

# Spring 2006 Champagne Offer



**Spring is Champagne Season in Melbourne and, as has become our custom at this time of year, we have put together a selection of our most popular and sought after Champagnes and Cavas (the Spanish equivalent).**

**A short info piece is listed for many of the smaller and newer Champagne Houses. Please ask for your favourite Champagne if not listed as we most likely will be able to source it.**

## The Houses

### **Agustí Torelló Mata (Spain)**

Entirely hand-picked and estate-produced fruit, from the ONLY outright Cava specialist in the DO - all others also produce table wines. They select Macabeo from the coastal hills, Xarel-lo from the Penedes depression between the coastal and inland hills, and Parellada from the pre-coastal (inland) mountain range. For more about Cava see the Juvé y Camps info below.

### **Billecart-Salmon**

This medium-sized and very impressive family-owned Grande Marque was established in 1818. The Brut Reserve NV is classy stuff at this level and the top wines are very intense and refined. A large proportion of Chardonnay is used helping the wines' balance and classic Champagne structure, aided in part by the meticulous production techniques, from the use of their own cultured yeast to its long, slow, cool fermentation. The super cuvee, Nicolas Francois, is remarkably complex and elegant. The house also produces quite delicate rosé Champagnes, accounting for almost one in every five bottles produced.

### **Egly-Ouriet**

Egly-Ouriet is one of the holy trinity of great grower Champagnes, along with Larmandier-Bernier and Seloisse, focussing their talents on making 'site-specific' wines (for more on this philosophy see the Larmandier Bernier info below). Located at Ambonnay, and with vineyards in Bouzy and Verzenay – all 100% Grand Cru areas – the Egly-Ouriet wines are typically Pinot dominant: rich and powerful with deep colours, hedonistic aromas and explosive, layered personalities in the mouth. They also own a remarkable plot of old-vine Pinot Meunier at Vreigny, which is vinified separately. Egly-Ouriet is one of Robert Parker's 13 top "5 Star" Champagne houses, the other twelve of which include Krug, Bollinger and Salon.

### **Gosset**

With commercial wine origins going back to 1584, Gosset is among the very oldest Champagne houses, though it was as recently as 1992 Gosset became the first new Grand Marque of more than 30 years. Gosset produces a selective range of cask-fermented Champagnes, normally with a high proportion of Chardonnay. Unlike virtually all other houses, Gosset wines do not undergo malolactic fermentation, resulting in heightened acidity, slower maturing wines and that inimitable Gosset style; powerful and full-bodied, of unrivalled richness and longevity or in other words, some of the most legendary Champagne.

### **Jacquesson**

This small scale operation founded in 1798 recently won "Champagne Domain of the year" as voted by French sommeliers. The emphasis here is on quality rather than quantity: barrel fermentation is fully utilised and the resulting wines are idiosyncratic and refined. The style is rich, full bodied and harmonious. The Brut Signature vintage is very serious and structured while the exuberant Rose NV stands out for its particularly high percentage of Pinot Meunier. The Cuvee #728 was a milestone in Champagne, being one of the first Champagnes to be labelled according to the bottling date. This "batch" is #730, when the next "batch" is disgorged, it will be #731 and so on: a guarantee of freshness.

## **Juvé y Camps (Spain)**

Pronounced, flowingly, as JOO-VEE-CUMPS. JyC are a family-owned company, established in 1921, and with 200 years' viticultural experience prior to the modern development of Cava. The wines come from 500 ha of their own land. Only free-run juice is used, only reserva and gran reserva Cavas are produced, and all is explicitly geared to top-end wines. Over time, certain varieties have proven themselves in terms of quality: Macabeo, Xarel-lo, Parellada and, more recently, Chardonnay. The first three are the principal varieties for the production of Cava. Chardonnay is making inroads, but the traditional varieties of the region predominate.

## **Krug**

Arguably the most prestigious of all the great champagne houses, Krug was established in 1843 and has since specialised in producing only individual, prestige champagnes according to its own style and regardless of popular tastes or production costs. An essential element for developing Krug's intense bouquet and complex flavours is production of all its champagne in small oak casks. The Grand Cuvee NV is made up from some 50 wines from 6-10 different years. At once arresting, complex, luxurious and surprisingly fresh.

## **Larmandier-Bernier**

The Larmandier family has owned vineyards in the famous Côte des Blancs region since the late 1700s. Today, Pierre Larmandier and wife Sophie continue this Champagne clan's age-old tradition, making fine sparkling wine from their premier cru vineyards in Vertus, at the southern tip of the Côte, and the grand cru Cramant to the north. This house is at the forefront of what some are calling 'the grower revolution' in Champagne, a small group of vineyard owners who are inspired by Anselme Selosse, a vigneron whose philosophy is strictly biodynamic and of Burgundian influence. This renegade group is making their own wines, often biodynamically, or close to, and producing small-batch cuvées that reflect a particular vineyard site or village. Their yields are often less than half that of many other producers.

