

**Midsummer times call for refreshing beverages - crisp acidity, lean precise flavours and better still, a backbone of minerality.** That is the best summer drink. Today we handpick 5 champagnes - 4 of which are well-recognized as the Tete de Cuvee of respectable champagne houses and growers; and 1 of them being a rising star of the region!

Champagne connoisseurs are likely familiar with all but one rising star champagnes on today's list: Michel Reybier Brut Premier Cru. If you like your Bordeaux you would find the name familiar - Michel Reybier is the owner of Chateau Cos d'Estournel since 2000. The entrepreneurial gentleman also owns a few other wineries in different parts of Europe. His namesake champagne is created in 2013 when he bought out Pressoirs de France, a troubled champagne negociant. Using Premier cru fruit from Champagne, Michel Reybier favours a more oxidative champagne style.

We have secured competitive prices for all featured champagnes - stock up some for this summer or keep for a few months for festive celebration!



Champagne Selection	Vintage	Price per bottle	Price per bottle (Buy 6+)	Price per bottle (Buy 12+)
Andre Clouet Cuvee Un Jour de 1911	NV	\$650	\$630	-

**100% Pinot Noir.** "The NV Grand Cru Cuvee 1911 emerges from the glass with the most haunting of perfumes. Sweet rose petal and jasmine are some of the nuances that emerge over time. Despite recent disgorgement, the purity of the fruit and the extraordinary elegance of the mousse are hard to miss. This is an exceptional, elegant version of the 1911 that should drink beautifully for years to come. The bottle I tasted needed quite a bit of air to open up, so readers should be patient with the wine at this stage." **WA93+**

**Thienot Cuvee Alain Thienot                      2007            \$730                      \$720                      -**

**60% Chardonnay, 40% Pinot Noir.** "White flowers and almonds give fragrance to this Chardonnay-dominant Champagne. It is a concentrated wine, full of ripe white fruits, with a tight core of acidity. Named after the producer's owner, it is a flagship wine, intense and just ready to drink." **WE94**

**Michel Reybier Brut Premier Cru                      NV                      \$790                      \$750                      -**

**70% Chardonnay, 30% Pinot Noir.** "Produced for the owner of Château Cos d'Estournel in Bordeaux, this wine was wood-aged before undergoing its second fermentation. That gives it a rich, creamy character, attractively oxidative while also having fresh apple and citrus flavors. It's an intense, complex wine that has been bottled ready to drink, marking a very fine launch." **WE94**

**Nicolas Feuillatte Cuvee Palmes d'Or    2006            \$860                      \$850                      \$830**

**50% Chardonnay, 50% Pinot Noir.** "The prestige cuvée from this producer, this has richness and a dense texture that brings out the ripe fruits. From a good, if not great, vintage, it is beautifully balanced, still young to taste and likely to age well. Drink now for the fruit or wait until 2018 for more maturity." **WA93**

**Veuve Clicquot Cuvee La Grande Dame 2008            \$950                      \$930                      \$910**

**92% Pinot Noir, 8% Chardonnay.** "A classic, slow-maturing year picked into October. It's a pale, pristine hue - a beautifully assembled mix of Pinot Noir and Chardonnay from Aÿ, Ambonnay, Bouzy, Verzy, Verzenay and Le Mesnil-sur-Oger, combining saline-wrapped orchard fruits with great Pinot Noir subtlety yet strength. THE aperitif Champagne, but also try with sea trout." **Decanter 97**

All are in 750ml unless otherwise specified. Complimentary delivery for order > HK\$3,000. Order subject to final confirmation and while stocks last. Please reach us for any enquiries.

Self pickup available at WineWorld Retail Showroom  
1/F, Le Pinnacle, Block 3, Connaught Garden, 155 Connaught Road West, Western District (5 minutes walk from Sai Yin Pun MTR station Exit B3).

Regards,

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