## CHAMPAGNE DUC DE MONTEBELLO

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ONTEBELLO Champagne was never so well known the world over nor so popular with the elite of all civilized countries as it is to day. This wine is produced in the heart of the champagne district of France, on what was formerly the estate of the Duke of Montebello. The industry was begun by the duke and his two brothers sixty years ago, and the heirs are now the active partners in the famous firm of Alfred de Montebello & Co. The grapes (usually of the black varieties) are pressed immediately after being gathered, and the juice on the first fermentation turns white. After being racked it is mixed with the juice of other growths and the brewing is effected. Then in the spring of the year the wine is decanted and bottles being placed cork downwards to allow of the dregs being easily withdrawn. After this is done, a liquid made by dissolving sugar candy in champagne wine is added, the bottles are recorked and dispatched to their destination. Such is, in short, the method of the manufacture of this great wine. That the result is a wine of unparallelled excellence connoisseurs the world over will testify. The triumphs of the Montebello brand are many, a noteable one being that achieved at the Agricultural Hall, London, Eng., where out of twenty of the leading champagnes it was placed first. During the recent festivities given in France in honor of the visit of the Russian Fleet, Montebello Champagne was used at the following fetes:-Dinner of six hundred guests at the City Hall Toulon; grand dinner given by President Carnot to Admiral Avalanc at the Palais dc L'Elysee; grand dinner at the Ministry of Foreign Affairs; grand dinner at the Hotel de Ville, Paris; grand ball at the same place, and at the grand dinner given by the City of Lyons. Montebello champagne is supplied to President Carnot, the Court of Russia, the Court of Spain, the Khedive of Egypt, the Duke d'Aoste of the Court of Italy, His Highness the Prince of Galles, and the nobility and gentry the world over, and is to-day sold by all the leading Clubs, Hotels and Restaurants in the Dominion.

Offices: 127 Broad Street, New York, N. Y.; 99 St. François Xavier Street, Montreal.

CORNERS KING AND RICHMOND STREET, LONDON, ONT.

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