

SKY BAR



एअर इंडिया AIR-INDIA

EXECUTIVE CLASS

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

To enhance your flying experience, we present an exclusive selection of wines, spirits, aperitifs and liqueurs. We commissioned eminent wine specialists with their refined palates to create our SKY BAR, with special attention to flavours compatible with international as well as Indian cuisine.

We invite you to partake of this new SKY BAR selection designed to delight the most distinguished connoisseur.

So sample our fine wines, relax and enjoy your flight while your spirits soar high !

INDIAN SPARKLING WINE



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, 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.

CHAMPAGNE



VEUVE CLICQUOT PONSARDIN

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



PIPER HEIDSIECK

Piper Heidsieck Champagne is being produced since 1785, making it one of the longest established Grand Marque Champagne houses. The 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.

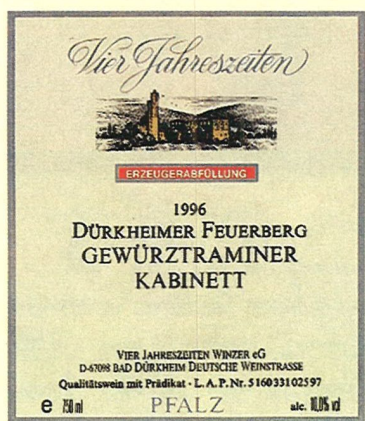
WHITE BURGUNDY



RULLY BLANC - 1996

The 1996 Rully Blanc, 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.

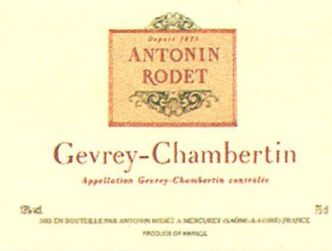
GERMAN WHITE WINE



GEWÜRZTRAMINER KABINETT - 1996

The Gewürztraminer wine derives its name from the herby grape 'TRAMIN', originally grown in Northern Italy. This rich full bodied wine is mostly produced in the region of Alsace and is famous for its rose fragrance and fruity bouquet.

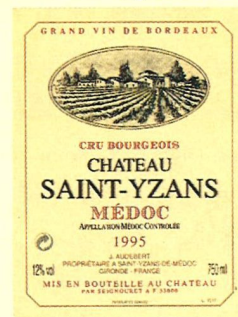
RED BURGUNDY



GEVREY CHAMBERTIN - 1994

Made from Pinot Noir grapes in the village of Gevrey Chambertin, this is a Burgundy wine with red velvet robe. The cherry taste and liquorice aromas characterise its delicacy and elegance. It is best served with red meats, game and cheese.

RED BORDEAUX



CHATEAU ST. YZANS - 1995

Chateau Saint Yzans - 1995 comes from the North of the Medoc area in the village of Saint Yzans de Medoc. A typical wine with an intense ruby colour and a fruity nose. The subtle blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot grape varieties produce a harmonious and a rounded wine in the mouth. Silky tannins attribute to the elegance of this classic Medoc, is best served with red meats, game and all cheeses.

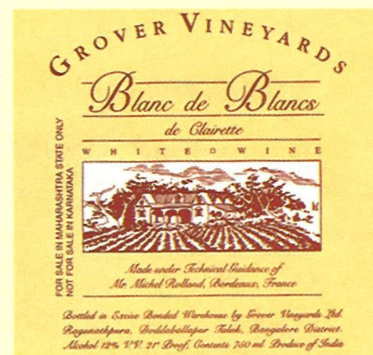
OUR INDIAN WINES

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, Blanc de Blancs de Clairette and Cabernet Sauvignon.

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 under strict supervision of the world renowned oenologist Mr. Michel Rolland of Libourne, France.

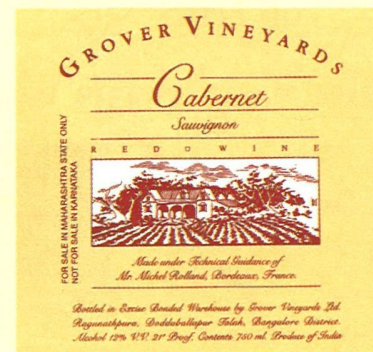
Both these wines make a natural accompaniment to the Indian foods served on our menu.

INDIAN WINES - WHITE & RED



BLANC DE BLANCS DE CLAIRETTE

This perfectly clear and bright white wine is made from 100% Clairette grapes. This wine has a full bodied fruity flavour with a good balance between the roundness of the alcohol and the freshness of the acidity. It makes a good accompaniment to mildly spiced Indian foods and fish.



CABERNET SAUVIGNON

This ruby red wine is made predominantly from the royal Cabernet Sauvignon grapes with fully ripe tannins. This wine with a rich aroma lingers on the palate with a delicate spicy taste. This fully rounded aromatic wine makes a perfect accompaniment to mildly spiced Indian foods and meats.

LIQUOR SELECTIONS

APERITIFS

Campari
Vermouth — Dry or Sweet
Sherry — Dry or Sweet
•

COCKTAILS

Bloody Mary
•

SPIRITS

Scotch
Bourbon
Cognac
Gin
Rum
Vodka
•

BEERS

•

SAKE

(On Japanese Sectors)
•

PORT

•

LIQUEURS

Cognac
Drambuie
Cointreau
Baileys Irish Cream

OUR WINE SPECIALISTS

ERIC LANXANDE



President of the Bordeaux - Sud - Ouest Region of the French Union of Oenologists, Eric Lanxande is a qualified accomplished oenologist having acquired his diploma with distinction at the Bordeaux Oenological Institute in 1987. He is a consultant to several of the Great Classed Growth Chateaux of Bordeaux and to several Government institutions for tasting concerning the official wine classification.

Monsieur Lanxande used his expertise to choose the wines specially for Air India, keeping in mind our varied menus ranging from Continental to Moghlai and Chinese to Japanese.

JEAN PIERRE CONFURON



An accomplished and innovative oenologist, Monsieur Confuron is a member of the Technical Commission, French Union of Oenology for Burgundy and Central East Region. He is also a Professor at the Secondary School of Beaune. Monsieur Confuron has earned diplomas and certificates from various institutions like the Secondary School, Avize in Champagne as well as the National Institute of Oenology. He is also a technical advisor to Chateau de La Tour Appellation Clos Vougeot.