



Champagne

*In the interest of promoting good taste and luxury at an affordable price,
we have chosen to make Champagne available to Barbette customers at wine shop prices.
We hope you will enjoy and appreciate this opportunity to drink the finest Champagne
as you might at home, except we do all the dishes.*

Côtes de Blancs

*This is the land of Champagne built on Chardonnay from white chalk soils.
Edgy and nervy, these racy wines are often the longest lived in Champagne.*

Varnier-Fanniere Brut NV (Avize) \$60

It's the best yet of this wine which may have to do with the graciousness of 2005 fruit; in any case it's rounder and fruitier than usual but still incisive and very long, with a thick graphite finish and ultra-fine apple.

Michel Turgay Blancs de Blancs NV (Le-Mesnil-sur-Oger) \$55

This persistent 100% Chardonnay pulsates with great energy and freshness. Grace, depth and beauty that are both a nod to its noble Le Mesnil terroir and the artisanal talents of winemaker Michel Turgay.

Pierre Peters Cuvée Spéciale "Les Chétillons" Brut, 2001 (Le-Mesnil-sur-Oger) \$92

The vineyard was 74 when this was harvested, and this is constantly in the pantheon of the greatest Blanc de Blancs. It reminds me of the '91 I sold at the beginning; pointed, with deep-mineral as opposed to blatant chalk; it's sharply focused and an utter terroir Champagne, with the green high-toned notes of a less-ripe vintage; this is a good thing if you like a silvery-mercury ultra-violet sort of wine. As I do. Disgorged 9/07. - Terry Theise

Montagne de Reims

*This is the harshest outpost for grapes in Champagne but the unique inversion of cool and warm air
on the singular rise of the Montagne de Reims (pronounced "RAHNS") helps ripen red grapes to make
the biggest bodied of Champagne but with great character and elegance, You will find Pinot Meunier
here in lesser quantity, more Pinot Noir, and small amounts of Chardonnay in the blends,
and even some surprises like the ancient but zippy Arbanne grape.*

Nicolas Feuillatte NV (Epernay) \$42

A respected collective of growers, the first cooperative to make Champagne with single site ideology. Light, fresh, and persistent, "Nicky Foo" delivers great value in its non-vintage cuvée.

L. Aubry Fils Rosé, NV (Jouy-Les-Reims) \$64

All 2006, available late 2008; this is explosively fruity, with peach, raspberry and grapefruit; incredibly round and ready, the most generous and sensual bottling yet, 60% Chard and 40% "Pinots;" 15% still red is part of the 40%, from very old Meunier vines.

L. Aubry Fils "La Nombre d'Or Sablé Blanc des Blancs," 2004 (Jouy-Les-Reims) \$75

"Sablé" is the term Aubrys use for Champagne with lower-than-normal pressure, but pay heed to the "des" in Blanc des Blancs because this wine has 40% Chard, 30% Petit Meslier and 30% Arbanne, and it is extremely dry with 2 g.l. RS. The Arbanne seems prominent here, all that green-meadowy stuff; oystery and precise and long with bouquet garni, and it's a powerful, Very individual wine for all of you with eclectic tastes.

Dampierre Brut 1er Cru (Reims) \$75

Count de Dampierre has revived one of the oldest methods of corking the bottles, known as "ficelage", using string instead of wire to secure the cork, all performed by hand. This Champagne is 50% Pinot Noir and 50% Chardonnay and is 100% premier cru fruit. Soft and fruitier style, subtle biscuit notes, creamy finish.

Dampierre Brut Rosé "Oeil de Perdrix" (Reims) \$85

Mostly Chardonnay Grand Cru with the addition of red wine from notable village of Bouzy. Salmon colored, delicate subtle strawberry and mineral style.

Laurent Perrier Grand Siècle 1998 (Epernay)

\$150

This house is known for its elegant style. The Grand Siècle is appropriately elusive with its rich aroma of grilled almonds and oranges peel, toasted bread richness on the palate, and delicate moussant bubbles. This is the finest of Grand Cru the house offers and is their top of the line Champagne.

Bruno Paillard Rosé Premier Cuvée (Reims) 375ml

\$55

This is first pressing of Pinot Noir (85%) with the addition of Chardonnay (15%) to bring vivacity to the richness of the Pinot Noir. A very dry styled Rosé with no less than three years aging before disgorgement.

Henriot Brut Souverain NV

\$60

A very high proportion of Chardonnay (40%) for Montagne de Reims Champagne, the remainder is Pinot Noir. A family run house since 1808 that was bought back from the LVMH Champagne giant.

Philipponnat Royal Reserve NV

\$50

This Champagne house specializes in a style that brings richness with uplifting freshness. It is their commitment to the best Pinot Noir blended with at least 30% Chardonnay, with no less than 3 years on the yeast that gives this Champagne pedigree.

Vallée de la Marne

The Vallée de la Marne is the land of Pinot Meunier as it is earlier ripening in this frost prone valley. The style of Champagne here is fruitier and easier drinking although there are often complex surprises.

Geoffroy “Cuvée Expression” Brut NV (Cumierés)

\$60

This Champagne is from a village that is notable for making still red wine wines as well as Champagne. The fruit gets a little riper here and balances the high acidity of this continental climate. Geoffroy makes some of the fruitiest and most vibrant Champagnes in the Marne. He is a fanatical wine freak according to Terry Theise. The Cuvée expression is about 1/3 each Pinot Meunier, Pinot Noir and Chardonnay, 12% seasoned in wood, full bodied and easy, light but red fruits abound.

Map of Champagne Grand Cru and Premier Cru

