FINE BULLE LA MAISON DU CHAMPAGNE, PRICE LISTS NOVEMBER 2015-JUNE 2016 OBERALTSTADT 14, 6300 ZUG

ETIENNE LEFEVRE à VERZY
CARTE BLANCHE BRUT GRAND CRU

90% Pinot Noir, 10% Chardonnay

Aroma fresh fruit, followed by peach, warm bread, plum and ferns

Aperitif, fine salad, pasta, oyster

CHF 42.90-

ETIENNE LEFEVRE à VERZY
CUVÉE RESERVE CARTE D'OR GRAND CRU

75% Pinot Noir, 25% Chardonnay

Dried herbs, fragrance of lightly stewed peachs, apricots, and a hint of caramel

Aperitif, smoked duck breast, grill, red meat

CHF 49.-

ETIENNE LEFEVRE à VERZY
CUVÉE PRESTIGE GRAND CRU

50% Pinot Noir, 50% Chardonnay

Rich nose of plum, pie and boiled sweets mixed exotic fruits, banana, mango, and pomelos

Veal, red meat dish, roast beef, fois gras, mushroom

CHF 51.20.-

ETIENNE LEFEVRE à VERZY
CUVÉE CARTE ROSÉ GRAND CRU

85% Pinot Noir, 15% red wine from pinot noir

Full scent of red fruits, wild berries, strawberries, raspberries and plums

Aperitif, cheese, fish, and red fruit dessert

CHF 47.80.-

ETIENNE LEFEVRE à VERZY
CUVÉE BLANC de NOIRS GRAND CRU

100% Pinot Noir

Open with notes of exotic fruit such as mango,candied orange, vanilla

Aperitif, beef carpaccio, fish, mussels, smoked salmon

CHF 49.90.-

ETIENNE LEFEVRE à VERZY
VINTAGE 2005 GRAND CRU

100% Pinot Noir

Aroma of honey,candied fruits,dried linden, scent of ripe fruits and orange

Aperitif, grilled lobster, cheese, perfect with poultry, dessert

CHF 86.80.-

JEAN-YVES de CARLINI à VERZENAY
CUVÉE BLANC de NOIRS GRAND CRU

100% Pinot Noir

Aroma of berries, light fresh, peach, toast, fig, cinnamon, and dates

Aperitif, beef carpaccio, fish dish, mussels, smoked salmon

CHF 46.-

CHARLES ELLNER à Epernay
GRAND RESERVE

60% Chardonnay, 40% Pinot Noir

Very pale gold colour. A fresh, floral aroma with touch of fruitiness, lively, vinous nose

Aperitif/beginning of the meal, soups, prosciutto

CHF 44.90.-

CHARLES ELLNER à Epernay
PREMIER CRU

75% Chardonnay, 25% Pinot Noir

Apale gold robe. Fresh on nose delicate flavour of brioche

Aperitif, perfect pairing with fish

CHF 47.80.-

CHARLES ELLNER à Epernay
CARTE D'OR BRUT

75% Chardonnay, 25% Pinot Noir

Very fine blend, deep gold colour, a full body cuvée, strong and a subtle elegance.

Perfect with poultry

CHF 49.80.-

CHARLES ELLNER à Epernay
BLANC de BLANCS

100% Chardonnay

Green gold colour, notes of honey, white flowers, full bodied flavour

Chicken, cordon bleu, pork dish, fish, seafood

CHF 47.60.-

CHARLES ELLNER à Epernay
ROSE BRUT

50% Chardonnay, 50% Pinot Noir

A red ruby colour. Delicate on the nose with red fruit aromas

Aperitif, cheese, red fruit dessert

CHF 47.60-

CHARLES ELLNER à Epernay
INTERGRAL 'ZERO SUGAR'

40% Chardonnay, 60% Pinot Noir

Fruity, nervy, light, perfectly balanced, floral notes on the nose and a very nice tenacity in the mouth.

Perfectly balanced, dedicated for oyster, seafood

CHF 48.60.-

CHARLES ELLNER à Epernay
VINTAGES PRESTIGE 2006

72% Chardonnay, 28% Pinot Noir

A pale gold with green glints, persistent bubble, complexity with white flowers, citrus, almond and smooth silkiness.

Aperitif, fish, meat, dessert

CHF 62.-

General Conditions

- Price list from Nov 2015-June 2016
- All price is swiss franc, per bottle 75 ml, and inclusive MwSt. 8%
- Payment ; cash or major credit cards
- Order from 1-6 bottles, shipping+packing costs CHF 16.-
- Free home delivery in Canton ZUG by ordering from 6 bottles
- Making order via email, info@fine-bulle.ch or at Fine bulle Store

Our Products and Service

- » *Champagne bar and boutique*
- » *Sale for private and retails*
- » *Event service*
- » *Champagne tasting class*
- » *Gift service*

Biscuit de Reims

FINE BULLE

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Fine Bulle is operated under
Zynario Baltisberger & Co, Design
Property+ Development

CHAMPAGNE fine Bulle ZUG

LA MAISON DU CHAMPAGNE

TARIFS 2015/2016