NV Victor & Charles, Le Rose, Extra Brut, Champagne

The best stories are made up of love. The most beautiful stories can only be told with the most beautiful memories. Stories, love and the memories. From grandfather to father. From father to son. From Victor to Charles. From Charles to Filip. Over 100 years of love and story captured in the bottle. This Rosé de Saignée is full of charm, very feminine and fruity, elegant as an apéritif or with a dessert. It presents as a transparent bole, which allows us to appreciate its deep salmon pink color. A convivial champagne that still knows how to be elegant and refined.

- VARIETAL CHARDONNAY
- TASTING NOTES RASPBERRIES
- PINOT NOIR PINOT MEUNIER
- STRAWBERRIES RED CURRANTS
- PAIRS WELL WITH
- CROQUE MADAME BOUILLABASSE
- MILLE-FEUILLE
- 2021 Chardonnay Domaine Borgeot, 'Le Chaponniere', Rully, Cote Chalonnaise, Burgundy, FR

Domaine Borgeot is situated in the village of Rémigny in the Côte de Beaune. Created in 1903, it is now run by fourth generation brothers Laurent and Pascal Borgeot. Most of their vines are 30 years old or older, with parcels of Santenay 'Les Gravieres' and Santenay 'Vieilles Vignes' older than 50 years. For over twenty years, their vines have received only organic fertilizers. Grapes were hand-harvested and sorted to ensure that only the finest fruit made it into the final wine. The wines are fermented in a combination of temperature controlled stainless steel vats and oak barrels to give complexity while retaining the primary fruit aromas. Post fermentation the wine was aged for 12 months in a mix of used oak barrels.

CHARDONNAY

VARIETAL

- TASTING NOTES
 - LEMON ZEST MARZIPAN
 - LIMESTONE
- PAIRS WELL WITH
- POULET-RÔTI SCALLOPS
- ESCARGOTS



DB

RULLY

2019 Trousseau Domaine Sylvain Faudot, 'Tour Canoz', Arbois, Jura, FR

Sylvain Faudot was born into a family deeply rooted in the Jura wine region of Eastern France. He began his career working with the famous Arbois Domaine, Henri Maire. In 1998, he was able to acquire 15 acres, in two geographically well exposed vineyards, and created his own Domaine located in the small Northern Jura town of St Cyr-Montmalin. Sylvain Faudot has become highly regarded and respected by his peers for making exceptional wines that are truly characteristic of Arbois and the Jura. Lutte raisonnée, organic fertilizer, rigorous pruning, hand harvested, destemming, traditional vinification with a 15 day period of maceration/fermentation "en cuve". The wine is then aged for 12 months in big neutral oak called "foudre" to allow the spicy and peppery Trousseau character to develop.

VARIETAL

TASTING NOTES

TROUSSEAU

• SPICY, PEPPERY

- BRIGHT RED CHERRY FRUIT.
- SOFT TANNINS

PAIRS WELL WITH

- DUCK À L'ORANGE
- CHICKEN LIVER PATE
- CASSOULET