

BE BUBBLY

FRENCH SAMPLING EXPERIENCE



Come taste the stars with us! Enjoy four 2.5oz pours of champagne in our vintage coupes paired with tiny nibbles to make the bubbly sparkle in your mouth! Available ONLY AT BE BUBBLY LOUNGE daily till 6pm.

15% discount given on any tasting bottles purchased.

Walk-ins welcome, Reservations encouraged.

Reservations required for 6 or more guests.

Please contact the Be Bubbly Lounge: 707-637-4532

DOMAINE JEAN VESSELLE, 'OEIL DE PERDRIX' This unique rose de saignée is a taste of Champagne history, a style of wine long forgotten before winemakers Delphine and David Vesselle brought it back with great success. The orange-pink color of this “eye of the partridge” Pinot Noir-based wine historically was the hue of most Champagne made in Bouzy in the nineteenth century. (The wine’s singular hue is like the color of a partridge’s eye.) Pinot Noir grapes are macerated briefly to extract color then pressed.

BE BUBBLY BLANC DE NOIRS BY MICHEL GONET is our co-branded label of fantastic Blanc de Noirs, made from Pinot Noir sourced from the Gonet family vineyards in the Cotes des Bar. It’s vibrant and rich and works well as both as an aperitif style or with richer food. The 6g of dosage added places it in the extra dry category. There’s no malolactic fermentation to maintain a good acid drive, and the two years on lees gives some warm brioche notes.

DOMAINE CHRISTOPH MITTNACHT, 'CREMANT D'ALSACE EXTRA BRUT' dry, mineral-driven cremant is made up of 50% Pinot Auxerrois, with the remainder roughly equal parts Riesling, Pinot Blanc, Pinot Noir, and Pinot Gris. Made from biodynamically-grown grapes, the wine has a sense of elegance and precision. Founded in 1958, Domaine Mittnacht is a family-run estate led by the charming couple of Christophe and Yuka Mittnacht. They farm some of the finest vineyards around the town of Hunawihr.

CHAMPAGNE TASSIN, 'SUCCESEURS BRUT' is a blend of years/vintages from three villages and has aged on average two years in the cellar. Emblematic of the spirit of Tassin, it offers a perfect balance between the body of the 80% Pinot Noir and the finesse of 20% Chardonnay, sublimated by the complexity of the reserve wines. Champagne Tassin goes all the way back to the end of the 18th century, when their ancestors already grew vines in the Côte Des Bar.

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