

Domaine Bouchard Père et Fils holdings are concentrated in the Côte de Beaune. Founded in 1731 by Michel Bouchard and his son, who passed through Burgundy on their travels to Flanders for their family's textile business. Over the centuries, nine successive generations of the Bouchard family acquired vineyards, gradually increasing their estate holdings.

Domaine Bouchard Père et Fils
2004 1er Cru Beaune de Chateau Blanc
2005 Vosne Romanee

Pave Sauvage (fr), Montbriac (fr), Truffle Tremor (us)

Pave Sauvage is a beautiful and elegant fresh goat's milk cheese from Perigord France. It is covered in herbs (tarragon is one of the more prominent flavors we get from it) and peppercorns for a dramatic presentation, but rather than overpowering the delicate flavor of the goat cheese, they are in perfect balance with each other.

Montbriac is made in Pouligny-Saint-Pierre in central France by a small agricultural concern. RocheBaron is made by injecting their soft-as-Brie cheese with the same mold that is used to produce Roquefort. The aroma suggests mushroom, celery and garlic; the texture is supple, silky and smooth.

Truffle Tremor is an elegant, soft, surface ripened cheese. The texture is creamy and luscious with a subtle tangy flavor and don't forget, the classic flavor of truffle meeting the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated, it's sure to make even the most distinguished taste buds shake. Each handcrafted wheel features a distinctive, cake-like appearance. A Mary Keehn and Cyprus Grove original!

www.tastenet.org



Historical Perspective
Henriot Inc. & Taste Network

Vignerons since the 17th century, the Henriot family began selling their champagnes only in 1808.

In 1905, the house was appointed by the then Austrian-Hungarian Emperor, François Joseph to produce champagne for the royal court. Ranked amongst the top 10 houses of champagne producers, Champagne Henriot has continually set the benchmark for champagnes by maintaining only a small production and focusing on quality, endowing its champagnes with a clean austerity. Champagne Henriot's range of champagnes are renowned for being fresh while having an added complexity from generous mineral notes present in Chardonnay grapes. The emphasis on Chardonnay and absence of Pinot Meunier are signatures of the house, which deviates from the standard methods of blending champagne, instead establishing a style of their own, combining liveliness and zest with remarkable refinement and elegance in its champagnes

NV Henriot Blanc de Blanc Pur Chardonnay

The history of wine-making in Chablis goes back to 865 AD with the development of vineyards by the monks of Saint-Martin-de-Tours on slopes facing the Serein River that cuts through that village. William Fèvre's father was already a great wine-maker after World War II. His son William founded the Domaine de la Maladière and announced his first harvest in 1959. In 1998, the venerable Henriot family from Champagne succeeded him.

2006 William Fèvre Chablis Champs Royaux
2005 William Fèvre 1er Cru Chablis Fourchame

Woodland Gardens operate a farm year-round on 5 acres. Growing in unheated hoopouses and heated greenhouses. They sell at the Morningside Farmers' Market in Atlanta, to restaurants in Atlanta and Athens, and through a subscription box in Athens.

Winterville, GA
 Email: farm@woodlandgardens.org

TaylorOrganic Farm dba Split Cedar Farm is a family-owned and operated farm just southeast of the Atlanta perimeter in Henry County, Georgia. Neil and Marcia Taylor and their family, along with dedicated local workers, grow some of the finest southern vegetables, figs, and berries in the Southeast.

Ellenwood, Ga
 Website: www.localharvest.org/farms/M7359

The Oakhurst Community Garden teaches environmental awareness to diverse local students through hands-on gardening and outdoor education programs. We are dedicated to empowering young people to become the next generation of environmental stewards by engaging in projects that address real needs. Respect for the earth and each other underlies all our efforts. By teaching about wellness, teamwork, and conservation, we hope to empower youth to take charge of their own health, as well as that of the environment.

Sunup to sundown, the Oakhurst Community Garden is open to all, free of charge.

Decatur, Ga
 Website: www.oakhurstgarden.org

Kudzu Dinner	Two	
	chef	Jeremy Lieb Trois
	farms	Woodland Gardens TaylorOrganic Farm dba Split Cedar Farm Oakhurst Community Gardens
	wine host	Henriot Inc. & Taste Network
	amuse	Blue Fin Tuna w. fresh wasabi creme fraiche & crispy gaufrette NV Henriot Blanc de Blanc NV
	1	Georgia White Shrimp Oakhurst Community Young Pea Fricassée morels, watermelon and micro pea shoots 2006 William Fevre Chablis Champs Royaux
	2	Skate Farcie Woodland Gardens Bronze Fennel natural jus 2005 William Fevre Chablis Fourchame
	3	Slow Cooked Berkshire Porc Belly Buford Nieghbor Rhubarb, molasses glaze 2004 Domaine Bouchard Père et Fils 1er Cru Beaune de Chateau Blanc
	cheese	goat: carré du berry aux herbes (fr) montbriac (fr) truffle tremor (us) 2005 Domaine Bouchard Père et Fils Vosne Romanee
	sweets	Compressed Taylor Strawberries pistachio's and citrus sherbet meyer lemonade



6 Bottle and Case Orders Only: 5% on 6, 10% on 12 or more.
Allow two days for delivery. Thank you for your order.

NV Henriot Blanc de Blanc NV - \$45.99

_____ cs/btl

2006 William Fevre Chablis - \$19.99
Champs Royaux

_____ cs/btl

2005 William Fevre - \$36.99
Chablis Fourchame

_____ cs/btl

2004 Domaine Bouchard Père et Fils - \$39.99
1er Cru Beaune de Chateau Blanc

_____ cs/btl

2005 Domaine Bouchard Père et Fils - \$54.99
Vosne Romanee

_____ cs/btl

Name: _____

Email: _____

Signature: _____

Credit Card# _____

Exp. _____

Total. _____

Wines will be handled through

Ansley Wine Merchants
1544 Piedmont Rd.
Atlanta, GA 30324
404 876-6790
fax 404 872-8326

