



# *Grower Champagne*

## WINE TASTING

December 8th • 4:30pm-6:30pm • \$30

### **JACQUES LASSAIGNE 'LES VIGNES DE MONTGUEUX' BLANC DE BLANCS EXTRA BRUT**

Retail Price \$58.99 3rd Corner Member To-Go \$50.14

92 Points Wine & Spirits: Emmanuel Lassaigue grows this wine at nine sites in heavy clay and chalk soils. His oak aging of the base wines lends this Champagne's scent a buttercream richness while the wine remains tightly bound by acidity. Almost ferrous in its searing intensity, that acidity finds balance in the wine's umami depths. Mouthwatering, sophisticated Champagne to serve with dinner, rather than before

### **PIERRE PETERS "CUVÉE DE RÉSERVE" BRUT BLANC DE BLANCS, LES MESNIL-SUR-OGER**

Retail Price \$66.99 3rd Corner Member To-Go \$56.94

93 Points Wine Spectator: Vibrant and mouthwatering, this elegant blanc de blancs is driven by a chalky underpinning, while flavors of poached pear, apple blossom and pickled ginger play on the fine and lacy mousse. Lovely, with a long, mineral finish

### **CHARTOGNE-TAILLET CUVÉE ST. ANNE BRUT, MERFY**

Retail Price \$54.99 3rd Corner Member To-Go \$46.74

92 Points Wine Spectator: A bright, finely meshed version that shows beautiful harmony throughout, offering flavors of Gala apple, spring forest, almond pastry and lemon curd riding the creamy mousse. Lasting, spiced finish.

### **MOUSSE FILS "L'OR D'EUGENE" PERPETUELLE BLANC DE NOIR, VALLE DE LA MARNE**

Retail Price \$47.99 3rd Corner Member To-Go \$40.79

80% Pinot Meunier and 20% Pinot Noir, an extremely bright nose of poached apples and pears is complimented by a mineral backbone with a long and elegant finish that hints at fresh baked bread.

### **EGLY-OURIET BRUT TRADITION GRAND CRU**

Retail Price \$91.99 3rd Corner Member To-Go \$78.19

93 Points Robert Parker's Wine Advocate: Golden-yellow in color the, NV Brut Tradition Grand Cru is a deep, pure, extremely fine and complex assemblage of 70% Pinot Noir and 30% Chardonnay cultivated in three grands crus: Ambonnay, Bouzy and Verzenay. Super refined, fresh and pure but also deep, ripe and complex on the highly elegant nose, this superb champagne reveals a great elegance, balance and super finesse as well as complexity, structure and length on the palate. An admirable Cuvee

### **H. BILLIOT BRUT ROSÉ, AMBONNAY**

Retail Price \$56.99 3rd Corner Member To-Go \$48.44

92 Points Wine Spectator: An undercurrent of minerality supports ripe black cherry and black raspberry flavors, with hints of pastry, cream and candied grapefruit peel. Finely meshed and focused by vibrant acidity.