

## Simply Champagne !

You wish to share a special drink with your family, your partner or your friends ? Don't hesitate : choose this delicious drink called Champagne.

Champagne is generally drunk at the end of a meal, with the dessert, but it is so lovely to share it before a meal with people you care for. Try it as an 'aperitif'. Fantastic !

Don't forget that the Champagne has to be served fresh.

Our selection

- The gorgeous Louis Roederer Cristal Champagne, simply the best !

Did you know that this Champagne was created in 1876 for Tsar Alexander II ? Also the House uses only Chardonnay and Pinot Noir grapes from its 10 most celebrated and best crus in the production of this legendary cuvée.

- I have a weakness for this one I admit : Pink Champagne or Champagne Rose, like Moët & Chandon Brut Imperial Rose. A third of Pinot Noir, a third of Chardonnay and a third of Pinot Meunier. Wonderful taste.

Top tip

Champagne can be served with appetizers such as cheeses. The perfect combination to me is Champagne + chevre - goat cheese. You need to choose for that a strong Champagne.

You can also try this drink with the soft creamy cheese called Brie, then you will prefer here a light and fruity Champagne.

Serve cheeses and Champagne fresh.

- Have you ever tried Champagne with foie gras (goose liver) or oysters ?

- If you wish to offer a romantic moment to your partner, serve a fresh glass of Champagne with strawberries...