

# avatāra

## Wine Pairing Menu Premium Edition

### **LAURENT-PERRIER BRUT ROSÉ NV, PINOT NOIR, FRANCE (120ml)**

Cuvée rosé is born from the unique savoir-faire of laurent-perrier. It allows to obtain unequalled aromas, revealing all the richness of the best crus of pinot noir.

### **CA' MARCANDA, VISTAMARE, VERMENTINO, VIOGNIER, TUSCANY, ITALY (100ML)**

GAJA's Ca' Marcanda Vistamare is a limited production white wine, based on a blend of grape varieties including Vermentino, Viognier and Fiano. The playful name of this wine was inspired by the sea breeze, sun, and cheerful and light-hearted outlook of the Tuscan coast.

### **CAPITEL DE ROARI - AMARONE DELLA VALPOLICELLA CLASSICO DOCG ITALY (100ML)**

Capitel de Roari is a premium Amarone, coming from the best grape selection, and receiving delicate oak treatment. This is a well-balanced Amarone that still exhibits much of the dark fruit flavors, earth and meaty components expected of Valpolicella

### **ACHAVAL FERRER, QUIMERA, ARGENTINA (100ml)**

A Bordeaux style blend which represent achaval ferrer search for perfection, leading with floral aromas followed by blackberry, blueberry and cassis notes, concentrated, well integrated flavours of cherry puree, licorice with bright minerality, leading to long finish.

### **LEON BEYER RIESLING, FRANCE (100ml)**

Riesling from the ancient French winery Leon Beyer is a fresh, light white wine from the heart of Alsace. The grapes of the same name grow around Eguisheim, a village famous for the historicity of its winemaking tradition and one of the oldest in the region. The taste is fresh, light, carefree and the finish is harmonious and balanced.

### **INNISKILLIN RESERVE, GOLD VIDAL, CANADA (75ml)**

Inniskillin Icewine, recognized as one of the world's great wines, is truly winter's gift to wine lovers. Harvested at the pinnacle of Canada's crisp winter, comes a rich and alluring specialty wine known as Icewine.

wine pairing menu priced at aed 1000

All prices in aed, exclusive of 7% municipality fee, 5% vat & 10% service charge



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**moët & chandon rose imperial, chardonnay,  
pinot noir, pinot meunier, france (120ml)**

rose imperial is the most spontaneous, radiant, romantic expression of moët & chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

**pouilly-fuisse, louis latour, chardonnay, burgundy,  
france (100ml)**

*it is a gold color with green nuances, this pouilly fuisse unveils nice almond aromas on the nose. the mouth is round & balanced with enjoyable fruitiness revealing exotic fruit aromas .the finish is very fresh and pleasant.*

**luigi bosca, single vineyard doc, malbec, mendoza,  
argentina (100ml)**

*luigi bosca malbec is an intense purple colour wine with distinct aromas of ripe red fruits, spices and black pepper, a pure full bodied well structured red wine with character and all the juiciness typical of this variety. a long lingering and elegant finish.*

**dr. loosen, riesling, germany (100ml)**

*its bright and vibrant with the classic white peach fruit and floral flinty minerality.*

**domaine de coyeux, muscat de beaumes-de-venise, france (75ml)**

*a delicious sweet wine, rich and grapey with full, tropical flavours combined with freshness and elegance.*

wine pairing menu priced at aed 495

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