2014</i> )	NV	95.00
---	----	-------

MAGNUM Elements 11 Grand Cru ( <i>disgorged March 2015</i> )	NV	182.00
--	----	--------

**Philipponnat, Mareuil-sur-Aÿ**

Royale Réserve Brut ( <i>disgorged July 2014</i> )	NV	85.00
--	----	-------

Blanc de Noirs Brut ( <i>disgorged April 2014</i> )	2008	119.00
---	------	--------

Clos des Goisses Brut ( <i>disgorged December 2005</i> )	1996	499.00
--	------	--------

*Royale Réserve Rosé Brut ( <i>disgorged March 2015</i> )	NV	102.00
---	----	--------

**Ployez-Jacquemart, Ludes**

L. d'Harbonville	1988	215.00
------------------	------	--------

**Pol Roger, Epernay**

Brut Réserve	NV	89.00
Vintage	2004	132.00

**Pierre Peters, Le Mesnil-sur-Oger**

Réserve Oubliée Brut Grand Cru	NV	112.00
Les Chétillons Cuvée Spéciale Brut	2008	142.00
*Rosé Albane	NV	95.00

**Louis Roederer, Reims**

Brut Nature "Starck"	2006	132.00
Vintage Extra Dry	1979	399.00
Cristal Brut	1989	699.00

**Ruinart, Reims**

Blanc de Blancs	NV	129.00
Dom Ruinart	2002	289.00
Dom Ruinart	1988	495.00
*Dom Ruinart Rosé	1998	449.00
MAGNUM Blanc de Blancs	NV	260.00

**Sanger, Avize**

Louise Eugénie Brut	NV	119.00
---------------------	----	--------

**Salon, Le Mesnil-Sur-Oger**

Blanc de Blancs Brut	1999	499.00
----------------------	------	--------

**Taittinger, Reims**

Brut	NV	85.00
Nocturne Sec	NV	80.00
Prélude Grands Crus Brut	NV	105.00
Comtes de Champagne Brut	2005	165.00
Comtes de Champagne Brut	2004	175.00
Comtes de Champagne Brut	2000	185.00

**Taittinger Collection**

Maria-Elena Vieira da Silva Brut	1983	499.00
André Masson Brut	1982	499.00
Arman Brut	1981	499.00

**Ulysse Collin, Congy**

Blanc de Blancs

Les Pierrières Extra-Brut (*disgorged February 2015*) 2011 119.00

Blanc de Blancs

Les Roises Extra-Brut (*disgorged March 2014*) 2010 135.00**J.L. Vergnon, Le Mesnil-sur-Oger**

Eloquence Grand Cru Extra-Brut NV 82.00

**Veuve Clicquot Ponsardin, Reims**

La Grande Dame 1990 449.00

**Vve Fourny & Fils, Vertus**

Blanc de Blancs Brut Nature NV 69.00

**Vilmart & Cie, Rilly la Montagne**

Cœur de Cuvée Premier Cru Brut 2005 162.00

**Vouette et Sorbée, Buxières-sur-Arce**Fidèle Extra-Brut (*disgorged May 2014*) NV 102.00Blanc d'Argile Extra-Brut (*disgorged February 2014*) NV 125.00**Sparkling Wine****Gusbourne Appledore, Kent**

Brut Réserve 2010 79.00

**Hambledon Vineyard, Hampshire**

Brut Première Cuvée NV 95.00

**Nyetimber, West Chilton**

Classic Cuvée 1998 105.00

**Schramsberg, Napa Valley**

Blanc de Noirs 1988 119.00

**\*Rose**

<b>Benoît Lahaye, Bouzy</b> Rosé de Macération extra-brut	NV	95.00
<b>Bollinger, Aÿ</b>	NV	102.00
<b>Billecart-Salmon, Mareuil-sur-Aÿ</b>	NV	119.00
<b>Charles-Heidsieck, Reims</b> Brut ( <i>disgorged 2015</i> )	NV	115.00
Vintage	2006	129.00
Vintage	1999	199.00
<b>Henriot Millésimé Brut, Reims</b>	1996	139.00
<b>Philipponnat, Mareuil-sur-Aÿ</b> Royale Réserve Brut ( <i>disgorged March 2015</i> )	NV	102.00
<b>Pierre Peters, Le Mesnil-sur-Oger</b> *Vintage Rosé	2006	129.00
<b>Ruinart, Reims</b> Dom Ruinart Brut	1998	449.00
<b>Eric Rodez, Ambonnay</b> ( <i>disgorged June 2015</i> )	NV	95.00
<b>R&amp;L Legras, Chouilly</b>	NV	99.00
<b>Jacques Selosse, Avize</b> ( <i>disgorged February 2014</i> )	NV	245.00

## **Magnums**

### **Billecart Salmon, Mareuil sur Aÿ**

Blanc de Blancs	NV	229.00
Cuvée Nicolas François Billecart	1991	699.00

### **Bollinger, Aÿ**

Spécial Cuvée Brut	NV	199.00
Grande Année Brut	1985	679.00

### **Eric Rodez, Ambonnay**

Blanc de Noirs Grand Cru ( <i>disgorged July 2013</i> )	NV	219.00
---	----	--------

### **Henriot, Reims**

Cuvée des Enchanteleurs	1990	475.00
-------------------------	------	--------

### **Henri Giraud, Aÿ**

Esprit de Giraud	NV	165.00
------------------	----	--------

### **Jacques Lassaigne, Montgueux**

Les Vignes de Montgueux	NV	199.00
-------------------------	----	--------

### **Jacquesson Famille Chiquet, Dizy**

Cuvée n° 738 Grand Vin Extra-Brut ( <i>disgorged April 2015</i> )	NV	195.00
---	----	--------

### **Lanson, Reims**

Gold Label Brut	1990	399.00
-----------------	------	--------

### **Ruinart, Reims**

Blanc de Blancs	NV	260.00
-----------------	----	--------