



presents...

# Champagne Assailly & Collette Bonnet

Friday February 11th, 4PM - 7PM



Tim and Laura Kasta are long time patrons of Ferry Plaza Wine Merchant and have frequented our flight nights for many in the Ferry Building. One day when selling them a rare bottle of Champagne, they came to us with an offer, “We are importing a Champagne that we first came across a decade ago when dining at Les Crayères. Philippe Jamesse, who arguably ran the most comprehensive Champagne program in the world for their Michelin 3-star Restaurant, (now has 2 stars) made the recommendation. We had a bottle of their 2003 vintage and were hooked. The next day we went to Hôtel Restaurant les Avizes, Jacques Selosse's hotel which had just opened at the time. Their chef Stéphane Rossillon arranged a visit, which happened to be just one block away from our Champagne God, Jacques Selosse.”

They met the two brothers, Vincent and Pascal, who are 4th generation producers and have been making classic style champagne in honor of their family's tradition since the winery was founded in 1899. As their father slowly transitioned out of the Domaine, they acquired some of the best plots in Avize. The village of Avize is all Grand Cru, all Chardonnay, and possesses the ideal chalk and limestone soils necessary to produce some of the best Champagnes in the region. Vincent fittingly refers to the village as La Crème de la Crème!

After 10 years of buying every single year for themselves, Tim and Laura not only developed a friendship, but a trust in allowing them to be the first to bring the Champagne into the U.S., are they so excited about it! So are WE! 70% of the tiny production is consumed in France, and only 30% is exported to Belgium, the Netherlands, Switzerland, Italy, Japan, New Zealand and South Korea, and now California. We are also excited to share another one of their imports the Colette Bonnet!

**The featured flight wines will be served as two-ounce pours and 5-ounce glasses.**

**The cost of the 2-ounce flight is \$38 per person or \$34 for Wine Club Members,**

**and will feature the following wines:**

- **2014 Colette Bonnet Pinot Noir Extra-Brut, Champagne, France**  
Retail: \$75.00, \$25.50/glass
- **NV Assailly Cuvee Reservee Blanc de Blancs Grand Cru Brut, Champagne, France**  
Retail: \$63.00, \$22.25/glass
- **2012 Assailly Millesime Blanc de Blancs, Champagne, France**  
Retail: \$108.00, \$34.00/glass
- **2014 Assailly Mongamin 'Les Chantereines' BdB, Champagne, France**  
Retail: \$96.00, \$31.25/glass