



Catalogue





Le Caviste

Champagne

CHAMPAGNE
DOYARD-MAHÉ

DM

PREMIER CRU - VERTUS
CÔTE DES BLANCS

Cuvée Empreinte Brut Blanc de Blancs Premier Cru

Grape variety: 100% Chardonnay
葡萄品種: 100%夏多內

Soil: Calcareous, rich chalkin belemnite fossils
of the secondary era
土壤: 石灰質土壤，富含白堊岩，其中包含大量菊石類與
其他中生代軟體動物的化石

Winemaking: Alcoholic and malolactic fermentation
in temperature-controlled tanks.
釀造: 在恆溫不鏽鋼罐內進行酒精發酵與乳酸發酵

Tirage: 2018
裝瓶: 2018年

Aging: 2 years in the cellar
陳釀: 酒窖中陳釀2年

Dosage: 10 g/L
劑量 (甜度調整) : 10 克/公升

Appearance: Light golden appearance, bright with a
pale green reflection.
色澤: 酒液閃耀淡金色澤，明亮通透，
泛著一抹清新的淡綠光芒。

Nose: Dominated by notes of pear, lemon, fresh almond
and fern.
香氣: 主調為梨子、檸檬與新鮮杏仁，
並帶有一絲花香。

Palate: Pleasant and fresh palate with a beautiful ending
on mineral notes and citrus fruit.
口感: 口感清新怡人，尾韻優雅，
帶有礦物質與柑橘果香。





CHAMPAGNE
DOYARD-MAHÉ

DM

PREMIER CRU - VERTUS
CÔTE DES BLANCS

CUVEE DESIR EXTRA BRUT Blanc de Blancs Vertus Premier Cru

Terroir: Vertus Premier Cru
產區：法國香檳區 Vertus

Grape variety: 100% Chardonnay
葡萄品種：100%夏多內

Soil: Calcareous, rich chalkin belemnite fossils
of the secondary era
土壤：石灰質土壤，富含白堊岩，其中包含大量菊石類與其他中生代軟體動物的化石

Winemaking: Alcoholic and malolactic fermentation
in thermo-regulated tanks. Blend of 2021 and reserve
wines from previous years
釀造：在恆溫不鏽鋼罐內進行酒精發酵與乳酸發酵。
2021年份的葡萄酒與過往年份的儲備酒調配而成。

Tirage: April 2022
裝瓶：2022年4月

Aging: 2 years in the cellar
陳釀：酒窖中陳釀2年

Dosage: 4 g/L
劑量（甜度調整）：4 克/公升

Appearance: Pale golden color with vivid fine bubbles.
色澤：色澤呈淡金色，氣泡細緻持久。

Nose: Vinous nose with fresh hazelnut, brioche,
butter, citrus and peach.
香氣：酒香濃郁，帶有新鮮榛果、布里歐麵包、
奶油、柑橘與桃子的氣息。

Palate: gentle creaminess, bone dry and salivating with a
lively acidity, good autolic nutty and pastry character with a long finish.
酒質柔滑，酸度帶強令人垂涎，展現出良好的自溶風味，包括
堅果與酥皮麵包的特徵，餘韻悠長。



CHAMPAGNE DOYARD-MAHÉ

DM

PREMIER CRU - VERTUS
CÔTE DES BLANCS

Cuvée Rosé, Champagne Brut premier Cru

Grapes (葡萄):

88% Chardonnay (霞多麗) and 12% Pinot Noir (黑皮諾)

Type of soil (產區):

Calcareous, rich chalk in fossils of belemnites, mollusc of the secondary era. (石灰質土壤，富含白堊岩，其中包含大量菊石類與其他中生代軟體動物的化石)
Our wine growing culture is respecting the natural environment; followed by 'Réseau Magister' since 1991. (自1991年以來，我們的葡萄栽培文化一直遵循 Réseau Magister 的原則，並致力於尊重自然環境。)

Vinification (釀造方法):

Alcoholic and malolactic fermentation in thermo regulated containers for the Chardonnay wine, and in oak barrels for the Pinot Noir red wine.

Blend of 2017 assembled with reserved wines.

Bottled in April 2018; bottles conditioned on wooden shelves. Manual "remuage" (riddling before disgorging).

