ARRIVÉE

RESTAURANT

Inspired by restaurant "Arrivée's" identity, our wine list is an extension of our fine-dining experience, that is guided by origin, craftsmanship and the pleasure of discovery. With a distinctly French perspective, the selection brings together benchmark estates and independent producers, classic regions and individual terroirs, balancing tradition with a contemporary approach to wine.

Champagne stands at the heart of our wine list. The selection explores the region in depth, from renowned maisons to grower-producers, from established cuvées to single-vineyard and limited-production wines. Different crus, vintages, base years and styles are represented, with particular attention to terroir and vertical selections that reveal how a producer, vineyard or cuvée evolves across different release.

Within this philosophy, La Crème de la Cave champagne list represents the most distinctive expression of our cellar - a selection of exceptional vintages, rare cuvées and parcel wines, bringing together iconic maisons, visionary growers and cellar masters whose work has shaped and continues to shape the identity of Champagne.

Together, the restaurant's wine list and La Crème de la Cave invite guests to explore wine at their own pace, from familiar classics to less expected discoveries. Each bottle offers a glimpse into a place, a vintage and the philosophy behind its creation.

ARRIVÉE
RESTAURANT

CONTENTS

WINE AND CHAMPAGNE LIST

2 SELECTION BY GLASS

3 WHITE WINE / ROSE WINE

4 RED WINE

5 CHAMPAGNE SERVED IN MAGNUM BOTTLES

6 CHAMPAGNE MULTI-VINTAGE WHITE BRUT

8 CHAMPAGNEBLANC DE BLANCS STYLE BRUT / BLANC DE NOIRS STYLE BRUT

9 CHAMPAGNE MULTI-VINTAGE ROSÉ BRUT

10 CHAMPAGNE SINGLE VINTAGE BRUT

11 CHAMPAGNE PRESTIGE CUVÉE

LA CRÈME DE LA CAVE

13 CHAMPAGNE EN MAGNUM / MULTI-VINTAGE

14 CHAMPAGNE VINTAGE

15 CHAMPAGNE VINTAGE BLANC DE BLANCS

16 CHAMPAGNE BLANC DE NOIRS

17 CHAMPAGNE PRESTIGE CUVÉE

ARRIVÉE
RESTAURANT

SELECTION BY GLASS

Champagne

	GIMONNET-GONET L'ORIGINE BLANC DE BLANCS GRAND CRU BRUT *Ageing - 24 months; dosage - 5 g/l.*		**14.00 €**

White wine

Bourgogne	DOMAINE SERVIN VAILLONS CHABLIS PREMIER CRU AOP	*2023*	**13.00 €**
Loire	DOMAINE CHATELAIN HARMONIE POUILLY-FUMÉ AOP	*2025*	**12.00 €**
Alsace	BOTT-GEYL PINOT GRIS "LES ÉLÉMENTS" ALSACE AOP	*2020*	**12.50 €**

Rose wine

Provence	CHÂTEAU MIRAVAL CÔTES DE PROVENCE AOP	*2023*	**12.00 €**

Red wine

Bourgogne	MAISON CHAMPY PINOT NOIR BOURGOGNE AOP	*2024*	**13.50 €**
Bordeaux	CHÂTEAU CLOS DE BOÜARD MONTAGNE-SAINT-ÉMILION AOP	*2016*	**14.00 €**
Vallée du Rhône	CHÂTEAU DE SAINT COSME CÔTES DU RHÔNE AOP	*2024*	**11.50 €**

Sweet wine

Bordeaux	CHÂTEAU BEL AIR CUVÉE TRADITION SAINTE-CROIX-DU-MONT AOP	*2023*	**7.50 €**
Bordeaux	CHÂTEAU BORDENAVE SAUTERNES AOP	*2001*	**8.00 €**

ARRIVÉE
RESTAURANT

WHITE WINE

Bordeaux	CHÂTEAU OLIVIER GRAND CRU CLASSÉ PESSAC-LÉOGNAN AOP	*2023*	**80.00 €**
Bourgogne			
Côte de Nuits	ALBERT BICHOT CHÂTEAU-GRIS "LES TERRASSES" NUITS-SAINT-GEORGES AOP	*2023*	**135.00 €**
Côte de Beaune	OLIVIER LEFLAIVE PULIGNY-MONTRACHET AOP	*2022*	**190.00 €**
Côte Chalonnaise	MOILLARD-GRIVOT LES BOUCHOTS MONTAGNY PREMIER CRU AOP	*2023*	**80.00 €**
Mâconnais	DOMAINE ANDRÉ BONHOMME VIEILLES VIGNES VIRÉ-CLESSÉ AOP	*2023*	**85.00 €**
Alsace	DOMAINE ANDRE LORENTZ KIRCHBERG DE BARR RIESLING ALSACE GRAND CRU AOP	*2020*	**60.00 €**
Loire	PASCAL JOLIVET LES CAILLOTTES SANCERRE AOP	*2024*	**85.00 €**
Vallée du Rhône	M. CHAPOUTIER INVITARE CONDRIEU AOP	*2023*	**110.00 €**

