

Champagnes, etc.

Sipping Champagne is not only fashionable, elegant and sophisticated but delicious as well. Impossible to mass produce, it is usually expensive but well worth the price.

Sparkling Wine:

N.V. CHARLES de FRÈRE, Brut (House Sparkling)	\$ 29.50
N.V. “ J ” Sparkling (<i>Jordan</i>), 20 th Anniversary Cuvée	\$ 45.50

FRENCH CHAMPAGNE:

.750 Bottles:

N.V. JACQUES COPINET, Brut, Marne Valley	\$ 60.50
N.V. TAITTINGER “La Française”, Brut	\$ 77.50
N.V. RUINART Blanc de Blancs, Brut	\$ 94.50

From the oldest Champagne house, 100% chardonnay, one of our favorites.

Half-Bottles:

N.V. LAURENT-PERRIER, Brut	\$ 37.50
N.V. MICHEL TURGY Grand Cru, Blanc de Blancs, Brut	\$ 55.50
N.V. JEAN VESSELLE Grand Cru, Brut Rosé	\$ 55.50

Têtes de Cuvée:

1996 DOM RUINART, Brut	\$ 295.50
2000 Moët et Chandon Cuvée DOM PÉRIGNON , Brut	\$ 295.50
2003 ROEDERER CRISTAL , Brut	\$ 365.50

Magnums:

N.V. VEUVE CLIQUOT “Yellow Label”, Brut	\$ 204.50
N.V. RUINART Blanc de Blancs, Brut	\$ 209.50
1993 ROEDERER CRISTAL , Brut	\$ 700.50