

# *Drink the Stars* FOR THE HOLIDAYS

SOMMELIER'S PICK  
OF THE MONTH

2000 CUVÉE DOM PÉRIGNON  
ÉPERNAY, FRANCE



FRESH, CRYSTALLINE AND SHARP, THE FIRST NOSE UNVEILS AN UNUSUAL DIMENSION, AN AQUATIC VEGETAL WORLD WITH SECRET TOUCHES OF WHITE PEPPER AND GARDENIA. THE WINE THEN REVEALS AIRY, GENTLE RICHNESS BEFORE EXHALING PEATY SCENTS.

ON THE PALATE, THE ATTACK BURSTS FORTH AND MATURES INTO A SENSUAL FULLNESS THAT WINDS AROUND ITSELF, LIKE A TENDRIL OF FOLIAGE. NOTES OF ANISEED AND DRIED GINGER LINGER ON THE SKIN OF FRUIT (PEAR AND MANGO), MORE TEXTURED THAN RIPE. THE FINISH GRADUALLY UNFURLS AND THEN SETTLES, SMOOTH, MELLOW, ALL-ENCOMPASSING.

**BY THE BOTTLE \$195.00 OR BY THE GLASS \$39.00**

REGULARLY PRICED AT \$275.00 PER BOTTLE