

# VIN VINO WINE

2020 Holiday Extra

## HOLIDAY CHAMPAGNE SALE 15 PERCENT OFF

On all purchases of three or more bottles  
All bubbly in stock eligible - available through 1/31/21

### CHAMPAGNE: DRINK ON ARRIVAL

As the clock mercifully winds down on 2020, we want to pause (briefly!) to convey our gratitude to the VVW community. The shop wouldn't exist if it weren't for discerning, inquisitive wine enthusiasts, who allow us to experiment with their noses and taste buds. We hope you are enjoying the journey as much as we are.

It is with great pleasure that we present the VVW holiday Champagne and Sparkling Wine list. We remain committed to showcasing artisan producers who deliver wines of authenticity and tremendous value. Cheers, happy holidays, and here's to a stupendous new year.

- Lisa, Alecia, Dennis, Guillaume and Ken

## ARTISAN CHAMPAGNES

	Regular Price	15% Off Price
<b>AGRAPART AVIZE</b>		
Agrapart "Les Sept Crus".....	\$ 62.00	\$ 52.70
<i>"The NV Brut 7 Crus is an attractive, easygoing wine that will drink well upon release. A touch of Pinot softens the edges nicely, giving this Chardonnay-based Champagne tons of accessibility. Lemon confit, chamomile, mint and white pepper all open in the glass, but it is the wine's textural feel that makes the 7 Crus so rewarding to taste and drink today. This release is equal parts 2017 and 2016, from parcels in Avize, Oger, Oiry, Cramant, Avenay Val d'Or, Bergères les Vertus and Mardeuil. About 25% of the wine was done in neutral oak, the rest in cask. (91/100)"</i>		
- Antonio Galloni, <i>Vinous.com</i>		
Agrapart "Terroirs".....	\$ 76.00	\$ 64.60
<i>"The NV Extra Brut Blanc de Blancs Grand Cru Terroirs is a very pretty wine among the entry-level selections in this range. Bright and vibrant in the glass, the Terroirs bristles with energy, the blend of fruit from sites in Avize, Oger, Cramant and Oiry works so well here. Citrus, white flowers, white pepper and crushed rocks add a super appealing upper register. This release is a blend of equal parts 2016 and 2015, with about 25% of the wine done in neutral oak. Dosage is 5 grams per liter. Best of all, the Terroirs is a superb value (92/100)"</i>		
- Antonio Galloni, <i>Vinous.com</i>		
<b>PAUL BARA BOUZY</b>		
Paul Bara Brut Réserve Grand Cru.....	\$ 62.00	\$ 52.70
Paul Bara Brut Réserve Grand Cru.....375ML..	\$ 38.00	\$ 32.30
<i>"The NV Brut Réserve is a gorgeous wine for readers who want to explore the Bara Champagnes. Warm toasty notes enhance the natural radiance of Bouzy Pinot in a richly textured, vinous Champagne that is drinking beautifully today. Hints of dried pear, spice and dried flowers are laced into the silky finish. (89/100)"</i>		
- Antonio Galloni, <i>Vinous.com</i>		
Paul Bara Brut Rosé Grand Cru .....	\$ 72.00	\$ 61.20
<i>"The NV Brut Grand Rosé is wonderfully understated and nuanced. Fresh flowers, crushed red berries, mint and white pepper all give the Rosé brilliant top notes, and a good bit of energy as well. Despite its recent disgorgement, the Grand Rosé is showing quite well today. Stylistically, it is a bit more taut than the other Champagnes in this range. (90/100)"</i>		
- Antonio Galloni, <i>Vinous.com</i>		
2009 Paul Bara Special Club Brut Grand Cru.....	\$ 112.00	\$ 95.20

**2013 Paul Bara Special Club Brut Rosé**..... \$138.00     **\$ 117.30**  
*"The 2013 Brut Rosé Spécial Club is just gorgeous. Finely cut and sculpted in feel, with tons of energy, the 2013 dazzles with a combination of mineral-driven intensity and fruit richness that is simply compelling. All the elements meld together effortlessly in this deceptively mid-weight Champagne. The 2013 is not all obvious, and it is a bit tight today, but it is also supremely delicious. (93+/100)"* - Antonio Galloni, *Vinous.com*

**2012 Paul Bara Brut Grand Cru Millésime**.....MAGNUMS.. \$184.00     **\$ 156.40**  
**2014 Paul Bara Brut Grand Cru Millésime**..... \$84.00     **\$ 71.40**

*"The 2014 Brut Grand Millésime is a very pretty vintage Champagne that can be enjoyed upon release. Honey, chamomile and sweet spice overtones give the 2014 a decidedly exotic feel to match its open-knit personality. All of the resonance of Bouzy comes through loud and clear in this forward, creamy vintage Champagne that looks like it will drink best on the earlier side. (91/100)"*  
 - Antonio Galloni, *Vinous.com*

