Tulips
CHAMPAGNE BAR
AT WESTFIELD WINE VAULT

CHAMPAGNE FLIGHT : NOVEMBER 2026

Champagne Subregions

Taste your way across Champagne's four main subregions and discover how soil, climate, and grape varieties give each its own distinct style.

I Côte des Blancs

Planted nearly all to Chardonnay grown on chalky soils, yielding wines with bright acidity, chalky minerality, and long aging potential.

Delamotte Blanc de Blancs Brut NV

100% Chardonnay on chalk soils ◊ 10% reserve wines ◊ 4-5 years lees age ◊ 7 g/L dosage

II Montagne de Reims

Famous for Pinot Noir, but its varied chalk, sand, and clay soils grow all Champagne grape varieties, which makes it a natural home for blends.

Pascal Lallement Tradition 1er Cru Brut NV

40 Pinot Noir | 40 Meunier | 20 Chardonnay ◊ 1er Cru villages: Chamery, Sermiers & Eceuil
4 years lees age ◊ 9 g/L dosage

III Vallée de la Marne

Meunier country, where clay and marl slopes and frost-prone valley floors favor this hardy grape's round, fruity style.

Famille Moussé Terres d'Illite Extra Brut 2020

80 Meunier | 20 Pinot Noir ◊ Green clay over limestone soils ◊ 3 years lees age
0.5 g/L dosage ◊ Stainless steel

IV Côte des Bar *(Cuvée Club Members)*

Pinot Noir on limestone and clay soils far to the south, closer to Burgundy than the rest of Champagne, making riper, fruitier, more full-bodied wines.

Cheurlin Thomas Brut Spéciale NV

70 Pinot Noir | 30 Chardonnay ◊ Kimmeridgian marl soils (clay & limestone)
2-3 years lees age ◊ 5 g/L dosage