

Bubblyothèque

Champagne is wine.

(Seems obvious. Or does it?)

It is also special. And fun.

(Just like you.)

It is undeniable: champagne is perfect for important events and special moments - just hearing the POP and seeing the bubbles can lift your spirits in an instant.

But, when we save it for special occasions, or just drink it for the bubbles without considering the wine they are animating, we miss a great opportunity.

The best winemakers in Champagne will tell you "Wine first, Bubbles after." While that's a factual statement, it is also part of the philosophy that underlies a veritable Golden Age for the appellation. The region is full of a new generation of vigneron who are thoughtful, dedicated, and tirelessly finding the way forward in a time of climate change, evolving tastes, and demand for wines that clearly show their terroir or sense of place. Tonight, we want you to a) eat and drink well, b) have fun, and c) begin to think of how the wines of Champagne demonstrate an intriguing range of style and complexity. Not only that, there are many that cost far less than mass-produced bottles on the shelves of the Piggly Wiggly and which are approximately a bazillion times more delicious. You just have to understand them as wines first, realize that big name is not (always) equal to best wine, and taste, taste, taste. Oh, and have knowledgeable and enthusiastic guides to show you the way.

And that's where the Bubblyothèque comes in. I'll be your guide - not only nights like this lovely pop-up bar at Jeannette, but paired tastings and dinners as we've done in this space before, my ongoing educational series of tastings at Swirl, and "just because" (no other reason necessary for champagne) events around town. We'll be here, there, and everywhere - the Bubblyothèque is - for now, anyway - a moveable fête, if you will. Drink, Learn, Have Fun.

Bubblyothèque.

(Maybe even dance a bit - it does rhyme with discothèque after all....)

Thanks for joining!

Champagne Charcuterie

Executive Chef Nathaniel Zimet
General Manager James Denio
Champagne Curated By Michael Knisley
Events Coordinator Amanda Cronin

8115 Jeannette Street, NOLA.
Private Dining. Catered & Special Events.
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Jeannette

Bubblyothèque
Pop-Up Series, May 12th 2017

Plates

Beef Fat French Fries

with Smoked Tomato Aioli \$6

House Charcuterie Plate:

Pork Spec

Salchichon

Duck Rillettes

House Made Pickles

Grilled Bread & Mustard \$15

Bitter Greens

Chopped Salad

with Endive, Radicchio, Treviso, Peach
Vinegar & Shaved Parmesan \$8

Duck Bacon

Biscuits & Gravy

with Strawberry Jam \$8

Beef &

Preserved Beet Tartare

with Circulated Egg Yolk, Smoked olives
& Bliss Potato Fritters \$13

Crawfishboil Terrine

with Crawfish & Indian Corn Hushpuppies \$15

Thai Chili Chocolate

Chess Pie \$8

Vintage Beer

Gregorius (Bottled 2013)

Producer: Stift Engelszell Abby (Trappist Brewery)

Country: Austria ABV: 9.7% Bottle: 11.2oz / \$10

Style: Quadruple / Belgian Strong Dark Ale

Granit Bock (Bottled 2010)

Producer: Brewery Hofstetten

Country: Austria ABV: 7.3% Bottle: 1 Pint .9oz \$10

Style: Stone Beer. Heated to fermentable temperatures by adding white hot stones that caramelize the sugars in the malt.

Champagne

Flight:

Three 2.5oz Pours: \$27

A. Margaine Brut 1^e r Cru
Pierre Paillard Brut Grand Cru
Nicolas Maillart “Platine” Brut 1er Cru
Dhondt-Grellet, Brut
JM Seleque “Solescence” Brut **Rosé**

Classic Assemblage

Dhondt-Grellet
“Dans Un Premier\Temps” Brut
RM - Flavigny
Chardonnay, Pinot Noir, Pinot Meunier
Bottle / \$83
Glass / \$17
½ Glass / \$8.5

Jacquesson 738 Extra-Brut
NM - Dizy
Chardonnay, Pinot Meunier, Pinot Noir
Bottle / \$128

Jacquesson 739 Extra Brut
NM - Dizy
Chardonnay, Pinot Meunier, Pinot Noir
Bottle / \$122
Glass / \$25
½ Glass / \$12.5

Bollinger “Special Cuvee” Brut
NM - Ay
Pinot Noir, Chardonnay, Pinot Meunier
Bottle / \$115
Glass / \$24
½ Glass / \$12

Rosé

JM Seleque “Solescence” Brut **Rosé**
RM - Pierry
Chardonnay, Pinot Meunier, Pinot Noir
Bottle / \$85
Glass / \$17
½ Glass / \$8.5

Tarlant “Rosé Zero**” Brut Nature**
RM - Oeuilly
Chardonnay, Pinot Noir, Pinot Meunier
Bottle / \$107
Glass / \$22
½ Glass / \$11

Demi-Sec

Jean Vesselle “Cuvee Friandise”
Demi-Sec **Rosé**. RM - Bouzy
Pinot Noir
Bottle / \$119
Glass / \$24
½ Glass / \$12

Chardonnay Driven

Larmandier-Bernier “Latitude”
Blanc de Blancs Extra Brut 1er Cru
RM - Vertus - Chardonnay
Bottle / \$105
Glass / \$22
½ Glass / \$11

Jean Velut “Premier Temps” Brut
RM - Montgueux - Chardonnay, Pinot Noir
Bottle / \$75

A. Margaine Brut 1^e r Cru
RM - Villers-Marmery
Chardonnay, Pinot Noir
Bottle / \$87
Glass / \$18
½ Glass / \$9

JM Seleque “Cuvee Partition”

Brut 2009 Vintage
RM - Pierry
Chardonnay, Pinot Noir, Pinot Meunier
Bottle / \$134

Pinot Driven

Nicolas Maillart “Platine”
Brut 1er Cru
NM - Eceuil
Pinot Noir, Chardonnay, Pinot Meunier
Bottle / \$93
Glass / \$19
½ Glass / \$9.5

Pierre Paillard Brut Grand Cru
RM - Bouzy
Pinot Noir, Chardonnay
Bottle / \$96
Glass / \$20
½ Glass / \$10

Paul Clouet “Selection” Brut
RM - Bouzy
Pinot Noir, Chardonnay, Pinot Meunier
Bottle / \$111
Glass / \$23
½ Glass / \$11.5

Mousse Fils “Terre d’Illite”
Blanc de Noirs Brut 2010
NM - Cuisles - Pinot Meunier, Pinot Noir
Bottle / \$124
Glass / \$25
½ Glass / \$12.5