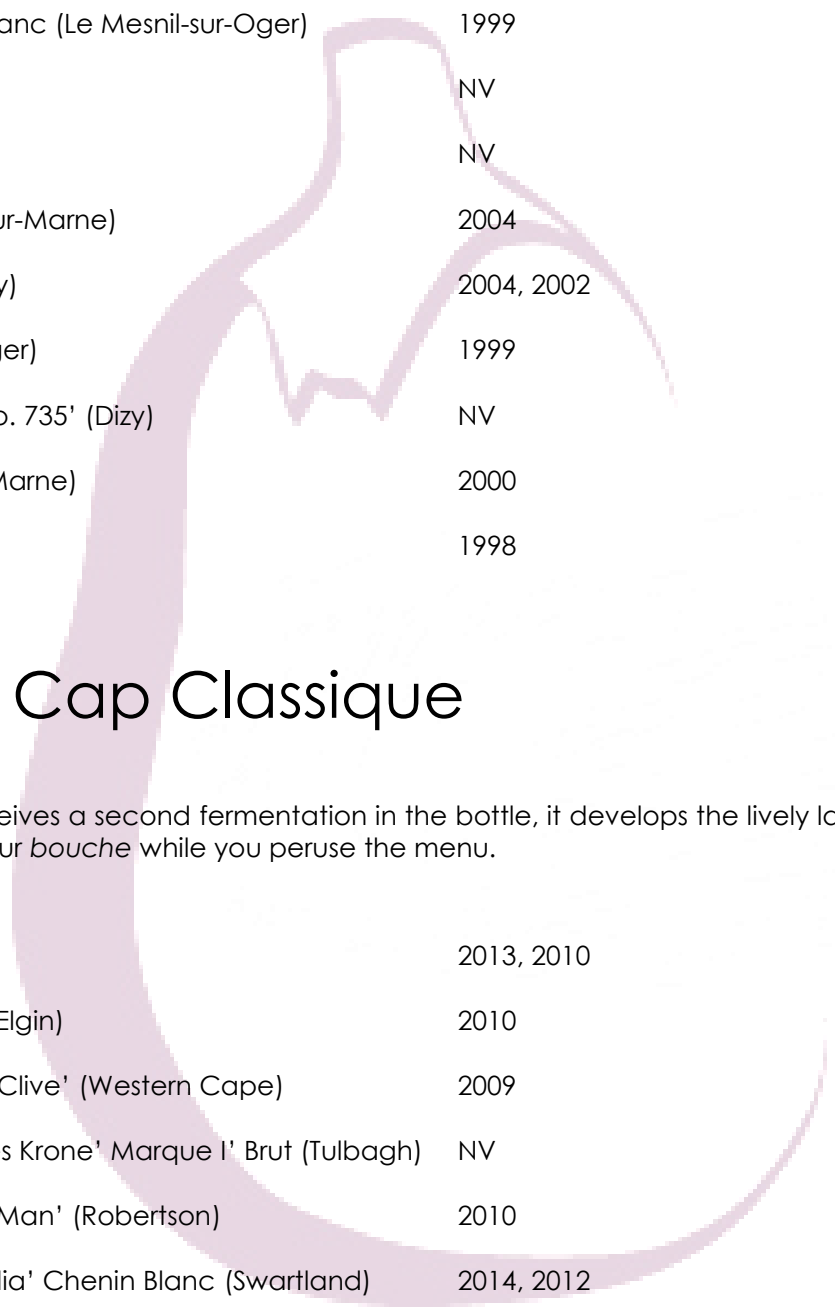


# Champagne

In a league of its own, Champagne adds fizz to any occasion. And by blending the breeding and structure of Chardonnay with Pinot Noir and Pinot Meunier, it can crown any dish.



Delamotte Blanc de Blanc (Le Mesnil-sur-Oger)	1999
Drappier (Reims)	NV
Krug (Reims)	NV
Laurent Perrier (Tours-sur-Marne)	2004
Pol Roger Brut (Epernay)	2004, 2002
Salon (Le Mesnil-sur-Oger)	1999
Jacquesson 'Cuvee No. 735' (Dizy)	NV
Pannier (Vallée de la Marne)	2000
Duval Leroy (Vertus)	1998

# Méthode Cap Classique

When quality wine receives a second fermentation in the bottle, it develops the lively laughter of bubbles – perfect for amusing your *bouche* while you peruse the menu.



Ambeloui (Hout Bay)	2013, 2010
Charles Fox Brut Rosé (Elgin)	2010
Graham Beck 'Cuveé Clive' (Western Cape)	2009
Krone 'Nicholas Charles Krone' Marque I' Brut (Tulbagh)	NV
Silverthorn 'The Green Man' (Robertson)	2010
Domain Chevallerie 'Filia' Chenin Blanc (Swartland)	2014, 2012
La Chaumiere (Franschhoek)	NV
Cederberg Blanc de Blancs (Cederberg)	2012