

SKY

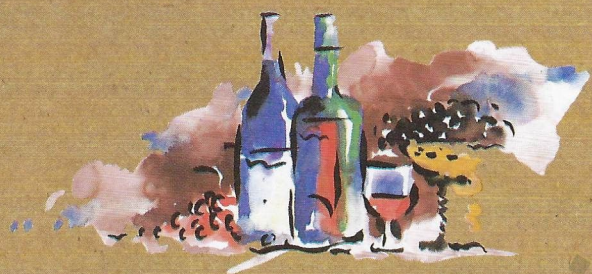
~

BAR

4

एअर इंडिया  AIR-INDIA

executive
class.



**WELCOME TO AIR-INDIA'S
SKY BAR**

We hope to enhance your flying pleasure with an exquisite selection of wines, spirits, aperitifs and liqueurs. Wines which have been carefully chosen by the refined palates of our wine specialists who were commissioned to select only the best for your enjoyment.

So this season, Air-India brings you an entirely New Selection of Wines. Wines and spirits that are bound to appeal to the most distinguished connoisseurs.

We invite *you* to be the final judge by sampling our fine wines and spirits. So just relax and enjoy your flight while *your spirits soar high in the air !*

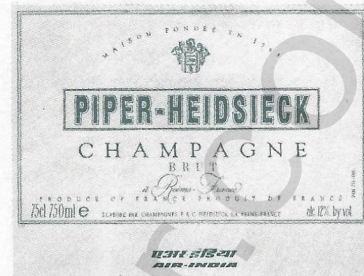
C H A M P A G N E



VEUVE CLICQUOT PONSARDIN

One of the most illustrious Houses, Veuve Clicquot owns 260 hectares of the best vineyards in Champagne. This Superb wine is made of Pinot Noir and Chardonnay grapes to produce a beautifully structured Champagne with elegance and finesse.

C H A M P A G N E



PIPER-HEIDSIECK

The Piper-Heidsieck is being produced since 1785, making it one of the longest established Grand Marque Champagne Houses. This champagne looks crystal clear with a string of bubbles, and has a scent of spring with hints of "toasted" flavours and honey. It tastes of flavours of apple, grapefruit, and citrus, to create the impression of a light, lively crispness and fruity sensations.

I N D I A N S P A R K L I N G W I N E



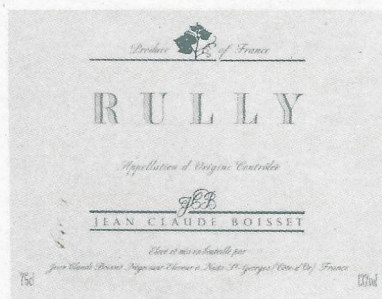
MARQUISE DE POMPADOUR

Grown on the upper slopes of the Sahyadri Mountains in Western Maharashtra, these vines have been specially imported from France to produce pure Chardonnay and Pinot Noir grapes.

Under the guidance of the renowned Masterblender, Monsieur Raphael Brisbois and other French experts, the grapes are refined with the most modern "Methode Champenoise" technology.

The result, ofcourse, was the Bronze award in a worldwide competition comprised of wines from over 30 countries. And now the Marquise De Pompadour waits to be toasted in your honour.

WHITE BURGUNDY



RULLY BLANC, 1994

The Rully Blanc, 1994, has an inviting pure gold colour with a delightfully subtle, fresh floral and nutty aroma. It is elegantly fruity, and is surprisingly crisp and smooth, with a racy dry style that shows off its Burgundy heritage. It is best served with fish or shell fish, poultry or pork, veal with or without sauce.

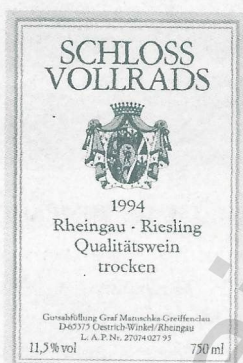
RED BURGUNDY



VOSNE ROMANEE, 1993

The Vosne Romanee has a typical ruby red colour with a delicate hint of purple. Its bouquet is characteristically intense and complex, revealing soft red fruit aromas. It is best served with roasted red meat, game, meat dishes with enriched sauces and all types of cheeses.

