



HISTORY:

IN 1811 IT WAS THE WEDDING OF PIERRE NICOLAS PERRIER TO ADELE JOUËT THAT LED TO THE SET UP OF THE PERRIER JOUËT CHAMPAGNE HOUSE IN THE TOWN OF EPERNAY. PIERRE WAS ONE OF THE FIRST TO RECOGNISE THE LIGHTNESS, ELEGANCE AND REFINEMENT THAT CAN BE BROUGHT TO CHAMPAGNE WITH THE USE OF THE CHARDONNAY GRAPE.

GRAND BRUT €80

A PALE BUT GOLDEN YELLOW, LIVELY GRACIOUS BUBBLES. AROMAS ARE DOMINATED BY GREEN APPLES, PINEAPPLE AND WHITE PEACHES. YOUTHFUL WITH RICH FLAVOURS OF BRIOCHE, BATTER AND SHORTBREAD.

BLEND: 40% PINOT NOIR
40% PINOT MEUNIER
20% CHARDONNAY

GRAND BRUT VINTAGE €95

PALE YELLOW COLOUR WITH A STEADY STREAM OF FINE BUBBLES. ELEGANT AROMAS OF WHITE FLOWERS, FRESH FRUIT AND VANILLA. VERY ROUND AND LONG LASTING ON THE PALATE.

BLEND: 40% PINOT NOIR
30% PINOT MEUNIER
30% CHARDONNAY

CUVEE BELLE ÉPOQUE €160

GREENISH GOLD IN COLOUR WITH INTENSE EFFERVESCENCE. SOFT NOTES OF WHITE FLOWERS, HONEY AND LEMON MARRIED WITH AROMAS OF FRESH FRUITS LIKE PLUMS AND PINEAPPLE. GOOD LENGTH ON THE PALATE WITH NOTES OF VANILLA.

BLEND: 45% PINOT NOIR
05% PINOT MEUNIER
50% CHARDONNAY

Elysium Champagne Bar

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Pol Roger

C H A M P A G N E
Épernay - France



HISTORY:

POL ROGER WAS BORN ON THE 24TH DECEMBER 1831. IT WAS AT 18 YEARS OLD HE FOUNDED HIS HOUSE IN 1849, PRODUCING ITS FIRST CUVEES IN 1853. POL ROGER IS ONE OF THE FEW REMAINING CHAMPAGNE HOUSES THAT ARE STILL RUN BY THE FAMILY WHO ARE PERSONALLY RESPONSIBLE FOR THE WINE MAKING AND SELECTION OF THE CUVEES EACH YEAR.

NV WHITE LABEL €90

AN ELEGANT CHAMPAGNE WITH YEASTY AND BREADY NOTES. LOVELY BALANCE WITH A FIRM AND PERSISTANT MOUSSE.

BLEND: 33% PINOT NOIR
33% PINOT MEUNIER
33% CHARDONNAY

1998 VINTAGE €100

FRESH GOLD IN COLOUR WITH AN AROMA OF APRICOT AND APPLES INDICATING ITS YOUTHFULNESS. A COMPLEX FALVOUR OF FRESH FRUIT AND CARAMEL ON THE PALATE.

BLEND: 60% PINOT NOIR
40% CHARDONNAY

CHURCHILL CUVEE 1996 €280

A SUPERB CONCENTRATION OF RIPE FRUITS, NOTES OF HAZELNUTS AND NOUGAT WITH LOVELY BALANCE AND LENGTH. WILL AGE GRACEFULLY FOR MANY YEARS TO COME.

BLEND: HAS BEEN KEPT A SECRET
BUT IS ASSUMED TO BE APPROX
80% PINOT NOIR

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FONDÉ  EN 1743

MOËT & CHANDON

CHAMPAGNE



HISTORY:

THE FIRST RECORDS OF THE MOËT AND CHANDON DATE BACK TO 1743, BUT IT WAS 1750 AFTER CONQUERING THE FRENCH MARKET THAT MOËT BEGAN ITS LIFE. WINNING NEW MARKETS, ENGLAND WAS FIRST IN 1750'S. CLAUDE MOËT WAS THE FOUNDER OF THE COMPANY, WHICH IN 1842 MARKETED ITS FIRST VINTAGE WINE. THE WORD IMPERIAL ON ITS BOTTLES WAS A TRIBUTE TO THE HOUSE'S CLEAR TIES WITH NAPOLEON BONAPARTE.

