

welcome to pink. we would like to say a word or two about this list in your hands. we've hand-picked some very special Champagne producers, in order to provide a truly exceptional Champagne sipping experience. in some cases these are smaller producers, artisanal winemakers, family-owned and operated houses. in other cases we've highlighted the Prestige Cuvée of larger, well known houses, their 'tête de cuvée'. in every case, much thought and care has gone into this list, much like it has into every bottle on it. so please, sit back and enjoy something special today.



NV GRAND CUVÉE BRUT — 2,400 COMTES DE DAMPIERRE,

Montagne de Reims

~ 100% Chardonnay grapes, the 'all occasions' blanc de blanc. aromas of white fruit, white flowers with a touch of brioche. ~

NV ALLIAE BRUT NATURE — 2,600

DOSNON, Côte des Bar

~ equal parts chardonnay and pinot noir; fermented and aged in oak; smoky and earthy aromas. ~

NV LADY DE N. CUVÉE FUT DE CHENE BRUT —

2,600

LE BRUN DE NEUVILLE, Côte de Sézannais

~ honeysuckle, vanilla and pebbly chalk notes that lead to interesting herbal aromatics and a pleasant finish. ~

NV RECOLTE BLANCHE BRUT — 2,500

DOSNON, Côte des Bar

~ 100% Chardonnay grapes. this oak-fermented blanc de blancs is well-concentrated, fresh and elegant; displaying a fleshy yellow fruit character.



2006 J.DE TELMONT — 2,600 J. De TELMONT, EPERNAY

~ 40% Chardonnay, 40% Meunier, 20% Pinot Noir. all the grapes are from a harvest of exceptional quality. This champagne is refined and distinct, lush and fresh and harmonious. ~

NV AYALA ROSE — 2,800

~ blend of 50% Chardonnay, 40% Pinot Noir and 10% Pinot Meunier. Fruity with a long finish. ~

NV EPHEMERE BRUT NATURE — 2,600 DOSNON, Cote des Bar

~ 100% Pinot Meunier, a very rare mono-varietal Pinot Meunier champagne. ~

2012 LE BRUN DE NEUVILLE ROSE — 2,800

~ 78% Chardonnay, 2% Pinot Noir, 20% red wine from Pinot Noir. this champagne begins with aromas of berries and brioche, followed by violets and pomegranate. ~

by the glass

2002 RARE MILLÉSIME — 6,400

PIPER HEIDSEICK, REIMS

~ 70% chardonnay, 30% pinot noir.

'RARE' is only produced in exceptional vintages. in the last 40 years, Piper Heidsieck has only chosen to produce 9 vintages. three of those incredible expressions are on our list here. our house champagne, the 2002 Rare, offers layers of exotic aromas – mango, kiwi, candied ginger, to name just a few. ~

by the bottle

COMTES DE DAMPIERRE, MONTAGNE DE REIMS NM

located in Bouzy, Dampierre
Champagne House is a family-sized
company offering charming, refined and
fascinating wines solely focused on Pinot
Noir and Chardonnay expressions.
Believing that Chardonnay is the
'diamond of Champagne' many of these
wines are 100% Chardonnay grapes
from some of the regions most renowned
villages, including their Cuvée Prestige
and the Family Reserve Ficelée.

NV GRAND CUVÉE,
BRUT — 10,200
NV CUVÉE DES
AMBASSADEURS BRUT
PREMIER CRU — 11,500
NV CUVÉE DES
AMBASSADEURS BLANC
DE BLANCS GRAND CRU
— 11,900





COMTES DE DAMPIERRE, MONTAGNE DE REIMS NM

2012 GRAND VINTAGE FICELÉE — 18,000

2004 CUVEE PRESTIGE FICELÉE — 26,000

2009 FAMILY RESERVE FICELÉE — 19,000

~ this cuvée was a private reserve for the Dampierre family. only produced in the best vintages, this brut blanc de blancs is a real treat that the family chose to share with the world – chardonnay expresses itself as racy, taut, focused yet wonderfully ripe and full. this bottle is all the more special as it is always closed with a hemp-thread, a nod to tradition as bottles were closed this way in the 17th and early 18th centuries. ~



J. De TELMONT, ÉPERNAY NM

J. De Telmont is a fourth-generation family-run house. founded in 1912 just outside Epernay in Damery, this champagne house is now run by brother and sister team Bertrand and Pascale, who work to combine tradition with modern technology, moving towards sustainability and biodynamic winemaking.