GERMAN WHITE WINE



SCHLOSS VOLLRADS, 1994

This 1994 Riesling is produced by the Schloss Winery, which is situated in the heart of Rheingau, and produces fine, elegant Rheingau Rieslings known as "the queen of all white wine grapes". This wine is produced by one of the oldest and best known wine growing families of Germany-Graf Matuschka-Greifenclaus. It has a fruity bouquet and is best served with fish or light meat with a delicate sauce or cheeses.

RED BORDEAUX



CHÂTEAU LAFITTE, 1993

The harmonious character of this wine is due to the subtle blend of several grape varieties such as Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec, producing a soft rounded wine in the mouth with fruity, spicy aromas.

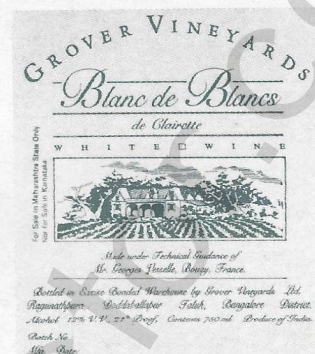
OUR INDIAN WINES

Although wine has been known in India for many centuries, it is only recently that Indian wines have started to be recognised in the world. Today we are proud to offer you two Indian wines, Chantilli Grand Vintage, which has won an award in the International Wine & Spirit Competition held at London in 1995 and Blanc de Blancs de Clairette.

The two Indian wines offered have been grown from vines which are imported from France and are thriving on the foothills of Nandi Hills, Bangalore (Blanc de Blancs), and the upper slopes of the Sahyadri Valley in Western Maharashtra (Chantilli Grand Vintage).

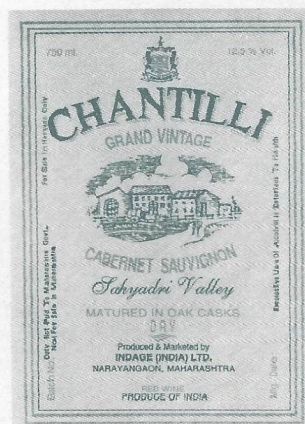
Both these wines make a natural accompaniment to the Indian foods served on our menu.

INDIAN WINES - WHITE & RED



BLANC DE BLANCS DE CLAIRETTE

This perfectly clear and bright white wine is made from 100% Clairette Grapes under the strict supervision of French Oenologist, Mr. George Vasselle, Bouzy, France, a well known producer of champagne and Bouzy Rouge. This wine has a full bodied, fruity flavour and makes a good accompaniment to mildly spiced Indian foods and fish.



CHANTILLY RED

Chantilly Red is produced from the famous Cabernet Sauvignon grapes under the supervision of a French Wine Master, and matured in French Oak casks in one of the most modern wineries at Narayangaon. It is a full bodied wine with an excellent aroma, and is best served with traditional Indian foods.

LIQUOR SELECTIONS

APERITIFS

Campari
Vermouth – Dry or Sweet
Sherry – Dry or Sweet

COCKTAILS

Manhattan
Vodka Martini
Bloody Mary
Whiskey Sour

SPIRITS

Scotch
Bourbon
Cognac
Gin
Rum
Vodka

BEERS

SAKE

(On Japanese Sectors)

PORT

LIQUEURS

Cognac
Drambuie
Cointreau
Baileys Irish Cream
Amaretto

OUR WINE SPECIALISTS

ERIC LANXANDE

He is President of the Bordeaux-Sud-Ouest Region of "The French Union of Oenologists". He is a qualified Oenologist and has acquired diploma with distinction at the Bordeaux Oenological Institute in 1987. He is a consultant to several of the Great Classed Growth Châteaux of Bordeaux and to government institutions for tasting concerning the official wine classification.



JEAN PIERRE CONFURON

He is a member of the Technical Commission, French Union of Oenology for Burgundy and Central East Region and a professor at the wine – Secondary School of Beaune. He has earned a National Diploma of Oenology and a certificate of technician of Wine Grower from wine Secondary School, Avize in Champagne. He is also a technical advisor of Château de La Tour, Appellation Clos Vougeot.

We extend our apology if due to increased demand, your choice is not available on this flight.