



2016 Winter Champagne Offer

Vincent Charlot (Mardeuil, Côte des Blancs)

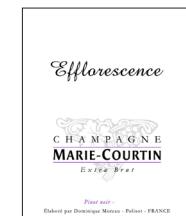
Vincent's four hectares of vineyards are planted primarily to Pinot Meunier and are located just west of Epernay in the village of Mardeuil. Touring the vineyard with Vincent is like walking the forest with an ancient Medicine Man. His knowledge of each parcel is remarkable, well beyond the soils, grapes and roots. He farms biodynamically and firmly believes that a healthy and balanced environment in the vineyard allows him to treat illness naturally and homeopathically. In the cellar, the grapes are pressed and fermented in used oak barrels with indigenous yeasts. Bottling occurs without fining and filtration, and malolactic fermentation is inhibited to ensure freshness and delineation, two hallmarks of the Charlot Champagnes.



<u>Item Code</u>	<u>Description</u>	<u>Vintage</u>	<u>Frontline Discounts</u>	<u>Score</u>
FCA206	Charlot Tanneux Expression Extra Brut	NV	\$396	380/5, 360/10
FCA208	*Charlot Tanneux Cuvée Honorée Charlot Brut GC (6/750)	2009	\$320	
FCA207	*Charlot Tanneux Cuvée Micheline-Tanneux 1er Cru Brut	2009	\$540	
FCA202	Charlot Vincent Fruit de ma Passion Extra Brut	NV	\$420	93+(VFC)

Marie Courtin (Polisot, Côte des Bar)

Dominique Moreau created the estate in 2005 with a vision to produce a series of single-vineyard, single-variety, single-vintage Champagnes from biodynamically-grown grapes that are farmed and elaborated with meticulous care. Her Resonance and Efflorescence cuvées come from a 2.5 ha hillside vineyard of 40 year old, massale-selection Pinot Noir in Polisot, as does her sans soufre cuvée Concordance and her long-awaited Indulgence rosé. This and the barrel-fermented Eloquence Blanc de Blancs, are made in extremely limited quantities. Dominique crafts breathtakingly gorgeous, laser-focused Champagnes.



Note: Marie Courtin are 6/750ml unless otherwise noted

<u>Item Code</u>	<u>Description</u>	<u>Vintage</u>	<u>Frontline Discounts</u>	<u>Score</u>
FMC112	Resonance Extra Brut [2012]	NV	\$256	240/5
FMC114	Resonance Extra Brut [2013]	NV	\$256	240/5
FMC111	Efflorescence Extra Brut	2010	\$320	92(VM)
FMC116	Efflorescence Extra Brut	2012	\$336	92(VM)
FMC117	*Efflorescence Extra Brut (3/1.5L)	2012	\$340	92(VM)
FMC110	Eloquence Blanc de Blancs Extra Brut	NV	\$360	92+(VM)
FMC119	*Eloquence Blanc de Blancs Extra Brut	2012	\$340	92+(VM)
FMC115	*Concordance Extra Brut [Sans Soufre]	2012	\$440	92 (VFC); 91(VM)
FMC113	*Indulgence Extra Brut Rosé	NV	\$420	94(VM)

R.H. Coutier (Amboigny, Montagne de Reims)

Since 1619, Champagne R. H. Coutier has been farming in the Grand Cru village of Amboigny, one of the top wine-producing towns in the Montagne de Reims. While Amboigny is generally regarded as Pinot country, Coutier's vineyards are planted with one-third Chardonnay and two-thirds Pinot Noir. In fact, in 1946 René Coutier's father was the first vigneron to plant Chardonnay in the village, which has done well over the ensuing decades and now is as highly regarded as the Pinot Noir from Amboigny. These are among the most exceptional values in our Champagne portfolio.