**BILLECART-SALMON MAREUIL-SUR-AÏ**

**Billecart-Salmon Meunier Extra Brut**..... \$ 80.00     **\$ 68.00**

**EGLY-OURIET AMBONNAY**

**Egly-Ouriet Brut Rosé**..... \$146.00     **\$ 124.10**

*"The NV Brut Rosé Grand Cru is distinguished, among other things, by the five years it spent on its lees, which is quite long for Rosé Champagne. Bright and beautifully sculpted, the Rosé sizzles with tension and yet it also possesses a sense of inner suaveness that is impossible to miss. This is a classy wine. (92/100)"* - Antonio Galloni, *Vinous.com*

**Egly-Ouriet Brut Grand Cru "Tradition"**..... \$ 88.00     **\$ 74.80**

*"Even though it was only Disgorged: a few months ago, the NV Brut Tradition Grand Cru is super-expressive. The Brut Tradition brings together parcels in Ambonnay, Bouzy and Verzenay that, together, yield a Pinot-driven Champagne with tremendous breadth as well as cut. Red fruit, dried flowers, mint, spice and lemon confit are some of the aromas and flavors that build in this wonderfully open-knit, inviting Champagne from Egly-Ouriet. (92/100)"*  
 - Antonio Galloni, *Vinous.com*

**VEUVE FOURNY VERTUS**

**Veuve Fourny Grande Réserve**..... \$ 52.00     **\$ 44.20**

**Veuve Fourny Grande Réserve**.....375ML... \$ 30.00     **\$ 25.50**

*"The NV Grande Réserve is bright, taut and super-expressive. Lime, mint, green apple and pear give the Grande Réserve its distinctly flavor profile. A Champagne of real energy and tension, the Grande Réserve is also impeccably balanced, with a clean, bracing finish, and tons of personality. 80% Chardonnay and 20% Pinot Noir. The Pinot, along with the addition of 40% reserve wines aged in oak, adds notable depth and texture. (90/100)."*  
 - Antonio Galloni, *Vinous.com*

**2012 Veuve Fourny Blanc de Blancs Extra Brut 1er Cru "Monts de Vertus"...**\$ 82.00     **\$ 69.70**

**GASTON CHIQUET DIZY**

**Gaston-Chiquet Brut "Tradition"**..... \$ 50.00     **\$ 42.50**

*"The NV Brut Tradition is bright and beautifully focused, with striking balance of fruit, aromatics and acid. The current release is 40% Meunier, 35% Chardonnay and 25% Pinot Noir, based on the 2014 vintage, with 20% reserve wines from 2013. There is a breezy, effortless quality to the Tradition that is impossible to miss. Floral accents, dried pear and chamomile linger. (90/100)."*  
 - Antonio Galloni, *Vinous.com*

**GEOFFROY AÏ**

**2009 Geoffroy "Cuvée Volupté"**..... \$102.00     **\$ 86.70**

*"The 2009 Brut Cuvée Volupté is a gorgeous wine for readers looking for a Champagne with the level of complexity that only develops in bottle over time. Dried pear, spice, almond, chamomile and a kiss of oak are all beautifully melded together. A substantial, bright finish rounds things out in style. Volupté is 100% Chardonnay from the Tourne Midi and Chênes lieux-dits in Cumières. (94/100)"*  
 - Antonio Galloni, *Vinous.com*

**2012 Geoffroy "Cuvée Volupté"**..... \$102.00     **\$ 86.70**

*"The 2012 Brut Cuvée Volupté is 100% Chardonnay from the Tourne Midi and Chênes lieux-dits in Cumières. Partial vinification in wood for the Chardonnay from Les Chênes gives the Volupté lovely radiance and raciness. A wine of real depth, Volupté shows an utterly captivating side of Chardonnay where structure and vertical build play off more typical varietal flavors. This is a gorgeous wine. (94/100)"*  
 - Antonio Galloni, *Vinous.com*

