

the Culture Club!

Club Release June 2022
Summer Bubblin'

Baller Club

2012 R.H. Coutier Grand Cru Brut Millesime **75% Pinot Noir and 25% Chardonnay**

Champagne R. H. Coutier is located in the grand cru village of Ambonnay, one of the top wine-producing sectors of the Montagne de Reims. The Coutier family has been in the village of Ambonnay since 1619, with fifth generation vigneron Antoine Coutier currently at the helm. While Ambonnay is generally regarded as Pinot country, the family's nine hectares of vineyards are planted with one-third Chardonnay and two-thirds Pinot Noir. In fact, in 1948 Antoine Coutier's grandfather was the first vigneron in Ambonnay to plant Chardonnay in the village, a daring step at the time, which has flourished ever since and is now as highly regarded as the Pinot Noir from this grand cru village. This stunning Champagne is from the 2011 vintage and is a blend of 75% Pinot Noir and 25% Chardonnay, all from their Grand Cru vineyards in Ambonnay. It has deep, toasty aromas from the Pinot, and is rich and complex, with fresh, bracing acidity and a long, clean finish.

2009 R. Dumont & Fils Blanc de Noirs **100% Pinot Noir**

Amazing dry, fine bubbles from this renowned Champagne made only from Pinot Noir and Pinot Meunier. And from the 2009 vintage. Toasty, bready notes with hints of apples and almonds. Bright crispness while also round and frothy in the mouth!

**2013 Champagne Colin Les Grandes Terres Blanc de Blancs Grand Cru
Brut
100% Chardonnay**

A rich and powerful Champagne that possesses plenty of elegance and class too. There are green apple and tarte Tatin notes. It is direct and creamy with a graphite spine. It has excellent depth and fine bead and finishes with authority and loads of chalk.

**Domaine Lancelot-Royer Blanc de Blancs Cuvee des Chevaliers
100% Chardonnay**

Pure grand cru Chardonnay from the chalky, cool soils of Cramant in the Côte de Blancs. Lemon curd, lightly toasted brioche, green tea highlights. Long, savory and seductive; a captivating non-vintage wine that can age with the best of vintage bottles. Generally winemaker Michael Chauvet adds 30% reserve wine, for even more complexity and texture. Aromas of dried flowers, apple, pear. Ripe white peach, lemon, green apple flavors; light nutty suggestions.

Players Club

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**R.H. Coutier Brut Tradition
80% Pinot Noir, 20% Chardonnay**

80% Pinot, 20% Chardonnay and all is estate-fruit from Ambonnay, one of the largest Grand Cru villages. The Coutier family was the first family to plant Chardonnay in this famed Pinot-centric village. An excellent and racy bottle with the signature red fruit characteristics of Ambonnay. Aromatically expressive, powerful on the palate, with a bright and fresh finish.

R. Dumont Brut Tradition **80% Pinot Noir and 20% Chardonnay**

"Classic crispness and apple core flavors really tell the story of this great value champagne. Rich, ripe, and very focused, this Champagne shows so much more ripeness and length than most in its category. What I love about this Champagne is that I call it Clicquot's cousin; you know, the less known cousin in the family but the one that has a little more going for it, under the radar but very capable! This wine has similar body and taste profile to the Veuve but has a tad more complexity and eclipses it by a whole lot on the finish!" -Gary Vaynerchuk

The Dumont Brut is a blend of 80% Pinot Noir and 20% chardonnay. The whole berry vinification at very low temperatures yields a wine that exudes a quality of soft elegance. With a delicate toastiness adding a nice measure of complexity to the palate, this is a very high quality Champagne at a very reasonable price. With their vineyards set on kimmereridgian chalky clay, just as in Chablis, the Dumonts have owned their plots for over 200 years and are fond of saying, "We grow grapes on the same soils as the producers in Chablis. There they produce white wine from white grapes and here we produce white wine from red grapes. Grower Champagne; Sustainable Farming

Baron-Fuente Tradition **70% Pinot Meunier and 30% Chardonnay**

It's bouquet is both discreet and elegant, hinting at notes of brioche and then fruit confit, even pureed fruits, with a touch of honey. The palate is soft and supple with a remarkable balance that translates the purity and elegance of this cuvee.

This champagne can be enjoyed in the simplest of ways, especially as an aperitif with sweet and savory tapas, for example. We particularly like to pair it with fresh goat's cheese and dried fruit, dried apricots and Fourme de Montbrison cheese, or with spiced bread with Roquefort and dried fruit canapés which bring out its delicacy. It can also be served by itself to enjoy all of its freshness.

P.O.P. Yeah You Know Me)

XOBC Proud Sparkling Rosé, WA Syrah, Grenache, Mourvèdre

Proud Sparkling Rosé is a unique cuveé of Rhone varietals has a subtle and sophisticated light peach color in the glass, reminiscent of a sunset at sea. The nose is fresh with notes of tangerine and white peach. Vibrant flavors of wild strawberry and ruby grapefruit give way to a perfectly balanced effervescence that salutes you for making a difference. Pairs perfectly with SunGAY brunches, sparkling soirées, coming out parties, ally events, and romantic dinners with your love.

Olivier Morin Tentation Crémant de Bourgogne, France 50% Chardonnay, 50% Pinot Noir

A blend of 50/50 Chardonnay and Pinot Noir, this nose-tickling, tangerine-scented sparkler has an invigorating lemon-lime palate. Matured on its lees for 18–24 months, it offers hints of sugar cookie and chalky minerality. Spine-tingling acidity braces a long, piercing finish

Pol Remy Brut, France Ugni Blanc, Chenin Blanc, Chardonnay

Pol Remy is produced in Burgundy, France from classic wine varieties perfect for the production of sparkling wine. With a delightfully easy-drinking style, it exudes aromas of creamy lemon and peach. The palate is gently off-dry and flows through to a satisfying finish. Perfect for enjoying in the sunshine.

Breakfast Club

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Andreola Bolle Extra Dry, Italy 100% Glera

The wine is pale yellow with beautiful perlyazhem. The taste of wine is perfectly balanced, elegant, dry, fresh, fruity, lively, slightly spicy, with a soft texture. This wine has a distinct floral aroma with notes of gorse patches, hay and freshly cut grass. Pairs well with fish carpaccio and tartare, sushi and sashimi, seafood risotto, grilled fish, pasta with fish (without tomato sauce), fresh cheeses.

Totus Tuus Cava Reserva, Spain

40% Chardonnay, 18% Xarello, 18% Macabeo, 18% Parellada, 6% Pinot Noir

This estate-bottled Cava is aged for 20 months on the lees prior to release, with marked Chardonnay creaminess balanced by bracing acidity. Full-bodied yet elegant, Totus Tuus is a benchmark for Cava Reserva in the Alt Penedès. Cava is a perfect pairing with fried food of all kinds, particularly seafood. The particular weight and texture of Totus Tuus lends itself to pairing with richer seafood dishes in addition to shellfish and lighter fish.

Veuve Ambal Crémant de Bourgogne, France

Pinot Noir and Chardonnay, complemented by a touch of Aligoté and Gamay.

The delicate sparkle of this Crémant de Bourgogne is emphasized by its golden yellow hue and fine bubbles. The harmonious and fruity palate reveals notes of exotic fruits. Enjoy served as an apéritif, with hard cheeses or alongside creamy chicken dishes.