ROSE WINE

Provence	DOMAINE OTT CLOS MIREILLE CÔTES DE PROVENCE AOP	*2023*	**90.00 €**
	CHÂTEAU VIRANT TERRE DE BEAUFERAN COTEAUX D'AIX-EN-PROVENCE AOP	*2023*	**65.00 €**

ARRIVÉE
RESTAURANT

RED WINE

Bordeaux

Margaux	CHÂTEAU DESMIRAIL 3ÈME GRAND CRU CLASSÉ MARGAUX	*2020*	**92.00 €**
Pomerol	CHÂTEAU LA FLEUR DE BOÜARD LALANDE-DE-POMEROL	*2012*	**85.00 €**
Saint-Émilion	CHÂTEAU BARDE-HAUT SAINT-ÉMILION GRAND CRU CLASSÉ	*2018*	**95.00 €**
Pauillac	CHÂTEAU LYNCH-MOUSSAS 5ÈME GRAND CRU CLASSÉ PAUILLAC	*2021*	**100.00 €**
Médoc	CHÂTEAU LAMARQUE HAUT-MÉDOC	*2016*	**90.00 €**

Bourgogne

Côte de Nuits	ALBERT BICHOT “CHÂTEAU GRIS” MONOPOLE NUITS-SAINT-GEORGES PREMIER CRU AOP	*2018*	**125.00 €**
Côte de Beaune	BOUCHARD PÈRE & FILS “LES RUGIENS” POMMARD PREMIER CRU AOP	*2017*	**100.00 €**
Côte Chalonnaise	FAIVELEY “CLOS DES MYGLANDS” MONOPOLE MERCUREY PREMIER CRU AOP	*2023*	**80.00 €**
Cru Beaujolais	ALBERT BICHOT DOMAINE DE ROCHEGRÈS MOULIN-À-VENT AOP	*2016*	**75.00 €**

Loire

Cru Beaujolais	BERNARD BAUDRY “LE DOMAINE” CHINON AOP	*2023*	**75.00 €**

Vallée du Rhône

Northern Rhône	M. CHAPOUTIER LES ARÈNES CORNAS AOP	*2021*	**140.00 €**
Northern Rhône	M. CHAPOUTIER LES MEYSONNIERS CROZES-HERMITAGE AOP	*2023*	**85.00 €**
Southern Rhône	CHÂTEAU DE SAINT COSME CHÂTEAUNEUF-DU-PAPE AOP	*2023*	**95.00 €**
Southern Rhône	XAVIER VIGNON LIRAC AOP	*2019*	**75.00 €**

ARRIVÉE
RESTAURANT

CHAMPAGNE SERVED IN MAGNUM BOTTLES

Larger formats that allow Champagne to evolve with greater depth, freshness and complexity.

GIMONNET–GONET L'ORIGINE BLANC DE BLANCS MESNIL SUR OGER GRAND CRU NON-VINTAGE BRUT BLANC **170.00 €**

Made exclusively from Chardonnay grapes from own vineyards. Ageing - 24 months; dosage - 5 g/l.

BOLLINGER SPECIAL CUVEE NON-VINTAGE BRUT BLANC EN MAGNUM **230.00 €**

Mainly Grand and Premier Cru harvest: 60% Pinot Noir, 25% Chardonnay and 15% Meunier. Ageing - 36 months, dosage - 8 g/l.

GOSSET GRANDE RESERVE NON-VINTAGE BRUT BLANC EN MAGNUM **200.00 €**

40–45% Pinot Noir, 30–35% Chardonnay, 20–24% Meunier. Ageing - 48 months; dosage ~ 7 g/l.

JACQUESSON CUVEE NO. 748 NON-VINTAGE EXTRA BRUT BLANC EN MAGNUM **320.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage – 2020; ageing - 48 months; dosage - 2 g/l.

JACQUESSON CUVÉE NO. 747 EXTRA BRUT BLANC EN MAGNUM **440.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage - 2019; ageing - 48 months; dosage - 1,5 g/l.

JACQUESSON CUVÉE NO. 746 EXTRA BRUT BLANC EN MAGNUM **470.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage - 2018, ageing - 48 months; dosage - 2 g/l.

JACQUESSON CUVÉE NO. 745 EXTRA BRUT BLANC EN MAGNUM **470.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage - 2017; ageing - 48 months; dosage - 0,75 g/l.

BILLECART-SALMON LE ROSE NON-VINTAGE BRUT ROSE EN MAGNUM **250.00 €**

A blend of 40% Chardonnay, 30% Pinot Noir (7% as red wine) and 30% Meunier. Ageing - 36 months; dosage ~ 8 g/l.

LOUIS ROEDERER COLLECTION VINTAGE 2015 EN MAGNUM **335.00 €**

70% Pinot Noir, 30% Chardonnay. Ageing for at least 36 months; dosage - 8 g/l.

