

DECEMBER 2020 CLUB SELECTIONS



NV DOMAINE FRANCIS ORBAN EXTRA BRUT ROSÉ CHAMPAGNE, FRANCE



Léopold Orban was one of the first Récoltant-Manipulants (A producer who sources fruit exclusively from their own vineyards) in the small village of Leuvrigny in the 1920s. Léopold's great grandson, Francois, took over as proprietor in 1999 at the young age of 19, tending 18 acres of 30-40 year old vineyards in and around the villages of Leuvrigny and Sainte-Gemme. Located in the heart of the Marne Valley, the domaine focuses on Pinot Meunier which comprises 90% of its vineyard holdings - ideal considering the sandy, clay-rich soils of the region suit the grape very well. Often considered merely a blending grape throughout other regions in Champagne, Pinot Meunier has pride of place in the Marne Valley and can offer wines of impressive depth, character and finesse.



This 100% Pinot Meunier Extra Brut Rosé Champagne is a stunning example of this lesser known Champagne grape. The grapes were hand-harvested and directly pressed. The must was fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks. It is a blend of 50% vintage wine from 2017 and 50% reserve wine from 2016, 2015 and 2014. 14% of the blend is Pinot Meunier still red wine which was added for color. It was aged for three years in bottle and given a dosage of 3 grams/L.



This Champagne is bright pink in color with orange flecks and has persistent perlage. On the nose you'll find fresh raspberries and white strawberry notes. The flavors reflect more tart cherry, under ripe yellow peach, and berry shortbread. The frothiness of the mousse is juxtaposed with the intensity of the flavors. What a lovely example of Pinot Meunier's complexity and earthiness. Cheers!



S P A R K L I N G S E L E C T I O N

■ SUGGESTED RECIPE: Terrine



■ RETAIL: \$55.00
WINE CLUB MEMBER: \$46.75

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NV MICHEL JACQUOT BRUT RÉSERVE CHAMPAGNE, FRANCE

Michel Jacquot is a grower in the village of Arconville in the Côte des Bar, the southern-most part of the Champagne region of France. The vineyards are nestled in the countryside and surrounded by hills which are planted with Pinot Noir and Chardonnay. This location, far to the south of Epernay and Reims, lends to the generosity of fruit that is not often found in wines from the Northern Districts. Until 1860, the vineyards belonged to monks, including the Abbey of Clairvaux founded by Bernard of Clairvaux. It was later acquired by the Jacquot family. In 1911, the Côte des Bar winegrowers revolted following a new delimitation of the vineyards that excluded them from the Champagne appellation. Michel Jacquot, as well as all the surrounding vintners fought hard—even in the face of the French army—to finally return to the appellation. In 1960, Michel Jacquot took the family vineyards to a new level, planting more vines, after acquiring 5 more hectares and part of the vineyard of Ailleville Castle.



Since 2000, Guillaume has taken over the winemaking as well as the work in the vineyards. Guillaume is a young and very talented 32 year-old who comes from another Champagne house in the same region of Aube as his father who owns the Bernard Gaucher Champagne family vineyards.



A "Grower Champagne", the NV Michel Jacquot Brut Réserve is made up of 90% Pinot Noir and 10% Chardonnay from the 2011 and 2010 vintages. The wine itself was fermented in old oak barrels with weekly bâtonnage and allowed to partially go through malolactic conversion before being aged on its lees for 24 months in bottle. It was disgorged in 2014 with a dosage of 10 grams/liter.



This wine has a pale gold color. It has inviting aromas of green apple and stone fruit. It is characterized as a classic of the House by its fruity freshness, and shows golden delicious apple, yellow plum and toasted hazelnut flavors. This lavish Champagne has very well balanced acidity and texture. Great Value!



S P A R K L I N G S E L E C T I O N

■ SUGGESTED RECIPE: Potato Latkes with Leeks

■ RETAIL: \$36.00
WINE CLUB MEMBER: \$30.60



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2016 DOMAINE DE LA BERGERIE BRUT CRÉMANT DE LOIRE AOC, FRANCE

Domaine de la Bergerie was founded in 1964 by Marie-Scholastique Horeau, and is currently run by her grandson, Yves Guégniard, his wife, Marie-Annick and their daughter, Anne. The family has taken the lead in converting to organic viticulture and contributing to the production of some fascinating wines. The domaine is located in the heart of Côteaux du Layon, in the Anjou region of the Central Loire Valley. The vineyards are spread throughout multiple appellations, including Anjou, Savennières, Côteaux du Layon and Quarts de Chaume, encompassing a total of 89 acres. While Chenin Blanc makes up the majority of their vineyards, the domaine is also known for Cabernet Franc, Cabernet Sauvignon and Grolleau.



Domaine de la Bergerie has always adhered to a high standard of excellence. They use green harvesting techniques, which is the process of removing extra grape bunches from a vine, with the aim of balancing leaf area and fruit weight for a crop that can achieve better ripeness. Then they carefully sort and separate the yields for vinification of each harvested parcel.



This Brut bubbly was crafted from organically farmed grapes (70% Chenin Blanc and 30% Chardonnay) and was produced by the Méthode Champenoise. The bottles were stored on the lees for two years before disgorgement. This wine received zero dosage.

This crémant has a pale golden hue. It has soft, appealing, floral aromatics with notes of fresh peaches. The palate is expansive, with flavors of golden plum, under ripe stone fruit and a hint of toasted hazelnut with an effervescent finish. Enjoy!



S P A R K L I N G S E L E C T I O N

■ SUGGESTED RECIPE: Creamy Chicken in White Wine Sauce



■ RETAIL: \$24.00
WINE CLUB MEMBER: \$20.40