

## Champagne, Sparkling White

### Moët et Chandon Dom Perignon

Bin #100  
Moët et Chandon 2009  
Champagne  
Champagne, France  
\$295

“The first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smoky and toasted qualities. The presence of the wine on the palate is immediately captivating. Paradoxically concentrated yet creamy, it is energetic and warm in the mouth, focusing on the fruit, then gradually taking on more profound bass notes. The whole holds its note perfectly, intensively, with just a subtle, elegant hint of underlying bitterness.” -Wine Maker

**96 pts. Robert Parker**  
**96 pts. Decanter**  
**97 pts. James Suckling**  
**96 pts. Wine Spectator**



### Veuve Cliquot Brut 'Yellow Label'

Bin #101  
Veuve Cliquot NV  
Champagne,  
Champagne, France  
\$150

“A fine example of a dry, sophisticated brut, this is an elegant style of Champagne whose understated apple and butter flavors are well balanced by crisp acidity” – Wine Spectator



### Moët et Chandon Imperial Brut Rosé

Bin #102  
Moët & Chandon NV  
Champagne  
Champagne, France  
\$150

“Rosé Imperial displays a pink color with amber highlights. Lively and intense, the bouquet exudes red fruits (wild strawberry, raspberry, cherry) with floral nuances of rose and a slight hint of pepper. On the palate, the wine shows a juicy intensity of berries (strawberry, raspberry, redcurrant) rounded out by the fleshiness and firmness of peach and the freshness of a subtle note of mint.” –wine.com

**91 pts. Wine Spectator**



### Moët et Chandon Imperial Brut

Bin #103  
Moët & Chandon NV  
Champagne  
Champagne, France  
\$115

“Moët maintains an impressive consistency with this lemon and lime flavored wine. Smooth but crisp, and easy to drink.” – Wine Enthusiast

**89 pts. Wine Spectator**

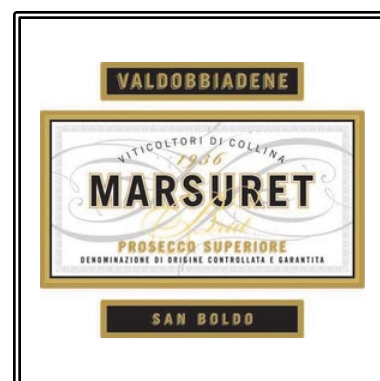


## Champagne, Sparkling White

### Marsuret Prosecco di Valdobbiadene

Bin #104  
Marsuret  
Veneto,  
Italy  
\$36

Bright pale straw yellow, lively with a fine and persistent perlage. Elegant and complex with notes of golden apples and hints of wild flowers.



### Anna de Codorníu Brut Rosé

Bin #108  
Anna de Codorníu N/V  
Pinot Noir, Chardonnay  
Spain  
\$35

Cherry and strawberry tones, aromas of red berries with faint notes of green apple. Creamy on the palate with a good balance between acidity and sugars and a very refreshing finish.



### Codorníu Cava Brut Ann

Bin #109  
Anna de Codorníu  
N/V  
Cava  
Spain  
\$32

The Anna de Codorníu Cava Brut begins with pale straw yellow color in the glass, clean and brilliant. Fine bubbles with continuous beads and a persistent mousse. On the nose, it displays delicate aromas of tropical fruit such as pineapple as well as citrus, grapefruit, and lime. On the palate it is soft with elegant citrus notes. Well balanced and refreshing. Its freshness and delicacy makes it ideal as an apéritif. It also goes well with shellfish and whitefish



### Twin Vines Vinho Verde

Bin #125  
JM Fonseca N/V  
Vinho Verde  
Azeitão  
Portugal  
\$28

“Pale straw with green highlights this wine features fresh aromas of tropical fruit, melon, banana, and lime. Slightly spritzy and lively on the palate, with refreshing citrus fruit flavors this crisp, refreshing, versatile wine pairs well with salads, chicken, rice dishes, seafood and vegetable pasta dishes, shellfish and seafood.”  
–Palm Bay International Fine Wines & Spirits

