

## LET'S STAY CLASSIC ! 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 £63

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 £70

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 £72

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 £76

45% Pinot Noir, 45% Meunier, 10% Chardonnay

Harmonious on the palate, expressing ripe, fleshy fruits balanced with incredible freshness. Well integrated and persistent across the palate.

### Lacroix La Grande Réserve £78

60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier

Vibrant berries flavours, coming from the Pinot Noir dominating this blend.

### Lacroix Authentique £80

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.

### Waris Larmandier Cuvée Racine de Trois £85

70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier

Very fresh and lively, it dances on your tongue with a core of zesty citrus and apple flavours and undertones of candied fruit.

### Le Gallais Cuvée des Cedres £88

45% Pinot Noir, 45% Meunier, 10% Chardonnay

Has an expressive and complex nose, nicely evolving on stewed red fruits and honey.

## BLANC DE BLANCS NON VINTAGE

### Colin Blanche De Castille Premier Cru £79

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 £84

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 £100

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

### Waris-Larmandier Cuvée Ses Arts Grand Cru £120

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 £124

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.

## BLANC DE NOIRS NON VINTAGE

### Michel Furdyna La Reserve Brut Half £39 £69

100% Pinot Noir

Guaranteed crowd-pleaser. Forward in fruit and generously well balanced, this will not disappoint.

### Lacroix Cuvée Anthony Brut £73

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.

### Michel Furdyna La Reserve Brut Nature £75

100% Pinot Noir

Forward in fruit and generously well proportioned, this will not disappoint. No sugar!



## BRUT ROSÉ

**Lacroix Brut Rosé** £73  
*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** £76  
*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** £85  
*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** £92  
*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 Waris Larmandier Rosé** £94  
*80% Chardonnay, 20% Pinot Noir*  
Its appearance is smooth and radiant, fine bubbles! Red berries smell with a creamy, fruity and crispy taste.

**Champagne Le Gallais Rosé des Poetes** £102  
*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 Champagne are sweeter **than a normal Brut** even here at French bubbles we normally prefer a Brut style, this Champagnes must be tasted, very well balanced and offer great pairing with strong cheeses.

**Lacroix Cuvée Demi-Sec** £72  
*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 "** £88  
*100% Chardonnay*  
It's frank, pleasant and youthful nose, suggests floral perfumes and citrus fruits combined with a splendid flintiness.

## VINTAGES

**Lacroix Brut Millesime 2012** £100  
*50% Chardonnay, 25% Meunier, 25% Pinot Noir*  
The natural and complex bouquet allows notes of candied fruit to emerge. The smooth mouth reveals fruity notes and mature flavours, such as coffee beans and cigar boxes.

**Furdyna Blanc de Noirs La Loge Brut 2009** £103  
*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.

**Michel Furdyna Cuvée Prestige Brut 2008** £103  
*60% Pinot Noir; 40% Chardonnay*  
This Vintage wine is produced from older vines and 2005 for this southern part of the Champagne region has been excellent vintage! Greater depth, length and weight coming from the elegance of the Chardonnay and amazing structure from the Pinot Noir.

**Colin Blancs de Blancs Grand Cru 2010** £110  
*100% Chardonnay*  
Subtle and complex bouquet, this exceptional champagne as a great aromatic power. It presents a yellow gold colour with beautiful fine bubbles. Open on fresh citrus notes, followed by honey and brioche aromas. The palate reveals strong flavours of candied fruits, grilled almonds and nougat.

**Pertois-Moriset Cuvée Millesime** £110  
*100% Chardonnay - Blancs de Blancs Grand Cru*  
It offers a powerful nose with subtle brioche aromas, complex citrus notes, very tasty and ripped fruit flavours.

**Le Gallais Vintage 2009** £114  
*50% Pinot Noir, 50% Pinot Meunier*  
This cuvée has a beautiful deep gold colour, an open nose blending stewed and dried fruits, pastry notes. The palate is primarily full-bodied and vinous. It is a well-structured, full and aromatic. It works well with food such as white meats or cheeses.

**Waris-Larmandier Cuvée Empreinte 2007** £144  
*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.

**Colin Rosé Premier CRU Millesime** £159  
*Rosé de Saignée - 100% Pinot Noir*  
This exceptional cuvée has a deep red robe; bubbles are fine and lively, the string of bubbles sparkling and silky. It offers an intense bouquet of red berries and an indulgent delicate mouth typical of Pinot Noir.



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.

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