

CHAMPAGNE LIST

CLASSIC BRUT NON-VINTAGE

Michel Furdyna Carte Blanche £55
 70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier

Easy drinking, ideal for those who prefer a gentler flavour than the citrus characteristics of Chardonnay.

Lacroix Tradition Brut £59
 70% Pinot Meunier, 15% Pinot Noir, 15% Chardonnay.
 It's impossible not to enjoy the lively berries flavours coming from Pinot Meunier, which dominates this blend.

Colin Cuvée Alliance Half £38 £66
 65% Chardonnay, 35% Pinot Meunier
 It sings with apple, pear and citrus flavours, finely balanced with a light biscuit complexity.

Pertois-Moriset Cuvée Assemblage Brut £68
 50% Chardonnay, 50% Pinot Noir
 This cuvée has a powerful nose with finesse, fruits, and freshness. It has a very fine palate, structured and fresh with a long length.

Le Gallais Cuvée du Manoir £73
 45% Pinot Noir, 45% Meunier, 10% Chardonnay
 Harmonious on the palate, expressing ripe, fleshly fruits balanced with incredible freshness. Well integrated and persistent across the palate.

Lacroix Authentique £76
 70% Meunier, 15% Pinot Noir and 15% Chardonnay
 This cuvée has a golden color with lively and persistent fines bubbles. Its nose is very fruity with orange marmalade aromas and noble mature notes, such as oak and dry fruits. It excels with crunchy biscuits, Parmesan cheese or even with cured ham.

Lacroix La Grande Réserve £78
 60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier
 Vibrant berries flavours, coming from the Pinot Noir dominating this blend.

Le Gallais Cuvee des Cedres Brut Nature £84
 45% Pinot Noir, 45% Meunier, 10% Chardonnay
 Has an expressive and complex nose, nicely evolving on stewed red fruits and honey.

BLANC DE NOIRS NON VINTAGE

Michel Furdyna La Reserve Brut Half £39 £65
 100% Pinot Noir
 Guaranteed crowd-pleaser. Forward in fruit and generously well balanced, this will not disappoint.

Lacroix Cuvée Anthony Brut £69
 100% Pinot Meunier
 This unusual Blanc de Noirs is exceptionally fruity, with lovely exotic notes. It is a well-structured, rounded and generous wine which is enjoyed by everyone.

BLANC DE BLANCS NON VINTAGE

Colin Blanche De Castille Premier Cru £75
 100% Chardonnay
 A fresh, yet creamy texture, long toasty finish, and a touch of romance typical of fine Blanc de Blancs.

Pertois-Moriset Quatre Terroirs Half £45 £83
 100% Chardonnay
 This cuvée has a powerful nose with a sophisticated style. It is subtle on the plate with an elegant smokiness and creaminess.

Lacroix Excellence £96
 100% Chardonnay On the nose, we have lovely pear, lime blossom and clementine notes followed by fresh and exotic fruits aromas.

WL Cuvée Ses Arts Grand Cru £116
 100% Chardonnay
 Produced solely from classified Grand Cru vineyards. This is structured and aristocratic, lightly floral with crisp stone fruit flavours.

Champagne Michel Furdyna La Romane £120
 100% Pinot Blanc
 This cuvée, made only from Pinot Blanc - rare in Champagne – it has a delightful floral and fresh nose, with pear and almond notes on the palate.

BRUT ROSÉ

Lacroix Brut Rosé £69
 58% Pinot Noir, 22% de Pinot Meunier, 20% Chardonnay
 Unlike many rosé Champagne, this taste pink – packed with ripe summer fruit compote flavours and a refreshing lift on the finish.

Michel Furdyna Brut Rosé £72
 100% Pinot Noir
 Dry with a savoury backbone. This wine is versatile with a wide range of flavours. We love it with charcuterie and pink lamb or duck.

Pertois-Moriset Ros&Blanc £79
 92% Chardonnay, 8% Pinot Noir
 Plenty of fragrant strawberry and peach fruit to enjoy and a satisfying, smooth texture.

Colin Cuvée Brut Rosé Premier Cru £84
 85% Chardonnay, 15% Pinot Noir
 A deep pink colour, fine, creamy foam and an intense bouquet of red fruit with a few flinty notes

Champagne Le Gallais Rosé des Poetes £89
 50% Pinot Noir, 50% Meunier
 Offers intense notes of stewed red fruits. The Pinot Noir grape bring depth and character to fulfil the harmony of this complex and hearty champagne



DEMI- SEC (Semi - Sweet Champagnes)

Those Champagnes are sweeter than a normal Brut we normally prefer a Brut style, but we believe that this Champagnes must be tasted, very well balanced and offer great pairing with strong cheeses.

Lacroix Cuvée Demi-Sec £66

70% Meunier, 15% Pinot Noir, 15% Chardonnay

Whitestone fruits & strawberry on the nose and very much fruity, (black fruits as well) on the palate with fine & creamy bubbles. This sweet champagne will go very with strong cheese such as Camembert or Roquefort and Dessert of course!

Colin cuvée "extra-dry" £73

100% Chardonnay

It's frank, pleasant and youthful nose, suggests floral perfumes and citrus fruits combined with a splendid flintiness.

VINTAGES

Furdyna Blanc de Noirs La Loge Brut 2009 £99

100% Pinot Noir

A single Vintage wine, produced from older vines and in only the best years, creating greater depth, length and weight. Typical Pinot characteristics of ripe strawberry and raspberry abound with an (attractive!) hint of earth which marks it out as quintessential Blanc de Noirs.

Pertois-Moriset Cuvée Millesime £106

100% Chardonnay - Blancs de Blancs Grand Cru

It offers a powerful nose with subtle brioche aromas, complex citrus notes, very tasty and ripened fruit flavours.

Waris-Larmandier Cuvée Empreinte 2007 £140

100% Chardonnay - Blancs de Blancs Grand Cru

Creamy and savoury, yet not at all heavy, hints of delicate candied fruits. With great depth and persistence, this charms with subtle, floral femininity.



We believe that quality is our essence. Our independent producers make champagne with passion and exuberance, with traditional manufacturing methods rather than mass produced on a large scale and the proof is in the tasting.
Our portfolio is unique to the UK.

WINE & CREMANT

RED WINE £32

Châteaux du Vieux Puit – Blaye, Côtes de Bordeaux- France –

80% Merlot, 12% Cabernet Sauvignon, 7% Le cot, 1% Petit Verdot

Ripe fruits of Plum, Blueberry and Spices. Dry, fresh, medium tannins that linger on the palate.

CREMANT BRUT £45

Zeyssolff Crémant d'Alsace Brut – Alsace, France –

40% Pinot Blanc Auxerois, 40% Pinot Noir, 20% Pinot Gris

Crémant is a sparkling wine elaborated with the same traditional method as Champagne. The blend of two grape varieties, Pinot blanc bringing roundness and lightness, and Pinot Noir with structure and liveliness makes it an aperitif easy to match and to enjoy. Its delicate effervescence brings a pleasant freshness and a great structure in the mouth..

Prices include 20% VAT. A discretionary 12.5% Service charge will be added to your bill.
Please let us know if you have any allergies