

.....— Champagne —.....

PERRIER-JOUET "FLEUR" ROSE

TO THE ORIGINAL BELLE EPOQUE WINES, PERRIER-JOUET'S 'CHEF DE CAVES' ADDS A SPLASH OF THE FINEST PINOT NOIR. THUS BELLE EPOQUE ROSE POSSESSES BOTH REMARKABLE DELICACY AND FINENESS, AS WELL AS CERTAIN FULL-BODIED MELLOWNESS - ALL BOUND TOGETHER IN A MAGICALLY RADIANT HUE. THE HINT OF SOFT TANNIN FROM THE ADDITIONAL PINOT NOIR MAKES BELLE EPOQUE ROSE AN IDEAL PARTNER FOR THE FINE CUISINE.

LOUIS ROEDERER CRISTAL

THIS HIGHLY ACCLAIMED CHAMPAGNE IS DELICATE AND EXTRAORDINARY. AVAILABLE ONLY IN LIMITED QUANTITIES. UPON CONTACT WITH THE AIR, THE WINE RELEASES A VERY FINE INTENSE BOUQUET FULL OF SCENTS FROM WHITE FLOWERS BORNE BY HAWTHORN AND VINE, AS WELL AS THE AROMA OF FRESH ALMONDS. A SUPPLE, GENEROUS ATTACK, SILKY ON THE PALATE BUT DELICATELY SUBSTANTIAL AND PERFECTLY BLENDED. THERE IS A SUBTLE VINOSITY TO THE TASTE WHICH MODERATES ITS STRENGTH WELL, PERSISTING TO A LINGERING YET LIVELY FINISH.

CUVEE DOM PERIGNON

AN ATTRACTIVE LIGHT GOLDEN COLOR WITH A LOVELY, CREAMY & YEASTY BOUQUET, THIS CHAMPAGNE PRESENTS TINY, WELL DEFINED LINGERING BUBBLES AND CRISP, CLEAN TOASTY SCENTS. DOM PERIGNON, THE 17TH CENTURY BLIND CELLAR MASTER OF THE BENEDICTINE ABBEY IN HAUTVILLERS, FRANCE, FOUND THAT WINE WOULD BEGIN TO SPARKLE IF LEFT TO FERMENT FOR SEVERAL YEARS IN A TIGHTLY SEALED CONTAINER. "I AM DRINKING THE STARS," EXCLAIMED DOM PERIGNON UPON HIS FIRST TASTE.

CUVEE DOM PERIGNON ROSE

PALE SALMON ORANGE WITH AN ABUNDANCE OF FINE BUBBLES. THE DELICATE AROMA RECALLS BLACK CURRANTS, WHILE THE PALATE DISCOVERS A CREAMY TEXTURE EMBRACING GRAPEFRUIT AND MIRABELLE PLUM FLAVORS WITH A FINISH OF REMARKABLE LENGTH. THIS LIVELY, SPICY WINE IS PARTICULARLY WELL SUITED TO ROAST MEAT AND GAME DISHES.

KRUG ROSE

BEAUTIFULLY INTEGRATED LAYERS OF SUBTLE GINGER, ORANGE ZEST, TOAST, AND VANILLA GIVE IT COMPLEXITY AND DEPTH. THE RICH BUT LIGHT TEXTURE MAKES IT SUBLIME TO SIP. A LONG, LONG FINISH COMPLETES THE SEAMLESS PACKAGE.

PERRIER-JOUET "FLEUR"

THIS FABULOUS CHAMPAGNE IS VERY FRESH AND CRISP WITH PLENTY OF LOVELY FLAVOR, ENCLOSED IN THE ART NOUVEAU HAND-PAINTED FLOWER BOTTLE. THE FAMOUS "FLOWER BOTTLE" WAS DESIGNED BY THE RENOWNED FRENCH ARTIST EMILE GALLE. THERE IS NO FINER CHAMPAGNE THAN THE EXTRAORDINARY ELEGANT FLEUR DE CHAMPAGNE!

MOET & CHANDON WHITE STAR

MADE BY THE SAME WINEMAKERS AS DOM PERIGNON, WHITE STAR HAS A LIGHT GOLDEN COLOR AND SOFT FRUITY BOUQUET. NAPOLEON WAS A GREAT LOVER OF CHAMPAGNE AND A FRIEND OF THE MAISON MOET ET CHANDON. LEGEND HAS IT THAT NAPOLEON LOST AT WATERLOO PARTLY BECAUSE HIS SUPPLY LINE TO MOET'S CHAMPAGNE CELLAR HAD BEEN CUT OFF, LEAVING HIM TO DRINK BELGIAN BEER.

VEUVE CLICQUOT ROSE

VEUVE CLICQUOT'S ESTEEMED VINTAGE ROSE CHAMPAGNE IS BALANCED AND FULL-BODIED. PRODUCED IN SMALL QUANTITIES AND ONLY IN EXCEPTIONAL YEARS, IT REFLECTS THE BEST CHARACTERISTICS OF THE VINTAGE AS WELL AS THE QUALITY OF CLICQUOT'S OWN TOP RATED VINEYARDS.

CASTEELE BLANC

ELEGANT AND FIRM, WITH LEMON AND GRAPEFRUIT FLAVORS THAT ARE BALANCED BY A LUSCIOUS, CREAMY TEXTURE. IT IS STILL CRISP AND LIVELY FOR AN AGED CHAMPAGNE AND HAS A LONG, DELICATE FINISH.

MOET & CHANDON ROSE

MEDIUM PINK TINGED WITH ORANGE; THE COLOR AND QUALITY ARE DUE TO THE ADDITION OF RARE AND PRIZED BOUZY WINES DURING BLENDING. VERY SUBTLE AROMA OF COFFEE BEANS AND STRAWBERRY WITH AN EXCELLENT SUGAR & ACID BALANCE. SERVE AS AN APERITIF OR ACCOMPANY WHITE MEATS OR LAMB.



THE MEN'S CLUB
OF RALEIGH