



# Time for Bubbles!



## A. Margaine Le Brut Champagne (France)

Growers Champagnes are all “estate” grapes, meaning that all aspects of winemaking are done on the property. Shows notes of ripe black cherry and blackberry, Meyer lemon peel, biscuit and white blossoms, with just enough yeastiness to pull it all together.



## Gaston Chiquet “Tradition” Brut (France)

Another Grower Champagne and one of our favorites! Offers flavors of Gala apple, white cherry, chalk and grated ginger with bright, lemony acidity. Minerally finish. Super clean and refreshing!



## Vallformosa Mistinguet Cava Brut (Spain)

Aromas are a mixture of fruit (melon, apple and banana) and the result of fermentation (toasted notes). Harmonious and appetizing in the mouth, with a light touch of acidity. A rounded and elegant aftertaste.



## Avinyó Cava Brut Reserva (Spain)

Aged three months to three years longer than required, this Reserva really becomes a “baby Champagne.” Fine bubbles, fresh apple, pear, and citrus aromas, a creamy yet lively palate, hints of minerality, and a crisp, dry finish.



## Col di Luna 'Flora' Prosecco Brut (Italy)

Did you know most Prosecco is labeled “Extra Dry,” which actually tastes sweet? Flora is made “Brut,” resulting in a truly dry wine with notes of green apple, Asian pear, and flowers. A yeasty, umami character makes a versatile pairing with aperitivo snacks, crudo and sushi.



## Bianca Vigne Prosecco (Italy)

Aromas of citrus and apple on the nose. Well-balanced, fresh and vibrant, with an elegant, fine bubble! This Prosecco is perfect as an aperitif or with shellfish and spicy foods...very clean and palate freshening.

