





Maison Henriot “Brut Souverain” Brut Champagne A.O.C.

Maison Henriot was founded in 1808 by widowed Apolline Henriot, and the Brut Souverain was the first cuvee created. 8 generations later, Gilles de Larouzière Henriot is upholding the legacy. Vineyards are spread throughout Reims and the Cotes de Blancs. The family has been pivotal in agricultural engineering and has shed much light on the value of soil composition and testing. Today The Alliance Terrior Project helps promote quality for the vine and environment of Champagne through biodiversity, sustainability and organic viticulture. Apolline felt that one vintage of harvest was not enough to fully reveal the character of this terrior, so all three of the major varietals, Pinot Noir, Chardonnay and Pinot Meunier, are combined in this multi-vintage blend that tells the story of the land and history of Champagne. Dominant in Pinot Noir and Chardonnay, grapes are sourced from 29 crus (vineyards). From 1808 to here and now, bubbles of history. Santé!

TASTING NOTES

- LIGHT MARSCOPONE
- DELICATE BUBBLES
- A TOASTED ALMOND FINISH

PAIRS WELL WITH

- CAVIAR
- POMMES MAXIM
- EGGS BENEDICT
- APARAGUS GRATINEE
- LEMON TART





2021

Hubert Meyer, Riesling, Vin d'Alsace A.O.P.

Alsace is a wine region mostly devoted to white wine and a popular choice is Riesling. In contrast to Rieslings from Germany, Rieslings from Alsace often show more robust characteristics, texture and visceral finish. Vineyards are nestled in the Vosges Mountain range and along Germany's Rhine River. Although it is France's second most northern wine region (Champagne being the first), the climate is fairly sunny and dry, giving a long growing season to substantial ripe grapes. Great minerality in the wine comes from the vast combination of granite, schist, volcanic rock, limestone, sandstone and clay. Riesling is always a wine lover's favorite as it is sophisticated and playful at the same time, enjoyable with dessert or a steak. In the Meyer family, generations of winemaking has been passed down since the 17th century. But it wasn't until 1976 the Hubert Meyer catapulted the winery into direct bottle sales, just in time for international Riesling day, March 13th.

TASTING NOTES

- CITRUS
- TANGERINE AND TANGERINE PEEL
- LEMON MACARON
- JASMINE
- SLIPPERY STONE

PAIRS WELL WITH

- FRENCH ONION AND RACLETTE CHEESE FONDUE
- MUSSELS AND CLAMS IN WHITE WINE SAUCE (THIS WHITE WINE SAUCE!)
- MUNSTER CHEESE
- QUATRE-QUARTS POUND CAKE





2019

Pierre et Bertrand Couly “Le Haute Olive” Chinon A.O.C.

Chinon is situated along the Vienne River in the Touraine region about smack in the middle of the Loire Valley of France. Home to a long list of kings and princes, Joan of Arc, Francois Rabelais from the Renaissance era, set in a landscape of medieval castles, perhaps the greatest contribution of the region; Cab Franc. The distinct flavor of the wine is unmatched anywhere else. The earthy, woody, barnyard notes of the vibrantly colored red wine make this a wine lovers favorite. Pierre and Bertrand Couly are no exception to this vast history. Winemaking in the Couly family dates back to the 15th century. Today, with 20 hectares in Chinon, the family practices sustainably and is awarded the HVE label (High Environmental Value). The family not only pays respect to the environment, but also the vinification process. Clean practices and use of indigenous yeast, zero sulphiting, and sans barrel aging allow this wine to be one of the best examples of Chinon.

TASTING NOTES

- EARTHY, HERBACOUS
- SPICY BLACK PEPPER
- DUSTED COCO
- TOBACCO

PAIRS WELL WITH

- CHICKEN DISHES
- DUCK
- GNOCCHI
- BREBIROUSSE D'ARGENTAL CHEESE
- CHOCOLATE