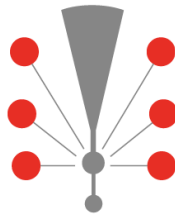


ORDRE DES COTEAUX
DE
CHAMPAGNE



Les Champagnes

GRAND CHAPITRE
DE L'AMBASSADE AU ROYAUME-UNI

The Honourable Society of Lincoln's Inn
London

09 November 2026

GARDET
130 Anniversary ~ Vintage 2015 Extra Brut

Created to celebrate the House of Gardet's 130th anniversary, this distinctive cuvée reflects its heritage with a bold, contemporary spirit. Its golden hue and fine, elegant bubbles introduce an inviting bouquet of juicy pear, quince and white peach. Delicate notes of jasmine and acacia gradually emerge, giving way to subtle hints of sugared almonds and roasted hazelnuts.

Fresh and creamy on the palate, it combines generous fruit with a beautifully poised mineral character. Lemon and brioche unfold through a full, harmonious texture, leading to a long, refined finish marked by lingering citrus zest. An expressive Champagne, balancing richness, freshness and finesse.

JACQUART
Cuvée Alpha Blanc 2012

Jacquart's Cuvée Alpha Blanc 2012 combines delicate expression with the depth and complexity of a mature Champagne. Its bouquet opens with floral notes, dried fruits and candied citrus, gradually revealing richer nuances of stewed fruit and redcurrant jelly. This layered aromatic character brings together delicacy and generosity, inviting each impression to unfold in turn.

On the palate, tropical fruit notes add richness to an elegant, fleshy texture, while crisp freshness lends energy and definition. The wine balances the rounded character of maturity with a lively, precise expression, retaining a sense of poise throughout. Its generous flavours are carried by a refreshing drive, creating a harmonious Champagne of depth and finesse. Alpha Blanc 2012 reveals its character through this interplay of aromatic complexity, supple texture and vibrant freshness.

JOSEPH PERRIER
Cuvée 200 ~ Vintage 2015

The Cuvée 200 celebrates two centuries of history, passion and knowledge at the heart of the House of Joseph Perrier. Inspired by an exceptional terroir and made with care, this Champagne captures the essence of the family history.

The finest Chardonnays from the vineyards of Cumières (premier cru) and Chouilly (grand cru) have been selected. The Pinot Noir comes from the grand cru vineyards of Ambonnay.

This cuvée reveals a slightly deep golden hue. This brilliant and refined golden shade reflects the quality and maturity of the wine, promising a tasting experience full of discoveries.

In keeping with the occasion, this champagne is of great complexity. Generous and opulent, it fully expresses the terroir through its minerality, highlighted by chalky notes. Upon airing, a delicate bouquet of spring flowers blends with indulgent aromas of prunes.

Rich in texture, it envelops the palate with honeyed flavours. Then, notes of raspberries, blackcurrants, citrus, and tropical fruits, with a predominant hint of lychee, emerge and intertwine with subtle floral fragrances of lilac and lily. With delicate menthol notes, this cuvée offers a remarkable length on the palate.

LANSON
Le Vintage 2013

Lanson Le Vintage 2013 expresses a distinctive balance of strength, elegance and harmony. Its crystalline golden hue, illuminated by shimmering silver reflections, introduces an intense bouquet of orchard fruits, praline and acacia honey, with a subtle flinty character. As the wine unfolds, delicate notes of orange blossom, lemon and pistachio emerge, adding further nuance to its rich aromatic palette.

The palate is precise and finely defined, carrying these layered flavours with concentrated energy. Generous fruit and rounded praline notes meet a lively citrus character, creating a poised interplay between richness and freshness. Power and complexity remain beautifully balanced, giving the wine depth without compromising its finesse. The finish is marked by zesty citrus and mineral freshness, leaving a vibrant, refined impression that captures the character of this expressive vintage.

PALMER & Co
Blanc de Blancs 2014

Palmer & Co Blanc de Blancs 2014 is a cuvée of remarkable purity, crafted exclusively from Chardonnay sourced primarily from the prestigious Premier Cru vineyards of Villers-Marmery and Trépail in the Montagne de Reims. Renowned for their elegance and freshness, these exceptional terroirs are harmoniously complemented by the delicately fruit-driven Chardonnays of the Côte de Sézanne.

The 2014 vintage was shaped by a contrasting growing season, with an early spring encouraging rapid flowering, followed by a cooler summer that slowed ripening. A dry and sunny September ultimately allowed the grapes to reach optimal maturity, resulting in wines of outstanding aromatic purity, freshness, and precision.