MOËT NV €80 MOËT VINTAGE €95

MEDIUM GOLDEN BLEND WITH AN AROMA OF DRIED FRUITS WELL BALANCED WITH A HINT OF RAISINS ON THE PALATE.

BLEND: 33% PINOT NOIR
33% PINOT MEUNIER
33% CHARDONNAY

VINTAGE ROSE €100

A BEAUTIFUL SALMON PINK COLOUR WITH AROMAS OF WILD STRAWBERRY, NUANCES OF CITRUS FRUITS AND SPICY SMOKED NOTES. CREAMY AND HEAVY ON THE PALATE, DENSE AND VIVACIOUS.

BLEND: 48% PINOT NOIR
26% PINOT MEUNIER
24% CHARDONNAY

DOM PERIGNON 1999 €220 1998 €240 1996 €280 ROSE 1996 €580

PALE GOLD IN COLOUR TREMENDOUS AROMATIC INTENSITY, HINTS OF BREAD DOUGH, TROPICAL FRUITS AND ROASTED HAZELNUTS. A ZESTY AND FRUITFUL INTENSITY ON THE PALATE.

BLEND: 50% PINOT NOIR
50% CHARDONNAY

Elysium Champagne Bar

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Reims France

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HISTORY:

FLORENS LOUIS HEIDSIECK FOUNDED HIS OWN CHAMPAGNE HOUSE IN 1785 AND SOON AFTER WAS REQUESTED TO PRESENT A SPECIAL CUVÉE TO QUEEN MARIE ANTOINETTE. UPON HIS DEATH HIS NEPHEW CHRISTIAN HEIDSIECK AND HIS COUSIN HENRI-GULLAMME PIPER TOOK THE REIGNS OF THE BUSINESS GIVING US THE PIPER HEIDSIECK BRAND WE KNOW TODAY. OTHER MEMBERS OF THIS FAMILY INCLUDE CHARLES HEIDSIECK AND HEIDSIECK MONOPOLE.

CUVÉE BRUT €75

A SPARKLING PALE GOLD IN COLOUR. ON THE NOSE IT IS REMINISCENT OF SPRING BLOSSOMS PARTICULARLY HAWTHORNS LEADING TO MORE FRUITY NOTES SUCH AS APPLE, PEAR AND CITRUS.

BLEND: 55% PINOT NOIR
30% PINOT MEUNIER
15% CHARDONNAY

**CHARLES HEIDSIECK
MIS EN CAVE €80**

A GREY GOLD COLOUR WITH HINTS OF AMBER. AN AROMA OF CHEERY AND CITRUS FRUITS. HINTS OF GRAPEFRUIT AND WILD CHERRY ON THE PALATE.

BLEND: 40% PINOT NOIR
35% PINOT MEUNIER
25% CHARDONNAY

BRUT VINTAGE 1990 €85

A LUMINOUS GOLDEN COLOUR, WITH FINE BEAD FOR GENTLE EFFERVESCENCE. FLORAL NOTES SUCH AS FERN AND ROSE LEADING TO DELICATE FRUITY AROMAS OF DRIED APRICOT AND RAISONS. IT IS FULL AND FRESH ON THE PALATE. NOTES OF DRIES FRUITS.

BLEND: 55% PINOT NOIR
25% PINOT MEUNIER
20% CHARDONNAY

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MAISON FONDÉE EN 1843

KRUG



HISTORY:

CHAMPAGNE KRUG, A FAMOUS CHAMPAGNE MANUFACTURER ESTABLISHED IN 1843 BY JOHANN-JOSEPH KRUG IN MAINZ ON THE RHINE, MAKES ONLY PRESTIGE CUVEE. THE WHOLE SERIES OF KRUG CHAMPAGNE ARE 100% FERMENTED IN SMALL CASKS, WHEN MOST CHAMPAGNE HOUSES HAVE ADOPTED STAINLESS STEEL VATS TO PROCESS FERMENTATION. THE DEFINING FEATURE OF KRUG IS THAT DESPITE ITS HIGH QUALITY THE MAJORITY OF THE OUTPUT IS NON-VINTAGE, OR “MULTI - VINTAGE” AS THE KRUG FAMILY PREFERS TO CALL IT. ITS CHAMPAGNE IS GENERALLY MADE FROM GRAPES HARVESTED OVER A NUMBER OF YEARS.

