

DECEMBER 2022 CLUB SELECTION



NV UNE FEMME 'THE CALLIE' SPARKLING ROSÉ CALIFORNIA

Une Femme was founded in 2019 by Jen Pelka, CEO and owner of Magnum PR and founder of The Riddler, the all-women-funded Champagne bars in San Francisco and New York. Une Femme is a young women-led wine company dedicated to highlighting sparkling wines made by women, and rooted in women-focused charitable giving. Born out of the realization that every time she put a woman-made wine on her wine list, it would outsell all others, Jen was moved to create a modern sparkling wine brand aimed at, and celebrating women. Each of the Une Femme wines is made in partnership with leading women in the wine world.



The Callie sparkling rosé is a collaboration with POE Wines in Napa—made by up-and-coming winemaker Samantha Sheehan. Samantha founded POE in 2009, inspired by the wines she tasted in Burgundy and Champagne. She strives to create site-specific, age-worthy wines that showcase California's terroir, using minimal intervention winemaking techniques, judicious use of sulfur, and never any additives. This bottling is a blend of 90% Zinfandel and 10% Chardonnay, sourced from Sonoma and Napa counties, vinified in the traditional Champagne method.



Peach hue. Delicate aromas of red apple and orange blossom. The rather soft, off-dry palate shows flavors of raspberry, strawberry and red apple skin. This crushable rosé sparkler has a persistent bead and a juicy, fruit-driven finish.

A portion of proceeds from *The Callie* gives back to The Breast Cancer Research Foundation.



SPARKLING SELECTION

- RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40
- SUGGESTED RECIPE: [Lumpia Shanghai](#)



DECEMBER 2022 CLUB SELECTION



NV BOCHET-LEMOINE BRUT CUVÉE SÉLECTIONÉE CHAMPAGNE, FRANCE



Bochet-Lemoine is a small Champagne house in the village of Cormoyeux, which is part of the *'Magic Triangle'* with the villages of Romery and Fleurie la Rivière. Jacky Bochet and Valérie Lemoine farm 8.5 hectares of vines, most of which are in one contiguous plot on a south facing slope just outside the village. The couple have been running the winery for the last twenty years, after taking over from her parents. Jacky is a fourth-generation winemaker from a family with a long history of growing grapes in the region. He takes part in every aspect of the production and assembles the wines himself, making notable Champagnes that are an expression of his vision for the future coupled with a rich winemaking tradition.



A proud *récoltant-manipulant*—or grower-producer—Champagne Bochet-Lemoine is truly a family enterprise. With just two full time employees, they bring in a team of seasoned grape pickers with over 12 years of experience to help at harvest. They work tirelessly to select the best clusters, leaving the inferior bunches on the vines. A lot of the larger houses harvest 'by the pound', picking quickly and with little attention to the quality of the fruit. Bochet-Lemoine's attention to detail definitely shows in the finished wine.



The Bochet-Lemoine vineyards are tended using *culture raisonnée*—or sustainable farming practices. This includes a minimal use of chemicals and no herbicides or pesticides. They rely instead on the use of pheromones to cause sexual confusion in insects, and using grass in between the vines to aid water retention and promote soil health.



Made in the traditional *méthode champenoise*, this non-vintage bottling is a blend of 50% Pinot Meunier, 30% Pinot Noir and 20% Chardonnay, from three different years with a base wine vintage of 2015. The clusters were harvested by hand and sorted in the vineyard. The varieties were direct pressed and vinified separately in thermo-regulated stainless-steel vats with selected yeasts. Malolactic fermentation followed. The wines were kept on the lees for 5 months, with light racking if necessary. The final blend was assembled the following February and aged on slats for 40 months. The *cuvée* was disgorged 8 months before release with a dosage of 8 g/L.



Pale gold in color. Inviting aromas of stone fruit and freshly baked brioche. The palate shows flavors of yellow peach, bruised apple, Bosch pear, light toast and dried apricot. Vibrant, with an aggressive yet well-balanced acid core and a fine bead. Beautifully textured and multilayered throughout the medium-long finish.

SPARKLING SELECTION

■ RETAIL: \$44.00
WINE CLUB MEMBER: \$37.40

■ SUGGESTED RECIPE: [Potato Latkes](#)

DECEMBER 2022 CLUB SELECTION



NV JEAN LAURENT BRUT BLANC DE BLANCS RÉSERVE CHAMPAGNE, FRANCE



Jean Laurent is the third-generation owner at the estate, but his family has been growing wine in the tiny village of Celles-sur-Ource for centuries. With a strong commitment to sustainable agriculture and commitment to quality, Champagne Jean Laurent has emerged as one of the top grower producers in the Côte des Bar region south of Epernay where estate is situated. Jean Laurent farms a scant 16 hectares of vines, with 70% planted to Pinot Noir, 20% to Chardonnay and the remaining 10% to Pinot Blanc and a tiny amount of Arbane. The vineyards are primarily located in the village of Celles-sur-Ource (with a few parcels in the neighboring village Landreville), known for its distinctive chalky soils, part of a band that stretches from Champagne to Chablis and all the way to the White Cliffs of Dover.



The vines are sustainably farmed and average between 25 and 30-years-old, with the oldest parcels being more than 60-years-old. Jean carefully limits vineyard treatments to encourage biodiversity, uses solar panels to generate winery's electricity, and uses reclaimed rainwater for winery operations.



The house style at Champagne Laurent is characterized by its single-varietal bottlings, stainless-steel vinification and élevage, and full malolactic conversion. The Brut Blanc de Blancs Réserve is blended from four vintages and aged a minimum of 36 months on the lees with a dosage of 9g/L.



Bright yellow hue. Characteristic aromas of yellow apple and freshly sliced green pear. The palate shows green apple, pear and lemon flesh and a hint of pastry dough. Textural mouthfeel with more richness and a slightly less bracing acidity than a lot of Blanc de Blancs. Beautifully opulent with a superfine, frothy perlage and a lovely mineral note on the lingering finish.



SPARKLING SELECTION

- RETAIL: \$57.00
WINE CLUB MEMBER: \$48.45
- SUGGESTED RECIPE: Lemon Capellini with Caviar