



A HISTORICAL, INDEPENDANT AND FAMILY-RUN FRENCH HOUSE OF CHAMPAGNE

The house Joseph Perrier was founded in 1825 and is the only house still making Champagne in Châlons-en-Champagne today. Created by Joseph Perrier, it is situated in a former coaching inn. Joseph Perrier quickly found success, especially abroad. His signature has been carried on by six generations from the same family, each one marking the House's history and destiny differently.

Joseph Perrier still exports 70% of production internationally, in-line with the House's traditions and founding values: a 57-acre wine estate, rooted in a local community, quality champagne, authenticity and mastery of century-old skills.

The result of the founders' legacy and the successors' ambitions, Joseph Perrier Champagne currently boasts several different "cuvées", notably the famous Cuvée Joséphine.

Sparkling: *Champagne*

1	JOSEPH PERRIER, CUVÉE ROYALE NV Drink in rich French history with this three year-aged fruity recipe perfect to make every celebration memorable.	France	Champagne	12.0%	65.00
2	JOSEPH PERRIER, VINTAGE 2012 This Cuvée Royale Brut Vintage is the result of blending parcels of wine from 15 Grand and Premier Cru vineyards (54% Pinot Noir, 46% Chardonnay). To the eye bright and shiny gold colour. The first aroma is sweet, recalling the smell of home-baking. Once aired, spicy and peppery fragrances are revealed. Gentle first of all, followed by sweet sharpness and elegance. Complex yet balanced in the mouth with hints of camomille, dried apricots and dates. A delicate, mineral and refined length.	France	Champagne	12.0%	99.00
3	JOSEPH PERRIER, CÔTE À BRAS - BLANC DE NOIRS VINTAGE 2013 This vintage draws its essence from the conjuncture of exceptional meteorological events. The year was cool and rainy, giving our historical plot "La Côte à Bras" beautiful and juicy grapes. 100% Pinot Noir. A bouquet of fragrant dried flowers first of all, followed by the fruity aromas of peaches and ripe fruit jams. Aeration reveals gourmet hints of pomegranate and stewed strawberries. The flavour is more discrete, yet chiselled and forthright. The finish, long and complex.	France	Champagne	12.0%	130.00
4	JOSEPH PERRIER, CUVÉE JOSÉPHINE 2008 Cuvée Joséphine celebrates the touching story of Joseph Perrier, a father who, on the occasion of the wedding of his daughter Josephine, offered her the very best champagne he could make. For that occasion he designed the most beautiful hand painted bottle which was decorated with fine gold. Today's cuvée, named for Joséphine and celebrating our history, has only been made in the years 1982, 1985, 1989, 1990, 1995, 1998, 2002, 2004 and 2008. What Dom Perignon is to Moët, Josephine is to Joseph Perrier. A Prestige Cuvée of elegance and class.	France	Champagne	12.0%	300.00

Sparkling: *Rosé Champagne*

5	JOSEPH PERRIER, ROSÉ, NV Aged for 4 years. Orange rose in colour with an inviting scent of raspberries, blackberries & blackcurrants.	France	Champagne	12.0%	85.00
---	---	--------	-----------	-------	--------------

Sparkling: *Prosecco*

6	PROSECCO EXTRA DRY, PONTE RIALTO Aromas of spring blossom, delightfully fresh and fruity.	Italy	Veneto	11.0%	26.00
7	PROSECCO, BRUT NATURE COL FONDO, ADAMI Col Fondo has been an icon tradition of Valdobbiadene for generations and has been a part of the Adami family history since the early 1900s. Grandfather Abele, first, and then his son Adriano, bottled their sparkling wine in the spring. When the heat came in May and June it caused the wine to re-ferment in the bottle, producing what has always been called vin col fondo." The resulting wine was never filtered or fined, keeping the naturally occurring sediment due to the secondary fermentation in bottle. With a slightly cloudy appearance and a brilliant and fine perlage, it is characterized by aromas of bread crust, fresh notes of citrus, white fruit and yeasty back note. The taste is light, very fresh and dry, with a lively palate.	Italy	Veneto	11.0%	40.00

Sparkling: *Cava*

9	CAVA BRUT NATURE RESERVA, SNOU, 9 MES An incredible organic Brut Nature Cava, Brut Nature referring to the very low residual sugar meaning this is stuffed full of biscuity, nutty notes intertwined with a sharp streak of acidity, waves of brioche, white flowers and subtle fennel.	Org	Spain	Catalunya	11.0%	29.00
---	---	-----	-------	-----------	-------	-------

Sparkling: *English*

10	MAYPOLE BRUT, HENNERS 2017 Chardonnay 44%, Pinot Noir 41%, Pinot Meunier 15% Lots of crisp apple and pear fruit characters on the palate with a fine, persistent mousse. There's a long finish which shows some biscuity development along with characteristic, balanced acidity.	England	East Sussex	12.0%	50.00
----	---	---------	-------------	-------	-------

Sparkling: *Other*

11	JUNMAI GINJO SPARKLING SAKE, AKASHI TAI An innovative sparkling sake from Akashi-Tai. The Junmai Gingo designation indicates no alcohol was added after fermentation. Made using the traditional method, as used in Champagne, this is light, refreshing and reminiscent of Moscato d'Asti. A delicious aperitif. A clean nose with light hints of citrus fruits. The palate is well-balanced, light fruit notes with hints of citrus and melon. Crisp and refreshing finish.	Japan	Hyogo	7.0%	30cl	37.00
12	OFFSHOOT - PET NAT - SAUVIGNON BLANC, HUNTER'S Pétillant Naturel (pet nat) translates to naturally sparkling. To achieve carbonation, Hunters bottle the wine while it is still fermenting and close the bottle with a crown seal. The yeast continues to ferment the sugars, producing carbon dioxide that becomes trapped in solution. The wine is cloudy as there is no filtration prior to bottling, kind of like a pale ale beer. The sediment at the bottom of the bottle is the dead yeast cells that settle once the fermentation process has completed. Hunters used Sauvignon Blanc because it is a variety that is full of character, especially when grown in Marlborough. This Pet-Nat provides a little glimpse at the type of wine Winemakers are used to tasting in the winery, before wines are prepared for bottling. Lasting grapefruit and citrus characters dominate the nose. The palate is fresh and juicy with stonefruit and green apple notes that linger on the back palate.	New Zealand	Marlborough	7.0%		40.00