



Smaller Champagne Producer

WINE TASTING

December 11th • 4:30pm-6:30pm • \$30

MONTHUYS PERE ET FILS BRUT RESERVE

Retail Price \$30.99 3rd Corner Member To-Go \$26.34

90 Points Wine Spectator: A streak of smoky mineral drives this sleek version, offering lively acidity and flavors of poached apple, whole-grain toast and black currant, with hints of toasted almond and lemon zest.

LE MESNIL GRAND CRU BLANC DE BLANCS

Retail Price \$46.99 3rd Corner Member To-Go \$39.94

This is 100% Chardonnay from the exceptional Grand Cru Village of Les Mesnil-sur-Oger in the Cote des Blancs – the finest village for Chardonnay in all of Champagne. The wine offers an intensity, minerality and depth of flavour which mark it as exceptional. We found citrus, fresh brioche, fresh mushroom, lemon pith, chalky elements and lightly grilled nuts and brilliant freshness and life. The palate is mineral, intense, crisp yet creamy and precise. Le Mesnil is the name of perhaps the best Growers Cooperative Champagne House in all of Champagne. The Le Mesnil cooperative has the benefit of scale. Their quality is unquestionable too, supplying Krug and Salon for instance whose Le Mesnil offerings retail for \$600 and \$1600 per bottle respectively. The net result is truly exceptional Champagne at stunning prices.

THIENOT BRUT

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

91 Points Wine Spectator: An exotic sparkler, displaying rich, caramelized smoke and brioche notes, balanced with citrusy acidity and flavors of ripe apple, candied pineapple, lemon meringue and crystallized honey. Mouthwatering finish.

2005 THIENOT "CUVÉE STANISLAS" BLANC DE BLANCS BRUT

Retail Price \$89.99 3rd Corner Member To-Go \$76.49

92 Points Wine Spectator: Firm and focused, with a creamy mousse supporting a subtle weave of lemon meringue pie, poached white peach, toasted almond and honey, showing a pronounced vein of smoky minerality that echoes on the finish.

JEAN VESSELLE OEIL DE PERDRIX

Retail Price \$62.99 3rd Corner Member To-Go \$53.54

93 Points Vinous: The salmon-colored NV Brut Oeil de Perdrix is another utterly delicious Champagne from Vesselle. Dried rose petals, orange zest, white pepper and mint give much of its high-toned aromatics, but there is plenty of depth to the fruit as well. Deceptively medium in body, the Oeil de Perdrix possesses striking finesse and exceptional overall balance. Oeil de Perdrix is an old-fashioned style of Blanc de Noirs with just a touch of color from a very short period of skin contact at pressing.

BILLECART SALMON

Retail Price \$89.99 3rd Corner Member To-Go \$76.49

93 Points Wine Spectator: A lovely rosé in an almost vinous style, with mouthwatering acidity and a fine, lacy mousse carrying appealing flavors of ripe raspberry, white cherry fruit, star anise, mandarin orange peel and honeysuckle. Lightly chalky on the lasting finish.