# Champagne Sanger, Blanc de Blancs Grand Cru "Terroir Natal", Cotes des Blancs, Champagne A.O.C.

Avize Viti, the historic school that has trained 80% of Champagne producers for the past century including Selosse, Geofroy and other leaders, produces Champagne Sanger to showcase its innovation. Drawing on Grand Cru vineyards in Côte de Blancs and the talents of the Avize community, Champagne Sanger offers an outstanding Champagne for a relative value. The school produces small amounts of Champagne from prime (70% Grand Cru) vineyards in the Côte de Blancs that it owns or sources from alumni. Students, led by alumni and teachers, both spend a great deal of time in the field, tending vineyards and tasting grapes, as well as in the lab to determine optimal harvest dates.



SANGER

NV

## **TASTING NOTES**

- LEMON TART
- APPLE TARTE TATIN
- POT DE CREME

PAIRS WELL WITH

- OYSTERS
- CHARCUTERIE
- CREME BRULEE

# 2017 Château Pradeaux, Rouge, Bandol A.O.C.

Situated on the outskirts of the town of Saint Cyr-sur-Mer, directly on the Mediterranean Ocean between Toulon and Marseilles, Château Pradeaux has been in the hands of the Portalis family since 1752, and was revived in its current form when Suzanne Portalis and her daughter, Arlette, retreated to the domaine during World War II. The estate is currently under the direction of Cyrille Porta- lis, the sole direct descendant of Suzanne and Arlette, who continues to maintain the Domaine's traditions. Cyrille is assisted by his wife, Magali, and his two sons, Etienne and Edouard. The Domaine owns 24 ha of vines, all entitled to the AOC Bandol save just over a hectare in the AOC Côtes de Provence. Whereas growers in Bandol have gradually been taming the ferocity of their Mourvèdre with higher proportions of Grenache, Pradeaux has maintained their Bandol Rouge at 95+% Mourvèdre, and Etienne intends to keep it that way.

## **TASTING NOTES**

2017

- RAW RED BERRIES & BLACKBERRIES
- BOUQUET GARNI
- HINT JASMINE FLOWERS AND WILD GAME

# PAIRS WELL WITH

- PATE DE FOI DE POULET
- DUCK A L'ORANGE
- SAUCISSE DE TOULOUSE

# 2021 Château du Cèdre, Blandine Le Blanc, Cotes de Gascogne IGP

"Located in Southwest of France, founded in the 1950s by Belgian immigrant Léon Verhaeghe, third generation Pascal and Jean-Marc now helm the estate. The family has always sought to elevate the Cahors appellation, emphasizing the importance of handmade, meticulously crafted wines. The estate has carried organic certification since 2012, though it practiced for many years before that. 60% Colombard, 40% Ugni Blanc"

## **TASTING NOTES**

ANDINE

- FRESH GOLDEN APPLES & BOSC PEARS
- GARDENIAS AND ORIENTAL LILIES
- HONEYSUCKLE

## PAIRS WELL WITH

- NICOISE SALAD
- BOUILLABAISSE
- LOUP DE MER