

the Culture Club!

Club Release March 2024

Baller Club

This Club is a mixture of POP favorites vs. new to us Champagne we couldn't pass up once we tasted them!!

2015 Henri Billiot Brut Vintage, Ambonnay

70% Pinot Noir, 30% Chardonnay

We love a woman winemaker, especially in the land of good ol' boys! Lateitia, one of only a few Champagne vigneron, runs this small estate started by her great-grandfather. All of the fruit comes from the Grand Cru site of Ambonnay, known for powerful, vinuous Pinot Noir. Most of the wines are fermented in stainless steel and malolactic fermentation is blocked to retain the racy acidity needed for a balanced structure.

The nose is pretty and pure, with fresh grapefruit, delicate red berries, and white flowers. The palate is approachable though it has nice tension to it, with orange pith, tangerine, bread dough, and a touch of saline. It cleans up nicely and is a snappy, refreshing style to drink as an aperitif. Drink over the next 10 years. Best after 2022.

\$115

2012 Laurent-Perrier Brut Millesime, Tours-sur-Marne

50% Chardonnay, 50% Pinot Noir

Chardonnay from the Côte des Blancs: Chouilly, Cramant, Le Mesnil-sur-Oger and Oger.
Pinot Noir from the Montagne de Reims: Ay, Verzy, Mailly, Rilly-la-Montagne and Bouzy.

Founded in 1812 by André-Michel Pierlot, but then handed down to his cellar-master, Eugène Laurent. But, this is another story of a Champagne house where the owner passed away suddenly and their widow took over the reigns to make this house what it is today. Mathilde-Emilie Perrier, took over the the company in 1889, adding her surname to that of Eugène Laurent to give the House the name Veuve Laurent-Perrier.

The Vintage is the choice of an exceptional year from which only a selection of the Chardonnay and Pinot Noir Grands Crus will enter into a future iteration of Grand Siècle. It is a rare and outstanding wine that expresses the character of the year in the Laurent-Perrier style. The wine is white gold in color with a fine sparkle. A flowery nose of great complexity, with notes of citrus and white peaches. A wine that is very present with a lively attack and great finesse with good minerality and notes of grapefruit on the finish. The Vintage 2012 pairs well with seafood and noble fish as well as with poultry or veal. This wine sublimates hard pressed cheeses such as a young Comté or a Beaufort.

The year 2012 was characterized by successive climatic incidents. Firstly there was the winter frost that made the vine more sensitive. Then came the spring frost as well as a dozen hail storms, causing considerable damage and affecting many areas of the vineyard. Finally a violent thunderstorm accompanied by strong hail broke out on the 7th of June and destroyed large land areas in the surrounding villages. In spite of these climatic incidents the dry, sunny summer allowed for an exceptional ripening of the grapes.

\$110

Jeunaux-Robin Eclats de Meulière Extra Brut, Côte de Blancs

60% Pinot Meunier, 30% Pinot Noir & 10% Chardonnay

Truly a found treasure, this tiny family domain was founded in 1964 by Michel and Marie-Claude Jeunaux, now run by husband and wife Cyril & Clémence Jeunaux-Robin. The estate is only 5.7 hectares (the family's backyard) in the village of Talus-Saint-Prix in La Vallée du Petit Morin. Vines are approximately 40 years of age (considered ancient by Champagne standards) on flint-rich, silex soil. The farming is meticulous, currently undergoing organic certification and practicing biodynamic viticulture.

Disgorged in January 2018, the NV Extra Brut Éclats de Meulière opens in the glass with a gently reductive nose of smoky orchard fruit, wheat toast and iodine. On the palate, it's medium to full-bodied, bright and incisive, with a ripe core of fruit underpinned by a tangy spine of acidity, concluding with a saline, mouthwatering finish.

\$65

Players Club

Play on Players!

2016 Herbert Beaufort Brut L'age d'Or Grand Cru, Bouzy

100% Pinot Noir

Champagne Herbert Beaufort incredibly popular ever since the foundation of the house Herbert Beaufort in 1820. But then his popularity did not extend beyond the province of Champagne. Today, when the reins passed to Hugo and Henry Beaufort - the grandson of

the founder of the legendary Herbert Beaufort Champagne became known worldwide. Beaufort House produces about 140,000 bottles of sparkling wine each year, and 35 percent of the total exported.