## PIERRE GIMONNET CUIS

- Gimonnet Blanc de Blancs** ..... \$ 56.00     **\$ 47.60**  
*“The NV Blanc de Blancs Cuis 1er Cru is such a classic Gimonnet wine. Light on its feet and gracious, with soaring aromatics and tons of nuance, the 1er Cru is a winner. Bright floral overtones, citrus, brioche and apple are some of the many notes that are delineated in the glass. Among the entry-level wines in this range, the Cuis 1er Cru offers the best expression of the Gimonnet style at an affordable price. I loved it. (91/100)”*  
- Antonio Galloni, *Vinous.com*
- 2012 Gimonnet Special Club** ..... \$ 118.00     **\$ 100.30**  
*“The 2012 Brut Special Club is the most powerful and dense of the three Gimonnet Special Clubs in the lineup. Powerful and deep, with a real feeling of vertical intensity, the 2012 possesses superb depth and textural resonance through to the finish. Still very much an infant, the 2012 has so much to offer. This is a brilliant showing. (94/100)”*  
- Antonio Galloni, *Vinous.com*
- 2014 Gimonnet Special Club** ..... \$ 122.00     **\$ 103.70**  
*“The 2014 Brut Spécial Club is a blend of fruit taken mostly from Cramant, with Chouilly and Cuis in supporting roles. The breadth and power of Cramant comes through loud and clear. Readers will find a potent, at times austere, Champagne that needs a bit of time in the cellar to soften. The Special Club does not offer the immediacy of the Chouilly or Cramant Special Clubs, but it has plenty of its own allure. Dried pear, spice, crushed flowers and chamomile are some of the aromas and flavors that linger on the imposing finish. (94/100)”*  
- Antonio Galloni, *Vinous.com*

## MARC HÉBRART MAREUIL-SUR-AÏ

*“It is truly hard to fathom how great these wines are. Each year seems to build upon the one before, and I came away from tasting - on a strangely bitter day with the ravens screeching and snow in the air and the Marne canal flowing so slowly you could barely see it move - absolutely convinced that Champagne does not improve on these wines. Jean-Paul is in the zone. With one exception, he doesn't take a single false step, and I'm glad for that exception because otherwise I'd fear a spell had been cast over me.”*  
- Terry Theise, Importer

- Marc Hébrart Cuvée de Reserve**..... \$ 54.00     **\$ 45.90**  
*“The NV Brut Cuvee de Reserve is a terrific introduction to the range. Creamy and ample, the Cuvee de Reserve offers lovely depth. Pinot drives the blend with its natural texture and resonance. Orchard fruit, dried almond, chamomile and spice are some of the nuances that build in the glass. Silky and beautifully resonant, the Cuvee de Reserve is so inviting right now. This release is based on 2017, with reserve wines back to 2014. (90/100).”*  
- Antonio Galloni, *Vinous.com*
- 2014 Marc Hébrart Special Club** .....MAGNUMS.. \$264.00     **\$ 224.40**  
*“The 2014 Special Club Millésime is terrific. Vibrant and bursting with energy, the 2014 is so alive. Bright saline notes give this 60% Pinot Noir, 40% Chardonnay Champagne tons of drive. Time in the glass brings out the wine's striking textural resonance and overall depth, with pretty exotic spice and floral overtones that add the final shades of dimension. (93/100).”*  
- Antonio Galloni, *Vinous.com*
- 2015 Marc Hébrart Special Club** ..... \$ 118.00     **\$ 100.30**
- 2013 Marc Hébrart “Rive Gauche - Rive Droite”**..... \$ 176.00     **\$ 149.60**  
*“The 2013 Brut Rive Gauche-Rive Droite Grand Cru is another superb wine in this range from Hébrart. Ample and creamy, the 2013 possesses tremendous depth from start to finish. The first signs of aromatic nuance are starting to appear, which makes this Brut Rive Gauche-Rive Droite Grand Cru a very complete Champagne to enjoy now and over the next handful of years. Rive Gauche-Rive Droite is a blend of equal parts Chardonnay and Pinot Noir. Unlike the other wines in the range, it is vinified in oak, which adds quite a bit of texture. (94/100).”*  
- Antonio Galloni, *Vinous.com*
- 2015 Marc Hébrart “Noces de Craie” Extra Brut**..... \$ 148.00     **\$ 125.80**  
*“The 2015 Extra Brut Noces de Craie is fabulous. Rich, powerful and explosive, the 2015 exudes Pinot intensity, with layers of chalky, saline notes that run through a deep core of fruit. This is a decidedly virile style. The 2015 finishes with tremendous vinosity and all of the textural resonance that is typical of Champagnes from Aÿ. Dosage is 5 grams per liter. (94/100).”*  
- Antonio Galloni, *Vinous.com*

## J. LASSALLE CHIGNY LES ROSES

J. Lassalle Brut Rosé.....	\$ 72.00	\$ 61.20
J. Lassalle Brut Rosé.....MAGNUMS..	\$ 170.00	\$ 144.50
<i>"The NV Brut Rosé 1er Cru is a pretty rich wine, especially for this address, where the Champagnes are often quite lithe. Deceptive in its mid-weight structure and overall feel, the Rosé offers quite a bit of intensity and persistence. Rose petal, cranberry, mint, citrus and white pepper all add attractive aromatic top notes. In this release, Lassalle's Rosé is a Champagne of substance and textural depth. (92/100)" - Antonio Galloni, Vinous.com</i>		
2009 J. Lassalle Blanc de Blancs 1er Cru.....	\$ 88.00	\$ 74.80
2011 J. Lassalle Brut 1er Cru "Cuvée Angeline".....	\$ 106.00	\$ 90.10