霞多麗白酒在溫控容器中進行酒精發酵和乳酸發酵，而黑皮諾紅酒則在橡木桶中進行這兩種發酵。2017年混釀，搭配珍藏葡萄酒。

2018年4月裝瓶；酒瓶置於木架上陳年。手工「remuage」（除渣前先搖瓶）。

Dosage (含糖量): 10 g/l.

Appearance (色澤): Deep Pink Colouring (深粉紅色)

Aroma (香氣):

Nose of red fruit and cherries. (帶有紅色水果和櫻桃的香味)

Taste (口感):

The palate is fresh and pulpy.

This Rosé brut fits perfectly for the aperitif at the terrace.

It fits perfectly with 'Verrines' with shrimps and desserts based on red fruits.
這款Rosé Brut氣泡酒口感清新、果味飽滿，是露台上開胃時光的理想選擇。無論是搭配鮮蝦，或是以紅色水果為主的甜點，都能完美融合，提升整體風味體驗。

Serve soon in order to keep the pink colour and fruity tones.

建議儘早享用，以保留其迷人的粉紅色澤與清新果香。





CHAMPAGNE
DOYARD-MAHÉ

DM

PREMIER CRU - VERTUS
CÔTE DES BLANCS

CUVEE MILLESIME 2015 EXTRA BRUT Blanc de Blancs Vertus Premier Cru

Terroir: Vertus Premier Cru

產區: 法國香檳區 Vertus

Grape variety: 100% Chardonnay

葡萄品種: 100%夏多內

Soil: Calcareous, rich chalkin belemnite fossils
of the secondary era

土壤: 石灰質土壤, 富含白堊岩, 其中包含大量菊石類與其他中生代軟體動物的化石

Winemaking: Alcoholic and malolactic fermentation
in thermo-regulated tanks.

釀造: 在恆溫不鏽鋼罐內進行酒精發酵與乳酸發酵。

Tirage: April 2016

裝瓶: 2016年4月

Aging: 2 years in the cellar

陳釀: 酒窖中陳釀2年

Dosage: 4 g/L

劑量 (甜度調整) : 4 克/公升

Appearance: Light golden colour with youthful fine bubbles.

色澤: 呈淡金色, 氣泡細緻。

Nose: Chalky and floral nose with pale stone fruit,
crushed nuts, some autolytic brioche and butter notes.

香氣: 香氣帶有粉筆感與花香, 散發著優雅的核果、碎堅果、麵包和奶油的芬芳。

Palate: Bone dry palate with attractive young fruit,
sweet citrus and peach flavours with a creamy texture,
bright acidity and good length.

口感: 散發著誘人的嫩果、甜美的柑橘和桃子香氣, 順滑細膩, 餘韻悠長。



CHAMPAGNE
DOYARD-MAHÉ

DM

PREMIER CRU - VERTUS
CÔTE DES BLANCS

MILLÉSIME Brut 2016 Blanc de Blancs Premier Cru

Grape variety: 100% Chardonnay
葡萄品種: 100%夏多內

Soil: Chalk, marl rich in belemnite fossils
(mollusc from the Secondary era)
土壤: 白堊土，富含槍形貝（生存於中生代的軟體動物）化石

Winemaking and aging: Alcoholic and malolactic fermentation
in temperature-controlled tanks.
釀造與陳釀: 在恆溫不鏽鋼罐內進行酒精發酵與乳酸發酵

Champagne made exclusively from the 2016 harvest
此香檳完全取自2016年葡萄收成

Harvest start date : 20 September
採收開始日期: 9月20日

Tirage: April 2017
裝瓶: 2017年4月

Aging: 5 years in the cellar
陳年: 酒窖中陳釀5年

Dosage: 8 g/L
劑量（甜度調整）: 8克/公升

Appearance: Pale gold, the bubbles are very fine.
色澤: 淡金色，氣泡非常細緻。

Nose: Honey and beeswax blend with notes of
ripe wheat and brioche.
香氣: 蜂蜜與蜂蠟交織，伴隨熟麥穗與
吐司（奶油）麵包的香氣。

Palate: Already generous, violet and blackcurrant evoke
childhood candies, while notes of mandarin emerge.
口感: 已顯誘人的紫羅蘭與黑加侖，
帶出兒時糖果的聯想，並浮現柑橘風味。





CHAMPAGNE CONSTANTINE

Solarris

Origin: Vallée de la Marne, France
產區：法國馬恩河谷

Grape variety: 100% Meunier
葡萄品種：100%穆尼耶

Soil: Argilo-limoneux / Clay & Silt
土壤：黏土與粉土土壤

Vinification: Soléra is a vinification method from Spain which has been applied by some champagne growers for the past few years. It is the opposite principle of a vintage champagne, as this method consists on blending various harvests.