## **Michel Gonet**

Michel Gonet is a "Domaine" producer meaning he only uses grapes he grows himself and never purchases grapes. In fact he may sell grapes or wine that he does not need or consider good enough. His wines feature the adjacent Grand Cru Villages of Avize, Oger and Le-Mesnil-sur-Oger; villages that are all within in a 4km strip of prime chalky soil that makes chardonnay shine! Michel has the capability to make mono-crus from any of these villages but firmly believes that a Chardonnay blend of the three is better, except in rare circumstances. The Michel Gonet style is moulded by a predominance of chardonnay, malo-lactic fermentations that are not blocked unnaturally, and the considerable time of three to four years of lees ageing for the non-vintage wines, and up to 10 years for the prestige Blanc des Blancs.

## **Salon**

Salon is the most sought after Champagne among connoisseurs. Salon was the first commercial Blanc de Blancs, and a mono-cru besides, with all of the grapes coming from the Grand Cru vineyards of Le Mesnil-sur-Oger. The house was formed in 1914, and as early as 1920, became the house wine at the legendary Parisian restaurant, Maxim's. Only one wine is made by Salon: the Cuvee 'S', which these days does not see an oak cask, but that doesn't stop the Le Mesnil Chardonnay grapes taking up the most nutty and toasty aromas you can imagine. With no malolactic fermentation and a razor-sharp acidity in their youth, Salon demands longer storage than any other Champagne. It has almost no dosage, but is unmatched in terms of class and purity – in fact; it is only made in years of exceptional quality, with only 31 vintages being produced since 1921.

## **Veuve Bonneval**

One of Champagne's co-operatives who, thankfully for us, spend less on marketing than many others, allowing us to sell this wine at a price Champagne rarely sees. Made from Pinot Noir & Chardonnay in approximately equal quantities, it delivers all you'd expect at a bargain price. Co-Operative Champagne houses exist throughout the region, and offer (usually) small growers the chance to have Champagne made where they have no facility to do so. There are only 44 cooperatives (accounting for 7% of all Champagne sales), and they sell under 231 different brand names. They also supply champagne to many of their members, who sell it under their own brand. There are nearly 3,000 growers who sell co-operative Champagne under their own brand. This is one of them.

# Spring Champagne Offer Order Form

September 2006

If you require information on any particular wines, please ask.

Please allow 2-3 working days for items marked \*



<b>Champagne / Sparkling</b>	<b>Normal Retail</b>	<b>Special Price</b>	<b>Bottles Required</b>	<b>Total</b>
<b>Billecart-Salmon</b> Brut NV	77.00	65.00		
<b>Billecart-Salmon</b> Nicholas Francois Brut 1996	185.00	152.00		
<b>Billecart-Salmon</b> Rose NV	125.00	106.00		
<b>Billecart-Salmon</b> Elisabeth Salmon Rosé 1996	230.00	205.00		
<b>Billecart-Salmon</b> Les Clos Saint-Hilaire 1995	595.00	500.00		
<b>Dom Perignon</b> 1998	260.00	229.00		
<b>Egly-Ouriet</b> Les Vignes de Vrigny Premier Cru NV	76.00	58.00		
<b>Egly-Ouriet</b> Grand Cru Brut Tradition NV *	94.00	71.00		
<b>Egly-Ouriet</b> Grand Cru Extra Brut V.P. NV *	122.00	92.00		
<b>Gosset</b> Excellence Brut	59.00	54.00		
<b>Gosset</b> Grande Reserve NV	85.00	75.00		
<b>Gosset</b> Grand Millesime 1999	120.00	98.00		
<b>Gosset</b> Rose NV	100.00	79.00		
<b>Gosset</b> Celebris 1995	195.00	168.00		
<b>Jacquesson</b> Cuvee 730 NV	84.00	69.00		
<b>Jacquesson</b> Degorgement Tardif 1990 *	290.00	226.00		
<b>Krug</b> Grande Cuvee NV	290.00	260.00		
<b>Krug</b> Brut 1995	390.00	360.00		
<b>Larmandier-Bernier</b> Brut Tradition 1er NV	74.00	59.00		
<b>Larmandier-Bernier</b> Terre de Vertus Blanc de Blanc 1er NV	75.00	60.00		
<b>Larmandier-Bernier</b> Rosé de Saignée 1er NV	79.00	64.00		
<b>Larmandier-Bernier</b> Blanc de Blanc 1er NV	67.00	58.00		
<b>Moët &amp; Chandon</b> Brut Impérial NV	75.00	65.00		
<b>Moët &amp; Chandon</b> Nectar Impérial NV *	86.00	72.00		
<b>Moët &amp; Chandon</b> Rosé Vintage 1999	112.00	95.00		
<b>Moët &amp; Chandon</b> Brut Vintage 1999	105.00	90.00		
<b>Michel Gonet</b> Brut Reserve	59.00	47.00		
<b>Michel Gonet</b> Grand Cru Blanc de Blancs Brut NV	69.00	56.00		
<b>Michel Gonet</b> Grand Cru BdB Millésime 2001	99.00	75.00		
<b>Michel Gonet</b> Grand Cru BdB Millésime 1996	125.00	103.00		
<b>Pol Roger</b> Brut NV	84.00	61.00		
<b>Pol Roger</b> Brut 1998	98.00	88.00		
<b>Roederer</b> Brut Premier NV	89.00	65.00		
<b>Roederer</b> Brut 1999 *	120.00	91.00		
<b>Roederer</b> Blanc de Blanc 2000 *	120.00	91.00		
<b>Roederer</b> Rosé 2000 *	120.00	91.00		
<b>Roederer</b> Cristal 1999	295.00	245.00		
<b>Salon</b> Cuvee 'S' 1995	460.00	400.00		
<b>Salon</b> Cuvee 'S' 1996	480.00	400.00		
<b>Veuve Bonneval</b> Brut NV	45.00	38.00		

