



Join us for a

# LAHERTE FRERES CHAMPAGNE DINNER

hosted by

Aurelien Laherte

of

Laherte Freres Champagne

At a family winery in operation since 1889, Aurelien makes interesting Champagne with his father and uncle. Half of their 10 hectares have been farmed biodynamically since 2005, and many of their vines are located south of Epernay on a soil that contains a very unique, soft chalk, which gives the wines a high-toned finesse. On March 16<sup>th</sup>, Aurelien will take us on a journey through his family's vineyards, and we'll get to experience a fascinating vertical of three meunier that fully express the beauty of each vintage.

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March 16<sup>th</sup>, 2015 ~ 7:00pm ~ \$120/pp

RSVP 434.971.7800 or fleurieevents@gmail.com

*Assorted Canapes*

Laherte Freres 'Tradition' Brut *en magnum*

60% pinot meunier – 30% chardonnay – 10% pinot noir

*Caviar with Traditional Garnishes*

Laherte Freres 'La Pierre de la Justice' Brut Nature Blanc de Blancs

100% chardonnay

*Surf et Turf: Sautéed Sweetbreads & Lobster with Potato Purée*

with a vertical of 100% meunier from 2006, 2007, & 2008

Laherte Freres 'Les Vignes d'Autrefois' Extra Brut 2006

Laherte Freres 'Les Vignes d'Autrefois' Extra Brut 2007

Laherte Freres 'Les Vignes d'Autrefois' Extra Brut 2008

*Crepe et Crème Mille Feuilles, Fresh Berries, Crème Anglaise*

Laherte Freres 'Tradition Rosé' Brut

50% pinot meunier – 32% pinot noir – 10% chardonnay – 8% red pinot

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Fleurie Restaurant

108 3<sup>rd</sup> Street NE Charlottesville, VA