

C H A M P A G N E
Nicolas Feuillatte

BALTIC CLASSIC MASTER CUP
HELSINKI 2011

Palace-Kämp Group HSS Boathouse - Wine Menu August 6-7th 2011

White wine

Wolfberger Riesling, AC Alsace, France

Dry, shining yellow, French style, apricot and pineapple, fresh citrus fruit and acidity, creamy and long.

25,00 €

Red wine

Museum, DO Cigales, Spain

Full-bodied, sweet and velvety, cherry-ruby red, roasted coffee and smoke, ripe fruit and jam, minerals, long and fresh finish.

25,00 €

Champagne

Nicolas Feuillatte Brut Réserve Particulière, AC Champagne, France

Dry, pale yellow with silver tinges, delicate bubbles, fresh, white fruit aromas of apple, pear, peach and spices, elegant and complex, delicate freshness on the finish. Blend: 25% chardonnay, 40% pinot noir & 35% pinot meunier.

38,00 €

Nicolas Feuillatte Rosé Brut, AC Champagne, France

Dry, silver-tinged salmon-pink, with a steady ribbon of fine bubbles, red fruit aromas, intense, developing notes of blueberry, blackcurrant and raspberry, fruity finish. Blend: 10% chardonnay, 60% pinot noir, 30% pinot meunier.

40,00 €