



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 producers 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 Franschoek.

THE LE LUDE TEAM



TASTING MENU

RÉSERVE TASTING

145

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

Brut Réserve and Brut Rosé Réserve

BRUT TASTING

540

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

Brut Réserve, Madame Brut Nature Millésimé Blanc de Blancs 2016, Vintage Cuvée 2016

ROSÉ TASTING

520

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

Brut Rosé Réserve, Prestige Rose Magnum, Brut Rosé 2012

	Glass	Bottle
Brut Réserve	145	420
Brut Rosé Réserve	145	420
Brut Rosé 2012	350	1350
Vintage Cuvée 2016	320	1195
Prestige Rose Magnum	180	1400
Madame Brut Nature Blanc de Blancs 2016	240	950
Vintage Cuvée 2013		1950



Our famous La Scala chopped salad, iceberg lettuce, chickpeas, pepperoni, mozzarella, Parmesan, Avocado, celery	175
Home-made egg pasta, arabiatta sauce, kalamata olives, fresh basil, foir de late cheese	175
Traditional French onion soup, home baked baguette, melted Emmenthal cheese	185
Duck liver parfait, apple chutney, warm toasted brioche	185
Pork belly and Whole grain mustard Bitterballen, mustard mayo, apple compote, fresh apple	160
Grass fed beef tartare, spicy tabasco aioli, Maldon salt and olive oil Lavash	185
Fresh West Coast mussels, steamed in Le Lude Brut finished with gremolata crème	185
Main portion served with our Neuf chips and roasted garlic aioli	245
Warm Petit Baguette, Salted Butter – Only Available as an addition	65
Affogato, double espresso, homemade vanilla ice cream and chocolate biscuit	110
Local Cheese Board, three South African award-winning cheeses: Dalewood Brie, Huguenot, Creamy Natal Blue, Baguette and lavash	210

Kitchen open 11:00 – 16:00

Kindly refrain from taking unauthorised photoshoots as well as using your mobile phone for calls and video calls, inside and outside the Tasting Room area, to consider other guests and their experience



CELLAR DOOR PRICE LIST

	Case	Bottle	Order
Brut Réserve	R2400	R420	_____
Brut Rosé Réserve	R2400	R420	_____
Madame Brut Nature Blanc de Blancs 2016		R950	_____
Venus Agrafé Brut Rosé Nature Millésimé 2014		R1500	_____
Vintage Cuvée 2013		R1950	_____
Vintage Cuvée 2016		R1195	_____
Brut Rosé 2012		R1350	_____
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.