

Fun Facts:



~ True "Champagne" must come from the namesake area in France.

~ The grapes used are Chardonnay/Pinot Noir and/or Pinot Meunier.

~ Here's a little help when buying or ordering "Champagne" - there are three categories given to champagne: Vintage, Non-vintage and Rose.

~ **Blanc de Blanc** – means "white of white" and is made only of Chardonnay; lighter in style, perfect with shellfish and seafood.

~ **Blanc de Noir** – means "white of black" and is a white champagne made from either Pinot Noir or both Pinot Noir and Pinot Meunier (both red grapes); usually fuller-bodied than blanc de blanc, this style can match with a variety of foods.

~ **Rosé** – could be only one grape or all three, but must contain some percentage of a red grape. Can be robust in style and hold its own with a dinner.

~ Also on the label you might find:

- **Extra Brut** or **Brut Naturel** – Bone dry - the driest of the dry
- **Brut** – Dry. This is the typical style of Champagne, with no sweetness
- **Sec** – Still very dry but with a hint of sweetness.
- **Demi-sec** – While the definition is half dry, think of it as half sweet. This wine will be fairly sweet.
- **Doux** – also known as rich, this wine is the sweetest you can get in Champagne –over 5% sugar. It's a dessert in itself and very rare.

~ If you aren't drinking "Champagne" but it's still bubbly, you might be drinking "Prosecco" – which comes from Italy or "Cava" – which comes from Spain...or you are drinking bubble bath. Put it down now.

~ **Frizzante** - Frizzante wines have small bubbles that offer a refreshing tingle while helping to mask the wine's sweetness. Frizzante wines get their bubbles from a partial second fermentation,

<http://www.wisegeek.com/what-are-frizzante-wines.htm>

Tonight's Wines:

1) Moingeon Brut 1415 Blanc De Blancs (France) ~ Formed in 1895, Moingeon is recognized as one of the top producers of Cremant de Bourgogne. Pronounced and complex bouquet with floral aromas and hints of citrus fruit. Round yet lively in the mouth, with pleasant stone fruit and mineral flavors. Delicate, long lasting bubbles, crisp acidity. Refreshing and fun! \$13

2) Moingeon Brut Blanc De Blancs (France) ~ Formed in 1895, Moingeon is recognized as one of the top producers of Cremant de Bourgogne. Floral aromas and a creamy texture plus wood influence picks up the tropical fruitsw and yeasty/bready character. \$22

3) 2007 Gerard Bertrand Cremant De Limoux (France) ~ Very floral with apple, citrus, tropical fruits and toasted bread (resulting from over a year of lees contact). These follow to the palate with the minerality making a supportive showing. The finish: persistent, fresh with the apple, citrus and yeasty bread hanging on. Wonderful small bubbles and depth of flavor makes this a great bubbly buy. \$19

4) 2005 Gerard Bertrand Cremant de Limoux Rose' (France) ~ Having this wine is a result of my latest trip to France... we simply had to have this in the USA! Aromas of light raspberry and red apple with a touch of brioche. The flavors of strawberry and a touch of clementine are incased in a yeasty/mineral note in the lengthy fleshy finish. \$25

5) Louis De Sacy Grand Cru Champagne (France) ~ A complex, subtle and well balanced nose of red fruits (strawberry), citrus (lemon), spices, herbs and toasted bread. Creamy texture (from 10% oak aging). Grapes are selected exclusively from Grand Cru classified "terroirs". \$53

6) 2007 Santa Julia Sparkling (Argentina) ~ Bright, clean aromas of white flowers, ripe apple, light pineapple, ripe pear, delicate yeast. The fruit flavors follow to the palate with the yeast becoming more forward. The long finish is so clean! Persistent, small bubbles tells you it is well made! \$15

7) Gloria Ferrer Brut (USA California) ~ A Twin Cities Uncorked fan favorite and 90 points from Wine Spectator: *"A delicious mouthful of bubbly. Smooth, rich and creamy, with layers of black cherry, vanilla, ginger and a hint of lemon drop. Finishes with a long, refreshing aftertaste with mineral and fruit."* \$20

8) Tiamo Prosecco (Italy) ~ Say "tee-ah-mo", which means "I love you" in Italian! Produced in the Charmat method (secondary fermentation in steel tanks), using organically grown grapes, this Prosecco is fresh and fruit driven. The yellow apple, pear, apricot and white peach flavors carry a light minerality and citric acidity to keep it all well balanced. A terrific bargain! Note: Prosecco MUST be consumed in it's youth! \$16

9) Palladino Moscato D'Asti (Italy) ~ D'Asti (say "dah-stee") is an Italian contraction of "Di Asti", meaning "of Asti" which is an area of Piedmont in northwestern Italy. The light effervescence of this wine is packed with ripe peach, ripe Bartlett pear, apricot and a bit of pineapple and a touch of honeycomb. Exceedingly well made, fresh and ultra clean, this is a *fantastic* Moscato D'Asti with enough acidity to keep the sweetness in check. Only 500 cases produced! \$18

10) Freixenet Blanc de Blancs Cava Brut (Spain) ~ The perfect, very affordable sparkling wine and go-to bottle for Mimosas and "Champagne" Cocktails. Add Sorbet to make a Sorbellini! Alone the wine has nice baked apple and vanilla flavors and a velvety softness in the mouth. \$8

11) Allendorf Raffinesse (Germany) ~ The Allendorf is from the Rhine with classic minerality and apple notes of Rhine wines. \$16

12) Ayler Kupp Riesling Brut (Germany) ~ Ayler is from the Mosel - less minerality, more clay soil flavors, exhibiting more creamy, peach and pear qualities. \$24

Where to Buy: Find these wines at The Cellars in Woodbury, one of the best bubbly selections we've seen in the Cities! If you're looking for bubbly they have terrific deals on sparkling (and more) for the holidays. Prices above are non-sale prices.

Upcoming Event: Our next event is planned for January at the new OM! Watch your inbox for more information.

Cheers!

~ Pam, Toni, Tracie, Rachel, Tom, Lana, Kelly, Mark and Jonathan ~