



Blanc de Blancs, Denis Chaput, 'Promesse de l'Aube' BRUT CHAMPAGNE A.O.C.

This fun, playful champagne is 100% Chardonnay with a touch of residual sugar, giving just enough sweetness to pair with more decadent flavors. Careful thought goes into maintaining rich soil and vineyard management. Denis Chaput has obtained "Terra Vitus" approval recognizing a high quality wine with respect to the environment and the future.

This grower-producer champagne is located in Aube, in the Côtes des Bar, a southern department of Champagne, just above Burgundy. A slightly warmer region with diverse soils of limestone and clay, producing riper fruit showcasing the electricity that runs through Champagne. Chaput preserves the fruit from each of its plots separately throughout fermentation and during production.

Grapes are lightly pressed to maintain vibrant yet, delicate flavor. This attention to detail allows Chaput to create a very precise wine. What is particularly special about Promesse de l'Aube is that while it is not labeled as vintage Champagne, all of the grapes come from the 2013 harvest.

Tasting Notes

Candied Lemons • Baked Peaches
Light Custard • Brioche

Pairs Well With

Saffron Omelet • Stone Fruit
Délice de Bourgogne Cheese • Pot de Creme





2017

Pineau d'Aunis, Domaine Gigou

COTEAUX DU LOIR A. O. C.

Pineau d'Aunis is often used in the Loire Valley of France as a blending grape or found in Cremen, sparkling wine. This monovarietal of the less familiar grape is love in a bottle.

Located almost center in the Loire and to the north, the soils of Coteaux du Loir are composed of tuffeau, chalk broken down into clay on steep slopes, giving outstanding minerality to a light red floral wine that embraces your mouth in a feeling you never want to stop, and it doesn't.

Joël and his wife Sylvie founded Domaine Gigou in the 70's. Today, the winery is a Gigou family operation with the help of their 2 children. This wine has a natural beauty, raised with organic farming practices and natural fermentation. Then slowly and lovingly cared for in oak barrels to round out the wine and capture and enhance the characteristics. Light enough to enjoy in the early afternoon, yet retaining a depth that will hold up to an evening out.

Tasting Notes

Fresh Red Berry Fruit • Love
Roses and Peonies Kissed with
White Pepper and Stark Earth

Pairs Well With

Duck Confit Rilette • Dishes with Mustard
Ramen • French Style Chicken in Vinegar
Sharp Cheeses • Chocolate Covered Strawberries



2016

Clos du Papillon, Domaine Des Baumard

SAVENNIÈRES A. O. C.

Florent Baumard's family and vines date back to the 17th century. However, it was in the 1950's that true pioneering took place as he became not only the first producer in Anjou to produce wine from both banks of the Loire but a leader in sustainable agriculture.

Savennières is located just east from the center of the Loire, below Angers, and a sub region of Anjou. It is known for its distinct white wine from Chenin Blanc. Chenin can often vary stylistically, showing anything from big character from playful tropical fruit to sophisticated blanched leafy notes. In Savennières, Clos du Papillon is a famous vineyard that produces distinctive, flinty, mineral driven wine.

Papillon is the french word for butterfly and the name given after the shape of the vineyard. This distinct flavor can be credited to the famous schist soils and slight maritime influence. The 9 months of aging on the lees results in outstanding texture on the palate.

Tasting Notes

Flint • White Tobacco
Overripe Persimmon • Ginger • Mandarin

Pairs Well With

Ceviche • Curry • Salmon Mille Feuille
Scallops • Root Vegetable with Fines Herbes