

# the Culture Club!

**Club Release September 2024**

## **Baller Club**

We are doing something a little different this release. We have three different growers Champagne from the same Champagne House!! We typically like to showcase Champagne from all different houses, but this was something fun we could not pass up! And let me tell you, these Champagnes are slutty in the best way!!

## **Champagne Liébart-Régnier**

The Liébart and Régnier families are earth-loving people at heart, they have been cultivating their land for more than 7 generations. The year 1960 marks the creation of the Liébart-Régnier house on the initiative of Lucien Liébart and Georgette Régnier. From the beginning, they became independent winegrowers and it is with pride that the current generations Laurent, Valérie and their daughters Alexandra and Marion today develop the vintages of the family estate.

Located in the heart of the Marne Valley and coming exclusively from their family heritage, the 11-hectare vineyard extends over both banks of the Marne in the communes of Vauciennes (Left Bank, stronghold of the Liébart family) and Baslieux sous Châtillon (Right Bank, birthplace of the Régnier family).

## **Champagne Liébart-Régnier Sur le Grand Marais**

*100% Pinot Meunier*

*0 Dosage/ Brut Nature*

Historic plot of the Régnier family in Baslieux Sous Chatillon named "On the Grand Marais"  
Located at the bottom of the hills and with a southern orientation  
Marl & clay soils

With a beautiful maturity, deliciousness and freshness, Sur le Grand Marais will accompany a terrine of semi-cooked foie gras with figs, a pork tenderloin with wild mushrooms, or Cod fillet and citrus butter cream.

Certified HVE High Environmental values since 2015  
Certified VDC Sustainable Viticulture in Champagne since 2018  
Vineyard in organic conversion since 2020

**Reg. \$70 Club \$59.50**

### **Champagne Liébart-Régnier L'Enclos**

*100% Petit Meslier*

*0 Dosage/ Brut Nature*

Historical plot of the Liébart family located in Vauciennes named "L'Enclos"

Located in the middle of the hillside and with an eastern orientation, as well as a breathtaking view of the historic site of the remains of the Chateau de Blanche de Castille. Clay-limestone soils and aged in oak barrels for between 6 and 18 months depending on the vintage.

This Champagne will pair well with Gravlax salmon, Goat cheese puff pastry and spinach lemon tart or even apricot and rosemary tart.

**Reg. \$80 \$68**

### **Champagne Liébart-Régnier Horti**

*Petit Meslier, Arbane and Pinot Blanc*

*3g Dosage - Extra Brut*

"The diversity of forgotten grape varieties" The grapes in this blend are all indigenous grapes to Champagne, but hardly ever used.. forgotten grapes.

While you see most Champagne is made from Chardonnay, Pinot Noir and/pr Pinot Meunier, there are 4 other grapes legally allowed to be in Champagne: Arbane, Petit Meslier, Pinot Blanc and Pinot Gris. Its very rare to see them, so when we can get our hands on them.. we do!!

Historical plot, this is the former vegetable garden of the Liébart family at the time these landowners were also market gardeners and produced on this land the fruits and vegetables that they sold at the Epernay market. The name of the plot being "Les Jardins", they decided to refer to the latter through its Latin root "Horti".

- Located in the middle of the hillside and with a northern orientation. Clay-limestone soils. Certified HVE High Environmental values since 2015
- Certified VDC Sustainable Viticulture in Champagne since 2018
- Vineyard in organic conversion since 2020

Hortī will accompany delicate dishes such as a half-cooked scallop with its fennel emulsion and lemon caviar, or grilled lamb chops.

**Reg. \$125 Club \$106.25**

## Players Club

Somehow you Players always end up with some of my most favorite Champagne!! For example, Jean Josselin. If you hang out at POP often, you know I love their wines. I was able to visit back in 2022... and my heart is still there. Such an incredible family and Champagne house. I hope you find magic in these Champagnes like I do!