GRANDE CUVEE €230

AN INTENSE, ENCHANTING BOUQUET, FULL ROUND AROMAS. A FLAVOUR OF ROASTED HAZELNUT WHOSE DEPTH IS DRAWN OUT AND AMPLIFIED IN THE MOUTH. ENDING WITH A FLOWERY BEAUTIFULLY FRESH NOTE.

BLEND: 45-55% PINOT NOIR
15-20% PINOT MEUNIER
25-35% CHARDONNAY

GRAND CUVEE ROSE €380

AN INTENSE ENHANCING SALMON PINK WITH A TOUCH OF CORAL. INITIALLY SURPRISING HINTS OF THE FLAVOURS TO COME. FINE AND FLOWERY ON THE NOSE. YOU WILL BE SEDUCED BY NOTES OF STRAWBERRY AND WILD BERRIES. VERY FRUITY AND DELICATE ON THE PALATE.

CLOS DU MESNIL €1000

PRESTIGE CUVEE, SOMMELIERS SELECTION

EXTREMELY ELEGANT REMARKABLY WELL BALANCED WITH LIVELY PURE FLAVOUR. IT'S COLOUR IS STRAW GOLD AND IT'S BOUQUET IS INTENSIFIED BY THE SUBTLETY OF CHARDONNAY. A CHAMPAGNE WITH MINERAL, CITRUS FRUIT NOTES AND A VIBRANT AROMA.

BLEND: 100% CHARDONNAY

Elysium Champagne Bar

VINTAGES ARE SUBJECT TO CHANGE AND AVAILABILITY.
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HISTORY:

BOLLINGER CAME TO CHAMPAGNE IN 1822 WHEN JACQUES JOSEPH BOLLINGER, ORIGINALLY FROM GERMANY TOOK A JOB IN THE REGION SOURCING CHAMPAGNE TO BE SENT TO GERMANY IN 1829. BOLLINGER AND A COLLEAGUE SET UP RENAUDIN BOLLINGER RENAUDIN DIED WITHOUT AN HEIR, BUT IT WAS OVER 100 YEAR BEFORE HIS NAME WAS TAKEN OFF THE LABELS.

SPECIAL CUVÉE NV €95

A PALE GOLDEN HUE WITH A FINE BREAD. SWEET BISCUIT AROMAS ON THE NOSE. FULL, BISCUIT AND APPLE CHARACTER WITH OAK TONES THROUGH THE PALATE.

BLEND: 60% PINOT NOIR
15% PINOT MEUNIER
25% CHARDONNAY

GRAND ANNE 1997 €175

VINTAGE CUVÉE, SOMMELIERS SELECTION

A MILD GOLD HUE FINE CENTRAL BEAD. CLEAN CITRUSY NOSE AT FIRST SHOWING A LITTLE SMOKINESS WITH TIME. YOUTHFUL PALATE BUT WITH NO GREAT COMPLEXITY. FIRM ACIDITY.

BLEND: 65% PINOT NOIR
35% CHARDONNAY

GRAND ANNE ROSE 1999 €230

A SALMON PINK HUE. GREAT CHARACTER ON THE NOSE WITH NOTES OF CARAMEL RED AND BLACK FRUITS. FIRM ON THE PALATE, COMPLEX BUT REQUIRES SOME AGING. 7 YEARS IN THE BOTTLE.

BLEND: 70% PINOT NOIR
30% CHARDONNAY

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CHAMPAGNE
BILLECART-SALMON
Maison Fondée en 1878

HISTORY:

THE STORY BEGINS WITH THE ROMANCE AND WEDDING OF NICOLAS FRANCOIS BILLECART AND ELISABETH SALMON. FROM THIS MARRIAGE WAS BORN BILLECART SALMON. OVER 200 YEARS LATER TO THE VERY DAY THE 7TH GENERATION OF THIS FAMILY STILL MANAGES THIS FANTASTIC CHAMPAGNE HOUSE.

BRUT RESERVE €80

STRAW YELLOW IN COLOUR WITH FINE AND SLOW RISING BUBBLES. A FANTASTIC CLEAR AROMA WITH WHITE PEARS. POWERFUL AND FRESH ON THE PALATE.

BLEND: 33% PINOT NOIR
33% PINOT MEUNIER
33% CHARDONNAY

BRUT ROSE €110

ROSE CHAMPAGNE, SOMMELIERS SELECTION

PALE PINK IN COLOUR WITH A PERSISTENT AND FINE MOUSSE. A DELICATE BOUQUET WITH FINE NOTES OF RED FRUITS. INCREDIBLY LIGHT TO FINISH.

