

SEPTEMBER 2021 CLUB SELECTIONS



NV CLOSERIE DES LYS CRÉMANT DE LIMOUX BRUT AOP LANGUEDOC, FRANCE

Closerie des Lys was founded by the Collvray and Terrier families in 1997. Owners Jean-Luc Terrier and Christian Collvray have been friends since childhood and are also partners in Domaine des Deux Roches in the Mâconnais. In 1997 the two traveled to the Pyrenean foothills in search a location to start another Domaine with a different climate and terroir than that of Burgundy. They found it, deep in the foothills on the sides of two mountains, flanking a little hollow anchored by the old, forgotten village of Antugnac.



In 2013 Jean-Luc and Christian hired Mathilde Fort as their Chef du Cave. She worked for a long list of distinguished Domaines including, Didier Dagueneau, Mas Amiel, Vieux Télégraph, and Clos de Tart. Her impressive resume coupled with the fact that her family owns their own Domaine down the road, made for a perfect fit. Mathilde now runs the winery's day-to-day operations with the help of Jean-Luc's two sons, allowing Christian and him to split their time between the two Domaines.



The scenic, high elevation vineyards are located between 900 and 1800 feet above sea level and are planted to Chardonnay, Pinot Noir, Syrah, Merlot, Chenin Blanc, Mauzac, and Cabernet Sauvignon. The Crémant is all estate fruit: 60% Chardonnay, 30% Chenin Blanc, 5% Mauzac and 5% Pinot Noir sourced from Closerie's highest vines. The wine was aged on its lees in tank for 12 months before bottling with a dosage of 7 g/L to give body but not sweetness to the wine.



Pale yellow. Delicate aromas of Asian pear and white peach. Beautiful, frothy mousse. The palate is light and fresh with flavors of lemon and green apple, with a charming floral component. This charming crémant is the perfect summer apéritif. 400 cases produced annually.



SPARKLING SELECTION

■ SUGGESTED RECIPE: Ludo Lefebvre's Omelet

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



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2016 MAJOLINI FRANCIACORTA BRUT DOCG LOMBARDY, ITALY

The Maiolini family has been growing wine grapes since the 15th century. The family traces their roots to Ome, a unique place located on the northeastern border of Franciacorta—Italy's famed sparkling wine-producing region. The red grape variety Majolina was recently recognized as a variety indigenous to Lombardy and is a testament to the long history of the family in the region. Cantina Majolini was launched in the late 1960's by Valentino Maiolini, who focused exclusively on red wines. After his death in 1975, the winery remained closed until 1981, when his sons Gianfranco, Piergiorgio, Rino and Ezio decided to reopen the winery with a focus on sparkling wine. Today, Cantina Majolini is managed by the third generation: Simone and Giovanni.



A blend of 90% Chardonnay and 10% Pinot Noir; the grapes were carefully harvested and gently pressed and mainly fermented in stainless-steel tanks at a controlled temperature of approximately 64 °F. A portion of the Chardonnay was fermented and refined in small wooden barrels. The assembled wine was then aged on the lees in bottle for 36 months.



Bright yellow with a toasty aroma of yeast, vanilla, and a hint of hay. The charming palate is full, with persistent effervescence and flavors of citrus, bruised apple, raw hazelnut and quince. The finish is long with ample fruit and beautifully balanced acidity.



SPARKLING SELECTION

■ SUGGESTED RECIPE: Oven Polenta with Bagòss and Roasted Mushrooms



■ RETAIL: \$40.00
WINE CLUB MEMBER: \$34.00

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NV DOMAINE PETIT & BAJAN 'AMBROSIE' BRUT GRAND CRU CHAMPAGNE, FRANCE

Domaine Petit & Bajan is a récoltant-manipulant house that grows its own grapes and makes its Champagne all on site. Richard Petit's family roots in Avize go back centuries, cultivating Chardonnay in the chalky soils of the Côte de Blancs. Véronique Bajan's clan hails from Pinot Noir terroir in Verzenay, grand cru land on the Montagne de Reims.



Love, then marriage, came in 1997. In 1999, Richard took over his family's winery in Avize, and the idea that he and Véronique create wine together began to take root. With Richard's attention to detail in the fields and Véronique's tasting prowess in the cellar, the small-batch, grand cru wines of Petit & Bajan are very much the voice of Champagne's new generation.



The estate is just over seven acres in total. The Chardonnay vines are grown in pure chalk soils in the villages of Avize, Oger and Cramant, while the Pinot Noir vines are found in a mix of chalk and clay in the village of Verzenay. The grapes (70% Chardonnay and 30% Pinot Noir) were hand-harvested and immediately pressed in a hand-cranked, upright wooden press. The resulting juice was fermented with selected yeasts in temperature-controlled, stainless-steel tanks. The wine underwent malolactic conversion and was aged for a minimum of three years. The base vintage was 2011 with a dosage of 3 g/L.



Bright golden hue. Aromas of ripe, juicy apples, a hint of red fruit and toast. Silky texture with a creamy mousse, bursting with flavors of white fruits, apricot and toasted hazelnut. This Champagne epitomizes elegance and complexity and has been one of the highlights that we have enjoyed recently.



SPARKLING SELECTION

■ SUGGESTED RECIPE: Pistachio and Rose Halva



■ RETAIL: \$60.00
WINE CLUB MEMBER: \$51.00