NV GRAND ROSÉ BRUT

-9,600

NV CUVÉE LEGER DOSAGE BLANC DE BLANCS EXTRA BRUT — 10,200

NV CUVEE SANS SOUFRE BRUT — 11,000





J. De TELMONT, ÉPERNAY NM

2010 BLANC DE BLANCS BRUT — 10,200

2012 BLANC DE NOIRS BRUT — 10,200

2006 GRAND VINTAGE BRUT — 10,400

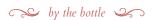
2002 GRAND COURNNEMENT BRUT

— 14,000

2004 O.R. 1735 BRUT — 19,500

~ 100% Chardonnay from Grand Cru villages Chouilly and Avize. this bottle is steeped in history, 'opening a bottle leads you on a journey back in time'. aged on natural cork as it was done 200 years ago, this champagne is buttery with pastry notes, golden in color with fine bubbles. a touch of oak and a very long finish. ~





J. De TELMONT, ÉPERNAY NM

THE HERITAGE COLLECTION

~ J. de Telmont offers a range of vintages from exceptional past years from its private collection. we are lucky to carry some of these 'treasures from another century' exclusive vintages, which have been kept on their lees in still, dark cellars in Damery. ~

1985 THE HERITAGE
COLLECTION — 27,000

1986 THE HERITAGE
COLLECTION — 26,000

1990 THE HERITAGE
COLLECTION — 24,000

1992 THE HERITAGE
COLLECTION — 22,000

1995 THE HERITAGE
COLLECTION — 21,000

1996 THE HERITAGE
COLLECTION — 21,000

1985 THE HERITAGE
COLLECTION — 27,000





LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

Le Brun de Neuville is a co-operative of over 170 wine-growers; the wines of this house are made exclusively from the grapes grown by it's members. Started in 1963 with 27 growers united by passion for their work and a family spirit, they call themselves "La Crayère". their production focuses intensely on the emblematic grape, Chardonnay with a small amount of Pinot Noir plantings and just 1% Meunier.

NV TRADITIONNELLE CUVEE BLANC DE BLANCS BRUT — 9,000

NV TRADITIONNELLE CUVEE BLANC DE BLANCS EXTRA BRUT — 10,500



LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

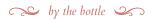
2008 GRAND VINTAGE BRUT — 11,000

2009 GRAND VINTAGE EXTRA BRUT — 11,000

2012 GRAND VINTAGE ROSÉ BRUT — 13,000

1995 GRAND VINTAGE BRUT — 19,500





LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

~ these 'authentique' cuvees have matured under cork for many years, in this case for 4 years, which changes the wines relationship to oxygen during the ageing process ~

> NV AUTHENTIQUE BLANC DE BLANCS BRUT — 11,000

NV AUTHENTIQUE ASSEMBLAGE BRUT — 11,000

NV AUTHENTIQUE ROSÉ BRUT — 11,200





LE BRUN DE NEUVILLE, CÔTE DE SÉZANNE CM

~ 'lady de n.' cuvees are from selected plots and spend 7 to 10 years ageing on lees. ~

