

Our favourite champagne at Gandolfi is Taittinger from Reims, the heartland of great Champagne. We will stock a comprehensive range at all times. We've always liked Taittinger and it has been rewarding to see that a few others share our enthusiasm. Taittinger currently holds the Trophy for the Wine Challenge "Sparkling Winemaker of the Year". This is the top award in the trade. In the last month they have gone one better winning 5 gold medals for the individual champagnes. In both big competitions. You can't go wrong.

		Glass	Bottle
501	<p><b>Domaine Carneros by Taittinger Brut 2003</b>            Taittinger own an estate in California. Everything else is the same. Using the best Californian grapes.</p>		40.00
502	<p><b>Taittinger Brut Reserve NV</b>             The non vintage blend is like the signature of the house style. The high percentage of Chardonnay makes it light, elegant, creamy, delicious.</p>	7.95	45.00
503	<p><b>Taittinger Nocturne Sec NV</b>            A new blend released from Taittinger. Off dry. Very easy drinking. Designed to drink after dinner. I drink it all night long why don't you.</p>		46.50
504	<p><b>Taittinger Les Folies De La Marquetterie NV</b>            Another gold medal. Kerching. All the grapes come from the vineyards around the beautiful Marqueterie Estate near Epernay. Taittinger elegance, with more complexity.</p>		60.00
505	<p><b>Taittinger Brut Prestige Rose NV</b>            Morning, afternoon, evening. Pretty, pink, indulgent.</p>	8.25	50.00
506	<p><b>Taittinger Brut Millesime 1999</b>            The most "manly" Taittinger Champagne. Lots of Pinot Noir gives it more weight, substance, intensity. Drink it with rich seafood. Lobster, oysters... (Another gold medal winner)</p>		65.00
507	<p><b>Taittinger Comtes Blanc 1998 Champagne</b>            Top of the Taittinger "Pops". Many journalists' desert island fizz. So many awards they've lost count. 100% chardonnay from the best vineyards in the best vintage. The most elegant wine for the biggest occasions.</p>		130.00
508	<p><b>Taittinger Comtes Rose 2000 Champagne</b></p>		130.00



The great all rounder. The "bling" of the Rose, the "class" of the Comtes, the "depth" of the Vintage. Wow. Did it win a gold this year? Doesn't it every year.

And the best of the rest...

<b>509</b>	Louis Roeder Cristal Brut 2000 (limited availability) From Russian Czars to rap stars, this world famous prestige cuvee from the house of Roederer is justly praised. Massive in style and structure with a deep toasty richness.	200.00
<b>510</b>	Krug Grand Cuvee Brut Krug are mater craftsman,, and this grande cuvee assemblance is as precise as a Swiss watch. Over 50 base wines from up to 10 vintages are compressed into this masterpiece. The palate displays an astonishing mosaic of mature flavours, overlapping ripe fruits and a deep exotic richness.	140.00
<b>511</b>	Dom Perignon Brut 1999 The granddad of all prestige cuvee champagnes, truly iconic. Moet ensure pristine quality, regardless of the volume produced. The 1999 vintage is full of life, with vibrant fruit and a piercing intensity of dried fruits, cocoa and vanilla.	130.00
<b>512</b>	Bollinger Special Cuvee Brut A creamy, yeasty nose. A soft mousse which doesn't fade, with a good balance of fruit.	65.00
<b>513</b>	Perrier-Jouet Blason Rose NV Very limited production of this berry fruited rose from Perrier Jouet. Bright salmon pink in colour, with a juicy abundance of crunchy red fruits and a zip of sherbet freshness on the palate. Perfect refreshment.	52.50
<b>514</b>	Perrier-Jouet Belle Epoque 1999 Wine as art? Or art as wine? The first Belle Epoque was created by art nouveau legend Emili Galle in 1902. The elegant white anemones which adorn the bottle, reflect the floral elegance and buttery richness of this cuvee. The 1999 vintage has a beguiling freshness of stone fruits and a deep mellow ripeness which lasts for minutes on the palate. Outstanding, decadent and beautiful.	130.00

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<b>515</b>	Moet & Chandon Brut Rose 375ml Fresh and floral style, perfect for drinking alone.	25.00
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