PHILIPPONNAT BLANC DE NOIRS 2015 EXTRA BRUT EN MAGNUM **390.00 €**

60% Pinot Noir, 40% Chardonnay. Ageing for 84 months; dosage - 7 g/l.

POL ROGER BRUT RESERVE VINTAGE 2018 EN MAGNUM **190.00 €**

60% Pinot Noir, 40% Chardonnay. Ageing for 84 months; dosage - 7 g/l.

ARRIVÉE
RESTAURANT

MULTI-VINTAGE WHITE BRUT

Blending different years to express the distinctive style and character of each producer.

BILLECART-SALMON BRUT SOUS BOIS BLANC **150.00 €**

A blend Pinot Noir, Chardonnay and Meunier vinified in oak barrels. Ageing from 72-84 months; dosage 7 g/l.

BOLLINGER SPECIAL CUVÉE NON-VINTAGE BRUT BLANCNON-VINTAGE BRUT BLANC **105.00 €**

Mainly Grand and Premier Cru harvest: 60% Pinot Noir, 25% Chardonnay and 15% Meunier. Ageing - 36 months; dosage - 8 g/l.

CHARLES HEIDSIECK BRUT RÉSERVE NON-VINTAGE BRUT BLANC **95.00 €**

A blend of 40% Pinot Noir, 40% Chardonnay and 20% Meunier. Ageing - over 36 months; dosage ~ 9 g/l.

ANDRE CLOUET GRANDE RESERVE NON-VINTAGE BRUT BLANC **80.00 €**

Blend of Pinot Noir. Ageing - 36 months; dosage ~ 5 g/l.

EGLY-OURIET LES PRÉMICES BRUT BLANC

*- A blend of Pinot Noir, Meunier, Chardonnay. B**ase vintage - 2020**; ageing - 36 months; dosage 2 g/l.* **180.00 €**

*- A blend of Pinot Noir, Meunier, Chardonnay. B**ase vintage - 2019**; ageing - 36 months; dosage 1 g/l.* **180.00 €**

*- A blend of Pinot Noir, Meunier, Chardonnay. **Base vintage - 2018**; ageing - 36 months; dosage 1 g/l.* **200.00 €**

*- A blend of Pinot Noir, Meunier, Chardonnay. **Base vintage - 2017**; ageing - 36 months; dosage 1 g/l.* **210.00 €**

JACQUESSON CUVEE NO. 748 EXTRA BRUT BLANC **160.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage - 2020; ageing - 48 months; dosage - 2 g/l.

JACQUESSON CUVÉE NO. 747 EXTRA BRUT BLANC **180.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage - 2019; ageing - 48 months; dosage - 1,5 g/l.

JACQUESSON CUVÉE NO. 746 EXTRA BRUT BLANC **210.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage - 2018; ageing - 48 months; dosage - 2 g/l.

JACQUESSON CUVÉE NO. 745 EXTRA BRUT BLANC **190.00 €**

Pinot Noir, Chardonnay, Meunier. Base vintage - 2017; ageing - 48 months; dosage - 0,75 g/l.

LECLERC BRIANT RÉSERVE NON-VINTAGE EXTRA BRUT BLANC **90.00 €**

Pinot Noir, Chardonnay, Meunier. Ageing - 24 months; dosage - 4.5 g/l.

AR LENOBLE INTENSE NON-VINTAGE EXTRA BRUT BLANC **100.00 €**

45% Meunier, 40% Pinot Noir and 15% Chardonnay. Ageing - 36 months; dosage from 2 to 3 g/l.

LOUIS ROEDERER COLLECTION 246 BRUT BLANC **105.00 €**

54% Chardonnay, 35% Pinot Noir, 11% Meunier. Ageing - 48 months, dosage - 7 g/l.

ARRIVÉE
RESTAURANT

LOUIS ROEDERER COLLECTION 245 BRUT BLANC **150.00 €**
41% Chardonnay, 35% Pinot Noir, 24% Meunier. Base vintage - 2020; ageing - 48 months; dosage - 7 g/l.

LOUIS ROEDERER COLLECTION 243 BRUT BLANC **160.00 €**
42% Chardonnay, 40% Pinot Noir, 18% Meunier. Base vintage - 2018; ageing - 48 months; dosage - 8 g/l.

LOUIS ROEDERER COLLECTION 242 BRUT BLANC **150.00 €**
42% Chardonnay, 36% Pinot Noir, 22% Meunier. Base vintage - 2017; ageing - 48 months; dosage - 8 g/l.

MARC HÉBRART MES FAVORITES VIEILLES VIGNES PREMIER CRU BRUT BLANC **130.00 €**
80% Chardonnay, 20% Pinot Noir from old vines in Mareuil-sur-Aÿ Premier Cru. Ageing - 36 months; dosage - 5,5 g/l.

MARGUET SHAMAN 21 GRAND CRU EXTRA BRUT BLANC **95.00 €**
84% Pinot Noir, 16% Chardonnay. Base vintage - 2021; biodynamic; dosage - 0 g/l.

