

CHAMPAGNE

1. Mercier Brut N.V. £31.95

In 1858, a young entrepreneur by the name of Eugene Mercier founded his own champagne house in Epernay. His burning ambition was to bring high-quality champagne to the masses. This pioneer of modern commerce soon gained public attention through a new kind of high-impact advertising.

He made a massive impact at the 19th century's World exhibitions by putting the world's largest wine cask on public display, offering trips above Paris in Mercier balloons and even producing the first ever filmed advertisement, showing how champagne is made. Grayson Restaurant is proud to use Mercier Brut as our house champagne, champagne with an intense aroma of white fruit with an extremely fresh citric finish.

2. Mercier Demi-Sec £32.95

Assembled from Pinot Noir and Pinot Meunier varieties, the Demi-Sec is characterised by its antique golden yellow colouring. The fruit is expressed by intense, complex aromas of raisins and dried apricots.

Extremely smooth palate balanced by a fresh finish. The developing notes of crystallised fruit, honey and mild spices give way to a sweet, velvety finish.

3. Mercier Rose N.V. £33.95

Eugene Mercier's evident panache enabled him to build a professional champagne house, which has gone on to become one of France's leading producers of champagne. The Mercier style founded on freshness, fruitiness and intensity is never better reflected than in the Brut Rose. A champagne with aromas of small red fruit, powerful character and a delightful finish.

4. Veuve Clicquot Yellow Label N.V. £45.00

An intense pleasant fragrance, with fruit and brioche notes. Well balanced and pleasantly fresh to taste with a remarkable fruity structure. Brut Yellow Label makes a stimulating pre-dinner drink and a welcome accompaniment for a first course of seafood or fish.

5. Veuve Cliquot Rose N.V. £47.95

This Brut Rose new to the portfolio of The Veuve Cliquot House, reflects the character of Veuve Cliquot Yellow Label complimented by the delicate fruit aromas from the Pinot Noir grapes.

6. Laurent Perrier Rose £59.95

Laurent Perrier Cuvée Rosé Brut delicately pink and firmly fruity with a bouquet of the fruits of summer.

The skins of the 100% Pinot Noir grapes are left in contact with the juice for three days, which imparts the delicate pink colour and gloriously fruity palate.

7. Bollinger Special Cuvee £65.00

A blend of 60% Pinot Noir, 25% Chardonnay and 15% Pinot Meunier. Quite deep coloured. Lovely classy, intense nose shows savoury bready notes and a touch of lifted acidity, with a complex toasty edge. The palate is very full flavoured with great intensity and almost austere savouriness.

8. Moet & Chandon N.V Brut £41.95

Pale gold with bountiful tiny bubbles, this fine, well-balanced champagne leaves behind a sense of harmony and mellowness accompanying a vine and lime blossom aroma.

9. Moet & Chandon N.V. Rose £46.95

The toast of London Fashion Week, where Moet et Chandon enjoy the title of 'Official Champagne', Brut Imperial Rose is a champagne in a class of its own. Rounded and generous, it boasts an individual and highly distinctive taste, whilst still bearing all the hallmarks of the Moet & Chandon style. Sheer fruit in a glass!

10. Moet & Chandon Grand 2000 Vintage £56.95

The first vintage of the third millenium and 67th of the house since 1842. The Grand Vintage 2000 is the ultimate selection of Moets finest. Chardonnay (50%), Pinot (34%) and pinot meunier (16%) incorporating notes of mango, wooden spices and peppermint with great depth.

11. Dom Perignon 1999 £117.95

Dom Perignon is credited with being the first to master natural effervescence, which is crucial to champagne. This champagne is only produced as a vintage when climatic conditions favour the ideal balance of sugar and acidity in the grapes. It is made exclusively from the Chardonnay and black Pinot Noir grapes, the two noblest grapes of the region, blending the special qualities of each grape to create a wine of exquisite balance and harmony.

12. Dom Perignon Rose 1995 £265

The pale salmon colour is achieved by the addition of still red Pinot Noir wine to a blend of still wines made from Pinot Noir and Chardonnay. The Pinot Noir wine must be of exceptional quality. The inclusion of Chardonnay is an important ingredient in producing a wine of perfect balance, harmony and complexity. Dom Perignon Rose remains a rare commodity due to the small quantities available from each vintage year.

13. Krug Grand Cuvee £119.95

Krug Grand Cuvee is the enduringly stylish signature of Krug, a bold, confident champagne that effortlessly balances richness and power, freshness and finesse. You never forget your first taste of Krug.

14. Krug Vintage 1995 £175

In the glass, lush and luminous, Krug 1990's warm golden colour and exuberant streams of bubbles promise much. The first sip brings an extraordinary explosion of tastes: subtle spiciness, notes of peach and apricot, hints of hazelnut, delectable overtones of honey, toast and candied fruit. The impression is at once full and rich, yet miraculously fresh and sparkling.

15. Krug Clos du Mesnil 1992 £485

All Krug champagne is special, but this Grand Cru Blanc de Blanc is exceptional even by Krug's exalted standards. It comes from just one tiny walled vineyard in the best Chardonnay village, Mesnil-sur-Oger, in the best Chardonnay area, Cote des Blancs. Less than 700 cases were released in 1992, so it's hard to find – but worth seeking out. It is an outstanding champagne, showing a wonderful depth and complexity of flavour.

16. Louis Roederer Cristal 1999 £181

Created in 1876, this is a Champagne at it's finest, as inspired today as it has always been, the embodiment of elegance and purity. Cristal is made according to the strictest criteria based on a drastic process of selection applying to the vintage, the Cru, the village, the grapes and finally the wines. Only Pinot Noir and Chardonnay grapes from the House's 10 most celebrated Crus are used in the production of this legendary cuvee.

17. Louis Roederer Cristal Rose 1999 £375

This rose from the Louis Roederer house is strictly on allocation and very thin on the ground. This particular champagnes producers cannot meet its demand. Possibly the worlds best rose champagne.