## LAVAL CUMIÈRES

Laval Cumières Brut Nature.....	\$ 96.00	\$ 81.60
<i>"The NV Brut Nature Cumières (2017) makes me feel like I am in the cellar, tasting with Vincent Laval. A Champagne of tremendous purity and nuance, the NV captures all of the flavor intensity, drive and nuance that make the wines of Cumières so alluring. This release, based on 2017, sizzles with nery energy. Time in the glass brings out layers of perfume and a whole range of red-toned fruits. In a word: terrific. (91/100)" - Antonio Galloni, Vinous.com</i>		

## A.R. LENOBLE DAMERY

2008 A.R. Lenoble Grand Cru Blanc de Blancs.....	\$ 70.00	\$ 59.50
<i>"True to the vintage, this is vivid and intense, with a ripe depth of fruit and a tense, racy structure. It's subtle and refined in tone, showing an elegant harmony and complexity on the palate, and it finishes with long, fragrant flavors, underlined by quiet notes of chalk." - Peter Liem, Champagneguide.net</i>		
2009 A.R. Lenoble Grand Cru Blanc de Blancs "Gentilhomme".....	\$ 110.00	\$ 93.50
<i>"This is all Chouilly, and fermented entirely in barrel. It's creamy and forward, in the style of both the vintage and the terroir, yet it's firmly anchored by chalky minerality, giving it tension and grip. It's long and fragrant on the finish, and at 3 g/l of dosage it feels harmonious and expressive." - Peter Liem, Champagneguide.net</i>		

## A. MARGAINE MONTAGNE DE REIMS

A. Margaine Brut le Brut.....	\$ 54.00	\$ 45.90
<i>"The NV Brut Le Brut is another absolutely compelling wine in this range. Le Brut is 90% Chardonnay and 10% Pinot Noir, based on 2017 with 60% reserve wines from 2016-2011. What stands out most, though, is the wine's total translucence and finesse. Citrus, floral and spice nuances seem to hover on the palate. The 8 grams of dosage is not at all evident. This is such a pretty and harmonious wine. (93/100)" - Antonio Galloni, Vinous.com</i>		
2013 A. Margaine Special Club .....	\$ 122.00	\$ 103.70
<i>"The 2013 Spécial Club offers a striking expression of Chardonnay. Rich and creamy in the glass, the Spécial Club is so alluring. Partial vinification in oak adds texture and a hint of oakiness, but is not obtrusive at all. Lemon confit, marzipan, white flowers and a touch of spice fill out the layers nicely. I would give it at least a year or two in bottle to soften, as the finish is just a bit tight today. Dosage is 8 grams per liter. (94/100)" - Antonio Galloni, Vinous.com</i>		

## PIERRE MONCUIT LE MESNIL

<i>"I was once again deeply impressed with the Champagnes I tasted from Moncuit. Not only are the wines gorgeous and expressive, they also offer terrific value. All of the wines made from Mesnil fruit" - Antonio Galloni, Vinous.com</i>		
Pierre Moncuit Grand Cru Rosé.....	\$ 55.00	\$ 46.75
<i>"The NV (2017) Brut Rosé is a nery, taut wine, notwithstanding the presence of 25% Pinot Noir from Bouzy in the blend. Rose petal, dried herbs, mint and bright red berry fruit are nicely delineated. The 2017 is just a touch vegetal, but that note is one strand in a rich fabric. I would open the 2017 in advance to allow for some of the edgier contours to soften, and drink bottles sooner rather than later, just in case that vegetal element starts to emerge more forcefully (90/100)" - Antonio Galloni, Vinous.com</i>		

**Pierre Moncuit Le Mesnil Grand Cru**..... \$ 48.00 \$ 40.80  
**Pierre Moncuit Le Mesnil Grand Cru**..... 375ML.. \$ 28.00 \$ 23.80  
*"The NV (2017) Brut Blanc de Blancs Delos Grand Cru offers lovely immediacy and tons of sheer appeal. Higher dosage of 7 grams per liter as compared to 3.5 for Extra Brut softens some of the contours and also brings out slightly richer tonalities of orchard and citrus fruit. Hints of apricot, orange peel, spice and baked apple tart flesh out in the glass. The 2017 is open-knit and wonderfully inviting. (91/100)" - Antonio Galloni, Vinous.com*

