



ATMOSPHERE INDULGENCE  
CHAMPAGNE &  
WINES COLLECTION

OZEN BY ATMOSPHERE AT MAADHOO

# Champagne Indulgence

“Too much of anything is bad. But too much champagne, is just right.” - F. Scott Fitzgerald



**GUY CHARBAUT**  
CHAMPAGNE

Guy Charbaut France - Brut  
*OZEN's Main Indulgence Champagne*

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**MOËT & CHANDON**  
CHAMPAGNE



Möet & Chandon - Impérial Brut  
*Exclusive to Traditions IndoCeylon & Traditions Peking*

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CHAMPAGNE  
**TAITTINGER**  
*Reims*

Taittinger Brut Réserve  
*Exclusive to M6m - Minus Six Meters*



“We are all mortal until the first kiss  
and the second glass of wine” – *Eduardo Galeano*

## Sparkling Wines

Geisweiler, Excellence, Blanc De Blanc, Brut, **France**

Segura Viudas, Brut, Cava, **Spain**

Il Vino de Amore Petalo Moscato de Veneto, **Italy**

Santa Margherita, Prosecco Extra Dry DOCG, **Italy**

Bottega Vino de Poeti Rose de Spumante Brut, **Italy**

Acquesi Piemonte DOC Rosato VS Brut, **Italy**

Acquesi Asti Spumante DOCG, **Italy**

Itinera Prosecco DOC Brut, **Italy**

## Rosé

Beringer White Zinfandel, **USA**

Chateau Les Valentines Huit La Londe Cuvee 8 - Grand Cru Rose, **France**

Château Minuty 'M De Minuty' Côtes De Provence, **France**

Domaine Gobelsburg Zweigelt Rosé, **Austria**

Frescobaldi Alie Rose Ammiraglia, **Italy**

## Wholesome Whites of the World

Kaesler Barossa Valley Old Vine Semillon, **Australia**

Frescobaldi Calaforte Vermentino, **Italy**

La Valentina Pecorino D'Abruzzo, **Italy**

Principessa Gavia Gavi DOCG, **Italy**

Ricossa Gavi DOCG, **Italy**

G. Lorentz Grand Cru Altenberg de Berghiem Gewurztraminer , **France**

Rene Mure Signature, Gewurztraminer, **France**

Bodega Norton Torrentes, **Argentina**

• Vintages are subject to change on availability •

• All Wines & Champagne in this menu are Included within the Atmosphere Indulgence™ Plan •



“Wine is sunlight,  
held together by water” - *Galileo Galilei*

## Chardonnay

The most common and well known variety of white grape in wine production today. The most prominent flavor in Chardonnay wine comes from oak used in the wine production process. Other flavors and aromas include fruit, lemon, melon, grass, and vanilla. Some other characteristics of Chardonnay wines are dryness yet a full body with a crisp acidity and a velvety finish in the mouth. A good chardonnay always is a great accompaniment to smoked salmon, roast turkey, pork, poultry, mushrooms aged cheeses and even spicy food.

Babich Chardonnay (100 Years Old Celebration), **New Zealand**

Brokenwood Chardonnay, **Australia**

Cloudy Bay Chardonnay, **New Zealand**

Domaine du Colombier Petit Chablis, **France**

Domaine Antonin Guyon Bourgogne Hautes Cotes de Nuits, **France**

Domaine du Colombier Chablis 1er cru Vaucoupin, **France**

False Bay, Chardonnay, **South Africa**

Rutherford Ranch Chardonnay Napa Valley, **USA**

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“Beer is made by men,  
wine by God.”- *Martin Luther*

## Sauvignon Blanc

A green-skinned grape variety that originates from the Bordeaux region of France. The grape most likely gets its name from the French words Sauvage ("wild") and Blanc ("white") due to its early origins as an indigenous grape in South West France. Sauvignon Blanc is a versatile white grape variety that creates white wines ranging in flavor from grassy to mineral to fruity. Other flavors and aromas include apples, melons, peppers, and smoke. It's a dry, medium bodied wine with a crisp, elegant and a fresh acidic finish. An excellent complement to seafood, salads, tomatoes, fresh herbs, curries, sushi and a wide range of cheeses like brie, aged cheddar, Gloucester and goat cheese.

Babich Sauvignon Blanc - Gold Medal (100 years Old Celebration), **New Zealand**

Bodega Norton Finca La Colonia Sauvignon Blanc, **Argentina**

Cloudy Bay Sauvignon Blanc, **New Zealand**

Henri Bourgeois Pouilly-Fumé En Travertin, **France**

Overstone Sauvignon Blanc, Marlborough, **New Zealand**

Pascal Jolivet Sancerre, **France**

Waterkloof Circumstance Sauvignon Blanc, **South Africa**

Wishbone Sauvignon Blanc, **New Zealand**

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Men are like wine – some turn to vinegar,  
but the best improve with age.” - Pope John XXIII

## Riesling

A white grape variety which originated in the Rhine region of Germany. Riesling has right, citrus-scented acidity and aromas of toast and honeysuckle. Riesling has emerged as a style in its own displaying flowery, almost perfumed, aromas as well as high acidity. Not only can a Riesling be paired excellently with spicy food like Indian, Thai, Chinese or Mexican, it also has a caliber of giving a perfect finish to a meal with a dessert.