釀造：採用獨特的 Soléra 系統，將不同年份的酒液混合。此酒款由 50% 當年收成與 50% 自 2009 年起累積的 Soléra 酒液組成。

Aging: 3 years in the cellar
陳釀：酒窖中陳釀3年

Dosage: 8 g/L
劑量（甜度調整）：8 克/公升

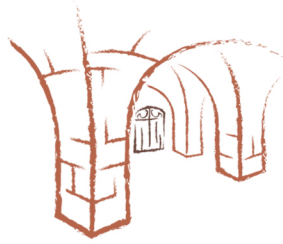
Appearance: Light golden colour with youthful fine bubbles.
色澤：呈淡金色，氣泡細緻。

Tasting: This wine is bright with beautiful golden reflects. The nose is buttery and unctuous. The second nose is nutty with roasted hazelnut and almond aromas. The intensity of the Meunier stands out with ripe fruits notes, leaving an explosive and intense sensation.

The final is long and ample..

口感：初聞香氣帶有這款酒色澄澈，閃耀著美麗的金色光澤。奶油般的柔滑與濃郁質地。第二層香氣則展現出堅果風味，帶有烘烤榛果與杏仁的香氣。穆尼耶葡萄的濃郁特性透過成熟水果的香氣表現得淋漓盡致，帶來爆炸性且強烈的感官體驗。餘韻悠長且豐盈。





*Maison
Morize*

CHAMPAGNE
- LES RICEYS -

TRADITION Brut



Terroir: Cote des Bar - Les Riceys
產區：法國Cote des Bar - Les Riceys

Grape variety: 100% Pinot Noir
葡萄品種：100%黑皮諾

Aging: 5 years in the cellar
陳釀：酒窖中陳釀5年

Dosage: 8 g/L
劑量（甜度調整）：8 克/公升

Tasting: This pure Pinot Noir presents aromas of white flowers and citrus fruit. The round, supple attack on the palate is marked by stewed fruit and vanilla, with woody notes at the end.

口感：這款純釀黑皮諾（Pinot Noir）展現出白色花朵與柑橘類水果的香氣。口感圓潤柔和，入口時帶有燉煮水果與香草的風味，尾韻則散發出木質調的氣息。

Pairing: This Champagne can be enjoyed as an aperitif, or throughout the meal.

搭配：這款香檳既適合作為開胃酒，也適合搭配整個餐點享用。



Le Caviste

Crémant



LATEYRON

Crémant de Bordeaux Brut

VINALIES NATIONALES
VINALIES OR

CONCOURS NATIONAL DES CRÉMANTS
MÉDAILLE D'OR

COUP DE COEUR GUIDE HACHETTE 2017

OSCAR DES BORDEAUX DE L'ÉTÉ 2017

Origin of the wine

Entre-Deux-Mers, France

Grape varieties

80% Semillon, 20% Cabernet Franc.

Length of ageing on lees

Minimum of 16 months in underground limestone cellars at a constant temperature of 12°C.

Dosage and disgorgement

1.6 cl. of liqueur d'expédition, corresponding to 9 g/l of sugar.

Appearance

Pale gold colour, with green reflections

Nose

Fine and complex with some floral notes, such as hawthorn,

Palate

Sparkling sensation with great finesse. A wine of aromatic freshness and roundness with red currant notes.

