



FLIGHT NIGHT FEATURING:

# Grower Champagne

WITH **NICHOLAS GRIFFIN**  
WEDNESDAY, SEPTEMBER 9, 2026 • 4PM - 7PM



Join us for an exploration of grower Champagne: wines made by the families who farm the vines, shape the base wines, and bottle the finished cuvées themselves.

For this week's Flight Night, we welcome Nicholas Griffin of Beaune Imports to pour five singular bottlings that reveal Champagne far beyond the familiar house style—Champagnes of place, personality, and precision.

What makes grower Champagne so special is its sense of authorship. Rather than blending fruit from across the region into a consistent house style, these vignerons farm their own vineyards and make wines that speak vividly of a particular grape, village, soil, and growing season. From Pinot Meunier's generous, earthy charm in the Vallée de la Marne to the electric chalk and

Chardonnay of the Côte des Blancs, these are Champagnes with unmistakable identity—expressive and as compelling at the table as they are in the glass. These Champagnes rewards curiosity: each bottle offers a direct line between grape, grower, village, and vintage. We hope you'll join us for the conversation.

The flight wines are served as one-ounce or two-ounce pours & 5-oz glasses.

2-oz flight: **\$57 PER PERSON / \$49 FOR WINE CLUB MEMBERS**

1-oz flight: **\$30 PER PERSON / \$26 FOR WINE CLUB MEMBERS**

- NV Laherte Frères Rosé de Meunier Extra Brut — Vallée de la Marne — \$61
- NV Pascal Agrapart "Terroirs" Extra Brut Blanc de Blancs — Côte des Blancs — \$115.50
- 2020 Vouette et Sorbée Blanc d'Argile Extra Brut — Côte des Bar — \$140
- NV Georges Laval Garennes Extra Brut — Cumières and surrounding villages — \$116
- NV Christophe Mignon Brut Nature — Vallée de la Marne — \$62



## **HOSTED BY NICHOLAS GRIFFIN, BEAUNE IMPORTS**

*Nicholas Griffin brings a lifelong hospitality perspective to his work as a Northern California sales representative for Beaune Imports. Before joining the importer in 2002, he spent more than a decade in some of the Bay Area's most influential dining rooms, including Chez Panisse and Zuni Café, and later worked as a sommelier at Madcap. His deep experience at the intersection of food, service, and wine makes him an especially engaging guide to the soulful, site-specific grower Champagnes in this tasting.*

IF QUANTITIES ALLOW, THE FLIGHT WINES WILL BE ON SALE  
FOR THE EVENING AT 15% OFF TO THOSE WHO PURCHASE A FLIGHT.