The use of environmentally friendly raw materials, work with the best specialists in Champagne, careful selection and sorting of grapes - these are the components of success produced magnificent wines of the highest quality. Still under the leadership of Herbert Beaufort were manually dug huge basements, cellars, which to this day keep the champagne. Huge basement can accommodate about 350 000 bottles. The unique design of the cellar characterized by plenty of natural microclimate that allows beverages stored for decades without losing its properties.

The bouquet is deep, complex and vibrant, offering up scents of apple, nectarine, a touch of hazelnut, patisserie, a beautifully complex base of soil tones and a top note of dried flowers. On the palate the wine is crisp, full-bodied and complex, with a fine core, lovely soil undertow, refined mousse, bright acids and fine focus and balance on the long, classy and wide open finish. This is a lovely wine that is drinking with generosity already. Champagne is an excellent aperitif, it is also recommended to serve caviar, fish dishes, shellfish, poultry, seafood risotto and fruit desserts.

Reg. \$75 Club \$63.75

Pascal Doquet Arpege Blancs De Blancs Extra Brut, Côte de Blancs

100% Chardonnay

Pascal Doquet, located in Vertus near Avize, owns an exquisite 8.66 hectare domaine-which includes parcels in some of the best grand and premier cru vineyards in the Côte de Blancs. He is one of the most well-respected winemakers in the region for a reason: his dedication to quality is absolutely relentless. Growing up in this renowned part of Champagne, he apprenticed under his maternal grandfather André Jeanmaire and his parents, Nicole and Michel Doquet, working with them since 1982 and finally taking over in 1995. Since 2004, Pascal and his wife, Laure, are the sole proprietors of the estate, which has allowed him the freedom to move in the direction of organic viticulture.

Establishing himself as a Société de Récoltant, the structure reserved to estates owned by families, and known as an “avowedly environmentally-conscious grower”, Pascal grows his own grapes, makes his own cuvées, and bottles his own wine. 95% of the production is Chardonnay and 5% Pinot Noir. He farms 5.20 hectares of vineyards organically from 4 different crus in the Côte de Blancs. His holdings here are among the finest in this region. The deeply chalky soils are the prime terroir for Chardonnay, which is why this area produces Champagne’s most famous Blancs de Blancs.

Arpège’ is the estate’s flagship non-vintage wine, and contains a notable amount of reserve wine (around 50%), which is preserved in enamel tanks to maintain freshness. It exudes

intense purity and focus, with aromas of pear, spice, and tea leaf, flinty minerality with a whiff of smokiness, and elegant depth and complexity overall. Certified organic, low-intervention/natural wine, vegan.

Reg. \$75 Club \$63.75

Gremillet Selection Brut NV, Troyes

70% Pinot Noir, 30% Chardonnay

Family of winegrowers for several generations, it was in 1979 that Gremillet Champagne was born. The estate is composed of 25 hectares of vineyards situated in a small village 180 kilometres south of Paris, 45 kilometres from Troyes, the historic capital of Champagne. The vines from which this Champagne is produced lie on steep, sun-drenched hillsides. This award winning grower Champagne has great depth and complexity and constantly surprises tasters with its richness.

Champagne Gremillet Sélection Brut NV features fresh floral aromas and sweet brioche overtones balanced by peach skin and biscuit flavors. Its crisp citrus finish makes it an ideal accompaniment to light nibbles, salads and simple fish dishes, or to be enjoyed on its own as a social drink.

Reg. \$55 Club \$46.75

Breakfast Club

Don't you... worry.. we will never forget you! We have some perfect spring bubbly for you.. and trust us, this time you won't want to put juice in any of these! These are all perfect on their own!

German Gilabert Cava "El Eden" Blanco, Spain

50% Xarel-lo, 30% Macabea, 20% Parellada

*German Gilabert is what sparked the idea for Carolyn to open a Champagne bar. She loved the idea of comparing Cava, Champagne, Sparkling Wine, etc. but how could she do this? Oh yes, by opening a space where everyone can visit and have a menu for everyone to enjoy! This wine will always hold a special meaning in her heart for that!

Cava is Spain's most famous sparkling wine. In order to be called Cava, the wine has to be made using 'método tradicional', where the secondary fermentation happens in the bottle. 95% of Cava is produced in the Penedès area of Catalonia, located just southwest of Barcelona. It is no wonder that Cava is the drink of choice in the many tapas bars of the great city. The grapes used for German Gilabert come from the subzone Alt Penedès, where the highest elevation plots are located. Only native grapes are used, the vines are farmed organically, and the wine is bottled without added sugar or Brut Nature. German Gilabert is a cuvée made especially for Vinos de Terruños in collaboration with a vintner who has deep roots and intimate knowledge of Cava production. Primary fermentation in

stainless steel vats. Secondary fermentation in the bottle, and it is raised on the lees 18-20 months before disgorgement. Bottled with no dosage.