MARGUET SHAMAN 20 GRAND CRU BRUT NATURE BLANC **120.00 €**
81% Pinot Noir, 19% Chardonnay. Base vintage - 2020; biodynamic; ageing - 24 months; dosage - 0 g/l.

POL ROGER BRUT RESERVE NON-VINTAGE BRUT BLANC **95.00 €**
A blend of Chardonnay, Pinot Noir and Meunier. Ageing - 48 months; dosage - 9 g/l.

ARRIVÉE
RESTAURANT

BLANC DE BLANCS STYLE BRUT

Chardonnay-led champagnes defined by freshness, finesse and mineral expression.

DIEBOLT-VALLOIS BLANC DE BLANCS NON-VINTAGE EXTRA BRUT BLANC **90.00 €**

A blend of Chardonnay from Chouilly Grand Cru, Cuis Premier Cru and Epernay. Ageing - 24 months; dosage - 2 g/l.

ANDRE CLOUET CHALKY BLANC DE BLANCS NON-VINTAGE BRUT BLANC **95.00 €**

A blend of Chardonnay; ageing - 36 months; dosage from 2.5 to 4 g/l.

BONNAIRE GRAND CRU BLANC DE BLANCS BRUT NATURE NON-VINTAGE BLANC **85.00 €**

Chardonnay. Ageing - 48 months; dosage - 0 g/l.

MARC HÉBRART BLANC DE BLANCS PREMIER CRU BRUT BLANC **130.00 €**

A blend of Chardonnay. Ageing - 36 months; dosage from 6 to 7 g/l.

MARGUET YUMAN PREMIER CRU BRUT NATURE BLANC DE BLANCS **120.00 €**

A blend of Chardonnay from Villers-Marmery Premier Cru and Villeneuve-Renneville Premier Cru; biodynamic; dosage 0 g/l.

RUINART BLANC DE BLANCS NON-VINTAGE BRUT BLANC **150.00 €**

Blend of Chardonnay. Ageing from 24 to 36 months; dosage from 7 g/l.

PASCAL AGRAPART TERROIRS GRAND CRU BLANC DE BLANCS NON-VINTAGE EXTRA BRUT BLANC **110.00 €**

Blend of Chardonnay. Ageing from 36 to 48 months; dosage - 5 g/l.

BLANC DE NOIRS STYLE BRUT

Champagnes from dark-skinned grapes, offering depth, structure and generous character.

DOSNON RECOLTE NOIRE BLANC DE NOIRS ZERO DOSAGE NON-VINTAGE BLANC **100.00 €**

Pinot Noir. Ageing - 24 months; dosage - 0 g/l.

EGLY-OURIET LES VIGNES DE VRIGNY PREMIER CRU BRUT BLANC **180.00 €**

A blend of Meunier from old vines in Vrigny Premier Cru. Ageing - 36 months; dosage 0 g/l.

ERIC RODEZ BLANC DE NOIRS AMBONNAY GRAND CRU NON-VINTAGE EXTRA BRUT BLANC **105.00 €**

A blend of Pinot Noir; dosage - 4 g/l.

ARRIVÉE
RESTAURANT

MULTI-VINTAGE ROSÉ BRUT

Expressive rosé champagnes combining freshness, fruit and gastronomic character.

BOLLINGER NON-VINTAGE BRUT ROSÉ **120.00 €**
Mainly Grand and Premier Cru vintages: 62% Pinot Noir (5% as red wine), 24% Chardonnay, 14% Meunier. Ageing from 30 to 36 months; dosage ~ 8 g/l.

DE SOUSA NON-VINTAGE BRUT ROSÉ **95.00 €**
Blend of 92% Chardonnay and 8% Pinot Noir. Ageing from 24 to 30 months; dosage – 7 g/l.

FLEURY ROSE DE SAIGNEE NON-VINTAGE BRUT ROSE **95.00 €**
Composition: Pinot Noir. Ageing over 36 months; dosage - 2 g/l.

GOSSET GRANDE ROSÉ NON-VINTAGE BRUT ROSÉ **85.00 €**
Chardonnay 40–48%, Pinot Noir 20 –27%, Meunier 10–16%. Ageing - 48 months; dosage - 4–8 g/l.

MARC HÉBRART PREMIER CRU BRUT ROSÉ **110.00 €**
50% Chardonnay; 44% Pinot Noir, 6% Pinot Noir wine. Ageing - 24 months; dosage - 6 g/l.

VEUVE CLICQUOT NON-VINTAGE BRUT ROSÉ **105.00 €**
A blend of 50% Pinot Noir (12% as red wine), 30% Chardonnay and 20% Meunier. Ageing - at least 36 months; dosage - 9 g/l.

ARRIVÉE
RESTAURANT

SINGLE VINTAGE BRUT

Champagnes shaped by the character and conditions of a single harvest.

ANDRÉ CLOUET VINTAGE 2015 BRUT BLANC **105.00 €**
Equal parts Chardonnay and Pinot Noir. Ageing at least 60 months; dosage - 4.8 g/l.