<b>Spanish Cava</b>	<b>Normal Retail</b>	<b>Special Price</b>	<b>Bottles Required</b>	<b>Total</b>
<b>Agustí Torelló Mata</b> "Kripta" Brut Nature Gran Reserva 99	116.00	98.00		
<b>Juvé y Camps</b> Brut Reserva 2003	38.00	31.00		
<b>Juvé y Camps</b> Millesimé Gran Reserva Chardonnay Brut 01	70.00	53.00		
<b>Juvé y Camps</b> Gran Reserva Brut 2000	93.00	65.00		

<b>Specialty Champagnes \ Back Vintages Large &amp; Small Bottles (Limited Supply)</b>	<b>Normal Retail</b>	<b>Special Price</b>	<b>Bottles Required</b>	<b>Total</b>
<b>Back Vintages</b>				
<b>Bollinger</b> Le Grand Année 1996	225.00	165.00		
<b>Bollinger</b> Le Grand Année Rosé1995	230.00	145.00		
<b>Bollinger</b> RD 1985	300.00	210.00		
<b>Bollinger</b> RD 1990	280.00	195.00		
<b>Jacquesson</b> Grand Vin Signature 1995	135.00	120.00		
<b>Krug</b> Brut 1990	375.00	315.00		
<b>Pol Roger</b> Winston Churchill 1996	235.00	195.00		
<b>Roederer</b> RD 1985	250.00	207.00		
<b>Roederer</b> Cristal 1985	580.00	490.00		
<b>Magnums</b>				
<b>Billecart-Salmon</b> NV Magnum	180.00	155.00		
<b>Billecart-Salmon</b> Rose NV Magnum	285.00	230.00		
<b>Gosset</b> Grande Reserve NV Magnum	200.00	168.00		
<b>Jacquesson</b> Avize Grand Cru 1996 Magnum	260.00	220.00		
<b>Roederer</b> Cristal 97 – Magnum *** one only***	570.00	500.00		
<b>Half Bottles</b>				
<b>Billecart-Salmon</b> NV 375mL	43.00	37.00		
<b>Billecart-Salmon</b> Rose NV 375mL	69.00	56.00		
<b>Gosset</b> Rose NV 375mL	55.00	45.00		
<b>Gosset</b> Brut NV 375mL	49.00	42.00		
<b>Krug</b> Grande Cuvee NV 375ml	155.00	130.00		
			Subtotal	
			Less 5% discount for dozen purchase (can be mixed)	
			Total	

**Minimum order quantity is 3 bottles – which can be mixed.**

We reserve the right to adjust any orders if stock runs out, but will notify you of any changes, prior to charging. Please note that orders are allocated on a "first-in first-served" basis.

We will contact you to arrange delivery or pickup of your order.

**Payment terms...**

In full with order. Please return this order form via post, email or fax – details below. Prices subject to change with fluctuation in the market. We will confirm the pricing with you should this offer be updated.

<p><b>Name</b> _____</p> <p>Contact Tel _____</p> <p>Contact Email _____</p>	<p><b>Payment Method</b> (Please select <input checked="" type="checkbox"/>)</p> <p><input type="checkbox"/> Mastercard    <input type="checkbox"/> Visa    <input type="checkbox"/> Diners    <input type="checkbox"/> AMEX</p> <p>Number _____</p> <p>Expiry Date _____</p> <p>Signature _____</p>
--	--