

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 Wines:

N.V.	Louis BOUILLOT, Crémant de Bourgogne, France	\$ 29.50
N.V.	ROEDERER ESTATE Brut, Anderson Valley	\$ 49.50
N.V.	CHANDON Reserve Sparkling Pinot Noir	\$ 51.50
2004	SCHRAMSBERG, Blanc de Blancs, Calistoga	\$ 66.50
N.V.	ÉTOILE ROSÉ, Domaine Chandon	\$ 78.50

French Champagne:

N.V.	J.M. GOBILLARD Brut Tradition, (<i>Dom Pérignon's house</i>)	\$ 59.50
N.V.	MONTAUDON Brut, Reims	<u>½ BOTTLE</u> \$ 36.50
N.V.	Thierry MASSIN Brut	\$ 89.50
	<i>Owner – Grower in Ville-sur-Arce, Becky Wasserman selection.</i>	
N.V.	VEUVE CLIQUOT “Yellow Label”, Brut	\$ 114.50
N.V.	RUINART Blanc de Blancs, Brut	\$ 120.50
	<i>From the oldest Champagne house, 100% chardonnay, one of our favorites.</i>	

Têtes de Cuvée:

1999	MOËT & CHANDON, Cuvée DOM PÉRIGNON	\$ 199.50
1996	DOM RUINART, Brut	\$ 295.50
2000	ROEDERER CRISTAL , Brut	\$ 425.50

Magnums:

N.V.	VEUVE CLIQUOT “Yellow Label”, Brut	\$ 229.50
1989	ROEDERER CRISTAL , Brut	\$ 750.50