BLEND: SECRET VINIFICATION
DATING BACK 7 GENERATIONS

CUVEE NICHOLAS FRANCOIS €140

VINTAGE CUVEE, SOMMELIERS SELECTION

A LOVELY PALE GOLD COLOUR WITH A FINE AND PERSISTENT BEAD. A COMPLEX AROMA OF WHITE FLOWERS AND BRIOCHE. ACHIEVES THE PERFECT BALANCE BETWEEN RICHNESS AND PERSISTENCE ON THE PALATE.

BLEND: NOT KNOWN EXACTLY BUT
PRIMARILY PINOT NOIR WITH
THE BALANCE OF CHARDONNAY

Elysium Champagne Bar



HISTORY:

PHILIP CLICQUOT ESTABLISHED A WINE MERCHANTS BUSINESS UNDER THE NAME OF CLICQUOT IN 1772 AND DULY PASSED THE COMPANY ON TO HIS SON FRANCOIS AND HIS YOUNG WIFE BARBE-NICOLE PONSARDIN. AT THE AGE OF 27 FRANCOIS DIED AND THE YOUNG MADAME CLICQUOT WENT AGAINST TRADITION AND TOOK THE REIGNS OF THE FAMILY BUSINESS. IN THE YEAR 1810 MADAME CLICQUOT CHANGED THE COMPANY NAME TO 'VEUVE CLICQUOT PONSARDIN' AND PRODUCED ITS FIRST VINTAGE CHAMPAGNE. VEUVE IS FRENCH FOR WIDOW.

BRUT YELLOW LABEL €90

YELLOW LABEL HAS A BEAUTIFUL GOLDEN YELLOW HEW WITH A FOAMING NECKLACE OF TINY BUBBLES. IT'S AROMA IS INITIALLY REMINISCENT OF WHITE FRUITS AND RAISINS, THEN OF VANILLA AND BRIOCHE. A FRESH SYMPHONY OF FRUIT ON THE PALATE.

BLEND: 50% PINOT NOIR
20% PINOT MEUNIER
30% CHARDONNAY

ROSE 1999 €120

LUMINOUS IN COLOUR WITH RADIANT ROSE ACCENTS. THE NOSE IS ELEGANT AND GENEROUS WITH INITIAL AROMAS OF FRESH FRUITS LEADING TO DRIED FRUITS AND BISCUITS. FRESH AND HARMONIOUSLY FRUITY ON THE PALATE.

BLEND: 55% PINOT NOIR
15% PINOT MEUNIER
30% CHARDONNAY

LE GRANDE DAME €275

A PAGE GOLD GREEN COLOUR WITH BRILLIANT REFLECTIONS. EFFERVESCENCE IS DELICATE AND STEADY. AROMA OF MINT AND WHITE FLOWERS MUGLING WITH CITRUS FRUITS AND ALMONDS. FRUITY AND ENERGETIC ON THE PALATE, REMINISCENT OF WHITE PEACHES AND GRAPEFRUIT.

BLEND: 62.5% PINOT NOIR
37.5% CHARDONNAY

Elysium Champagne Bar

CHAMPAGNE

Laurent Perrier

ESTABLISHED 1812

HISTORY:

IN 1812 ALPHONSE PETROL BEGAN TO PRODUCE CHAMPAGNE IN TOUR-SUR-MARNE. UPON HIS DEATH HE BESTOWED THE COMPANY TO HIS CELLAR MAN EUGENE LAURENT PERRIER AND HIS WIFE MATHILDE - EMILE PERRIER. IT WAS UPON EUGENE'S DEATH THAT MATHILDE MERGED THE NAMES CREATING LAURENT PERRIER.

BRUT NON VINTAGE €80

PALE GOLD IN COLOUR WITH A FINE AND REGULAR BEAD. DELICATE YET COMPLEX ON THE NOSE WITH A HINT OF COLOUR AND WHITE FRUITS. FRESH ON THE PALATE WITH FRUITY FLAVOURS AND GOOD HEIGHT.

BLEND: 40% PINOT NOIR
15% PINOT MEUNIER
45% CHARDONNAY

CUVEE ROSE BRUT €120

A FAIRLY DEEP SALMON PINK ENHANCED BY A LONG STREAM OF BUBBLES. CLEAR AND WONDERFULLY FRESH ON THE NOSE. REMINISCENT OF RASPBERRIES AND BLACKCURRANTS. CHAMPAGNE ROUNDED AND SUPPLE THAT REMAINS ON THE PALATE.