**Pierre Moncuit Hugues de Coulmet**..... \$ 48.00 \$ 40.80  
**Pierre Moncuit Hugues de Coulmet**..... 375ML.. \$ 28.00 \$ 23.80  
*"The NV (2017) Brut Blanc de Blancs Hugues de Coulmet is a very pretty wine, and also quite open relative to the norm there. Then again, the Hugues de Coulmet is the one Champagne in this range that emerges from vineyards in Sézanne. Light tropical accents, apricot and a hint of pastry add striking exotic notes to the Chardonnay fruit. The 2017 can be enjoyed upon release. It is so alluring right now. (91/100)" - Antonio Galloni, Vinous.com*

**MOUTARD BUXEUIL**

**Moutard Grande Réserve**..... \$ 40.00 \$ 34.00  
*"The richness and creaminess of Aube Pinot Noir comes through loud and clear in the NV Brut Grande Cuvée. Wonderfully intense on the palate, yet also translucent, the Grande Cuvée offers a highly appealing array of varietal Pinot fruit and aromatics with more finesse than is often found in Champagne's Aube district. (90/100)" - Antonio Galloni, Vinous.com*

**Moutard Rosé de Cuvaison**..... \$ 40.00 \$ 34.00  
*"Done in a mid-weight, gracious style, the NV Brut Rosé de Cuvaison (100% Pinot Noir) is super expressive today. Rose petal, mint, crushed rocks, sweet dried cherry and white pepper are all nicely lifted. Moutard's Rosé is nuanced and vibrant, with terrific complexity and tons of sheer personality. All the best elements of the house style come through nicely. This release is based on 2015, with the addition of 30% reserve wines. (91/100)" - Antonio Galloni, Vinous.com*

**Moutard "Climat Richardot Vieilles Vignes"**..... \$ 64.00 \$ 54.40  
**Moutard "Climat Chiennes Vignes"**..... \$ 64.00 \$ 54.40

**MOUSSÉ CUISLES**

**Mousse "L'Or d'Eugene 'Perpétuelle Blanc de Noirs' Brut"**..... \$ 56.00 \$ 47.60  
*"The NV Brut Blanc de Noir L'Or d'Eugene Perpétuelle is 80% Meunier and 20% Pinot Noir based on 2018, plus reserve wines. Sweet, perfumed aromatics immediately convey a feeling of sensuality and exoticism. Mirabelle plum, rose petal, spice and mint are all beautifully lifted. Soft, silky and open-knit, the L'Or d'Eugene is a fabulous choice for drinking now and over the next handful of years. The fruit profile of the red grapes is front and center. Dosage is 3.5 grams per liter. (92/100)" - Antonio Galloni, Vinous.com*

**2014 Moussé Special Club** ..... \$ 118.00 \$ 100.30  
*"The 2014 Brut Special Club Les Fortes Terres shows a more overt side of Meunier. Apricot, orange peel, chamomile, almond and spice notes are all kicked up a notch in this decidedly rich, sumptuous Champagne. Moreover, the Fortes Terres really stands out in this range for its bold, forward personality. Dosage is 3 grams per liter. (92/100)" - Antonio Galloni, Vinous.com*

**2016 Moussé Special Club Rosé de Saignée**..... \$ 176.00 \$ 149.60  
*"The 2016 Special Club Rosé de Saignée Les Bouts de la Ville, 100% Meunier, is off the charts. Deep and yet translucent, the 2016 packs a tremendous punch and yet somehow remains light on its feet. Dark raspberry, rose petal, lavender, crushed rocks and sage are all beautifully lifted. Low dosage keeps the wine brisk and finely cut. This is such a pure and distinctive wine. (94/100)" - Antonio Galloni, Vinous.com*

**PIERRE PÉTERS LES MESNIL SUR OGER**

**Pierre Péters Cuvée de Réserve**..... \$ 68.00 \$ 57.80  
*"The NV Blanc de Blancs Cuvée de Réserve is such a gorgeous wine. Bright, mineral and savory, with attractive tropical accents, the Cuvée de Réserve offers striking nuance and tons of class. This release is based on 2016, with reserve wines that go back to 1988. Partially blocked malolactic fermentation helps preserve a measure of freshness, but what impresses most is the wine's total sense of balance. For readers who want to know what the Côte des Blancs is all about, without spending the money for an elite cuvée, this is the place to start. In a word: impressive. (91/100)" - Antonio Galloni, Vinous.com*

**Pierre Péters Réserve “Oubliée”**..... \$ 136.00     \$ 115.60  
*“The NV Réserve Oubliée (2014 base) is stellar. Ample and creamy on the palate, the Réserve Oubliée is beautifully textured from start to finish. Tropical accents add an exotic flair to the lemon confit, pear and floral notes. The Réserve Oubliée is the same base wine as the Cuvée de Réserve, but it spends an extra year on its lees and is aged under cork as opposed to crown seal. Those choices result in a Champagne endowed with striking complexity and nuance in all of its dimensions. This release is exceptionally beautiful. (93/100)”*  
 - Antonio Galloni, *Vinous.com*