PHILIPPONNAT BLANC DE NOIRS VINTAGE 2018 EXTRA BRUT BLANC **105.00 €**
Pinot Noir. Ageing from 48 to 72 months; dosage - 4.25 g/l.

PHILIPPONNAT BLANC DE NOIRS VINTAGE 2016 EXTRA BRUT BLANC **180.00 €**
A blend of Pinot Noir. Ageing from 60 to 84 months; dosage - 4.25 g/l.

POL ROGER BLANC DE BLANCS VINTAGE 2015 BRUT **190.00 €**
A blend of Chardonnay. Ageing - 72 months; dosage - 7 g/l.

POL ROGER BRUT VINTAGE 2018 **190.00 €**
60% Pinot Noir; 40% Chardonnay. Ageing - 72 months; dosage - 7 g/l.

POL ROGER BRUT VINTAGE 2015 **190.00 €**
60% Pinot Noir; 40% Chardonnay. Ageing - 72 months; dosage - 7 g/l.

POL ROGER BRUT ROSÉ VINTAGE 2018 **190.00 €**
50% Pinot Noir; 35% Chardonnay, with 15% still Pinot Noir. Ageing - 48 months; dosage - 8 g/l.

POL ROGER BRUT ROSÉ VINTAGE 2015 **190.00 €**
60% Pinot Noir; 40% Chardonnay, with 15% still Pinot Noir. Ageing - 72 months; dosage - 7 g/l.

PASCAL AGRAPART MINERAL GRAND CRU BLANC DE BLANCS VINTAGE 2018 EXTRA BRUT BLANC **200.00 €**
A blend of Chardonnay. Ageing at least 60 months; dosage from 3 to 4 g/l.

ARRIVÉE
RESTAURANT

PRESTIGE CUVÉE

The most distinguished expressions of a Champagne house, created from selected vineyards and exceptional wines.

ANDRE CLOUET 'UN JOUR DE 1911' BLANC DE NOIRS NON-VINTAGE BRUT BLANC **110.00 €**

A blend of Pinot Noir aged in barrels. Ageing for at least 120 months; dosage - 4 g/l.

DE SOUSA CUVEE DES CAUDALIES NON-VINTAGE BRUT ROSÉ **130.00 €**

A blend of 90% Chardonnay and 10% Pinot Noir, fermented in barrels and aged using the solera method. Ageing ~78 months; dosage - 3 g/l.

DEUTZ AMOUR DE DEUTZ VINTAGE 2013 BRUT ROSÉ **220.00 €**

A blend of 58% Pinot Noir (including 6% as red wine) and 42% Chardonnay. Ageing 96 months; dosage - 7 g/l.

HENRI GIRAUD MV20 AŸ GRAND CRU BRUT BLANC **300.00 €**

A blend of 80% Pinot Noir and 20% Chardonnay, fermented in oak barrels. Ageing 60 months; dosage from 5 to 6 g/l.

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2014 BRUT BLANC **290.00 €**

Made exclusively from Chardonnay grapes from Grand Cru vineyards. Ageing for at least 96 months; dosage ~ 9 g.

ARRIVÉE
RESTAURANT

LA CRÈME DE LA CAVE

Rare vintages, distinctive parcels and remarkable cuvées selected to reveal another side of Champagne.

ARRIVÉE
RESTAURANT

CHAMPAGNE EN MAGNUM

DUVAL-LEROY FEMME DE CHAMPAGNE GRAND CRU 2002 BRUT NATURE BLANC EN MAGNUM **750.00 €**
95% Chardonnay, 5% Pinot Noir. Ageing - 20 years; dosage - 0 g/l.

DUVAL-LEROY FEMME DE CHAMPAGNE GRAND CRU 1996 BRUT BLANC EN MAGNUM **1,300.00 €**
79% Chardonnay, 21% Pinot Noir. Ageing - 21 years; dosage - 5 g/l.

EGLY-OURIET V.P. VIEILLISSEMENT PROLONGÉ GRAND CRU EXTRA BRUT EN MAGNUM **890.00 €**
70% Pinot Noir, 30% Chardonnay from Ambonnay, Bouzy and Verzenay Grand Cru; base vintage - 2013. Ageing - 120 months; dosage - 1 g/l.

GOSSET CELEBRIS VINTAGE 2008 EXTRA BRUT BLANC EN MAGNUM **800.00 €**
54% Chardonnay, 46% Pinot Noir. Ageing - 144 months; dosage - 4.8 g/l.

MULTI-VINTAGE

EGLY-OURIET BRUT GRAND CRU BLANC

- 70% Pinot Noir and 30% Chardonnay; ***base vintage - 2019.*** *Ageing - 48 months; dosage - 2 g/l.* **180.00 €**

- 70% Pinot Noir and 30% Chardonnay; ***base vintage - 2018.*** *Ageing - 48 months; dosage - 1 g/l.* **230.00 €**

- 70% Pinot Noir and 30% Chardonnay; ***base vintage - 2017.*** *Ageing - 48 months; dosage - 2 g/l.* **190.00 €**

- 70% Pinot Noir and 30% Chardonnay; ***base vintage - 2016.*** *Ageing - 50 months; dosage - 1 g/l.* **230.00 €**

EGLY-OURIET GRAND CRU EXTRA BRUT ROSÉ **290.00 €**
70% Pinot Noir and 30% Chardonnay; base vintage - 2017. Ageing - 48 months; dosage 2 g/l.; disg.09/2022

EGLY-OURIET V.P. VIEILLISSEMENT PROLONGÉ GRAND CRU EXTRA BRUT BLANC **290.00 €**
70% Pinot Noir and 30% Chardonnay; base vintage- 2014. Ageing - 87 months; dosage - 3 g/l.

