



Louis Philippe, Cuvee Les Etoiles

Named after the last King of France, this cuvee is composed of 1/3 each of Chardonnay, Pinot Noir and Pinot Meunier, the traditional grape varieties of Champagne. Although its origins reach back to the 19th Century, it is only recently that this fine Champagne has been brought to America.

Possessing a fine and persistent bead of bubbles, Cuvee Louis Philippe with its crisp, pure flavors, is specially blended as an aperitif style of Champagne, which is perfect for before dinner, receptions, toasts and all joyous occasions.

Reviews

90 points in the Wine Spectator, November 2003 issue.