<u>Item Code</u>	<u>Description</u>	<u>Vintage</u>	<u>Frontline Discounts</u>	<u>Score</u>
FCO100	Tradition Brut	NV	\$396	360/5
FCO101	Tradition Brut (12/375)	NV	\$220	208/5
FCO104	Tradition Brut (6/1.5L)	NV	\$340	90(WS); 91(BH)
FCO103	*Tradition Brut (1/3L)	NV	\$186	90(WS); 91(BH)
FCO102	Brut Rosé NV (12/750)	NV	\$420	92(WA); 91(WS); 92(VFC); 92(VM)
FCO112	Brut Millésime GC 2005 (6/750)	2005	\$260	90(VM)
FCO114	Brut Millésime GC 2008 (6/750)	2008	\$260	
FCO115	*Cuvée Henri IV Brut 2008 (6/750)	2008	\$296	

*Limited. All cases are 12/750 ml unless otherwise noted.

Benoit Déhu (Fossoy, Vallée de la Marne)

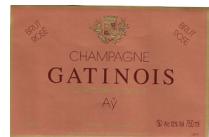
After a stint at Bollinger, Benoit Déhu returned to the family domaine with a strong vision for the future. He embarked on a unique endeavor to make three distinct expressions of Pinot Meunier from the same terroir. From 1.70 hectares of biodynamically farmed vines (0.40ha of which are worked with a horse), Benoit produces a Côteaux Champenois Meunier Rouge and Blanc, as well as his "Cuvée La Rue des Noyers" Champagne, which is fermented and aged in oak barrels made from the nearby forest of Fossoy. The wine is resonant and powerful with a distinctly vinous style that merits a place on the dinner table. Don't miss this rising star!



<u>Item Code</u>	<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Score</u>
FDE002	Cuvée La Rue des Noyers Brut Nature [2012] (6/750)	NV	\$420	400/5	93+(WA)

Gatinois (Aÿ, Vallée de la Marne)

The Gatinois family has cultivated vines in Aÿ since 1696. The village is 100% Grand Cru and is renowned for its powerful Pinot Noirs, particularly from a local clone called Petit Pinot d'Aÿ, which has tiny berries and is thought to have naturally higher acidity than Côte d'Or clones. These Champagnes are traditionally produced, reward long-aging, and are distinctly aromatic and refined...not to mention exceptional values!



<u>Item Code</u>	<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Score</u>
FGA001	Tradition Brut GC	NV	\$380	360/5	90(WA); 92(WS); 92+(VFC); 92(VM)
FGA002	Tradition Brut GC (12/375)	NV	\$228		90(WA); 92(WS); 92+(VFC); 92(VM)
FFGA003	Brut Rosé GC	NV	\$440	420/5	91(WA); 92(WS); 92+(VFC); 90(VM)
FGA015	Brut Millésime (Fall Arrival)	2009	\$620		

Laherte Frères (Chavot, Côteaux Sud d'Epernay)

Sixth generation Aurélien Laherte is part of a dynamic, young generation of vignerons making waves in Champagne and producing a fine array of terroir-driven Champagnes using a natural approach to viticulture and winemaking. The family vineyards are situated largely in the Côteaux Sud d'Epernay, a sub-region sandwiched between the Côte des Blancs and the Vallée de la Marne, with pockets of soils that greatly resemble these two geologically diverse regions. In addition to the "flagship" Ultradition wines, Aurélien produces a series of tiny production, single-vineyard cuvées from some of their most expressive Biodynamically-farmed parcels. His racy and mineral-driven Blanc de Blanc Brut Nature (from chalky soils in Chavot) rounds out a lineup characterized by purity, power and cut.