BLEND: 100% PINOT NOIR

LE CUVEE GRAND SIECLE €250

CLEAR AND FINE YELLOW WITH A FINE BEAD RISING GENTLY UP THE NECK. INTENSE AND WELL DEVELOPED ON THE NOSE, HONEYED, NUTTY AROMAS WITH A HINT OF ALMOND AND BRIOCHE. POWERFUL MOUTHWATERING FLAVOURS.

BLEND: 55% PINOT NOIR
45% CHARDONNAY

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LOUIS ROEDERER

CHAMPAGNE



HISTORY:

LOUIS ROEDERER BEGAN LIFE AS DUBOIS, PERE & FILS IN 1760. IT WAS PURCHASED BY LOUIS ROEDERER IN 1833. IT IS ONE OF THE LARGEST REMAINING INDEPENDENT CHAMPAGNE HOUSES STILL OWNED BY THE DESCENDANTS OF THE ROEDERER FAMILY. CRISTAL IS THE PRESTIGE CUVÉE OF THE ROEDERER HOUSE AND WAS CREATED BY ROEDERER ON REQUEST BY TSAR ALEXANDER II. IT WAS ONLY AFTER HIS DOWNFALL IN 1917 THAT CRISTAL BECAME AVAILABLE TO THE REST OF THE WORLD.

BRUT PREMIERE €85

NON VINTAGE, SOMMELIERS SELECTION

PALE GOLD IN COLOUR. DELICATE PERSISTENT BEADING. A RICH YET SUBTLE BOUQUET WITH HINTS OF HAWTHORN ALMONDS AND TOAST. CLEAN CREAMY STRUCTURE.

BLEND: 56% PINOT NOIR
34% PINOT MEUNIER
10% CHARDONNAY

BRUT ROSE €150

DEEP PINK IN COLOUR WITH FLASHES OF RED. INTENSELY FRUITY AROMA REMINISCENT OF STRAWBERRIES, RASPBERRIES, BLACKCURRANTS AND BLACKBERRIES. GENEROUS AND VINOUS PALATE. GOOD TANNIC STRUCTURE CUSHIONED FRUITINESS.

BLEND: 70% PINOT NOIR
30% CHARDONNAY

CRISTAL 2000 €350

1999 €530

1997 €450

1996 €600

ROSE 1999 €1500

PRESTIGE CUVÉE, SOMMELIERS SELECTION

YELLOW GREEN IN COLOUR WITH FLEETING HINTS OF GOLD. RICH AND INTENSELY FRUITY NOSE. NOSE OF CITRUS ON A BACKGROUND OF RED BERRIES FOLLOWED BY SUBTLE TOASTINESS AND NOTES OF ALMONDS. WELL ROUND PALATE, DELICATE AND FRESH. A FINISH OF EXQUISITE LENGTH AND CRISPINESS.

BLEND: 55% PINOT NOIR
45% CHARDONNAY

Elysium Champagne Bar



CHAMPAGNE TAITTINGER

Reims

HISTORY:

IN 1734 JACQUES FOURNEAUX ESTABLISHED THE COMPANY THAT WE KNOW AS TAITTINGER. IT WAS NOT UNTIL 1932 THAT PIERRE TAITTINGER BEGAN CREATING TAITTINGER BRANDED CHAMPAGNE. THE CHAMPAGNE HOUSE STAYED IN THE FAMILY UNTIL SUMMER 2005.

BRUT RESERVE €75

BRILLIANT GOLDEN YELLOW COLOUR WITH A FINE PERSISTENT BEAD. EXUDES AROMAS OF PEACH, WHITE FLOWERS AND VANILLA POD. LIVELY ON THE PALATE. FLAVOURS OF FRESH FRUIT AND HONEY.

BLEND: 42% PINOT NOIR
30% PINOT MEUNIER
28% CHARDONNAY

PRESTIGE ROSE €110

A BRILLIANT BRIGHT PINK WITH AN EXTREMELY FINE BEAD. FRUITY AROMA WITH MIXED BERRIES FLAVOUR THAT IS SMOOTH ON THE PALATE.

BLEND: 56% PINOT NOIR
44% PINOT MEUNIER

COMTES DE CHAMPAGNE €220

A FINE MID GOLDEN COLOUR WITH A REALLY FINE BEAD. SUBTLE ON THE NOSE WITH NOTES OF BRIOCHE AND PRALINE. CREAMY AND LASTING ON THE PALATE.

BLEND: 100% CHARDONNAY

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