**2013 Pierre Péters “Chétilons”**..... \$ 172.00     \$ 146.20  
*“The 2013 Brut Cuvée Spéciale Les Chétilons is outrageously beautiful. I remember tasting it as vin clair in March, 2014. Today, as a finished Champagne from bottle, the 2013 captures all of the intense ripeness and bright acidity that make this vintage so exceptional. A wine of cut and brilliance, the 2013 will thrill readers who enjoy Blanc de Blancs. Citrus, marzipan, slate, crushed rocks and floral notes pulse with tremendous energy. Readers will have to be patient with the 2013. It is a total knock-out. Wow! (97+/100)”*  
 - Antonio Galloni, *Vinous.com*

**ERIC RODEZ AMBONNAY**

**Eric Rodez Cuvée des Crayères**..... \$ 68.00     \$ 57.80  
*“(a 60/40 blend of pinot noir and chardonnay that was grown in Ambonnay; includes about 45% reserve wine): Light yellow-gold. Fresh orange, pear, white flowers and buttered toast on the intensely perfumed nose. Offers palate-staining blood orange and fresh fig flavors, along with hints of cherry pit and white pepper. Concentrated yet lithe wine with excellent finishing clarity and thrust. (92/100)”*  
 - Josh Reynolds, *Vinous.com*

**Eric Rodez Blanc de Blancs Grand Cru**..... \$ 74.00     \$ 62.90  
*“Light yellow. Poached pear, chamomile, sweet butter and toasty lees on the deeply scented nose. Picks up a spicy nuance with air, which adds lift to the ripe orchard fruit and candied fig flavors. In a powerful style but not lacking for vivacity. Finishes toasty and long, with a hint of grilled nuts and very good length. (91/100)”*  
 - Josh Reynolds, *Vinous.com*

**JEAN VESSELLE BOUZY**

**Jean Vesselle Oeil de Perdrix Rosé**..... \$ 54.00     \$ 45.90  
*“The NV Brut Oeil de Perdrix is floral, resonant and super-expressive, the Oeil de Perdrix has so much to offer. The interplay of aromatic top notes and Bouzy richness makes for a compelling, open-knit Champagne that is an absolutely joy to taste. This is such a gorgeous and totally distinctive Champagne. I would prefer to give it at least a few more months in bottle, as it is a bit tight today, especially on the finish. (93/100)”*  
 - Antonio Galloni, *Vinous.com*

**Jean Vesselle Brut Reserve**..... \$ 42.00     \$ 35.70

**Jean Vesselle Brut Reserve**..... 375ML.. \$ 24.00     \$ 20.40  
*“Powerful, vinous and beautifully resonant, Vesselle's NV Brut Réserve hits all the right notes. The richness and radiance that make Bouzy Champagnes so compelling comes through in spades. Rich red stone fruit, spice, leather and lightly honeyed notes all form a super-attractive fabric of aromas and flavors in this deep, intensely satisfying NV Champagne. What a gorgeous wine this is (92/100)”*  
 - Antonio Galloni, *Vinous.com*

**VILMART RILLY-LA-MONTAGNE**

**Vilmart Grande Réserve**..... \$ 64.00     \$ 54.40  
*“Once again, the NV Brut Grande Réserve (2016 base) is a terrific introduction to the Vilmart range. The aromatics alone are captivating. Poire Williams, kirsch and exotic white flowers lend striking aromatic intensity. Medium in body and finely cut, the Grande Réserve is perhaps a bit more austere than most Vilmart Champagnes, but it compensates for that with striking precision and overall persistence. This edition is especially fine. Disgorged: June 1, 2019. (91/100)”*  
 - Antonio Galloni, *Vinous.com*

**Vilmart “Grand Cellier”**..... \$ 84.00     \$ 71.40  
*“The NV Brut Grand Cellier (2015 base) is fabulous. Rich, ample and creamy, the Grand Cellier is so alluring from the very first taste. All the Vilmart signatures - most notably uncommon elegance - come through loud and clear. Baked apple tart, pear, spice and a hint off butter add nuance, but it is the wine's overall feel that impresses most. Readers will have a hard time keeping their hands off this seductive Champagne from Vilmart. (93/100)”*  
 - Antonio Galloni, *Vinous.com*

