

7. Bubbles! – CI\$200

Love bubbles??? Fruity, toasty, notes of Brioche and apples... Sparkling wine can be made 3 main ways, and this changes how it will taste and feel. Come explore the nuances of the bubbly beauties of the world.

Wines included in the Bubbly tasting:

Tinazzi, Prosecco, Valdobbiadene, Italy NV

Made from the Glera grape, this is a traditional style of prosecco with a fruit forward palate and a vibrant mousse. This is a fun fresh and fruit driven wine with notes of apple, pear and citrus.

Charles Ellner, Integral, Brut, Epernay, France NV

Made up of 40% Chardonnay and 60% Pinot Noir with no dosage and no malolactic fermentation, this champagne could not be any fresher and crisper. A dry champagne with mouth-watering acidity, light on the palate with citrus and apples keeping your palate wanting more.

Maria Casanovas, Brut Nature, Penedes, Spain 2015

Toasty notes from the moment this wine is opened. Moving into hints of citrus, apples and nuts. With 0gms dosage this is a dry Cava with a racy acidity and a creamy mousse.

Monmarthe, Secret de Famille, Brut, Premier Cru, Reims, France NV

40% Pinot noir, 40% Meunier, 20% chardonnay with notes of white peach, plums and white flowers, this is a powerful wine. The Pinot and Meunier give it a rounded medium weighted body, while the chardonnay keeps it fresh.

Lanson, Noble Cuvee, Brut Rose, Reims, France NV

Lansons' fragrance of old roses gradually gives way to slight citrus flavours on the palate, notes of orange peel and peaches further add the enjoyment of the wine. A gentle mousse sits lightly on the palate and opens the flavours as time passes.