

texture

SAVE
WATER

DRINK
CHAMPAGNE ● ● ●

Champagne By the Glass

	<i>125ml Glass</i>	<i>Bottle</i>
Henriot « Souverain » Brut NV, Reims The perfect balance between Chardonnay & Pinot Noir with 20% of reserve wines.	14.00	79.00
Cédric Bouchard « Roses de Jeanne » Brut NV, Côte de Val Vilaine Blanc de Noirs : 100% Pinot Noir coming from Aube. A precise minerality with very thin bubbles.	16.00	99.00
Diebolt-Vallois « Fleur de Passion » Brut Vintage 2006, Cramant 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.	22.00	129.00
Devaux « Cuvée D » Brut Rosé NV, Côte des Bars A blend of Pinot Noir and Chardonnay aged for 5 years. These 5 years of ageing is the signature of Devaux providing a remarkable complexity.	16.00	99.00
Charles Heidsieck Brut Rose Vintage 2006, Reims Made with around 60% Pinot Noir and 30% Chardonnay aged in fabulous chalk "crayères" cellars.	25.00	129.00
Lanson « Ivory Label » Demi Sec NV, Reims 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 17th and 18th 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 17th 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 (CO₂) 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^{er} 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.

	<i>Vintage</i>	<i>Bottle</i>
Agrapart & Fils, Avize		
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
André Clouet, Bouzy		
Un jour de 1911...	NV	139.00
Benoît Lahaye, Bouzy		
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
Bérêche & Fils, Ludes		
Rive Gauche « Meunier » (<i>disgorged December 2013</i>)	NV	119.00
Reflet d'Antan (<i>disgorged May 2015</i>)	NV	162.00
Billecart-Salmon, Mareuil-sur-Aÿ		
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
Bollinger, Aÿ		
Spécial Cuvée Brut	NV	129.00
Magnum Spécial Cuvée Brut	NV	199.00
Magnum Grande Année Brut	1985	679.00
*Spécial Cuvée Brut	NV	142.00
Bruno Paillard, Reims		
"Assemblage" Extra Brut (<i>disgorged March 2015</i>)	2008	112.00

Cédric Bouchard, Celles sur Ource

Roses de Jeanne

Côte de Val de Vilaine Brut (*disgorged April 2014*) NV 99.00

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

Devaux, Côte des Bars

* Cuvée D Aged 5 years Brut NV 99.00

Diebolt-Vallois, Cramant

Cuvée Prestige Brut NV 85.00

Fleur de Passion Brut 2006 129.00

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 109.00

Blanc de Noirs Grand Cru (*disgorged July 2013*) NV 125.00

Magnum Blanc de Noirs Grand Cru (*disgorged July 2013*) NV 219.00

*Rosé brut (*disgorged June 2015*) NV 115.00

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

Souverain, Brut NV 79.00

Cuvée des Enchanteleurs 1998 212.00

MAGNUM Cuvée des Enchanteleurs 1990 475.00

Demi-Sec NV 85.00

Henri Giraud, Aÿ

Esprit de Giraud Brut NV 105.00

Jacques Lassaigne, Montgueux

MAGNUM Les Vignes de Montgueux Extra-Brut NV 199.00

Jacques Selosse, Avize

Initial, Blanc de Blancs Grand Cru Brut (*disgorged March 2016*) 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
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Laherte Frères, Chavot

Blanc de Blancs Brut Nature (<i>disgorged February 2013</i>)	NV	89.00
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Les 7 Extra-Brut (<i>disgorged December 2013</i>)	NV	139.00
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Lanson, Reims

Père et Fils Brut (<i>disgorged June 2014</i>)	NV	85.00
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Noble Cuvée Brut	1998	219.00
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Gold Label Brut	1997	129.00
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MAGNUM Gold Label Brut	1990	399.00
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Vintage Brut	1989	245.00
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Ivory Label Demi Sec	NV	70.00
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Laurent-Perrier, Tours-sur-Marne

Grand Siècle Brut	NV	225.00
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Grand Siècle Brut	1990	355.00
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Vintage Brut	1985	199.00
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R&L Legras, Chouilly

Présidence Vieilles Vignes Brut	2007	139.00
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*Rosé Brut	NV	99.00
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A.R Lenoble, Chouilly

Blanc de Blancs Grand Cru Brut	2008	132.00
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Marguet Père & Fils, Ambonnay

Réserve Grand Cru (<i>disgorged September 2014</i>)	NV	95.00
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MAGNUM Elements 11 Grand Cru (<i>disgorged March 2015</i>)	NV	182.00
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Philipponnat, Mareuil-sur-Aÿ

Royale Réserve Brut (<i>disgorged July 2014</i>)	NV	85.00
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Blanc de Noirs Brut (<i>disgorged April 2014</i>)	2008	119.00
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Clos des Goisses Brut (<i>disgorged December 2005</i>)	1996	499.00
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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
*Ruinart Brut	NV	139.00
*Dom Ruinart Rosé	1998	449.00
MAGNUM Blanc de Blancs	NV	260.00

Sanger, Avize

Louise Eugénie Brut	NV	119.00
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Salon, Le Mesnil-Sur-Oger

Blanc de Blancs Brut	1999	499.00
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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-ArceFidèle 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**

Benoît Lahaye, Bouzy

Rosé de Macération, Extra-brut NV 95.00

Bollinger, Aÿ

Brut NV 142.00

Billecart-Salmon, Mareuil-sur-Aÿ

Brut NV 119.00

Charles-Heidsieck, Reims

Brut (*disgorged 2015*) NV 115.00

Vintage, Brut 2006 129.00

Vintage, Brut 1999 199.00

Devaux, Côte des Bars

Cuvée D Aged 5 years, Brut NV 99.00

Philipponnat, Mareuil-sur-Aÿ

Royale Réserve, Brut (*disgorged March 2015*) NV 102.00

Pierre Peters, Le Mesnil-sur-Oger

Vintage, Brut 2006 129.00

Ruinart, Reims

Brut NV 139.00

Dom Ruinart, Brut 1998 449.00

Eric Rodez, Ambonnay (*disgorged June 2015*)

NV 115.00

R&L Legras, Chouilly

NV 99.00

Jacques Selosse, Avize (*disgorged February 2014*)

NV 245.00

Magnums

Billecart Salmon, Mareuil sur Aÿ

Blanc de Blancs	NV	229.00
Cuvée Nicolas François Billecart	1991	699.00

Bollinger, Aÿ

Grande Année Brut	1985	679.00
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Eric Rodez, Ambonnay

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

Cuvée des Enchanteleurs	1990	475.00
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Jacques Lassaigne, Montgueux

Les Vignes de Montgueux	NV	199.00
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Lanson, Reims

Gold Label Brut	1990	399.00
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Ruinart, Reims

Blanc de Blancs	NV	260.00
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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