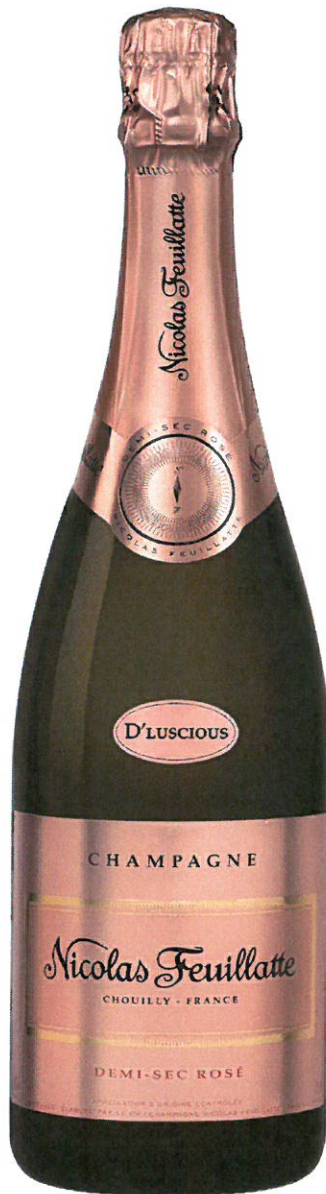


CHAMPAGNE  
*Nicolas Feuillatte*  
EPERNAY-NEW YORK-AILLEURS



## *Demi-Sec Rosé* D'LUSCIOUS



### *Generous and Fruity*

*Aged in our cellars for at least two years, its dry and slightly sweet character is beautifully balanced on the palate.*

#### *Blend:*

60% Pinot Noir,  
30% Pinot Meunier,  
10% Chardonnay

#### *Palate:*

On entry, the palate is fresh, round and velvety, with just the right dosage, evolving constantly on a lingering background of red fruits. The harmony between nose and palate is extremely pleasing.

#### *Appearance:*

A clear, delicate and luminous coral pink, shot through with intermittent sparkles of silver. A full, dynamic effervescence – created by a multitude of light, swirling bubbles.

#### *Food Pairing:*

Crawfish in spicy sauce, Smoked trout, Chicken curry, pork with sweet and sour sauce.

“ *This attractive rosé brings out notes of fresh black and red fruit, which is immediately rounded out in oriental flavors. The Morello cherry marries with the raspberry and flirts with an enthusiastic touch of bilberries.* ”

—David Hénault, Chef de Cave



## Brut Reserve NV

Champagne • 40% Pinot Noir, 40% Meunier, 20% Chardonnay

90 points

Wine Spectator - 11/13,

A delicate Champagne that draws its elegance and exuberance from 150 cru villages and different varietals that make up the blend. Aromas of fresh white fruit aromas of apple, pear and peach intermingled with curry and turmeric spices. Clean, elegant and complex on the attack.

- Aged for 3 years—only a minimum 15 months aging is required.
- The company holds nearly 5,000 acres spread over 280 vineyards.
- Vineyard holdings include 11 of 17 Grand Crus, 32 of 41 Premier Crus.



(750 mL)

CHAMPAGNE  
*Nicolas Feuillatte*  
EPERNAY-NEW YORK-BEYOND

 [DOWNLOAD FACTSHEET PDF](#)

 [WATCH VIDEO TASTING NOTE](#)

## D'Luscious Demi-Sec Rosé NV

Champagne • 60% Pinot Noir, 30% Pinot Meunier, 10% Chardonnay

Black and red fruit aromas. Developing notes of cherry, raspberry and blueberry. Fresh and velvety, fruit driven, initially rounded and delicately sweet revealing a remarkable balance.

- Fusion of "Delicious" and "Luscious".
- Centre Vinicole de la Champagne is made up of 5,200 grower/members.
- The company holds nearly 5,000 acres spread over 280 vineyards.



(750 mL)

CHAMPAGNE  
*Nicolas Feuillatte*  
EPERNAY-NEW YORK-BEYOND

 [DOWNLOAD FACTSHEET PDF](#)

## 2015 Castello della Sala Bramito del Cervo Chardonnay

Umbria IGT • 100% Chardonnay

A brilliant yellow color with greenish highlights, the wine has fresh and complex aromas of tropical fruit, pineapple, citrus, hazelnut butter and vanilla. On the palate the wine is savory in flavor, fresh and well-integrated with delicate fruit notes on the finish.

- Antinori's winemaking legacy spans 26 generations and over 625 years.
- First produced with the 1994 vintage, Antinori's second Chardonnay.
- Aged for 5 months in oak, then blended and bottled.



(750 mL)

*Marchesi*  
**ANTINORI**  
26 GENERAZIONI

 [DOWNLOAD FACTSHEET PDF](#)

 [WATCH VIDEO TASTING NOTE](#)

## 2014 Guado al Tasso Il Bruciato

Bolgheri DOC • 55% Cabernet Sauvignon, 30% Merlot, 15% Syrah

A rich and pleasurable wine on the nose with notes of sweet spices, toasted coffee, and ripe red berry fruit. The wine is elegant and balanced on the palate with good length and a fruity finish.

- Stretches from the Tyrrhenian Sea to the hills inside Bolgheri.
- Named after an estate forest ruined by fire in the early 1900s.
- Barrel aged for 8 months, and bottle aged for 4 months before release.



(750 mL)

Marchesi  
**ANTINORI**  
26 GENERAZIONI

 [DOWNLOAD FACTSHEET PDF](#)

 [WATCH VIDEO TASTING NOTE](#)

## 2011 Villa Antinori Chianti

Chianti Classico DOCG Riserva • 90% Sangiovese / 10% Other red grape varieties

**91 points**

Wine Enthusiast - 4/14, 2011 *Vintage*

An intense ruby red color and features equally intense aromas of red fruit, raspberries and blueberries, followed by hints of oak and spices, particularly cloves. On the palate, the wine is vibrant and rooted in the terroir of the area with supple tannins.

- Only grapes from the top estate-owned vineyards are used.
- Aged for 12 months in small French and Hungarian oak barrels.
- During barrel aging, the wine completed malolactic fermentation.



(750 mL)

Marchesi  
**ANTINORI**  
26 GENERAZIONI

 [DOWNLOAD FACTSHEET PDF](#)

 [WATCH VIDEO TASTING NOTE](#)