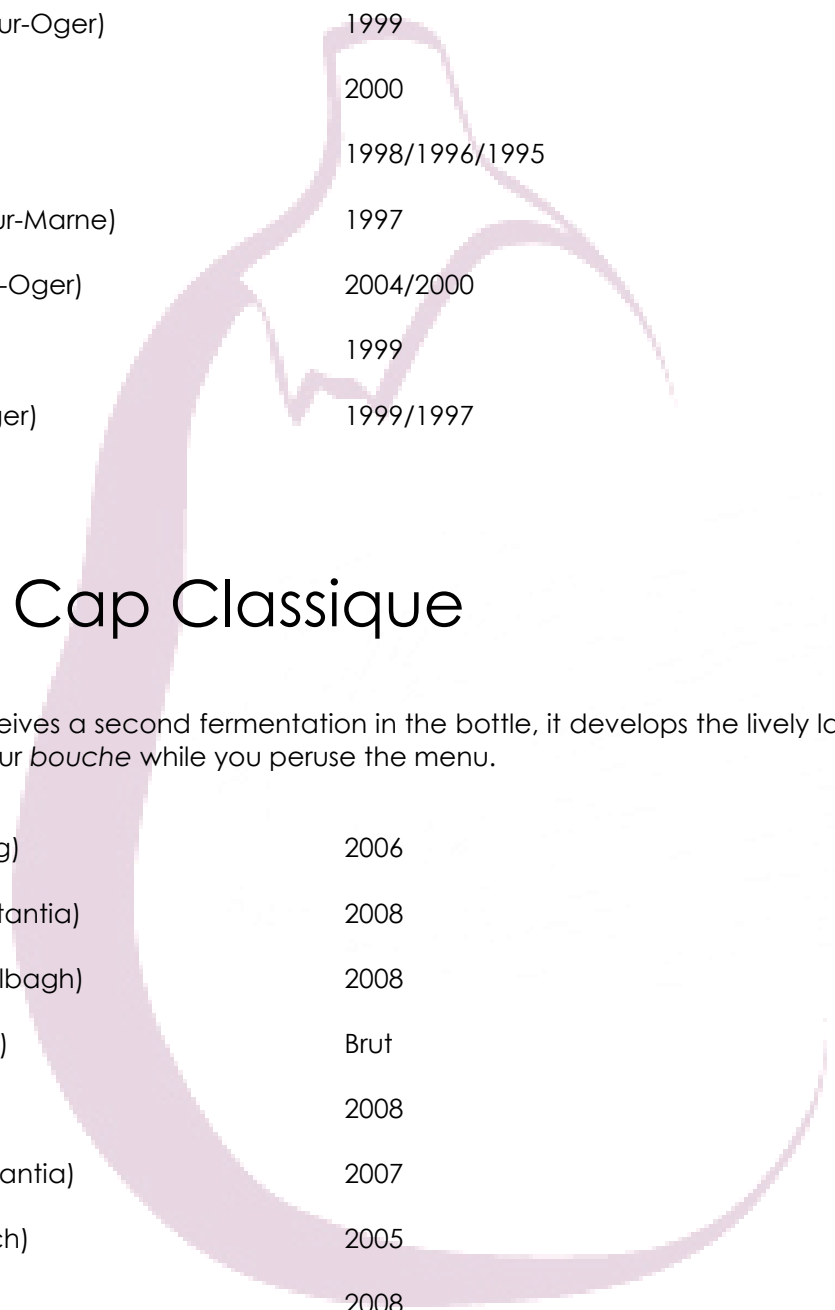


# Champagne

In a league of its own, Champagne adds fizz to any occasion. And by blending the breeding and structure of Chardonnay with Pinot Noir and Pinot Meunier, it can crown any dish.



Delamotte (Le Mesnil-sur-Oger)	1999
Drappier (Reims)	2000
Duval Leroy (Vertus)	1998/1996/1995
Laurent Perrier (Tours-sur-Marne)	1997
Le Mesnil (Le Mesnil-sur-Oger)	2004/2000
Pol Roger (Epernay)	1999
Salon (Le Mesnil-sur-Oger)	1999/1997

# Méthode Cap Classique

When quality wine receives a second fermentation in the bottle, it develops the lively laughter of bubbles – perfect for amusing your *bouche* while you peruse the menu.

Cederberg (Cederberg)	2006
High Constantia (Constantia)	2008
Krone Borealis Rosé (Tulbagh)	2008
Saltare (Western Cape)	Brut
Silverthorn (Robertson)	2008
Steenberg 1682 (Constantia)	2007
Teddy Hall (Stellenbosch)	2005
Villiera (Bottelary)	2008