葡萄酒產地

法國，Entre-Deux-Mers

葡萄品種

80% 賽美蓉 (Semillon)，20% 卡本內弗朗 (Cabernet Franc)

陳年時間

最少 16 個月，於地下石灰岩酒窖中以恆定 12°C 的溫度進行陳年。

甜度調整 (Dosage) 與除渣 (Disgorgement)

使用 1.6 厘升 (cl) 的「里克爾·迪斯佩迪申」(liqueur d'expédition)，相當於每升 32 克 (9g/L) 的糖分。

外觀

淺金黃色，帶有綠色反光。

香氣

精緻且層次豐富，帶有些許花香調，例如 山楂花 (hawthorn)。

口感

入口帶有細緻的氣泡感，極具優雅。兼具芳香的新鮮感與圓潤度，並帶有紅醋栗 (red currant) 的風味。



LATEYRON

Crémant de Bordeaux
Demi Sec

Origin of the wine

Entre-Deux-Mers, France

Grape varieties

80% Semillon, 20% Cabernet Franc.

Length of ageing on lees

Minimum of 16 months in underground limestone cellars at a constant temperature of 12°C.

Dosage and disgorgement

1.6 cl. of liqueur d'expédition, corresponding to 32g/l of sugar.

Appearance

Pale gold colour, with green reflections

Nose

Fine and complex with some floral notes, such as hawthorn,

Palate

Sparkling sensation with great finesse. A wine of aromatic freshness and roundness with red currant notes.

葡萄酒產地

法國，Entre-Deux-Mers

葡萄品種

80% 賽美蓉 (Semillon)，20% 卡本內弗朗 (Cabernet Franc)

陳年時間

最少 16 個月，於地下石灰岩酒窖中以恆定 12°C 的溫度進行陳年。

甜度調整 (Dosage) 與除渣 (Disgorgement)

使用 1.6 厘升 (cl) 的「里克爾·迪斯佩迪申」(liqueur d'expédition)，相當於每升 32 克 (32g/L) 的糖分。

外觀

淺金黃色，帶有綠色反光。

香氣

精緻且層次豐富，帶有些許花香調，例如 山楂花 (hawthorn)。

口感

入口帶有細緻的氣泡感，極具優雅。兼具芳香的新鮮感與圓潤度，並帶有紅醋栗 (red currant) 的風味。



Le Caviste

Bière - Beer



SAISON

French Farmhouse Season Ale

法國農莊季節麥啤

A pale ale with all the aromatic flavor of a spring beer. Its herbaceous springtime aroma comes from the use of newly harvested fresh hops.

一種淡白色的啤酒，帶有春天啤酒的芳香味道。季節限量生產，採用新鮮的啤酒花釀造，清新輕淡。

Balanced taste of
bitterness and sweetness
平衡的苦澀，清甜口感

Fresh hops aroma
新鮮酒花花香

Fine and lasting foam
泡沫綿密持久

Bitterness
苦澀度
31 IBU

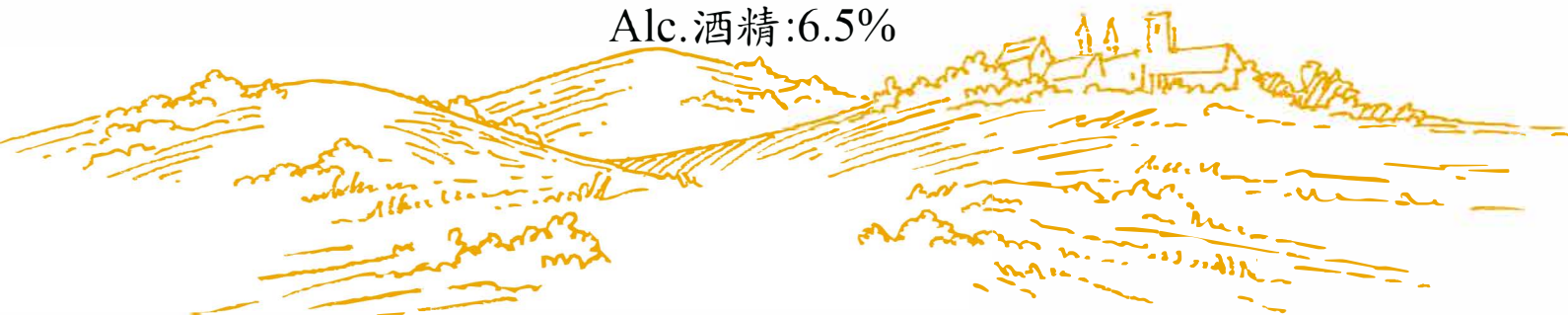
Light gold colour
淺金黃色
7 EBC



330ml

750ml

Alc.酒精:6.5%





BLONDE

French Farmhouse Golden Ale

法國農莊金黃麥啤

A refreshing blond beer with a strong character, its fruity taste comes from barley grown in the North of France, its highly aromatic taste from yeast, and its bitterness from a specific variety of hops..