<b>Vilmart Cuvée Rubentis Rosé</b> .....	\$ 104.00	<b>\$ 88.40</b>
<i>“In the NV Brut Rosé Cuvée Rubis readers will find one of the most elegant, nuanced Rosés in the market. Light and gracious, yet also wonderfully deep, the Rubis has so much to offer. Red berry fruit, crushed rocks, rose petal, mint and white pepper are some of the many notes that pulse through this vivid, taut Champagne. I am especially impressed by the translucent energy of the Rubis. In a word: gorgeous. (92/100)</i>		
- Antonio Galloni, <i>Vinous.com</i>		
<b>2014 Vilmart Grand Cellier</b> .....	\$ 128.00	<b>\$ 108.80</b>
<i>“The 2014 Brut Grand Cellier d'Or is one of the best vintages of this wine I can remember tasting. Bright, explosive and full of energy, the 2014 captures a striking balance of depth and vibrancy. All the elements meld together in a beautifully sculpted Champagne loaded with character. The 2014 is even more impressive today than it was when I tasted it earlier in the year. Dosage is 7 grams per liter. Disgorged: June, 2018. (94/100)”</i>		
- Antonio Galloni, <i>Vinous.com</i>		
<b>2012 Vilmart Coeur de Cuvée</b> .....	\$ 176.00	<b>\$ 149.60</b>
<i>“The 2012 Coeur de Cuvée is magnificent. In this vintage Laurent Champs balances the natural intensity of the year with tremendous energy and vibrancy, making for a Champagne of remarkable beauty. Like all the Vilmart wines, the 2012 Coeur de Cuvée is super-refined. Even so, it is also incredibly tight and nowhere near ready. I find its depth, power and tension absolutely compelling. Bright saline notes, spice and floral accents extend the eternal finish. The 2012 is 80% Pinot Noir and 20% Chardonnay. Disgorged: February 2019. Don't miss it! (96/100)”</i>		
- Antonio Galloni, <i>Vinous.com</i>		
<b>2012 Vilmart Rosé 'Emotion'</b> .....	\$ 212.00	<b>\$ 180.20</b>
<i>“The 2012 Brut Rosé Emotion (formerly Grand Cellier Rubis) is a total stunner. All of the richness and radiance of the year comes through in a Champagne that offers an uncommon marriage of elegance and power. In the glass, the 2012 is rich and deep, with a real sense of vertical intensity. It is far from an easygoing, aperitif-style wine. The Emotion is a powerful Rosé that will offer its finest drinking at the dinner table. It is a blend of 60% saignée Pinot Noir and 40% Chardonnay. I loved it. Disgorged: January, 2018. (95/100)”</i>		
- Antonio Galloni, <i>Vinous.com</i>		

## SPARKLING WINES

	Regular Price	15% Off Price
<b>Adami Prosecco di Valdobbiadene “Bosca di Gica”</b> .....	\$ 22.00	<b>\$ 18.70</b>
<i>“Luminous straw-green. Honey, white flowers, crushed rocks and lemon oil all come alive in this nicely chiseled, creamy yet vibrant Prosecco. Showcases gorgeous balance and plenty of early appeal, but also offers plenty of richness and depth. This serious, luscious Prosecco is my early candidate for Brut Prosecco of the year. The name of the wine derives from a very old forest located near the estate. Made from roughly 96% Glera and 4% Chardonnay. (91/100)</i>		
- Ian D'Agata, <i>Vinous.com</i>		
<b>Vitteaut Alberti Crémant de Bourgogne Cuvée Agnes</b> .....	\$ 26.00	<b>\$ 22.10</b>
<i>“The top cuvée of the domaine was first bottled in 2006 and named after Agnes Vitteaut, currently in charge of production at the house. It is made with 100% Chardonnay, harvested by hand from vineyards in the Côte Chalonnaise and the Côte de Beaune. The wine develops all its aromas and acquires its typicity during a minimum aging period of 18 months. It has a delicate pale gold color, fine mousse, and minuscule bubbles. Notes of crisp apples, Meyer lemon, and delicate limestone minerality surface on the palate. Great balance and finesse that one expects from a very good Blanc de Blancs champagne. Great as an aperitif or with light hors d'oeuvres.”</i>		
- Winery Notes		
<b>2019 Blue Ox Wine Co. Sparkling Passetoutgrain Rosé</b> .....	\$ 28.00	<b>\$ 23.80</b>
<i>“Stranger than Paradise is directed by one of our favorite directors: Jim Jarmusch. His style of filmmaking is something Josh tries to emulate in his approach to winemaking. You don't always know where the film is going, but each step of the way there is comfort and familiarity.”</i>		
- Winery Notes		