<u>Item Code</u>	<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Score</u>
FLH001	Ultradition Brut	NV	\$384	360/5, 320/10	92(WS); 90+(VFC); 90(VM)
FLH002	Ultradition Brut (24/375)	NV	\$396	384/5	90+ (VFC); 90(VM)
FLH003	Ultradition Brut (6/1.5L)	NV	\$420	396/5	90+ (VFC); 90(VM)
FLH013	Ultradition Extra Brut	NV	\$384	360/5, 320/10	90(WS); 90(VM)
FLH004	Ultradition Brut Rosé	NV	\$420	384/5	92(WS); 89(VM)
FLH005	Blanc de Blancs Brut Nature	NV	\$440	420/5, 396/10	92(VFC); 89(VM)
FLH006	Blanc de Blancs Brut Nature (6/1.5L)	NV	\$449	420/5	92(VFC); 89(VM)
FLH007	Blanc de Blancs Brut Nature (1/3L)	NV	\$200		92(VFC); 89(VM)
FLH011	Les 7 Extra Brut	NV	\$749		91(VM)
FLH012	Les Empreintes Extra Brut [2009]	NV	\$480		93(VM)
FLH017	Les Empreintes Extra Brut	2010	\$499		92+(WA)
FLH014	Les Vignes D'Autrefois Extra Brut	2011	\$480		89+(VM)
FLH010	Rosé de Saignée Les Beaudiers Extra Brut [2012]	NV	\$599	580/5	

*Limited. All cases are 12/750 ml unless otherwise noted.

Larmandier-Bernier (Vertus, Côte des Blancs)

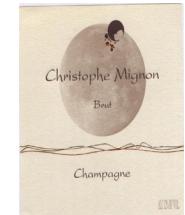
Pierre & Sophie Larmandier are devoted to transmitting the intricacies of each site among their 9.5 hectares of very old vines. The resulting wines show great purity, intensity and finesse. The meticulous attention to detail, an evolving biodynamic viticulture, fermentations with naturally occurring yeasts, and a restrained use of dosage all result in focused and sleek wines with fascinating complexity and gorgeous minerality.



Item Code	Description	Vintage	Frontline Discounts	Score
FLB121	Latitude Blanc de Blancs Extra Brut	NV	\$440 420/5, 400/10	91(VM)
FLB129	Longitude Blanc de Blancs Extra Brut 1er Cru	NV	\$480 460/5	
FLB115	Longitude Blanc de Blancs Extra Brut 1er Cru (6/1.5L)	NV	\$540	91(WA); 90(WS); 94(VM)
FLB123	Longitude Blanc de Blancs Extra Brut 1er Cru (1/3L)	NV	\$268	91(WA); 90(WS); 91(VFC); 94(VM)
FLB125	Terre de Vertus Bl. de Blancs Non Dosé 1er Cru	2009	\$580	
FLB126	Terre de Vertus Bl. de Blancs Non Dosé 1er Cru (6/1.5L)	2009	\$680	93(WA); 91+(VFC); 95(VM)
FLB128	Vieille Vigne du Levant [Cramant] Extra Brut GC	2007	\$849	92(VM)
FLB127	*Les Chemins d'Avize Blanc de Blancs Extra Brut GC	2010	\$999	94(VM)
FLB130	Rosé de Saignée Extra Brut 1er Cru [2013]	NV	\$625	

Christophe Mignon (Le Mesnil-le-Huttier, Vallée de la Marne)

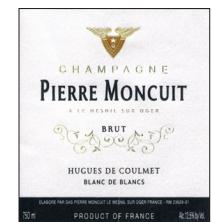
Pinot Meunier specialist Christophe Mignon comes from a long-line of farmers in Le Mesnil-le-Huttier, 13 miles west of Epernay. His 6.3 hectares were planted by his grandparents and are spread among thirty separate parcels in the Vallée de la Marne. Mignon employs a rare ratio of one worker per hectare in order to give the vines and soils the attention necessary to obtain very low yields and mature fruit. His viticultural approach combines organics, biodynamics, homeopathy and geobiology, and all work in the vineyard and cellar is done according to the lunar calendar. The resulting wines are vinous, racy and pure.