清爽的金黃金色啤酒，具有濃郁的麥芽香氣；它的果味來自於法國北部種植的大麥，特別的啤酒花和酵母，令餘韻回甘，高度芳香，各種味道巧妙平衡，帶給你清爽的感覺。

Balanced taste of
hops and malt

平衡的麥和酒花口味

Yeasty and malty aroma

酵母和麥芽香氣

Thick and lasting foam

泡沫厚而綿密持久

Bitterness

苦澀度

20 IBU

Golden colour

金黃色

8 EBC



330ml

750ml

Alc.酒精:8.5%



TRIPLE

French Farmhouse Triple Ale

法國農莊三倍麥啤

A distinctive, oaked, malty and fruity triple-fermented beer with strong character. Its pronounced and typical taste comes from the work done on the yeasts.

由三種不同麥芽釀造出細緻綿密泡沫、成熟的琥珀色、擁有強烈風格的啤酒。你可品嚐到濃郁的橡木，麥芽，果味，帶給你獨特並具有層次的味覺享受。

richly malty and fruity
with mild bitterness

濃厚而持久麥芽味和果味
口感柔滑且微澀

Spicy and fruity aroma

麥香和果味香氣

Creamy

and lasting foam

泡沫厚而綿密持久

Bitterness

苦澀度

20 IBU



330ml

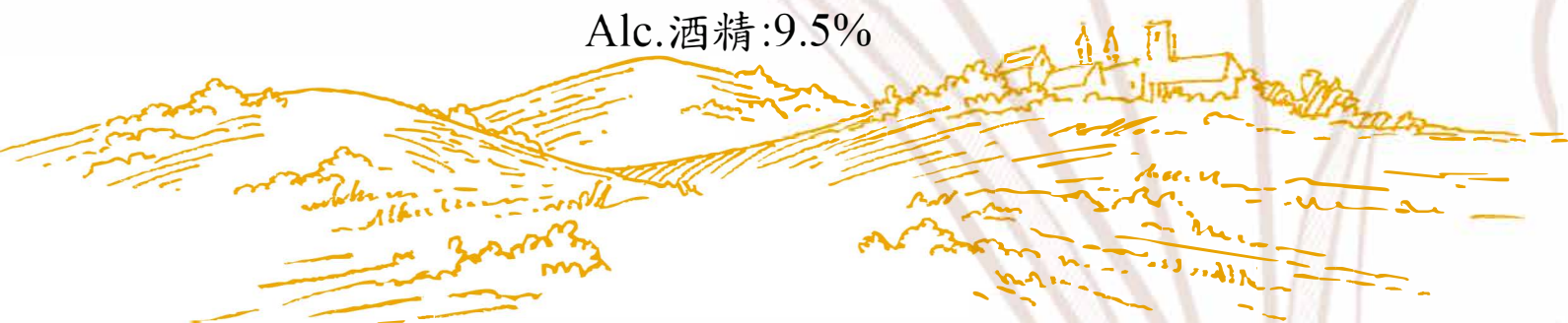
750ml

Golden colour

金黃色

21 EBC

Alc.酒精:9.5%





IPA

French Farmhouse IPA

法國農莊IPA

A refreshing and fruity IPA that combines hoppiness with a Flemish signature. An exotic duo of hops (Callista and Sabro) creates a unique aromatic profile with flavors of coconut, peach, and tropical fruits.

