

# WELCOME TO THE CHAMPAGNE CONCEPT

Our team of Fizz fanatics, are here to take you through an informal tasting, share with you a variety of Champagnes and help you find your favourite bottle of bubbly!

Choose from one of our carefully planned tasting experiences and your fizz sommelier will do the rest, or go à la carte and choose from any of our 10 Champagnes currently open!

10 Champagnes not enough? Check the specials board for even more Champagnes to taste.

## TASTING EXPERIENCES (75ml tastings)

- TRIO OF GRAPES TASTING** £15 per person  
Let us guide you through the 3 main grapes used to make Champagne. You will be surprised by the variety of flavour as you find your preference. 3 tasting glasses.
- PRESTIGE TASTING** £18 per person  
Treat yourself to something special? Try each of the 3 Prestige Champagnes currently on our menu. All these champagnes are special, rare and unforgettable!
- OUR CHAMPAGNE MASTER CLASS** £30 per person  
6 Champagne tastings showcasing the 3 main grapes of Champagne, a zero sugar Champagne, a Rosé and a special vintage to finish.
- THE ULTIMATE TASTING EXPERIENCE** £50 two sharing  
Your Fizz sommelier will guide you through all 10 Champagnes on our menu. You will try a variety of white and Rosés and some special vintages!

## PERSONALISE YOUR EXPERIENCE

Go by the Glass or choose a minimum of 3 tastings per person to create a Tasting Flight	Glass	Tasting
	125ml	75ml
1. <b>CHARDONNAY Light, Elegant, Fresh</b> (Gimmonet Gonet Cuvée Or, 100% Chardonnay, Grand Cru)	£8	£5
2. <b>PINOT NOIR Bold, Robust, Fruity, Yeasty</b> (Nicolas Maillart Platine, 85% Pinot Noir, 15% Chardonnay, Premier Cru)	£8	£5
3. <b>PINOT MEUNIER Rich, Fruity, Earthy</b> (Gaudinat-Boivin Tradition, 75% Pinot Meunier, 15% Chardonnay, 10% Pinot Noir)	£8	£5
4. <b>ROSÉ Summer Fruits, Refreshing and zingy finish</b> (Gaudinat-Boivin Rosé, 80% Pinot Meunier, 15% Chardonnay, 5% Pinot Noir)	£8	£5
5. <b>BRUT Fresh, Clean, Well Balanced</b> (Gaudinat-Boivin, 40% Pinot Noir, 30% Chardonnay, 30% Pinot Meunier)	£8	£5
6. <b>BRUT NATURE Zero Sugar, Dry, Refreshing</b> (Roger Manceaux Nature, 45% Pinot Noir 30% Chardonnay, 25% Pinot Meunier)	£7	£4
7. <b>ROSÉ Light, Well balanced, Fruity, Crisp</b> (Roger manceaux Rosé, 45% Pinot Noir, 30%Chardonnay, 25% Pinot Meunier)	£7	£4
8. <b>CARAT DU MESNIL VINTAGE Elegant, Complex, Vanilla, Fresh</b> (Gimmonet Gonet Carat du Mesnil, 100% Chardonnay, Grand Cru)	£10	£6
9. <b>ORGANIC Pure, Natural, Sea salt, Fresh</b> (Leclerc Briant Brut Reserve, 70% Pinot Noir, 30% Chardonnay)	£10	£6
10. <b>SPECIAL CLUB VINTAGE 2009 Rich, Complex, Stunning</b> (Remy Massin Special Club Vintage 2009, 80% Chardonnay, 20% Pinot Noir)	£10	£6

FOR SNACKS, BEER, WINE & SOFT DRINKS P.T.O