

# JUNE 2020 CLUB SELECTIONS



## GUIBORAT *TETHYS* .16 EXTRA BRUT, GRAND CRU BLANC DE BLANCS CRAMANT, CHAMPAGNE, FRANCE

The Fouquet family has farmed small parcels in Cramant, Champagne since 1885. Today, Richard Fouquet (of the 5th generation) and his wife, Karine, run this tiny operation which farms 29 acres of vines, most of which are Grand Cru Chardonnay holdings from the deep chalk soils of Cramant and Chouilly, in addition to Pinot Meunier vineyards in Mardueil on the other side of Épernay. While they sell off grapes from 12 of their acres to the esteemed house of Laurent Perrier among other producers, they reserve the very best for their super small production bottlings which are primarily stainless steel or concrete fermented (although some lots are also aged in neutral cooperage).



The Tethys.16 bottling is named after the Greek goddess of the sea and the ancient sea from the Mesozoic era that once covered what is now Champagne. It is produced from Guiborat's younger vines aged between 10 and roughly 30-years-old. The wines are crafted with minimal intervention and handling, using only gravity to process the juice into concrete or steel for fermentation. The wines see just one racking before being bottled for the traditional secondary fermentation that produces the bubbles in Champagne. Tethys .16 is 80% 2016 vintage and 20% perpetual reserve; it spends 2.5 years on the yeast sediment, goes through partial malolactic fermentation, and has a dosage of 3.5g/L, putting it firmly in Extra Brut territory.



Pale golden hue with aromas of citrus, white flowers and a hint of yeast. The palate shows a mix of fresh apples, citron and chalk, the mousse is persistent, light and frothy, the mouthwatering acidity is balanced with a hint of brioche.



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

■ SUGGESTED RECIPE: Crispiest Potato Chips

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

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## DOYARD-MAHÉ *EMPREINTE*, PREMIER CRU BLANC DE BLANCS VERTUS, CHAMPAGNE, FRANCE



Beginning in 1927 with Maurice Doyard, this family has an illustrious history of grape growing in Champagne spanning four generations in the Premier Cru village of Vertus, located at the southern tip of the Côte des Blancs. This is a Champagne House run by women. Current owner/winemaker Carole is in charge with the help of her mother, Martine Doyard, and her aunt Odile. Her father, Philippe Doyard, keeps a low profile, although his grandfather Maurice was the co-founder of the CIVC (Comité Interprofessionnel du Vin de Champagne) in 1941. The winery was founded in 1970 and is situated at the old family home, the *Moulin d'Argensole*, which the family built in 1952. The winery itself overlooks the estate from an adjacent parcel, with the cellars located below the family home. Doyard-Mahé produces a fantastic example of true, terroir-driven Chardonnay—Blancs de Blancs that is elegant, beautifully balanced and complex with a wonderful flinty, mineral quality that is unusual for the village. The low dosage and extended aging *sur lies* promotes the delicate aromas and depth of flavor found in the finished wines, while also managing to keep the acidity at a relatively high level. This adds to the finesse, elegance and crisp minerality the wine displays.



The Chardonnay grapes for the Doyard Mahé *Empreinte* were processed in entirely in thermo-regulated stainless-steel tanks and went through malolactic fermentation. The blend is comprised of 2017 vintage combined with reserve wines, with a dosage of 10g/L, was bottled in 2018 and underwent remuage (riddling) for two years before disgorgement. The final result is a beautiful, monocru expression of pure Vertus Premier Cru!



Light golden hue with pale green flecks and persistent perlage. The nose offers delicate floral notes with lemon and green apple. The palate is fresh and light, with tiny, lively bubbles and flavors of pear, apple, citrus and a beautiful, mineral finish.



## SPARKLING SELECTION

■ SUGGESTED RECIPE: Lemon Mousse Cheesecake

■ RETAIL: \$45.00  
WINE CLUB MEMBER: \$38.25

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## 2014 GEBRÜDER SIMON SEKT RIESLING BRUT, MOSEL, GERMANY

Led by Kiki Pfitzer-Simon & Ingo Simon, Gebrüder Simon's winegrowing tradition dates back to 1724, and continues to this day, guided by passion, tradition and innovation. The current sparkling wine facility was built in 1995, and all of the sparkling wines are all made according to the traditional or classic method used in Champagne. Winemaker Ingo Simon is frequently found in other wine regions producing sparkling wine, and flying as far as Georgia in the Caucasus to manage the production of red wines. He is a real character—known for his wry wit, and his astute seriousness when it comes to his craft. He is the driving force behind this small family venture located in Lösnich, facing the steep, amphitheatre-like slopes of the famous Ürziger Würzgarten just across the Mosel river.

All aspects of production—beginning with the grape harvest, to the fermentation, bottling, riddling and disgorging—takes place at the estate, ensuring complete quality control from grape to glass. The fine, intricate, sparkling Rieslings from Gebrüder Simon are world famous!

This unique sparkling wine is crafted from premium Riesling grapes that are hand-picked and hand sorted. Fermentation took place in the bottle, in the *méthode champenoise*, and was dosed with Eiswein.

Pale gold in the glass, this vibrant sparkler offers fine aromatics of ripe apricot, apple blossom and citrus fruit. It is lively on the palate with persistent bubbles and focused flavors of apricot, mango and papaya with a touch of white pepper. An exotic, slightly decadent and refreshing sparkling wine that makes the perfect aperitif.

## SPARKLING SELECTION

■ SUGGESTED RECIPE: Miss Ollie's Jerk Chicken

■ RETAIL: \$25.00  
■ WINE CLUB MEMBER: \$21.25