這款清爽果香濃鬱的IPA啤酒，融合了兩種異國風情的啤酒花，賦予了它獨特的香氣，散發出椰子、桃子和熱帶水果的芬芳。

Coconut, peach, citrus,
and cedar
椰子、桃子、柑橘和
雪松香氣

A bold attack of fruit,
followed by a controlled
bitterness and a
malty body.
濃鬱的果香
撲鼻而來，
隨後是恰到好處的
苦味和麥芽香。

Gold, and thick,
creamy and lasting
泡沫厚而綿密持久

Blonde colour
金黃色
20 EBC

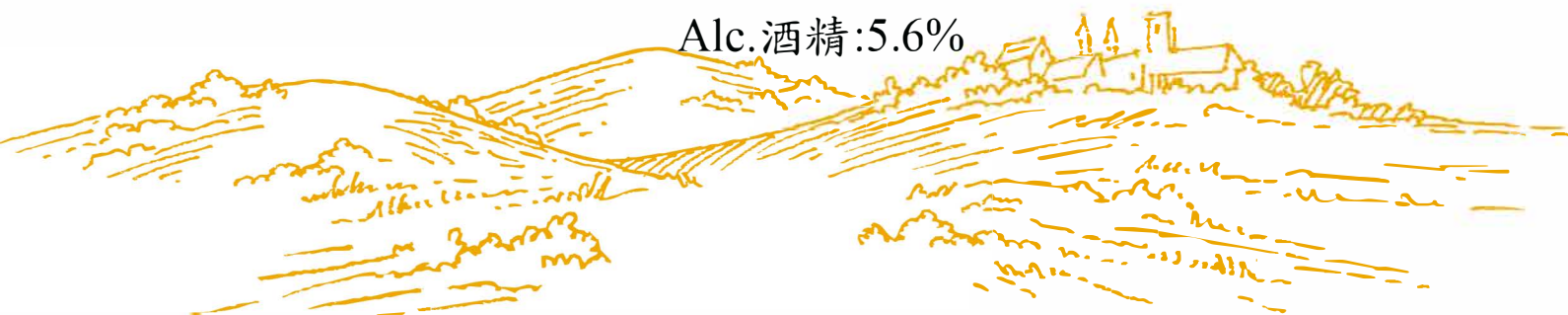


750ml

500ml

Alc.酒精:5.6%

Bitterness
苦澀度
20 IBU





Printemps 2026

French Farmhouse Non-filtered Blonde Ale

法國農莊未過濾金黃麥啤

Ideal for your refreshment, this unfiltered blonde beer will delight your taste buds with its smoothness and delicious citrus notes.
這款未過濾的3 Monts金黃啤酒口感順滑，帶有美味的柑橘香氣。它的清爽宜人，定能讓您的味蕾盡情愉悅。

Pink Grapefruit
and lemon
紅西柚和檸檬

Citrus and lime
柑橘和青檸檬

White, and thick,
creamy and lasting
泡沫厚而綿密持久

Bitterness
苦澀度
15 IBU

Blonde colour
金黃色
20 EBC



Alc.酒精:5.0%





3 MONT'S HÉRITAGE BLONDE 經典傳承清新啤酒花麥啤

French Farmhouse Aromatic Ale
法國農莊花香麥啤

Fresh Hops & Slightly Malty
清新濃郁啤酒花香

The dry-hopping technique used for this blonde beer means you will find all these particular taste qualities, for a beer that is full of freshness.

此款淡啤酒由生啤酒花釀造，風味特殊，口味清新。

Foam 泡沫: Fine and persistent 綿密持久泡沫

Nose 香氣: Hoppy aroma 啤酒花香氣

Taste 味道:

Balanced, rich aromas, slightly malty with a delicate bitterness.

淡啤酒，濃郁花香，淡麥芽帶點苦味

Colour 顏色: 12 EBC



Bitterness 苦味: 24 IBU



Alc. 酒精濃度: 7.0%



Serving suggestion 飲用建議: 3°C - 5°C



750ml



3 MONTS HÉRITAGE TRIPLE 經典傳承烘焙穀物麥啤

French Farmhouse Triple Ale
法國農莊三倍麥啤

Roasted Malt, Ripe Fruits
烘焙麥芽熟成水果

This golden yellow triple beer offers a subtle balance of a sweet cereal taste and light bitterness. This beer uses old-fashioned grains (spelt, oats, wheat and barley) to link back to the traditional agricultural practices in French Flanders when crops were more diversified.

