

the Culture Club!

Club Release January 2025

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

A couple years ago, for the monthly clubs, I decided to go region by region... France, Italy, Spain, England, North America, South America, Australia/New Zealand..etc with bubbles from each of those areas. There was so much positive feedback, I have decided to do this again! We are going to start in France in the most northern Crémant region - Crémant d'Alsace.

Besides Crémant d'Alsace, there also are Crémant de Loire, de Bourgogne, du Jura, de Savoie, de Limoux and even Crémant de Bordeaux, covering all of France. Production rules insist on hand harvesting, gentle pressing, bottle fermentation and a minimum of nine months aging on lees, but differ according to the predominant grape varieties of the respective regions.

Pierre Sparr Crémant d'Alsace Brut Reserve

Established in 1680, today Pierre Sparr remains focused on producing quality wines, a pure expression of Alsace, which are aromatic, fruity, elegant, clean and vibrant. Pierre Sparr wines are food-friendly and accessible for everyday consumption.

Crémant d'Alsace Brut Réserve is a blanc de blancs blend of primarily Pinot Blanc with some Auxerrois. The average age of the vines is 26 years old. This brut-style wine's crisp citrus character refreshes the palate with every sip, making this wine an excellent partner for any course during a meal.

With a nose of baked apple and fresh bread, this blend of Pinot Blanc and Auxerrois is classic Alsace. Dry and elegant on the palate, the texture and balance give Champagne a run for its money. No chemical fertilizers or pesticides are used at this winery.

Pairings: baked brie with walnuts and honey, garlic halibut steaks

Reg. \$30 Club price: \$25.50

Pierre Sparr Cremant d'Alsace Brut Rosé

Crémant d'Alsace Brut Rosé is a sparkling rosé from 100% Pinot Noir. This brut-style wine's red berry aromas of strawberry and raspberry lead into mouth-filling, juicy flavors and lively acidity.

Pierre Sparr's sparkling wines use grapes that are farmed sustainably, dry-farmed (no irrigation), and hand-harvested. Located in the Vosges hillsides and Rhine valley, elevation 200 to 400 meters (656 to 1,312 feet), primarily eastern and southern exposures.

Salmon pink color; fresh aromas of soft red berries, predominantly strawberry and raspberry. On the palate, round and fruity with hints of peach; the flavors are intense, with lively acidity framed by a well-made structure and delicate bubbles. The finish is smooth, clean and dry.

Reg. \$30 Club price: \$25.50