



THE TASTING ROOM AT LE LUDE

Le Lude is named after a small chateau in the Loire Valley that is famous for its Rose gardens. The aromas of these roses reminded Nic and Ferda Barrow of their favourite aperitif – Champagne.

With this in mind they decided to build a cellar in 2009 to produce the finest Cap Classique in a very traditional approach; using only Chardonnay, Pinot Noir and Pinot Meunier.

Today Le Lude is one of the world's most exciting new producer of Cap Classique. It is internationally renowned for finesse, elegance and refinement.

A custom designed bottle made in Italy; Le Lude's bottle is 30% darker than the South African Standard. It is to protect from UV degradation. An elongated and narrow neck preserves the delicate mousse during enjoyment.

The pioneering approach of Le Lude is underscored by it being the first cellar to produce an Agrafé® (Tirage Liège) Cap Classique, paving the way for a sector of the South African wine industry on the road to greatness.

We welcome you to join us on a journey through the delicate effervescence which is Le Lude Franschhoek.

THE LE LUDE TEAM



TASTING MENU

RÉSERVE TASTING 140

Get a taste of Le Lude's winemaking ethos through our two House Style Cap Classiques

Brut Réserve and Brut Rosé Réserve

BRUT TASTING 420

Journey through the craftsmanship of refined effervescence by tasting our curated selection of three available brut vintages

Brut Réserve, Brut 2015 (Cuvée),
Madame Brut Nature Millésimé 2015

MAGNUM ROSÉ TASTING 420

Experience the difference vintage and bottle size has on a Cap Classique in this flight of three wines

Brut Rosé Réserve, Prestige Rosé,
Brut Rosé 2015 Magnum

***Minimum 8 people**

	Glass	Bottle
Brut Réserve	140	400
Brut Rosé Réserve	140	400
Prestige Rosé	160	590
Brut 2015 (Cuvée)	190	790
Madame Brut Nature Millésimé 2015	220	890
Venus Agrafé Brut Nature Millésime 2014		1500
Venus Agrafé Brut Rosé Nature Millésime 2014		1500
Vintage Cuvée 2013		1950



Local Cheese Board, three South African award-winning cheeses: Dalewood Brie, Huguenot, Creamy Natal Blue, Bread and lavash basket	190
Traditional French onion soup, home baked baguette, melted Emmenthal cheese	170
Duck liver parfait, apple chutney, warm toasted brioche	170
Grass fed beef tartare, spicy tabasco aioli, Maldon salt and olive oil Lavash	170
Fig Salad with Local "Parma Ham", whipped goats cheese, rocket, celery and wholegrain mustard dressing	170
Trio of wild mushroom and ricotta tortellini, warm mushroom vinaigrette, Grana Padano cheese	170
Fresh West Coast mussels, steamed in Le Lude Brut finished with gremolata crème	170
Main portion served with our Neuf chips and roasted garlic aioli	240
Warm Petit Baguette, Salted Butter	65
Crêpes Suzette, brandied orange and kumquat sauce with vanilla ice cream	120
Affogato, double espresso, homemade vanilla ice cream and chocolate biscuit	80

Available from 11:30 till 16:00



CELLAR DOOR PRICE LIST

	Case	Bottle	Order
Brut Réserve	R2400	R400	_____
Brut Rosé Réserve	R2400	R400	_____
Prestige Rosé		R590	_____
Brut 2015 (Cuvée)		R790	_____
Madame Brut Nature Millésimé 2015		R890	_____
Venus Agrafé Brut Nature Millésimé 2014		R1500	_____
Venus Agrafé Brut Rosé Nature Millésimé 2014		R1500	_____
Brut 2015 Magnum- 1.5 L		R1600	_____
Brut Rosé 2015 Magnum – 1.5 L		R1600	_____
Botanical Gift Box		R60	_____
Gel Cool Bag		R75	_____
Bottle Opener		R210	_____
Bottle Stopper		R175	_____
Le Lude Olive Oil		R80	_____
Pencils		R20	_____

Personal Details for Local Deliveries:

Name: _____
Contact Number: _____
Email: _____
Delivery Address: _____

Delivery by when: _____

LE LUDE CUVÉE WINE CLUB

Become a Cuvée Club Member to enjoy Le Lude's award-winning Cap Classique at discounted member prices, access to limited edition vintages, priority on new releases and exclusive events.

A purchase of 12 bottles or more immediately qualifies you for a Cuvée Wine Club Membership.