

A L L O Y D I N I N G

VEUVE CLICQUOT DINNER



EXCLUSIVE CHAMPAGNE PRIX FIXE WITH ALLOY DINING



November 17, 2011

5 Course Dinner

6:30PM

\$155 per person all inclusive

Veuve Clicquot Brut - Initially reminiscent of white fruits and raisins, then of vanilla and later brioche.

Veuve Vintage Brut 2002 - A brilliant pale yellow with lively, long-lasting effervescence. The nose is pure with refined mineral flavors, underlined with flowery notes.

Veuve Vintage Rose 2004 - A deep pink hue with highlights of copper and delicate effervescence offering an astonishingly long and subtle finish. Extremely complex and distinguishably fresh.

La Grand Dame 1998 - Pale gold in color with glints of jade, unmatched clarity, and unbelievably fine bubbles. To the nose, typical Chardonnay characteristics come to the fore, with the arrival of floral and mineral aromas (acacia, ferns, chalk). Candied fruit (citrus, apricots, quince) and sweet almond emerge gradually on the palate along with some rare impressions of peaty malt, tobacco and herbs.

Veuve Clicquot Demi Sec - The wine displays both roundness and mellowness, combined with a delightful freshness due to its gentle acidity. Distinct fruit aromas come from higher levels of Pinot Meunier. Chardonnay completes the blend contributing to its freshness and delicacy.

Veuve Clicquot Winemaker Pierre Casenave In Attendance

Casenave is proud to belong to the tasting panel led by chef de caves Dominique Demarville, taking an active part in the creation of the finest quality blends for all the House's wines. He is also involved in the harvest especially in the Chardonnay winemaking in Vertus.

ALLOY
FINE DINING

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