



NV
Camille Savès, Carte Blanche, Brut,
Bouzy Grand Cru, Champagne A.O.C.

Champagne Camille Savès was established in the 1894 by Eugène Savès. After marrying Anais Jolicoeur, the daughter of wine growers in Bouzy, Eugène established the self-named domaine as he saw potential in making and selling his own wine. The Domaine has since been passed down generationally, with the name changing to Camille Savès as his grandson, father of current winemaker, Hervé, took over. At 10 total hectares, the Domaine is comprised of only Grand Cru and Premier Cru vineyards. Hervé does not use herbicides or pesticides in his vineyards and follows certified organic and biodynamic practices, except for use of copper.

VARIETAL

- PINOT NOIR
- CHARDONNAY

TASTING NOTES

- BRIGHT RED APPLE
- BRIOCHE
- LEMON CURD
- FULL-BODIED, REMARKABLE EXAMPLE OF THEIR HOUSE STYLE.

PAIRS WELL WITH

- COQUILLE ST. JACQUES
- SMOKED SALMON BENEDICT
- MILLE-FEUILLE



2019
Delmas Baptiste, L'Envol, Limoux A.O.C.

Delmas is run by 4th generation, Baptiste Delmas. Located in the extreme southwest of the Languedoc vineyards, at the foot of the Pyrenees, the region combines Mediterranean and Atlantic climatic influences. The domain takes root in Antugnac, at the heart of the Upper Valley, one of the 4 terroirs making up the Limoux AOC. Its plentiful sunshine and rainfall provide an ideal context to produce their wines. The Delmas Domain is a pioneer in the world of organic wine and organic vine culture. They are committed to not using pesticides, chemical fertilizers or GMOs.

VARIETAL

- MAUZAC
- CHENIN BLANC

TASTING NOTES

- LEMON TART
- APPLE TARTE TATIN
- POT DE CREME
- MOUTHWATERING FRESHNESS ON THE PALETTE

PAIRS WELL WITH

- SMOKE SALMON TARTINE,
- GB & J
- LOUP DE MER



2019
Domaine Gerard Fiou, Terroir Silex, 2019 Sancerre A.O.C.

Domaine Gerard Fiou is a nine-hectare family estate which was created several generations ago by Gerard Fiou's ancestors. It features a selection of very old vines (over 60-years old!) of Pinot Noir planted on flinty, clay soil, with southwest exposure. The estate sits on the famous, flinted hills of St-Satur in the eastern portion of the Sancerre appellation – Only a small percentage of terroir in Sancerre is made up of this soil type, which is much more common in neighboring Pouilly-Fume. This, combined with unusually old vines, means memorable Sancerre with deep minerality.

VARIETAL

- PINOT NOIR

TASTING NOTES

- MORELLO CHERRIES
- PRUNES
- VANILLA
- SOFT TEXTURE AND A LONG FINISH

PAIRS WELL WITH

- CASSOULET
- PATE DE FOIE DE POULET
- DUCK A L'ORANGE