



Bristol Wine & Food Fair 2010 Champagne vs Sparkling Wines at the Hotel du Vin, 24th June Hosted by Susy Atkins

I think. Therefore I du Vin.



Harvey Nichols Prosecco DOC - Straw yellow with lime green reflex, persistent foam and fine perlage. A rich floral perfume with prevailing wisteria and acacia features, some fruity notes recall green apples. Fresh and elegant taste, displays great harmony and well-balanced acidity. The Harvey Nichols Wine Shop offers a comprehensive and unusual selection of quality wines sourced from around the world by our expert team of buyers. All wines are available by the bottle or case from their wine shop.



Reina Maria Cristina Reserva 2007 - Reina Maria Cristina pays tribute to the Queen Regent, Maria Cristina, who granted Codorníu the title of "Purveyor to the Royal Household" in 1897. Notable for its body and elegance, Reina Maria Cristina blends the elegance of Chardonnay with the structure and balance of Macabeo, Xarel·lo and Parellada.



Balfour Brut Rose 2006 - Balfour Brut Rosé is a limited edition English Pink Fizz with only 22,000 bottles of the 2006 Vintage. It is grown exclusively on the Hush Heath Estate in Kent, from three classic Champagne varieties - Chardonnay, Pinot Noir and Pinot Meunier - with the same rigorous controls as top quality Champagnes. Available at the Hotel du Vin. Crisp, mouth-watering acidity with complex red berry fruit - redcurrant and strawberry - with hints of shortbread, cucumber and dried spice on the palate carry through to a refreshing, lingering finish."



Mumm Rose - Fresh and fruity, yet balanced and intense, Mumm Rosé champagne reflects the unique style of the House of G.H. MUMM. Its exquisite pink colour comes from the red wines from the renowned and highly sought after *Grand Cru* vineyards of Bouzy that are added to the blend. It is aged for three years on the lees before bottling and the palate is filled with flavours of red fruits, caramel and vanilla and a long, powerful, rounded finish.



Moët Impérial Brut - distinguishes itself by a bright fruitiness, a seductive palate and an elegant maturity, that continually seduce and delight. The colour is an elegant golden straw yellow with green highlights. Its aromas reveal a bright fruitiness - apple, pear, white peach and citrus fruits (lemon) – with floral nuances (lime blossom) and elegant blond notes (brioche and fresh nuts). The palate is seductive and lively, combining smoothness with finesse, elegance with radiance and followed by a delicate fresh finish to reveal the magical balance of champagne.



Veve Clicquot 2002 - The Vintage Reserve 2002 is made up of 60% Pinot Noir, 7% Pinot Meunier and 33% Chardonnay. The 2002 vintage has a pale gold colour with silver accents. It has a brilliant aspect and effervescence is lively and long lasting. The nose is very open, pure and complex. In the mouth, the wine is silky and generous. The expectations promised by the nose are met and even exceeded, as the complexity of this wine is superlative: simultaneously evoking fruity and floral, mineral and spicy notes, menthol and toast... This wine is quite simply dazzling with its wealth of aromas, and a deliciously long and powerful finish.