Petit Maison

The Stage has curated a selection of four Champagnes to support the independent maisons of the region. Each has been carefully chosen to represent its rare and unique expressions, resulting from centuries-old traditions and innovative methods.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

Petite Maison

Alexandre Bonnet Blanc de Noirs Brut 85
Nurturing the vines planted by his grandfather in 1934, Alexandre Bonnet has developed a truly modern expression of Champagne with some of Les Riceys' most exquisite pinot noir grapes.

Gosset Grande Réserve Brut 110
Founded in 1584, Gosset is the oldest wine house in Champagne. Known for sourcing its grapes almost entirely from premier cru and grand cru vineyards, its exceptional quality Champagnes are aged in dark cellars for four to ten years.

Henri Giraud Esprit Nature 115
Settling permanently in Aÿ-Champagne in the beginning of the 17th century, the Giraud family has developed a unique iteration by using small oak barrels from the Argonne forest, bringing out distinctive mineral qualities.

Vouette et Sorbée Fidèle Blanc de Noirs 120
One of the only certified biodynamic producers in the region, Vouette et Sorbée's five-hectare estate is planted on Kimmeridgian and Portlandian soil, the former producing sensational limestone Blanc de Noirs that are rich and complex with notes of peach, apricot and pear.