JACQUESSON CUVÉE No. 744 D.T. DÉGORGEMENT TARDIF EXTRA BRUT BLANC **250.00 €**
Pinot Noir, Chardonnay, Meunier; base vintage - 2016. Ageing - 96 months; dosage - 2 g/l.

JACQUESSON CUVÉE No. 742 D.T. DÉGORGEMENT TARDIF EXTRA BRUT BLANC **270.00 €**
57% Chardonnay, 21% Pinot Noir, 22% Meunier. Base vintage - 2014; ageing - 94 months; dosage - 0,5 g/l.

JACQUESSON CUVÉE No. 740 D.T. DÉGORGEMENT TARDIF EXTRA BRUT BLANC **300.00 €**
Pinot Noir, Chardonnay, Meunier. Base vintage - 2012; ageing - 94 months; dosage - 2 g/l.

JACQUESSON CUVÉE No. 739 D.T. DÉGORGEMENT TARDIF EXTRA BRUT BLANC **350.00 €**
57% Chardonnay, 21% Pinot Noir, 22% Meunier. Base vintage - 2011; ageing - 96 months; dosage - 0,75 g/l.

LECLERC BRIANT CUVÉE DIVINE SOLERA EXTRA BRUT BLANC **300.00 €**
50% Pinot Meunier, 30% Pinot Noir, 20% Chardonnay, biodynamic, base vintage - 2007, blended with Solera reserves from 2006, 2005 and 2004. Ageing - 48 months; dosage - 3 g/l.

ARRIVÉE
RESTAURANT

VINTAGE

BOLLINGER R.D. 2008 EXTRA BRUT BLANC **520.00 €**
71% Pinot Noir, 29% Chardonnay, from 18 crus, predominantly Aÿ and Verzenay for Pinot Noir and Le Mesnil-sur-Oger and Cramant for Chardonnay. Extended ageing on lees; recently disgorged; dosage - 3 g/l.

EGLY-OURIET GRAND CRU MILLÉSIME 2015 EXTRA BRUT **830.00 €**
70% Pinot Noir, 30% Chardonnay. Ageing - 96 months; dosage - 1 g/l.

EGLY-OURIET GRAND CRU MILLÉSIME 2014 EXTRA BRUT **830.00 €**
70% Pinot Noir, 30% Chardonnay. Ageing - 96 months; dosage - 1 g/l.

EGLY-OURIET GRAND CRU MILLÉSIME 2012 EXTRA BRUT **850.00 €**
70% Pinot Noir, 30% Chardonnay. Ageing - 108 months; dosage - 1 g/l.

HERVÉ JESTIN EXTRA BRUT 2009 BRUT NATURE BLANC **270.00 €**
A blend of Premier cru 50% Chardonnay and 25% Meunier, 25% Pinot Noir Grand Cru from Bouzy. Organic, biodynamic. Long ageing; dosage 0 g/l.

HERVÉ JESTIN EXTRA BRUT 2007 BRUT NATURE BLANC **320.00 €**
A blend of Premier cru 50% Chardonnay and 25% Meunier, 25% Pinot Noir Grand Cru from Bouzy. Organic, biodynamic. Long ageing; dosage 0 g/l.

LECLERC BRIANT CUVÉE 150ÈME ANNIVERSAIRE BRUT ZÉRO BLANC **350.00 €**
50% Meunier, 50% Chardonnay, base - 2014, blended with 10% Chèvres Pierreuses 2010/2009/2008; biodynamic. Ageing - 78 months; dosage 2 g/l.

LECLERC BRIANT LES BASSES PRIÈRES HAUTVILLERS PREMIER CRU 2015 BRUT ZÉRO BLANC **350.00 €**
80% Pinot Noir, 20% Chardonnay, from Les Basses Prières parcel (0.17 ha) in Hautvillers Premier Cru; biodynamic. Ageing - 48 months; dosage 2 g/l.

LOUIS ROEDERER ET PHILIPPE STARCK 2015 BRUT NATURE ROSÉ **250.00 €**
50% Pinot Noir, 37% Chardonnay, 13% Meunier. Dosage - 0 g/l.

MARGUET SAPIENCE 2012 PREMIER CRU BRUT NATURE BLANC **410.00 €**
50% Chardonnay, 25% Pinot Noir, 25% Meunier; biodynamic. Ageing - 118 months years; dosage 0 g/l.