### **2016 Louis Nicaise Louis par Laure**

*Chardonnay 80% and Pinot Noir 20%*

Champagne Louis Nicaise is located in the heart of the premier cru village Hautvillers, which many know of as it was made famous by Dom Perignon. Here the Nicaise family has been growing grapes and producing champagnes for four generations. The Nicaise family holds approximately 9 hectares of Premier Cru vineyards in Hautvillers separated into 72 parcels. They farm equal quantities of each Meunier, Chardonnay and Pinot Noir and feel grateful for such a terroir as Hautvillers as the Chardonnay lies on chalk and limestone, Pinot Noir on silex and schist and Pinot Meunier on white and green clay, chalk and limestone. They also have a few parcels in Premier Cru villages Accueil and Choilly. The average age of the domaine's vines are 35 years and the majority of the vines are exposed to the south.

The first aromas are dominated by white fruits, underlined by more toasty notes of almond and honey. Under controlled effervescence, it's a full-bodied, fruity Champagne. This Champagne would pair beautifully with vegetables, fresh goat cheese, terrines, sushi, or salmon. Curries work magic as well, and you could lean into Japanese, Thai or Indian styles to your delight.

## **2018 Jean Josselin "Les Blancs" Blanc de Blancs**

*100% Chardonnay*

The Josselin family have been winegrowers for generations, acquiring their first vineyard in 1854 on the land abutting Gyé sur Seine, a champagne village crossed by the Seine river. Starting with some parcels inherited from his parents, Jean Josselin labored hard and built his vineyards among the best hillsides of the region, replete with evocative names: Beauregard, Davasgné, Cosvigne.

In 1957, the great champagne adventure began, when he created his own brand: Champagne Jean Josselin. Complex bouquet, intense and qualitative nose with apricot, grilled almond, spice and butter notes, as well as a mineral quality. Discreet effervescence in the mouth with creamy bubbles preceding a full-bodied, balanced and long-lasting ensemble. Fruity (peach, pear) and spicy notes to create a flavorsome and harmonious overall experience.

## **Champagne Liébart-Régnier Les Sols Bruns Brut**

*60% Meunier, 20% Pinot Noir, 20% Chardonnay*

A refined aperitif and cocktail Champagne that will also be an excellent gastronomic enhancer at the table. The ideal partner for a marinated beef carpaccio with a drizzle of premier serre olive oil and a thyme leaf.

## **Breakfast Club**

Sometimes I stress over the Breakfast club, because I want to find the best biggest bang for your buck, bubs.. and it can be a challenge. But give me a challenge with bubs and I am on it. This release though, is my showcasing my Crémant Era. Plus, I found some BRAND NEW BUBS! I am beyond excited to share these with you! They may end up on a glass pour list down the road because I am in love with them. I hope you enjoy them as much as I do!

## **2020 Etinne Bodet-Herold 'Physis' Extra Brut Crémant de Loire, France**

*90% Chenin Blanc, 10% Grolleau, 2.5 g/l dosage*

Brand new to this area! This is the Folklore of Crémants (If you know, you know). The gorgeous sparkling wine is defined by notes of fresh flowers, stone fruit, hazelnut, and a wisp of salinity. Clear headed, crisp, soft and full of energy. It feels like you should be walking through a forest floor. This is one of the best Chenin Blanc sparkling wines available.

Bodet-Herold is a new sparkling wine project from husband and wife Etienne Bodet and Kim Herold that celebrated its inaugural release in 2022 with the 2017 vintage of this wine. Importer Becky Wasserman describes this project as a micro-negociant as Etienne and Kim produce only two wines in extremely small quantities.

Etienne's love of sparkling wines can be traced to his studies in Champagne where he worked under the guidance of several prestigious grower-producers. He chose to name the wine Physis—a reference to the idea of nature as a source of growth and change—as a nod to the Loire Valley's ever-increasing potential as a world class sparkling wine region. Physis is produced from 90% Chenin Blanc and 10% Grolleau with all the grapes pressed whole

cluster at low temperatures, fermented using only native yeast, and then aged briefly in stainless steel before 30 months of aging in bottle.

**Reg. \$30 Club \$25.50**

### **Mas de Daumas Gassac Rosé Frizant, Languedoc France**

*Cabernet Sauvignon & Mourvèdre*

Another new to this area bubbly!! A genuine rosé wine – it could almost be a fruit juice – delights the palate with lively fine bubbles, smooth fruity aromas, very fresh thanks to its low alcohol content !Drink young – within 2 years – when the fruit is still totally lively.