Craggy Range Te Muna Road Vineyard Riesling, **New Zealand**

Domaene Gobelsburg Riesling, **Austria**

Dr. Burklin-Wolf Riesling, **Germany**

G. Lorentz Riesling Grand Cru Altenberg de Bergheim V.V, **France**

Weingut Wittmann '100 Hills' Riesling Trocken, Rheinhessen, **Germany**

Peter Meyer Riesling, **Germany**

## Pinot Grigio

A refreshing style that has enjoyed great success in various countries; however Northeastern Italy (Veneto, Friuli-Venezia-Giulia and Trentino-Alto Adige) remains the world epicenter of Pinot Grigio production. The most common descriptors of the style are "light", "crisp" and "dry". These characteristics are complemented by aroma notes citing lemon, green apple and blossoms. It's highly recommended with chicken, pork, and shellfish, and also with salmon and mild cheeses. Don't be afraid to try some Goat cheese, rocket & walnut salad or even some Crispy garlic and chili prawns. A good Pinot Grigio never disappoints.

Babich Marlborough Pinot Gris, **New Zealand**

Zonin Pinot Grigio Della Venezie IGT, **Italy**

Danzante' Pinot Grigio delle Venezie, **Italy**

Bodega Piedra Nigra Pinot Gris, Mendoza, **Argentina**

Castello Banfi 'Le Rime' Pinot Grigio, **Italy**

Mannara Terre Siciliane, Pinot Grigio IGT, **Italy**

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“Wine is like the incarnation;  
it’s both divine and human.” – *Paul Tillich*

## Robust Reds of the World

Château de Malengin Edmond de Rothschild, **France**

Réserve de Bonpas Châteauneuf-du-Pape, **France**

Langmeil Hangin' Snakes Shiraz Viognier , **Australia**

Beaujolais Village Mommessin Gamay, **France**

La Ferme Du Mont Cotes du Rhone "Premiere Cotes", **France**

Frescobaldi Chianti Rufina Riserva DOCG Castello di Nipozzano, **Italy**

Tenuta San Guido Le Difese Toscana IGT, Tuscany, **Italy**

Ripasso Della Valpolicella Superiore, Bottega, Veneto, Doc, **Italy**

Finca Las Mores, Malbec, **Argentina**

Rupert Rothschild Classique, **South Africa**

Soprasasso Amarone Della Valpolicella DOCG, **Italy**

Soprasasso Valpolicella Ripasso, DOC, **Italy**

Ricossa Barbera D'Asti Superiore, DOCG, **Italy**

## Cabernet Sauvignon

Probably the most famous red wine grape variety on earth. Wherever they come from, Cabernet Sauvignon wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood. Try a Cabernet Sauvignon with a charred gruyere burger, a mushroom pizza with tomato sauce or some marinated rib eye steak. To champion the fruit flavors in Cabernet Sauvignon, don't pair it with chocolate. Instead, pair wine with braised short ribs or mushroom stroganoff.

La Baume Saint-Paul Réserve Cabernet Sauvignon, Igp, **France**

Founder's Collection Cabernet Sauvignon, **Chile**

Peter Lehman Portrait, Cabernet Sauvignon, **Australia**

Chateau Ste. Michelle Cabernet Sauvignon, **USA**

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“Either give me more wine  
or leave me alone.” - *Rumi*

## Merlot

A grape variety that gives round and delicious wines, with aromas of black fruits such as black cherry, blackberry and cassis. You also get aromas of truffle, violet, plum and chocolate. Merlot based wines are perfect for the lunch or dinner table; It's naturally soft textures and rich flavors works well with a diverse array of foods. For the best wine and food pairing tips, try matching Merlot wines with meat, lamb, veal and stewed dishes. Mushrooms, chicken and pork work great. Compliments fish with earthy sauces or flavorings. Merlot based wines are also perfect for a myriad of different cheeses. Merlot and Chocolate work for some people.

Deakin Estate Merlot, **Australia**

Chateau Ste Michelle Merlot, **USA**

Danzante Merlot, **Italy**

Feudi del Pisciotto Valentino Merlot, **Italy**

Waterkloof Circumstance Merlot, **South Africa**

## Pinot Noir

The essence of this wine is its aroma of strawberry and cherry (fresh red cherries in lighter wines and stewed black cherries in weightier examples. Well-built Pinot Noirs, particularly from warmer harvests, also exhibit notes of leather and violets. Pinot Noir pairs well with a wide range of foods—fruitier versions make a great match with salmon or other fatty fish, roasted chicken or pasta dishes; bigger, more tannic Pinots are ideal with duck and other game birds, casseroles or, of course, stews like beef bourguignon.

Cloudy Bay Pinot Noir, **New Zealand**

Domaine de la Ferté, Civity 1er cru, Servoisine, **France**

De Bortoli Yarra Valley Pinot Noir, **Australia**

Dr Burklin-Wolf Pinot Noir, **Germany**

Kendall-Jackson Vintner's Reserve Pinot Noir, **USA**

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## Shiraz or Syrah

A robust, dark-skinned variety producing equally powerful and full-bodied wines. It shows aromas and flavors of black fruits, pepper and mint, developing notes of liquorice, espresso and chocolate in hotter conditions and, with age, leather, truffles and earthy aromas. Syrah is often the best wine for all types of roasted, grilled or smoked meat dishes like; duck, beef, veal, sausage and chicken dishes. Syrah based wines and game make a perfect wine and food pairing. Syrah also makes a great wine and food match with rich braised dishes and stews.

Chateau Ste Michelle Syrah, **USA**

Finca Las Moras Gran Syrah, San Juan, **Argentina**

Torbreck Woodcutters Shiraz, **Australia**

Waterkloof Circumstance Shiraz, **South Africa**

Peter Lehman Shiraz, **Australia**

## Sweet Endings...

Quinta Do Noval 10 Year Old Tawny Port, **Portugal**

Porto Ramos Pinto Fine White, **Portugal**

Langmeil Live Wire Riesling, **Australia**

Mosketto Bianco, **Italy**

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