Fresh, fine bubbles, citrus, mineral, medium bodied, elegant, concentrated, dry, and long. Gastronomy: Bacalao, Anchovies, Croquetas, Jamón, Seafood.

Reg. \$20 Club \$17

2015 Graham Beck Ultra Brut, South Africa

67% Chardonnay, 33% Pinot Noir

Previously known as Brut Zero, this ultra-dry Cap Classique was crafted without the use of additional sugar in the dosage - the absence thereof allows the exceptional intrinsic qualities of the wine and its terroir to shine through more clearly. Ultra Brut is pure and honest – a true testimony of extraordinary fundamental excellence.

The Graham Beck Cap Classique craftsmen always maintain that making a sparkling wine with no sugar is like walking a tightrope, there are no room for errors. This unique style of wine can only be crafted in exceptional vintages and from only the highest quality cuvée juice that can sustain extended time on the lees (five to six years). It joins the ranks of very few zero dosage sparkling wines, a category gaining in popularity amongst chefs, sommeliers, fashionistas, food enthusiasts and the health conscious.

Ultra Brut is the quintessence of the Graham Beck style. With a viridescent hue, this Cap Classique opens up with a lively bouquet of lemon zest and brioche notes. The rich, complex palate is perfectly balanced by fresh acidity and an exceptionally refined mousse - a benchmark of the 2017 vintage. Endowed with a deliciously creamy texture and a rewarding finish, this ultra-dry sparkling wine is ideal to drink now or in the next 5 or 8 years. Ultra Brut is an exhilarating and rewarding food wine, pairing effortlessly with fresh oysters or langoustines.

Reg. \$30 Club \$25.50

Domaine Lelievre Leucquois Methode Traditionelle, Alsace, France

100% Gamay Noir

Organic/biodynamic farming; clay and limestone soils from Jurassic age; made in methode traditionnelle, where juice from direct press goes into fermentation and is raised on fine lies in stainless steel tanks for 3-4 months; the 2nd fermentation happens in the bottle, and the wine is raised on racks for 12 months followed by 18 months on the lees in bottle; minimal So2 at bottling only; 12% ABV

Once flourishing, vineyards in the Alsace/Lorraine area were destroyed by 3 consecutive French-German wars before being revived in the early 1950's by several local families, including the Lelièvres. Nearly 70 years later, vines are blossoming and the Cotes de Toul

appellation is back on the map, benefiting from a "cuesta" topography similar to that of Burgundy. This is sparkling Gamay Noir, with bright red raspberry fruit, high acid, and a dry, herbal finish. Crushably tasty, and an extreme value for biodynamic pink fizz. Not to mention the adorable bunny package.

Reg. 21 Club \$17.85

Patriache Père & Fils Crémant de Bourgogne, France

45% Chardonnay, 35% Pinot Noir, 15% Gamay, 5% Aligoté

* A POP fan favorite!

The Patriarche cellars are the largest in Burgundy and play a prominent role in the tourism industry of the region, and especially of the city of Beaune where they are located.

Showing a nice light-yellow color with golden hints, the Crémant de Bourgogne offers numerous fine bubbles and a soft effervescence. Fine and very expressive, the nose reveals yellow fruit scents combined with white fruit, toasty notes and complexity.

Well-balanced, combining pleasantly freshness, fruitiness and complexity. The finish is full.

Reg. \$30 Club \$25.50

Côté Mas Crémant de Limoux Brut NV, Languedoc, France

60% Chardonnay, 20% Chenin Blanc, 10% Pinot Noir, 10% Mauzac

Innovation and a passion for the Languedoc are what drives Jean-Claude Mas. Since taking the helm of his family's winery in 2000, he has prioritized sourcing the highest quality grapes to craft wines of authenticity and refinement. His range of Côté Mas crémant wines are made in the traditional method, whereby the second fermentation takes place in the bottle. They are produced at the Château de Martinolles estate in Limoux, the birthplace of sparkling wine production in France!

An intense and refined nose of honey, acacia and crystallized lemon lead way to a harmonious palate of citrus fruits and balanced acidity. An excellent aperitif that pairs well with all styles of cuisine.

Reg. \$28 Club \$23.80

P.O.P. (Yeah You Know Me)

For our Monthly crew - we got you this Spring season!

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