



GOAT CHEESE AND SPARKLING WINE PAIRING

FRESH CROTTIN: NV Aneric Prosecco di Valdobbiadene DOC. This is a dry, refined and well balanced wine with a delicate and persistent effervescence.

BIJOU: 1999 Philippe Foreau Vouvray Moelleux "Domaine du Clos Naudin" Gorgeous apple, brown bread, spice cake, beeswax and honeycomb notes this sweet yet still nervy Vouvray.

BONNE BOUCHE: NV Ferrari Rosé. Distinct and very refined, with the fresh fragrance of red currants and strawberries. The palate is dry, clean and elegant with a delicate finish of sweet almonds.

COUPOLE: MV Gosset Grande Réserve. This wine is a blend of three different harvests, composed entirely of grapes from Grands and Premier Crus vineyards. Aged five years in bottle prior to release this wine shows elegance and depth with strawberry and raspberry notes with a touch of brioche as well.

Three of these wines are imported by Palm Bay International, the Philippe Foreau is imported by Neil Rosenthal out of NY.

Please visit www.palmbay.com for more information on the wines paired with the Fresh Crottin, Bonne Bouche, Coupole or www.madrose.com for the wine paired with the Bijou.

Wine selection chosen by Laura de Pasquale, Master Sommelier, Palm Bay International and Edward Peterman, Sommelier, Palm Bay International.