



# W.I.N.E.

wine & spirits



## W.I.N.E. CELEBRATES THE HOLIDAYS

The Champagne region of France is filled with talented artisanal producers, who, rather than sell their grapes to large Champagne conglomerates, choose to handcraft unique and individual bottles. At **W.I.N.E.** this holiday season, we celebrate these lesser known sparkling treasures.

### **Krug NV**

Acknowledged as one of the greatest Champagne producers, we love celebrating every success with this rare and wonderful wine. A big toasty nose with a lovely smear of vanilla cream. Tasting Krug Champagne is something that everyone should experience at least once in their lives. **\$200.00**

### WHITES FOR THE HOLIDAYS

#### **Billaud-Simon Chablis 2009**

A pure expression of un-oaked Chardonnay from one of decades most charming vintages and classic regions. Bright and crisp, this delicate wine has racing acidity with crisp apple and long mineral rich finish. **\$38.00**

### CHAMPAGNE FOR THE HOLIDAYS

#### **Francois Boulard Extra Brut "Les Murgiers" NV**

A luxurious champagne with a light oak aged character, adding to its great depth and balanced with a hint of toasted brioche and acacia honey. A rich style of Champagne, perfect to enjoy with dinner. **\$64.00**

#### **Pierre Moncuit Blanc des Blancs "Hugues de Coulmet" NV**

A bright and clear example of Blanc des Blancs Champagne. One hundred percent chardonnay with zesty citrus notes, fine bubbles and a creamy, chalky minerality. A perfect selection for any occasion. **\$45.00**

#### **Gaston Chiquet Brut "Tradition" NV**

A lovely nose, almonds and barley with a touch of cream, plus a softness that keeps the champagne from being too rich. Everything you could want in a non-vintage brut champagne. **\$60.00**

### BURGUNDY FOR THE HOLIDAYS

After a toast with a glass of champagne, chances are you'll be moving onto the rich or hearty meals this season and this holiday seem to demand. That's when we always come back to Burgundy. These pure and unadulterated wines are, to us, simply the best and it is our pleasure to offer them for your holiday enjoyment.

#### **Tollot Beaut Aloxe Corton 2008**

Handcrafted by a family winery, this elegant and finessed red Burgundy envelopes dark fruit and firm tannins that carry this depth of flavor into a long finish. A delicious wine that blossoms when paired with game and roasted meats. **\$64.00**

#### **Domaine Perrot-Minot Bourgogne Rouge 2009**

A serious introduction to the elegance of Burgundy. This bright, ruby red Pinot Noir profiles sweet red cherry and raspberry with violet highlights and crisp, mouth watering acidity. Taste this inviting example of the charming and supple 2009 vintage. **\$48.00**

#### **Simon Bize Bourgogne Blanc "Les Champlains" 2009**

Approachable and inviting, this entry level Burgundy is juicy, supple and generous on the palate. A versatile food wine to pair with both poultry and fish, due to the light oak frame and richness of tree fruits. **\$30.00**

#### **Deux Montille Souer et Frere Montagny 1er cru Les Coeres 2006**

A juicy, clean and pure chardonnay profile wrapped in a woody frame that gives the wine restrained premier cru power and classic Burgundian elegance. **\$45.00**

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