On the nose, delicate aromas of citrus, white flowers, and almond unfold with finesse. The palate is silky and refined, supported by a beautiful mineral backbone that carries through to a long, elegant finish. A Chardonnay of striking purity and character, this Blanc de Blancs perfectly embodies the signature style of Palmer & Co.

TAITTINGER
Prélude Grands Crus

Taittinger Prélude Grands Crus reveals a graceful balance of freshness, richness and aromatic finesse. Crafted exclusively from Champagne's Grand Cru vineyards, this cuvée unites the finesse of Chardonnay with the depth and structure of Pinot Noir.

Its brilliant pale yellow hue, touched with silvery highlights, is enlivened by fine bubbles forming a delicate, creamy mousse. The bouquet is subtle and fresh, opening with mineral notes before unfolding into green and floral scents. Hints of elderflower and a gentle touch of cinnamon add nuance to this elegant aromatic expression.

On the palate, vivid citrus flavours bring an immediate sense of freshness, gradually giving way to a fuller, mellow character reminiscent of white peaches in syrup. This progression from bright fruit to rounded richness gives the wine depth and a beautifully balanced texture. The finish is long, generous and expressive, prolonging the interplay of freshness and softness that defines this refined Champagne.

G.H. MUMM
RSRV Cuvée 4.5

RSRV Cuvée 4.5 is a harmonious expression of five villages, each with its own unique characteristics. Pinot Noir from Verzenay, Aÿ and Bouzy brings structure and tension while Chardonnay from Cramant and Avize lends finesse and minerality.

Its luminous yellow colour is enhanced by golden highlights and a stream of fine and delicate bubbles. The nose reveals aromas of yellow fruit, kumquat and candied lemon complemented by subtle notes of vanilla and roasted mocha. A lively, even incisive attack develops into a lovely roundness and velvety texture; silky tannins express the wine's complexity.

VIEILLE FRANCE
Réserve Brut

Drawing on the terroirs of the Montagne de Reims and the Côte des Blancs, Vieille France Brut Réserve combines aromatic richness with a lively, elegant character.

Its golden hue is enlivened by a graceful stream of bubbles, introducing a rich, complex bouquet. Delicate lime blossom mingles with a touch of honey, revealing the wine's maturity through gentle floral and rounded, generous notes.

The palate opens with freshness and vitality before unfolding into fruit flavours reminiscent of white peach. Honeyed nuances bring depth and softness, complementing the bright fruit and creating a harmonious balance. The wine retains its energy as these flavours develop, combining generosity with finesse. An elegant, persistent finish extends the impression of fruit and honey, bringing this expressive Champagne to a poised conclusion.

DRAPPIER
Réserve de l'Oenothèque 2006

Selected from the Drappier family's private collection, Oenothèque 2006 offers an intimate expression of the House's history. Preserved in its historic cellars, these rare vintages share the memory of Champagne across the years. From a beautifully balanced vintage in the Côte des Bar, this wine reveals a rich aromatic character, with notes of candied fruits and dried flowers that convey both maturity and delicacy.

On the palate, dried fruit flavours unfold with depth and generosity, complemented by the freshness of lime blossom and nuances of quince jelly. A distinct mineral structure gives definition to this layered expression, complementing its richness and preserving an elegant balance. The interplay of mature fruit, floral freshness and mineral character creates a harmonious Champagne, revealing the complexity and elegance of a vintage carefully preserved over time.

JOSEPH PERRIER
Cuvée Royale Brut Rosé

Joseph Perrier Cuvée Royale Brut Rosé brings together wines from a selection of Champagne vineyards, including Cumières, Damery, Les Riceys, Avize and Chouilly.

Its elegant pale pink hue, touched with golden highlights, is enlivened by exceptionally delicate, lively bubbles. The bouquet opens with inviting aromas of cherries and redcurrants, gradually revealing notes of blood orange that add brightness and depth to its fruity expression.

On the palate, the wine is delicate and direct, unfolding with flavours of wild strawberries lifted by a subtle touch of mint. Freshness meets a gentle, pleasing sweetness, giving the fruit a rounded character while retaining a light, vibrant feel. The minty nuance carries through the finish, lending a refreshing signature to this expressive rosé. Graceful and generous, it combines fragrant red fruit with citrus brightness and delicate freshness.

Il n'est Champagne que de la Champagne !
Champagne only comes from Champagne !