

Alfred Gratien: Cuvee Classique Brut

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

Style: medium bodied. Use of oak casks, relatively high percentage of Meunier & aging gives balanced combination of exotic fruitiness & nutty, broche flavours. Long and supple.

Paul Bara: Brut Reserve

Grapes: 80% Pinot Noir, 20% Chardonnay.

50% from the 2007 harvest, the balance a blend of older reserve wines.

Style: full bodied, rich & honied. Ripe red fruit aromas & taste.

Vilmart: Grand Cellier

Grapes: 70% Chardonnay, 30% Pinot Noir from 2005, 2006 and 2007

Style: Full bodied and rich but may seem more delicate than some blends. Flowery, sweet aromas, well balanced with a long finish.

Pierre Peters: Cuvée de Réserve Blancs de Blancs - Grand Cru

Grapes: 100% Chardonnay; blend of almost 15 years of harvests.

Style: Medium bodied. Typical Le Mesnil style. Fineness, minerality, purity, lightness, directness, freshness and elegance.

Guy Larmandier: Cramant Blancs de Blancs – Grand Cru

Grapes: 100% Chardonnay

Style: medium-full bodied. Typical of the Grand Cru village of Cramant: floral, generous and elegant. Sometimes a little earthy.

Lahaye: Cuvee Prestige Blancs de Noirs

Grapes: 100% Pinot noir; from 2006 & 2007 vintages, high percentage of Grand Cru grapes

Style: Full bodied. Typical Pinot Noir showing of red fruits, but with some citrus notes & mineral quality. Artisanal, biodynamic producer of rich and perfectly balanced champagnes.