

CHAMPAGNE
André TIXIER & Fils
à Chigny-les-Roses

NAME : Carte Perle

TYPE : Brut, Premier Cru, 8g/L Dosage

REGION / COUNTRY : Montagne de Reims, France

VARIETY : 60% Pinot Meunier 20% Chardonnay 20% Pinot Noir

VENDANGE : 50% 2016 | 50% NV reserve wines since 2006

"Remember, gentlemen, it's not just France we are fighting for, it's champagne!"
Winston Churchill

TASTING

Standard champagne composition emphasizes Chardonnay to a great extent followed by Pinot Noir and another lesser known varietal, Pinot Meunier. What's different from the 4th generation Owner-Grower, Julien TIXIER, is the spotlight he gives to Pinot Meunier, followed by equal amounts of Chardonnay and Pinot Noir. The result is a unique symphony of smooth sounds and round flavors like fresh peaches, plump apricots, hints of jasmine and rose petals - even strawberry shortcake.

PAIRING

Pair with Indian cuisine – Punjab (north) or Kerala (south) – and you'll be floored. Perfectly suited for fiery curries, grilled tandoori meats, yogurt-based sauces, crispy poppadoms, fragrant rice and range of breads..

UNIQUE



- TIXIER's methods are **certified as sustainable and protective of the environment**, extending beyond (but not inclusive of) organic to include carbon footprint, water management, and biodiversity in the vineyard - a practice that avoids monoculture growth and susceptibility to disease.



- This hard-won certification is the result of an audit of over 125 elements that signals the highest standards in sustainable farming exclusively in the AOC Champagne region.



- Premier Cru designated vineyards used are "Les Noues" (the valleys) in Chigny-les-Roses and "Les Cornes de Cerf" (Buckhead!) in Rilly-la-Montagne.



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CHAMPAGNE
André TIXIER & Fils
à Chigny-les-Roses

NAME : Chardonnay

TYPE : Brut, Premier Cru, 4g/L Dosage

REGION / COUNTRY : Montagne de Reims, France

VARIETY : 100% Chardonnay

VENDANGE : 50% 2015 | 50% NV aged reserves

*"Only the unimaginative can fail to find a reason for drinking champagne."
– Oscar Wilde, Irish playwright*

TASTING

Good Blanc de Blanc showcases notes of citrus and bread loaves. Add a great growing season in 2015 under certified sustainable farming methodologies (blended with 50% reserve wines from other years) with TIXIER's swordsmith/winemaking talent and you get buttered, salted brioche exploded with mouth watering acids from electrified lemons.

PAIRING

Pair with any bounty from the sea: skin blistered sea bass with citrus salsa, briny oysters, crispy lemon garlic butter scallops, Big Green Egg charred vegetables with lemon aioli, and plates of pasta Florentine or Thai curry coconut noodle dishes.

UNIQUE



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CHAMPAGNE
André TIXIER & Fils
à Chigny-les-Roses

NAME : Carte Or

TYPE : Brut, Premier Cru, 8g/L Dosage

REGION / COUNTRY : Montagne de Reims, France

VARIETY : 50% Chardonnay 25% Pinot Noir 25% Pinot Meunier

VENDANGE : Blend of the 2014 harvest and aged reserves

*"I only drink champagne on two occasions, when I am in love and when I am not."
- Coco Chanel*

TASTING

Electric buttered baguette! Toasted hazelnut, strawberries, and peach cobbler supported with tight acidity, svelte and firm body brimming with Meyer lemon notes, Take a deep breath. That whiff holds traces of honeysuckle and rose petals. This "Gold Card" leads with Chardonnay, shows its flair with fine and discreet bubbles, and parachutes into any situation - sticking its landing. This champagne went into bottles April 2015.

PAIRING

Pair with roasted chicken, smoke turkey, North Carolina trout, salad Niçoise, anything with an egg and flour in it. Designed for cheese from Sequatchie Cove Creamery (TN), Sweet Grass Dairy (GA), and Brazos Valley (TX).

UNIQUE



- Vineyards are an average age of 30 years located in Premier Cru designated parcels in Chigny-les-Roses, Rilly-la-Montagne, and Ludes.
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CHAMPAGNE
André TIXIER & Fils
à Chigny-les-Roses

NAME : Mille'sime 2012

TYPE : Brut, Premier Cru, 6g/L Dosage

REGION / COUNTRY : Montage de Reims, France

VARIETY : 50% Chardonnay 35% Pinot Noir 15% Pinot Meunier

VENDANGE : 100% 2012

*"Champagne is the only wine that leaves a woman beautiful after drinking it."
– Madame de Pompadour*

TASTING

Brut Millésime 2012 starts off spicy and peppery on the nose with a blend of white peach, clementine, honeyed almonds, kettle corn with a pat of butter, chalky soil, orange zest, a puff of smokiness and a hint of saffron. On the palate the wine arrives pure, fresh, full-bodied, and beautifully balanced, with tremendous mid-palate depth, elegant, pinpoint bubbles, grip and a very, very long and complex finish - which simply means, Yes, I'll have another sip.

PAIRING

They say you are the product of the 5 people with whom you spend the most time. Pair this jewel with them and have a meal consisting of their favorite dishes. Make it a potluck and pop open the one thing that will make the experience something they'll talk about.

UNIQUE



- 2012: a year for the ages. Rough weather tested vines early, but idyllic conditions in mid-July charmed them to give their all at harvest from Premier Cru designated parcels in Chigny-les-Roses, Rilly-la-Montagne, and Ludes



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CHAMPAGNE
André TIXIER & Fils
à Chigny-les-Roses

NAME : Brut Rose
TYPE : Brut, Premier Cru, 9g/L Dosage
REGION / COUNTRY : Montage de Reims, France
VARIETY : 100% Pinot (combination of Noir & Meunier)
VENDANGE : Harvested 2016, bottled in 2017

"There comes a time in every woman's life when the only thing that helps is a glass of champagne." - Bette Davis

TASTING

Just look at this beauty in a bottle! There's no pale, orange-ish tint, and no hiding behind a green glass bottle here. This impossible color achievement comes from 100% Premier Cru Pinot. 80% of which is a blend of Pinot Noir and Pinot Meunier pressed for its juice with as little skin contact as possible. The remaining 20% consists of the best Pinot Noir made – time spent in oak barrels, delicious, and nearly opaque on its own - but blended to produce something greater than the sum of its parts.

PAIRING

Start an unforgettable day paired with grilled breakfast tacos wrapped in charred corn tortillas and loaded with soft-scrambled eggs, grilled Spanish chorizo and all the fixings. Dinner pairings include Bell & Evans rotisserie chicken with charred lemons and Picholine olives or tapenade. Pro pairing: schwarma bundled tightly in a pita with caramelized onions, pickles, and a garlicky yogurt sauce.

UNIQUE

- Brut Rose went into bottles April 2017, harvested in Fall 2016.
- Vineyards are an average age of 30 years located in Premier Cru designated parcels in Chigny-les-Roses, Rilly-la-Montagne, and Ludes.
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