



presents...

Moët Hennessy
USA | PRESTIGE

Dom Pérignon

KRUG

Ruinart

CHAMPAGNE
LA GRANDE DAME
Veuve Clicquot

with with Roberto Loppi
Wednesday, December 1st, 4PM - 7PM

Join us Wednesday, December 1st for this is a RARE opportunity to enjoy our LMVH Prestige Champagne Collection. These Champagnes have become allocated, so it is truly a treat to taste some of the greatest Champagnes side-by-side! The pandemic has even affected shipments of Champagne to the U.S.—the boats can't get them to us fast enough, so try them while you can... Prestige Account Manager, Roberto Loppi will guide us through this amazing line-up. Arrive at 3:30, and you'll not only get a jump-start with being seated comfortably for this very popular event, but Roberto is going to address the group of participants all at once and give you a brief masterclass on the four Champagne houses.

The featured Champagnes will be served as either one-ounce or two-ounce pours.

**The cost of the two-ounce flight will be \$80 per person.
The one-ounce flight will cost \$45 per person,
and will include the following Champagnes:**

NV Krug Grande Cuvée, 169th Edition, Reims, France - \$245

Krug Grande Cuvée is re-created every year, beyond the notion of vintage. The fullness of flavors and aromas achieved by this careful art of blending would be impossible to express with the wines of a single year. The 169th Edition is a blend of 146 wines from 11 different years: 43% Pinot Noir, 35% Chardonnay and 22% Meunier.

2006 Veuve Clicquot La Grande Dame Rose, Champagne, France - \$405

La Grande Dame 2006 is an exclusive blend of our eight classic Grands Crus: Aÿ, Bouzy, Ambonnay, Verzy and Verzenay for the Pinot Noir (53%); Avize, Oger and Le Mesnil-sur-Oger for the Chardonnay (47%). Intense color with copper glints. Very small, sparkling bubbles. The initial nose reveals a saline, mineral background, then notes of red fruits (Morello cherry, wild strawberry, redcurrant) and some more toasted notes of hazelnut, cocoa bean, and sweet spices.

2009 Dom Ruinart Blanc de Blancs, Reims, France - \$175

Entirely composed of Chardonnay Grands Crus, 82% from the Côte des Blancs (Cramant, Avize, Chouilly & Le Mesnil-sur-Oger) and 18% from the northern slope of the Montagne de Reims (Sillery), the wine will wait 9 years in the depths of the chalk pits of the Ruinart House, listed as a UNESCO World Heritage Site.

2012 Dom Pérignon Brut, Epernay, France - \$240

Combining intensity, contained tautness and extreme contradictions, the Dom Pérignon Vintage 2012 blend reveals a unique structure, resonating to the rhythm of controlled energy, channeled by an acidity and bitterness that burst forth magnificently.

RETAIL IS LIMITED AND WILL BE SUBJECT TO AVAILABILITY.

These wines and many others can be found on our website: www.fpwm.com