

the Culture Club!

Club Release December 2025

High-Roller

We Don't Mean to Brag... ..but we're going to anyway. We cannot believe what we managed to snag for this release:

2014 Bollinger La Grande Année

A blend of 61% Pinot Noir and 39% Chardonnay, aged nearly 80 months on the lees

Expect silky, creamy mousse with notes of blackcurrant, tangerine, hazelnut, chalk, and saline. Rich, complex, and persistent — the kind of Champagne that lights up the glass with energy and elegance.

Cheeky take: This is Champagne with a trust fund — rich, polished, and knows it's the star of the room.

\$220

2018 Agrapart “Minéral” Blanc de Blancs Extra Brut

100% Chardonnay from chalk-rich old-vine parcels in Avize and Cramant

Shows white peach, bitter almond, dried flowers, slate, and umami savor, with a long, detailed finish.

Refined, tensile, and nuanced — a beguiling Champagne that dances across the palate.

Cheeky take: Sharp as a diamond and twice as dazzling — the kind of Champagne that makes oysters blush.

Reg. \$210 Club \$178.50

Together, they're the ultimate High-Roller duo: one dripping in old-money elegance, the other strutting with mineral-driven swagger.

And here's the kicker: we have ONE more spot left in this club. If you want to be a High Roller, this is your moment. Join now and raise a glass with the best of the best.

Holler for Baller!

This release is all about Christmas Spirit — Rudolf himself tracked down some baller bottles to keep the holidays sparkling.

2018 Ayala Blanc de Blancs A/18 Extra Brut

100% Chardonnay from Grand and Premier Cru vineyards

Think clementine, blood orange, grapefruit, pear, Gala apple, jasmine, honey, and brioche all wrapped up in a creamy mousse.

Cheeky take: This is basically citrus fruitcake in a flute — minus the regret.

Reg. \$115 Club \$97.75

Bruno Paillard Première Cuvée Extra Brut NV

A blend of Pinot Noir, Chardonnay, and Meunier from over 30 crus, with reserve wines dating back decades.

Expect fresh orchard fruit, brioche, chalky minerality, and a silky, vibrant texture.

Cheeky take: It's like Bruno bottled holiday swagger — crisp, classy, and just a little extra.

Reg. \$95 *(sadly, we took the rest that was available)*

Lelarge-Pugeot Brut Nature

From an 8th-generation biodynamic Champagne house in Vrigny

A blend of Pinot Meunier, Pinot Noir, and Chardonnay, showing ripe apple, apricot, orange zest, citrus, toasted bread, almonds, and a streak of minerality.

Cheeky take: Bone-dry, but bursting with personality — the Champagne equivalent of that friend who shows up with oysters and karaoke energy.

Reg. \$85 Club \$72.25

So, Baller crew — get ready to sip, sparkle, and sleigh.

Play On, Players Club

Santa did tell us that you've all been really good this year... minus one on the naughty list (and you know who you are). So we made sure you were rewarded nicely.

Jean Josselin Extra Brut “Cuvée Des Jean”

She's back! After a long absence, Carolyn's favorite Champagne house has returned to the state.

100% Pinot Noir

Expect bright citrus, crisp apple, toasted brioche, and a chalky snap.

Cheeky take: This one struts back in like the ex who suddenly looks amazing — and you're glad she did.

Reg. \$75 *(No extra at this time, hoping in the new year to get more in!)*

A. Bergère “Origen” Brut

A grower Champagne that's all about purity and precision.

70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier

Notes of pear, lemon zest, white flowers, and a mineral backbone.

Cheeky take: It's basically Champagne Pilates — lean, taut, and makes you feel good about yourself.

Reg. \$60 Club \$51

Jean Vesselle Brut Réserve

A classic Bouzy blend with Pinot Noir swagger and Chardonnay finesse.

Expect ripe red berries, stone fruit, honeyed toast, and a creamy finish.

80% Pinot Noir, 20% Chardonnay

Cheeky take: This is the Champagne equivalent of a velvet smoking jacket — smooth, stylish, and just a little decadent.

Reg. \$67 Club \$56.95

So, Players Club — raise your glasses. You've been good (mostly), and Santa delivered.

Breakfast Club

Holiday Cheer in a Glass! 🎄 The elves have been busy, and they've delivered bubbles that will make your mornings merry.

Moillard Crémant de Bourgogne Brut (2022), France

Varietals: Chardonnay, Pinot Noir, Gamay, Aligoté

Tasting Notes: Crisp pear, green apple, lemon zest, and a touch of brioche. Fine bubbles keep it lively.

Cheeky take: Champagne taste without the Champagne price — Santa's budget hack.

Reg. \$25 Club \$21.25

Borgoluce Prosecco di Valdobbiadene Superiore Brut, Italy

Varietals: 100% Glera

Tasting Notes: Fresh citrus blossom, white peach, pear, toasted almond, and zippy acidity.

Cheeky take: Basically liquid mistletoe — bright, flirty, and impossible to resist.

Reg. \$25 Club \$21.25

Champalou Sparkling Vouvray Brut, France

Varietals: 100% Chenin Blanc

Tasting Notes: Honeyed quince, lemon blossom, white flowers, waxy texture, stony spice.

Cheeky take: Like Christmas morning in a glass — sweet nostalgia with a crisp finish.

Reg. \$35 Club \$29.75

Domaine d'Orfeuilles Rosé Brut, France

Varietals: 50% Côt (Malbec), 40% Cabernet Franc, 10% Grolleau

Tasting Notes: Cranberry, redcurrant, wild strawberry, floral nose, cinnamon spice, creamy bubbles.

Cheeky take: Think pink, drink pink — the elves' answer to holiday blush.

Reg. \$30 Club \$25.50

Start your day with sparkle, end it with cheer — because breakfast without bubbles is just toast.

POP (Yeah You Know Me)

We could never forget about our POP members — you guys are our monthly bread and butter, and Mrs. Claus has definitely taken note!

Moillard Crémant de Bourgogne Brut (2022), France

Varietals: Chardonnay, Pinot Noir, Gamay, Aligoté

Tasting Notes: Crisp apple, pear, lemon zest, and a touch of brioche.

Cheeky take: Basically Champagne's cool cousin who shows up uninvited but everyone's glad they did.

Champalou Sparkling Vouvray Brut, France

Varietals: 100% Chenin Blanc

Tasting Notes: Honeyed quince, citrus blossom, white flowers, and a mineral snap.

Cheeky take: This one is holiday magic in a glass — sweet nostalgia with a crisp mic-drop finish.