



THE CROWN
CLUB



THE CHAMPAGNE EXPERIENCE

Brut Reserve NV

Biscuity aromas give way to lovely spice displaying a complexity rarely present in a non-vintage brut. Gingerbread and almond flavours unfold on the palate, further exposing its vintage soul. (40% Chardonnay, 20% Pinot Noir, 40% Pinot Meunier)

Blanc de Blanc 2002

On the brink of maturity, this vintage Champagne made from 100% Chardonnay grapes reveals smoky tones and hints of exotic spices with an enduring and complex finish. Pair this with oysters or scallops to get the full spectrum of what this exquisite 2002 vintage has to offer. (100% Chardonnay)

Vintage 2002

A superb example of De Castelneau's house style, this beautifully structured vintage Champagne emits spice and roasting coffee on the nose, giving way to a richer and more voluptuous impression on the palate with hints of citrus and baked fruit. (50% Chardonnay, 10% Pinot Noir, 40% Pinot Meunier)

Brut Rosé NV

Wild strawberries and ripe plums dominate the bouquet of this charmer, while the soft and rich palate retains a lightness of touch that pairs beautifully with a warm cherry tart or simply as an aperitif. (35% Chardonnay, 14% Pinot Noir, 51% Pinot Meunier)

£70.00 per person
(minimum 6 guests)

