

Champagne & Sparkling Wines



Brut

Dry. The most common and popular of styles. Great with caviar, shrimp, lobster, pâté, prosciutto, soprasatta, dried fruits, soups with crème bases like lobster bisque. Also goes with hard cheeses like Parmigiano Reggiano.

Extra Dry

Unlike the name implies, this wine is actually less dry than Brut. It is mildly sweet or “off dry.” A great aperitif to whet your appetite on a hot summer day.

Extra Brut, Natural

The driest of Champagnes. Virtually bone dry.

Blanc de Blancs

Made exclusively from Chardonnay grapes.

Blanc de Noirs

Made with red grapes – Pinot Noir and Pinot Meunier.

Non-Vintage Cuvée

Blended with other years to keep a consistent style.

Vintage

Made from a specific vintage. Only made during good vintage years.

Rosé

Rosé Champagnes are mostly made by blending red wines into a blend of white wines. They are full bodied and are the best matches for heavy dishes.

Tête de Cuvée or Cuvée Prestige

The most expensive and rare of Champagnes for each house that are made with Chardonnay and/or Pinot Noir only. Produced only in exceptional years. May or may not include a vintage date.

