

# CHAMPAGNE LIST



# CHAMPAGNES

## MOET ET CHANDON, BRUT IMPERIAL - 180€

#### CHARDONNAY, PINOT NOIR, PINOT MEUNIER | FRANCE, CAMPANIA

Well-balanced, exhibiting flavors of light toast, Gala apple, honey, and ginger, with smoke & mineral notes underscoring hints of tropical pineapple and tangerine fruit. There's lovely texture, with a firm backbone of juicy acidity.

#### LAURENT PERIER. BRUT - 180€

#### CHARDONNAY, PINOT MEUNIER, PINOT NOIR | FRANCE, CAMPANIA

Fine white Champagne from one of the most famous houses in the area.

The emphasis on Chardonnay gives fresh lemony aromas,

while the foaming is thoughtful and lasting.

# MOET ET CHANDON, ICE IMPERIAL - 200€

## CHARDONNAY, PINOT MEUNIER, PINOT NOIR | FRANCE, CAMPANIA

Moet Ice Imperial is the first and only refreshing champagne created to enjoy with ice.

A new champagne experience that combines a sense of freedom, freshness and fun while remaining true to the authentic character of Moet & Chandon.

It stands out thanks to its light fruity taste, seductive mouth, and refined maturity.

#### DOM PERIGNON. BRUT - 400€

# CHARDONNAY, PINOT NOIR | FRANCE, CAMPANIA

On the nose, aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers. Classic toasted notes give a rounded finishand denote a fully realized maturity. Its precision is extreme, tactile, dark, and chiselled.

The full taste lingers with the utmost elegance on a sappy, spicy note.

## MOET ET CHANDON, BRUT IMPERIAL ROSE - 200€

CHARDONNAY, PINOT NOIR, PINOT MEUNIER | FRANCE, CAMPANIA

Her blend emphasizes Pinot Noir, which in turn gives wild fruit aromas, style, and character.

#### LAURENT PERIER ROSE. BRUT - 250€

#### BLEND OF RED WINE GRAPES | FRANCE, CAMPANIA

Soft, elegant with delicate foaming and nice freshness, with two or three years in the bottle it wins both in depth and finesse.

The raw material comes from different vineyards among them grand cru vineyards. Strawberries, raspberries but also intense minerality and crunchy acidity in the mouth.

# SPARKLING WINES

## GEMMA DI LUNA MOSCATO - 50€

#### MOSCATO | ITALY

Subdued aromas of exotic fruit carry over to the off-dry, light-bodied palate, along with candied tangerine and a hint of yellow apple. It's bright, with fresh acidity.

# AMALIA. BRUT - 50€

## MOSCHOFILERO | PELOPONNESE, GREECE

Elegant sparkling wine with a light yellow-green color and thin bubbles with intensity and durability. On the nose, aromas of lemon blossoms and honey can be seen, against the background of scents of tsoureki and rose. In the mouth, notes of aromas of dough and baked toast accompanied by crispy acidity can be seen.

# MAISON CASTEL ICE, ROSE BRUT - 50€

#### BLEND OF RED WINE GRAPES | FRANCE, CAMPANIA

Pale pink color with vivid bubbles. Its aroma is dominated by red fruits such as strawberry and pomegranate and is completed with hints of caramel and flowers.

Its taste is light, cool and pleasantly sweet.

