

The perfect cruise for Champagne & Wine Lovers!



Sunset & MOËT

Fine Champagne and Wine Cruise

Serving the most expensive Champagnes of any Key West cruise!

Chandon Brut ~ White Star ~ Brut Impèrial Rosè

Accompanied by our Gourmet Cheese Buffet:

Succulent Gourmet Cheeses surrounded by Fresh Fruits & Berries,
Local K.W. Seafood Dip, Sesame Crisps and Fresh-baked Crusty Bread

*Relax and enjoy some of the Best Champagnes in the world and
sail into the Key West Sunset*



MOËT & CHANDON

Fondé en 1743

Only the best Champagne on this Key West sunset cruise!

Also including:

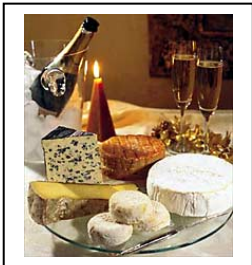
An international selection of Great Still Wines

Including Pinot Grigio ~ Chardonnay ~ Pinot Noir ~ Shiraz

and

Domestic & Imported Beers and refreshments

Including Heineken ~ Corona Extra ~ Yuengling Black & Tan



26 passenger capacity - Exclusive Seating limited to 7 couples

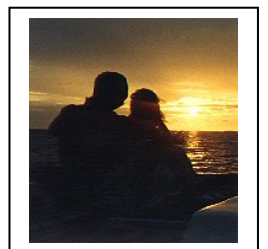
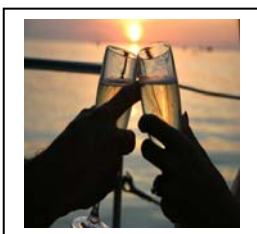
Dress: Your best Key West casual

Departing every evening between 4:00 and 6:30 pm (Seasonally)

\$79.00 ~ Adults only

Reservations required

305.395.5769



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Aging was 8 months in French oak, half of it new.

This wine is bright cranberry translucent in color, and the aromas and flavors range from strawberry to cherry to smoky oak to cola. The tannins are light and very smooth. The fruit is delicate. There is some tartness on the palate, and the finish is dry and lingers nicely.

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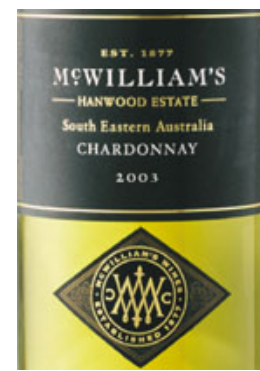
Soft pressing and cool fermentation in stainless steel tanks for approximately four months where it rests on its lees to preserve the freshness and fruit qualities of the wine. It is matured in a bottle for a further two months.

Great tropical fruit with lush mouth-feel and bountiful mineral characters on the mid-palate. Clean, zesty acidity that cleanses the palate. A perfect summer wine for drinking on the porch.



Vibrant crimson purple with a hint of brick red. Lifted blackberry, plum and Shiraz spice aromas with cinnamon and vanilla oak characters. Palate: Rich but soft exhibiting plum, liquorice and forest berry flavors balanced by vanilla and mocha oak characters. Fine tannins provide the wine with a solid backbone complemented by a long, fresh finish.

Our house wine
Served on all our trips



Medium light yellow color. Complex, spicy, very gently smoky, cedary, ripe Anjou pear purée with some crème brûlée notes. Solid, dry, well structured, medium to medium-full bodied, bright, rich ripe Anjou pear flavors with good acidity on the lingering vanilla directed finish. Best with white meats and poultry or even ribs.

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