<b>Bohigas Cava Brut Reserva</b> .....	\$ 16.00	<b>\$ 13.60</b>
<i>"My favorite of the two sparkling Cavas is the non-vintage Brut Reserva Cava. Made from a classic blend (for this area) of Xarel-lo, Macabeo and Parellada planted in limestone and clay soils, the wine spends 24 months on its lees before disgorgement. It is an excellent value for consumers looking for alternatives to French Champagne. Lemon/lime, crushed rock and white currant notes are present in this crisp, elegant, refreshing, zesty, dry sparkler. Hints of wheat thins and brioche add complexity. Enjoy this medium-bodied offering over the next 1-2 years. (90/100)"</i>		
<i>- TheWineAdvocate.com</i>		
<b>Bele Casel Asolo Prosecco Col Fondo</b> .....	\$ 20.00	<b>\$ 17.00</b>
<i>"Straw green. Pungent notes of cider camouflage green apple, zingy citrus and botanical herb aromas and flavors. Clean and precise with a stony overlay to the classically dry, almost painfully tangy lemony finish. Very well done, but I'm not sure this is what the majority of people expect from Prosecco. (89/100)"</i>		
<i>- Ian D'Agata, Vinous.com</i>		
<b>Catherine &amp; Pierre Breton Vouvray Brut "La Dilettante"</b> .....	\$ 32.00	<b>\$ 27.20</b>
<i>"Bright gold with a frothy mousse. Pear and white peach on the nose, with complicating floral and spice qualities and a hint of orange zest. At once fleshy and dry, offering tangy citrus and orchard fruit flavors and slow-building spiciness. The finish repeats the orange note and leaves a strong spicy quality behind. This impressively energetic sparkling wine packs a more precise punch than plenty of non-vintage Champagnes. (89/100)"</i>		
<i>- Josh Raynolds, Vinous.com</i>		
<b>2018 Cieto Chiarli Lambrusco di Sorbara Vecchia Modena</b> .....	\$ 18.00	<b>\$ 15.30</b>
<i>"Bright red-ruby. Exotically perfumed bouquet evokes red berry preserves, violet and sweet spices. Fleshy raspberry and red cherry flavors are quite primary, picking up cinnamon and vanilla qualities with air. Shows no rough edges and finishes with good clarity and sweet, vibrant persistence. Very elegant for lambrusco and deliciously crammed with clean, sweet red berry flavors that linger long on the aftertaste. Lambrusco doesn't get much better than this. (90/100)"</i>		
<i>- Ian D'Agata, Vinous.com</i>		
<b>2018 La Caudrina Moscato d'Asti</b> .....	\$ 18.00	<b>\$ 15.30</b>
<i>"Vivid pale golden straw. Enticing aromas of ripe yellow apple, tangerine, lemon ice and sweet spices have a musky undertone. Then bright, lively and pure, offering deep, complex flavors of fresh citrus fruit, sage and minerals that linger impressively on the floral and very long back end. Another standout Moscato d'Asti from Romano Dogliotti; La Caudrina confirms itself as one of the true benchmark wines of the denomination. (93/100)"</i>		
<i>- Ian D'Agata, Vinous.com</i>		
<b>Couly Crémant de Loire Rosé</b> .....	\$ 24.00	<b>\$ 20.40</b>
<b>Thierry Germain Saumur Mousseux Bulles de Roche</b> .....	\$ 36.00	<b>\$ 30.60</b>
<b>Gruet Brut Sparkling Wine "New Mexico"</b> .....	\$ 18.00	<b>\$ 15.30</b>
<b>2017 Murgo Brut Rosé</b> .....	\$ 28.00	<b>\$ 23.80</b>
<i>"The Murgo 2017 Metodo Classico Brut Rosé (disgorged in May 2019) is sharp and pungent on first nose with tight bubbling and crisp notes of cranberry, grapefruit and lightly toasted almond. Like the Blanc de Noir expression also reviewed here, the beading fades very quickly and the wine is most effervescent within its first ten minutes in the glass. The finish is simple and bright. There is a touch of spicy white pepper on the close. (88/100)"</i>		
<i>- Monica Larner, WineAdvocate.com</i>		
<b>Dama del Rovere Durello Bianca Spumante Brut</b> .....	\$ 20.00	<b>\$ 17.00</b>
<b>Terres Secrètes Crémant de Bourgogne</b> .....	\$ 22.00	<b>\$ 18.70</b>
Crémant de Bourgogne is Burgundy's version of Champagne. This one from Terres Secretes is 80% Pinot Noir and 20% Chardonnay. A very fine, persistent bead supports its refined fruit flavors. It is a subtle, quality wine at a steal of a price.		
<b>Val de Mer Brut Nature Rosé</b> .....	\$ 22.00	<b>\$ 18.70</b>
From the town of Tonnerre, located 10 miles from Chablis. This brilliant rosé sparkler beguiles, with bright cherries and lots of pink grapefruit acidity. Crisp and lip-smacking for an autumn day.		
<b>Zanasi Lambrusco Grasparossa di Castelvetro</b> .....	\$ 18.00	<b>\$ 15.30</b>