The Mas de Daumas Gassac Rosé Frizant is best drunk chilled!

If the bottle warms up too quickly on the table, it can be immersed in an ice bucket for around 30 minutes.

Exquisite as an aperitif! Self-sufficient! You can also enjoy this sparkling wine with:

Salmon tartare or fresh goat's cheese bites. And it's a real asset with certain desserts such as: pavlova, fruit salad or strawberry tart.

**Reg. \$30 Club \$25.50**

### **Olivier Morin 'Tentation' Brut Crémant de Bourgogne, France**

*50% Chardonnay and 50% Pinot Noir*

A classic sparkling wine made from 50% Chardonnay and 50% Pinot Noir from purchased grapes from the vineyards around the Yonne. The wine is aged on the lees for 18-24 months before release. Lovely aromatic white flowers, ripe white peach, orange blossom and yeasty notes

This traditional method Crémant is dry and crisp with a pure white stone fruit texture. A delicious mineral finish highlights the fact that the grapes are grown 10 min out of Chablis.

About the wine: Champagne-like methode traditonnelle bubbles. This Crémant de Bourgogne is grown organically one hour south of Champagne, and is as good as some of its prestigious cousins for half the price. 8g dosage, minimum 9 months in bottle before to be disgorged. Olivier Morin can trace his ancestry in the village of Chitry le Fort back for countless generations. His home was built by his great-great-grandparents, and his grandfather was one of the first vigneron in Chitry to bottle his own wines. Chitry lies nestled in a small valley just at the edge of Chablis, and together with his wife Nelly, Olivier Morin follows his calling to produce and promote the wines of Chitry.

Morin's 14 hectares of vines are farmed thoughtfully and sustainably. He uses natural grass cover, no herbicides, organic compost, and green harvests to ensure that the best quality fruit. Since 2020, all vineyards have been farmed organically and was officially certified in 2022.

**Reg. \$23 Club \$19.55**

### **Domaine Rolet Pere et Fils Crémant du Jura, France**

*57% Chardonnay, 16% Savagnin (not Sauvignon Blanc!), 16% Poulsard, 11% Pinot Noir*

An incredibly complex Crémant with fine bubbles and saline infused minerality. The green apple and white flowers are abundant leading to a long and elegant finish. Méthode Champenoise aged on the lees for 40 months like great Champagne!

It was Désiré Rolet who in 1942 began making wine in the small region of the Jura in eastern France. In 1958, his 4 children all decided to stay in the family business and took over from their father. Since that time the Domaine has risen in prominence in the region and acquired prime old vine vineyards in the appellations of Arbois and Côtes du Jura. From the beginning, quality farming has been the focus; today under the new leadership of Cedric Ducoté, who comes from Burgundy, the Domaine is undergoing a complete conversion to organic farming, which in their steep-sloped vineyards can be quite difficult indeed. No herbicides or pesticides are ever used and the soils are constantly ploughed – creating beautiful, healthy vineyards. The commitment to quality viticulture extends into the cellar where they produce balanced, mineral-driven wines that can only come from the Jura.

**Reg. \$26 Club \$22.10**

### **Jaillance Heritage Rosé, Crémant de Bordeaux**

*100% Merlot*

It is a very beautiful aperitif wine, and it is delicious with poultry, such as spiced chicken. It also pairs beautifully with fine pies and fruit cocktails. It is produced in the Bordeaux region, which benefits from a mild oceanic climate and plenty of

sunshine, ideal for grape grow This wine is crafted using the traditional method, which involves a second fermentation in the bottle to create its fine bubbles.

It undergoes an aging process of more than 18 months in the cellar. This extended aging period allows the wine to develop its complex aromas and flavors, enhancing its overall quality. This wine has won several awards, including a silver medal at the 2022 Crémant Competition. A big bang for the buck, Bub!

**Reg. \$15 Club \$12.75**

## POP (Yeah You Know Me)

Alright you Poppers... I hope you aren't sick of Crémants, because we have more. Clearly I am in my Crémant Era!

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