NV LADY DE N. CUVEE CLOVIS BRUT — 9,600

NV LADY DE N. CUVEE BLANC DE BLANCS BRUT — 11,000

NV LADY DE N. CUVÉE ROSÉ BRUT — 11,200

NV LADY DE N. CUVEE BLANC DE BLANCS GRAND CRU BRUT — 14,000

NV LADY DE N. CUVÉE FUT DE CHENE BRUT — 12,000



CHAMPAGNE DOSNON, CÔTE DES BAR RM

Davy Dosnon grew up in the village of Lingey, just half an hour north of Chablis. he left to study viticulture, worked in top houses in Burgundy then returned home to produce sustainable and terroir-driven Champagnes from the (sometimes over-looked) Côte des Bar. Dosages are low, fermentation is carried out in former Burgundy barrels, there is no fining or filtering; Davy is a model of the new wave of smaller, artisanal champagne producers. his wines are masterfully focused, unique expressions of this region.

NV RÉCOLTE BRUTE EXTRA BRUT — 10,200

NV RÉCOLTE NOIRE BRUT — 10,200

NV RÉCOLTE BLANCHE BRUT — 10,800 NV RÉCOLTE NOIRE ZÉRO DOSAGE — 10,900





CHAMPAGNE DOSNON, CÔTE DES BAR RM

NV ALLIAE BRUT NATURE — 14,500

NV EPHÉMÈRE BRUT NATURE — 12,000

2008 MILLÉSIME BRUT NATURE — 24,000

~ 100% Pinot Noir. an exceptional vintage year inspired Dosnon to keep a small portion of his vintage Blanc de Noirs ageing in his cellar for 9 years. this is that wine, a timeless champagne, one that will age for decades. ~





PIPER HEIDSIECK, REIMS NM

this house's roots can be traced back to 1785 - it was one of the very first Champagne houses to be established. their tête de cuvée, Rare, is aptly named as it is only produced in exceptional vintages; it is always a pure and bold expression of nature.

2002 RARE MILLÉSIME — 27,000

1998 RARE MILLÉSIME (MAGNUM) — 55,000

RARE LE SECRET (MAGNUM) — 165,000





DEUTZ, VALÉE DE LA MARNE NM

Deutz was established in 1838 and it still located in Aÿ, one of Champagne's most renowned villages. The house's prestige cuvée, Amour de Deutz is made from the finest grapes of selected plots and aged carefully in their chalk walled cellars below the vines.

2008 AMOUR DE DEUTZ BLANC DE BLANC BRUT MILLÉSIME — 24,500

~ 100% Chardonnay grapes from select plots. pure, lively, rich. white flowers with cooked pears and brioche. ~

by the bottle

AYALA, AŸ NM

AYALA, a long-established champagne house, is located in the heart of the great champagne vineyards of Aÿ. it has always been a small, independent family run business, known for low-dosage, top quality wines of freshness and elegance. this champagne house is currently experiencing quite a renaissance, restoration and resurgence.

NV BRUT MAJEUR — 8,500

NV BRUT NATURE — 11,500

NV ROSÉ MAJEUR — 13,000

2006 CUVÉE PERLE D'AYALA BRUT — 23,000

NV BRUT MAJEUR (MAGNUM) — 21,500

2012 LE BRUN DE NEUVILLE ROSE — 2800

2012 GRAND VINTAGE
ROSÉ BRUT — Xx,xxx
78% Chardonnay, 2% Pinot
Noir, 20% red wine from
Pinot Noir. this champagne
begins with aromas of berries
and brioche, followed by
violets and pomegranate
finishing with a refreshing
salinity, layered on top of a
chalky mineral backbone.

mouth-watering.



by chef Vincent 200

foie gras éclair — 950 ~ apple chutney, gingerbread crisp

Navarre Oyster No.3 — 1400 ~ garden vegetables pickled ~

fried chicken oyster and aubergine - 1100 ~ green curry sauce ~

french toast of king crab **cake** — 1100 ~ avocado, mixed green salad ~

Jean François Antony **cheese** — 1600 ~ four varieties, warm sourdough

Canapés

by chef Vincent

champagne tart — 850 ~ citrus jelly ~

strawberry macaroon —
750
~ light lime cream ~