ARRIVÉE
RESTAURANT

VINTAGE BLANC DE BLANCS

Chardonnay shaped by a single vintage, combining precision, depth and the character of its terroir.

ANDRÉ CLOUET DREAM VINATGE GRAND CRU 2008 BRUT BLANC DE BLANCS **160.00 €**
Chardonnay from Bouzy. Ageing at least 48 months; dosage from 5 g/l.

GEORGES LAVAL LES CHÊNES CUMIÈRES PREMIER CRU 2012 BRUT NATURE BLANC DE BLANCS **370.00 €**
A blend of Chardonnay from Les Chênes parcel. Ageing - 48 months; dosage 0 g/l.

JACQUESSON AVIZE CHAMP CAÏN 2013 GRAND CRU EXTRA BRUT BLANC DE BLANCS **380.00 €**
A blend of Chardonnay from single Champ Caïn parcel, Avize Grand Cru. Ageing - 94 months; dosage 0,75 g/l.

LECLERC BRIANT GRAND BLANC 2015 GRAND CRU BLANC DE BLANCS BRUT ZÉRO **350.00 €**
A blend of Chardonnay from Cramant and Chouilly Grand Cru; biodynamic. Ageing - 78 months; dosage 0 g/l.

LECLERC BRIANT LE CLOS DES TROIS CLOCHERS 2015 PREMIER CRU BRUT ZÉRO BLANC DE BLANCS **350.00 €**
A blend of Chardonnay from single vineyard Le Clos des Trois Clochers Villers-Allerand Premier Cru; biodynamic. Ageing - 34 months; dosage 0 g/l.

LECLERC BRIANT LE CLOS DES TROIS CLOCHERS 2014 PREMIER CRU BRUT ZÉRO BLANC DE BLANCS **350.00 €**
A blend of Chardonnay from single vineyard Le Clos des Trois Clochers Villers-Allerand Premier Cru; biodynamic. Ageing - 36 months; dosage 0 g/l.

PASCAL AGRAPART MINÉRAL GRAND CRU BLANC DE BLANCS 2016 EXTRA BRUT BLANC **210.00 €**
A blend of Chardonnay from Avize and Cramant Grand Cru. Ageing - 84 months; dosage - 3 g/l.

PIERRE GIMONNET & FILS CUVÉE ŒNOPHILE NON DOSÉ 2008 PREMIER CRU BRUT NATURE BLANC DE BLANCS **220.00 €**
A blend of Chardonnay from Cramant, Chouilly, Oger Grand Cru and Premier Cru from Cuis and Vertus. Ageing - 120 months; dosage 0 g/l.

ARRIVÉE
RESTAURANT

BLANC DE NOIRS

Rich, spicy and expressive white from the dark Pinot Noir and Meunier

BOLLINGER PN AYC18 BRUT BLANC DE NOIRS **210.00 €**

A blend of Pinot Noir; mainly from Äy. Oldest wine in the blend - 2009, base - 2018. Extended ageing; dosage - 6 g/l.

BOLLINGER PN TX17 BRUT BLANC DE NOIRS **210.00 €**

A blend of Pinot Noir; mainly from Tauxières. Oldest wine in the blend - 2006, base - 2017. Extended ageing; dosage - 4 g/l.

EGLY-OURIET LES CRAYÈRES VIEILLES VIGNES GRAND CRU BLANC DE NOIRS EXTRA BRUT BLANC **650.00 €**

A blend of Pinot Noir; base - 2017. Ageing - 74 months; dosage - 2 g/l., disg. Sept. 2022

EGLY-OURIET LES VIGNES DE VRIGNY PREMIER CRU BRUT BLANC **230.00 €**

A blend of old-wine Meunier Vrigny Premier Cru. Ageing - 36 months; dosage 1 g/l.; disg. 07/2021

GEORGES LAVAL LES HAUTES CHÈVRES CUMIÈRES PREMIER CRU 2012 BRUT NATURE BLANC DE NOIRS **350.00 €**

A blend of old-wine Meunier from Les Hautes Chèvres parcel. Ageing - 48 months; dosage 0 g/l.

JACQUESSON AŸ VAUZELLE TERME 2013 GRAND CRU EXTRA BRUT BLANC DE NOIRS **380.00 €**

A blend of Pinot Noir from single Vauzelle Terme parcel in Aÿ Grand Cru. Ageing - 94 months; dosage 0 g/l.

JACQUESSON DIZY TERRES ROUGES 2013 EXTRA BRUT BLANC DE NOIRS **380.00 €**

A blend of Pinot Noir from single Terres Rouges parcel, Dizy Premier Cru. Ageing - 78 months; dosage 0,75 g/l.

LECLERC BRIANT BLANC DE MEUNIERS 2016 PREMIER CRU EXTRA BRUT BLANC DE NOIRS **270.00 €**

A blend of Meunier; biodynamic. Ageing - 108 months; dosage 1,8 g/l.