此金黃三倍麥啤由大麥、燕麥、斯佩爾特麥與小麥釀造。此款啤酒展現了法國法蘭德斯傳統多元的農業文化特色。

Foam 泡沫: White, thick and creamy 白色，濃稠與綿密泡沫

Nose 香氣: Fresh cereal, ripe fruit, hints of mellow spice (cinnamon)

新鮮穀物，熟成水果，淡淡的香料味(肉桂)

Taste 味道:

Malty, ripe fruit, mellow spices and intense roasted notes, light bitterness

麥芽、熟成水果，微香料味與厚重的燒烤味，微苦

Colour 顏色: 18 EBC



Bitterness 苦味: 32 IBU



Alc. 酒精濃度: 9.0%



Serving suggestion 飲用建議: 3°C - 5°C



750ml

HOUT HAKKER

HOUTLAND PALE ALE

HOPPY WITH CITRUS NOTE
芬芳酒花與甘甜柑橘



330ml

750ml

500ml

Smooth and persistent white head
泡沫綿密持久

Hoppy, with light herbaceous citrus note
酒花花香，帶有淡淡的草本與柑橘香氣

*Full-bodied, roasted,
with a clearly marked bitterness
and aromatic notes*

酒體醇厚，帶烘烤，
清澈明顯的甘甜和芳香。

Bitterness
苦澀度
32 IBU

Golden colour
金黃色
18 EBC

Alc.
酒精
7.0%



HOUT HAKKER

SESSION IPA



Tropical fruit 熱帶水果



750ml

golden blonde foam

金色泡沫

Grapefruit and peach notes

桃和柚子香氣

*4 aromatic hops had been used
to give this beer its fruity notes.
Light, refreshing, notes of grapefruit
and peach with a bitterness on the finish.*

使用了四種不同芳香的啤酒花，
賦予這款淡啤清馨的桃和柚子的香氣。
餘韻的苦澀味加添清爽的感覺。

Bitterness

苦澀度

31 IBU

Alc.

酒精

4.3%

HOUT HAKKER

BLANCHE



Floral and tangy
濃鬱花香



750ml

Cloudy white head

渾濁白色泡沫

Lemon and Elderflower notes

檸檬與接骨木花香氣

A beer with lemon and elderflower notes.

*Lemon peel, ginger and elderflower
are infused into the brew.*

Well balanced, slight acidity.

Very refreshing finishing.

帶有檸檬和接骨木質香氣的啤酒。
將檸檬皮、生薑和接骨木花注入啤酒中。
微酸帶來非常清爽的感覺。

Bitterness

苦澀度

31 IBU

Alc.

酒精

5.0%

HOUT HAKKER

ROUGE

Raspberry & Elderberry 覆盆子和接骨木



Ruby coloured

紅寶石色

Raspberry and Elderberry flavours

覆盆子和接骨木莓口味

A ruby-colored, almost magical hue that sparkles in the sunshine. With each sip, you're immersed in an explosion of red fruits—no grimace-inducing bitterness, just fruity freshness. It's light and makes your taste buds dance, offering a perfect balance and a small dose of fruity bliss.

紅寶石般的色澤在陽光下閃耀著魔幻的光芒。每一口都沉浸在濃郁的紅水果香氣之中。沒有令人卻步的苦澀，而是果香的清新。口感清淡，卻能讓您的味蕾翩翩起舞。完美的平衡，同時帶來一絲果香的愉悅。

Bitterness

苦澀度

Low 低

Alc.

酒精

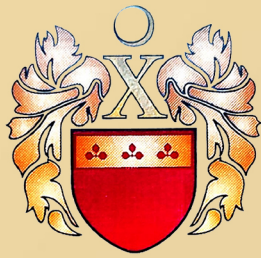
5.9 %





Le Caviste

Liqueur - Liquor



ARMAGNAC X.O. Hors d'Âge 20 Years

Duc De Verac

Origin: Gers, France
產地：法國

Grape variety: 100% Colombard
葡萄品種：100% 哥倫白

Aging: 20 years in the cellar
陳年：酒窖中陳釀20年

Bottled: 2018
裝瓶：2018年

Alcohol: 40.0% Alc.
酒精度：40.0%/公升

Appearance: Shiny amber colour.
色澤：明亮琥珀色。

Nose: A bold, fragrant burst of orange zest and orange marmalade—soft hints of plum, finished with an elegant sandalwood scent.
散發出強烈而芬芳的橙皮，橘子果醬，淡淡的李子和優雅的檀香香氣。

Palate: A balanced and rich caramel flavor, complemented by citrus notes
口感：平衡而濃郁的焦糖味，配有橘子果味。



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