

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 (our House Sparkling)	\$ 29.50
N.V.	CERDON de BUGÉY, Rosé Pétillant, Demi-Sec	\$ 44.50
	<i>From the Savoie region, a refreshing sparkling with a touch of sweetness.</i>	
N.V.	“ J ” Sparkling (Jordan), Brut <u>Rosé</u>	\$ 45.50

FRENCH CHAMPAGNE:

.750 Bottles:

N.V.	TAITTINGER “Cuvée Prestige”, Brut	\$ 63.50
N.V.	MOËT & CHANDON <u>Rosé</u> Impérial, Brut	\$ 84.50
N.V.	RUINART Blanc de Blancs, Brut	\$ 94.50
	<i>From the oldest Champagne house, 100% chardonnay, one of our favorites.</i>	
N.V.	DIAMANT BRUT <u>Grand Cru</u> , Vranken-Pommery	\$ 104.50

Half-Bottles:

N.V.	DELAMOTTE, Brut (Mesnil-sur-Oger, neighbor to Salon)	\$ 39.50
N.V.	RUINART Blanc de Blancs, Brut	\$ 47.50
N.V.	RUINART Brut <u>Rosé</u>	\$ 63.50

Têtes de Cuvée:

2002	Moët et Chandon Cuvée DOM PÉRIGNON , Brut	\$ 263.50
1998	DOM RUINART, Brut	\$ 295.50
2003	ROEDERER CRISTAL , Brut	\$ 365.50

Magnums:

N.V.	RUINART Blanc de Blancs, Brut	\$ 209.50
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