LECLERC BRIANT LES BASSES PRIÈRES HAUTVILLERS PREMIER CRU 2014 BRUT ZÉRO BLANC DE NOIRS **350.00 €**

A blend of Pinot Noir from Les Basses Prières parcel (0.17 ha) in Hautvillers Premier Cru; biodynamic. Ageing - 38 months; dosage 2 g/l.

PAUL BARA COMTESSE MARIE DE FRANCE 2015 BOUZY GRAND CRU BRUT BLANC DE NOIRS **280.00 €**

A blend of Pinot Noir from Bouzy Grand Cru. Ageing - 108 months; dosage 3 g/l.

ARRIVÉE
RESTAURANT

PRESTIGE CUVÉE

The most distinguished expressions of a Champagne house, created from selected vineyards and exceptional wines.

BILLECART-SALMON CUVÉE ELISABETH SALMON ROSÉ 2012 BRUT ROSÉ **390.00 €**
55% Chardonnay, 45% Pinot Noir. Ageing - 116 months; dosage 3,8 g/l.

BILLECART-SALMON CUVÉE LOUIS SALMON BLANC DE BLANCS 2012 BRUT BLANC **390.00 €**
A blend of Chardonnay from Le Mesnil-sur-Oger, Cramant, Cramant, Oiry. Ageing - 116 months; dosage 3,9 g/l.

BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS 2008 BRUT BLANC **390.00 €**
60% Pinot Noir, 40% Chardonnay. Ageing - 150 months; dosage 2,9 g/l.

BOLLINGER B13 BLANC DE NOIRS 2013 BRUT BLANC **320.00 €**
A blend of Pinot Noir from 5 crus. Ageing - 84 months; dosage - 6 g/l.

BOLLINGER LA GRANDE ANNÉE 2015 BRUT BLANC **370.00 €**
60% Pinot Noir, 40% Chardonnay, from 11 crus, vinified in oak barrels. Ageing - 84 months; dosage - 8 g/l.

BOLLINGER LA GRANDE ANNÉE 2014 BRUT BLANC **380.00 €**
61% Pinot Noir, 39% Chardonnay, from 19 crus, vinified in old oak barrels. Ageing -72 months; dosage - 8 g/l.

DE SOUSA CUVÉE DES CAUDALIES GRAND CRU BLANC DE BLANCS EXTRA BRUT BLANC **350.00 €**
A blend of Chardonnay from old vines in Avize. Base vintage - 2008. Extended ageing on lees; dosage - 2 g/l.

DOM PÉRIGNON VINTAGE 2013 BRUT BLANC **350.00 €**
A blend of 51% Chardonnay and 49% Pinot Noir. Ageing from 84 to 96 months; dosage - 5 g/l.

GOSSET CELEBRIS VINTAGE 2012 EXTRA BRUT BLANC **390.00 €**
70% Chardonnay, 30% Pinot Noir. Ageing - 120 months; dosage 5,5 g/l.

GOSSET CELEBRIS VINTAGE 2008 EXTRA BRUT BLANC **390.00 €**
54% Chardonnay, 46% Pinot Noir. Ageing - 144 months; dosage 4,8 g/l.

GOSSET CELEBRIS ROSÉ 2008 EXTRA BRUT ROSÉ **420.00 €**
72% Chardonnay, 28% Pinot Noir, 8% red wine. Ageing - 144 months; dosage 6,5 g/l.

HENRI GIRAUD FÛT DE CHÊNE MV17 AŸ GRAND CRU BRUT BLANC **370.00 €**
80% Pinot Noir and 20% Chardonnay; base - 2017. Ageing - 60 months; dosage from 6 to 7 g/l.

KRUG GRANDE CUVÉE 172ÈME ÉDITION BRUT BLANC **550.00 €**
44% Pinot Noir, 36% Chardonnay; 20% Meunier. Base - 2016; 42% reserve wines; ageing 84 months; dosage 6 g/l.

KRUG GRANDE CUVÉE 171ÈME ÉDITION BRUT BLANC **550.00 €**
45% Pinot Noir, 37% Chardonnay; 18% Meunier. Base - 2015; 42% reserve wines; ageing 84 months; dosage 6 g/l.

ARRIVÉE
RESTAURANT

LOUIS ROEDERER CRISTAL 2015 BRUT BLANC **580.00 €**
60% Pinot Noir, 40% Chardonnay. Ageing 84 months; dosage 7 g/l.

LOUIS ROEDERER CRISTAL 2014 BRUT BLANC **580.00 €**
60% Pinot Noir, 40% Chardonnay. Ageing 84 months; dosage 7 g/l.

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2015 BRUT BLANC **380.00 €**
A blend of Pinot Noir and Chardonnay. Extensive ageing; dosage 7 g/l.

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2013 GRAND CRU BRUT BLANC **350.00 €**
Made exclusively from Chardonnay grapes from Grand Cru vineyards. Ageing for at least 120 months; dosage 9 g/l.

TAITTINGER COMTES DE CHAMPAGNE VINTAGE 2011 BRUT ROSÉ **310.00 €**
Pinot Noir and Chardonnay from Grand Cru vineyards only. Ageing for at least 96 months; dosage ~ 9 g/l.