Item Code	Description	Vintage	Frontline Discounts	Score
FMG001	Blanc de Noirs Pur Meunier Brut Nature	NV	\$420 396/5	91(WA); 92+(VFC)
FMG006	Blanc de Noirs Pur Meunier Brut Nature (6/1.5L)	NV	\$440	91(WA)
FMG007	*Blanc de Noirs Pur Meunier Brut Nature	2010	\$540	95(VM)
FMG003	Pur Meunier Brut Rosé	NV	\$540	91+(VFC); 93(VM)
FMG005	Pur Meunier Brut Rosé de Saignée	NV	\$580	94(VM); 90(WA)

Pierre Moncuit (Le Mesnil-sur-Oger, Côte des Blancs)

Champagne Pierre Moncuit is based in the superb Côte des Blancs commune of Le Mesnil-sur-Oger, where they own some of the oldest vines in the village. The Moncuit family is one of the great defenders of a style of Champagne that emphasizes the expression of terroir in the finished wines. For this reason, the NV wines are all single-vintage and all from Le Mesnil (with the exception of the Hugues de Coulmet from the Côtes de Sézanne), so that the cuvées represent the essence of their respective areas of origin. For the first time, the Moncuit family has crafted an Extra Brut cuvée (especially for NY/NJ) which is the same blend as their tried and true Moncuit Grand Cru, but with half the dosage at 3.5 gr/l...and it is screaming good!

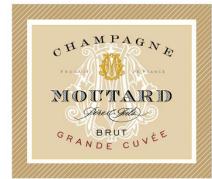


Item Code	Description	Vintage	Frontline Discounts	Score
FMQ031	Hugues de Coulmet Blanc de Blancs [2012]	NV	\$336 320/5, 308/10	92(VM)
FMQ032	Blanc de Blancs GC [2012]	NV	\$396 380/5, 360/10	90(VM)
FMQ033	Blanc de Blancs GC [2012] (12/375)	NV	\$240 224/5	90(VM)
FMQ036	Blanc de Blancs GC [2012] (6/1.5L)	NV	\$396	
FMQ034	Blanc de Blancs GC [2012] (1/3L)	NV	\$185	
FMQ030	Blanc de Blancs Extra Brut GC [2012]	NV	\$396 360/5, 348/10	93(VM)
FMQ012	Blanc de Blancs GC	2004	\$496	93(WS); 93(VM)
FMQ037	Blanc de Blancs GC	2006	\$540	
FMQ022	Cuvee Nicole VV Blanc de Blancs GC	2004	\$760	94(WA); 92(VM)
FMQ035	Cuvee Nicole VV Blanc de Blancs GC	2005	\$780	
FMQ013	Brut Rosé GC	NV	\$420 396/5	

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Moutard (Buxeuil, Côte des Bar)

Founded in the 1600s, this house on the far southern edge of Champagne specializes in the production of Pinot Noir from an ideal terroir featuring a mix of clay and limestone. The wines are vinified in a traditional manner and emerge from the cellars with lovely aromas and red fruit tones, with a supple texture and lingering finish. These are impressive values across the board.



Item Code	Description	Vintage	Frontline Discounts	Score
FMD100	Grande Cuvée Brut	NV	\$320 308/5, 288/10	90(WS); 92+(VFC); 90(VM)
FMD103	Grande Cuvée Brut (12/375)	NV	\$220 200/5	90(WS); 90(VM)
FMD111	Grande Cuvée Brut (6/1.5L)	NV	\$360 340/5	90(WS)
FMD109	Grande Cuvée Brut (1/3L)	NV	\$250	90(WS)
FMD101	Brut Rosé	NV	\$336 320/5, 296/10	91(WA); 90(WS); 91(VFC)
FMD112	Brut Rosé (6/1.5L)	NV	\$380 360/5	91(VM)
FMD122	Cuvee 6 Cepages Brut	2007	\$496	

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