

FERRY PLAZA WINE MERCHANT & WINE BAR
DECEMBER 2018 SPARKLING WINE CLUB



**NV Terres Secrètes Crémant de Bourgogne, Blanc de Noirs
Brut, Burgundy, France**

If we had our way, we would drink fine Champagne all of the time, but our discretionary income oftentimes doesn't support this sentiment. That's why we were over the moon to discover Terres Secrètes, meaning 'secret lands', which is a collaboration between one of our favorite vendors, California-based North Berkeley Imports and a winery in the Mâcon region of Burgundy in operation since 1951. The idea behind the project is to produce Champagne quality wines for decidedly un-Champagne prices and to showcase Burgundy's legendary limestone terroirs. The vineyard sources for this venture, which are farmed sustainably, are in and around the village of Sologny at the southern end of the zone, with soils featuring Burgundy's classic mix of clay and limestone. We were thrilled to present this Blanc de Noirs sparkling wine made in the méthode champenoise alongside two Champagnes since it holds its own quite well. While undoubtedly lighter in style, it offers a complexity and elegance that you rarely see at this price point.

A blend of 80% Pinot Noir and 20% Chardonnay, this Crémant de Bourgogne Blanc de Noirs will reassure you that you don't need to break the bank to drink refined and complex bubbly on a regular basis. Aromas of Bing cherry, white peach and jasmine tea set the tone for this fresh and pristine style, while flavors of yellow apple, red berries, fresh fennel bulb and white pepper validate its clean and polished persona. Light in body and boasting fine, elegant bubbles and a vivacious acidity, this is a crowd-pleasing, go-to style for all of your holiday entertaining and would also make an excellent brunch accompaniment!

Sparkling Wine Club

\$23.00

\$19.55

Wine Club Member reorder price



"We spit so you don't have to."

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR
DECEMBER 2018 SPARKLING WINE CLUB



NV Tassin Blanc de Blancs, Aube, Champagne, France

In 1793, in the midst of the French revolution, the Tassin family began farming in the southerly “off the grid” village of Loches-sur-Ource in the Aube region of Champagne. The estate, which operates as a Recoltant-Manipulant (producing wines exclusively from its own vineyards on its own premises), is currently run by father and son, Michael and Thibault. Thibault brings a broad wealth of knowledge to the family business having acquired degrees in enology from three separate institutions in Troyes, Beaune and Reims. Considering he studied in both Burgundy and Champagne, his acumen in the vineyard and the cellar is well-rounded and thoughtful. With the intention of achieving transparency and letting the wines speak for themselves, Thibault abides by a philosophy of “no oak, all Aube”. Thus, he ferments exclusively in stainless steel and halts malolactic fermentation to retain a brighter acidity in the wines. The Aube terroir he is so passionate about showcasing is quite unique in contrast to more northerly Champagne regions; while the north is better known for Belemnite chalk soils, Aube boasts a mix of marls and Kimmeridgian chalks (also found in such mineral-driven wine producing regions as Chablis and Sancerre). And although Aube is considered a Pinot Noir region almost entirely (as only 7% of the vineyard holdings are planted to Chardonnay), this distinctive and delicious Blanc de Blancs confirms that Chardonnay is quite relevant there too.

This is pure Chardonnay sourced from 45-year-old vines on hillside vineyards that benefit from the nearby, climate-tempering Ource river. Fermented in stainless steel tank and aged on its lees for three years, it offers a playful dichotomy between rich, concentrated fruit and a delicate, fairly light structure. The fragrance hints at Mirabelle plum, white raspberry, Ranier cherry and apple blossom while the light to medium-bodied palate offers more bruised fruit notes as in D’Anjou pear and red apple. Lush in texture with a soft yet cleansing acidity, this refined and effortlessly enjoyable style finishes with a subtle hint of baking spice and bright, chalky minerality.

Sparkling Wine Club

\$50.00

\$42.50

Wine Club Member reorder price



“We spit so you don't have to.”

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR
DECEMBER 2018 SPARKLING WINE CLUB



**NV Guiborat 'Pur Prisme' Blanc de Blancs Grand Cru,
Brut Nature, Champagne, France**

The Fouquet family has farmed small parcels in Cramant, Champagne since 1885. Today, Richard Fouquet (of the 5th generation) along with 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 fermented (although some lots are also aged in neutral cooperage). Considering their limited inventory, we feel blessed to have acquired a pallet of this incredible Blanc de Blancs 'Pur Prisme', which is the newest cuvée in the Guiborat range of Champagne made in a brut nature style with zero dosage.

This is without a doubt, one of the best deals our wine club has ever procured, and seeing as it is very limited in production, we are still pinching ourselves! Comprised of 100% Chardonnay sourced from 30-year-old vines in the Grand Cru villages of Cramant, Chouilly and Oiry in the Côte des Blancs, it offers a modest price tag relative to its exceptional quality. Made up of 89% reserve wine from 2011 and 11% from 2010, the wine was aged on its lees in stainless steel tank for 18 months before being disgorged in 2015 with zero dosage. Aromas of hazelnut, lemon curd, sourdough and toasty baked brioche greet you on the nose and introduce an extremely focused, light to medium-bodied, yellow apple and marzipan-tinged palate. Despite the lack of dosage and ample acidity, it is not at all austere. Rather, a subtle creaminess envelopes the palate, peppered with notes of nutmeg and limestone. The finish is incredibly long and makes us yearn for something decadent to enjoy alongside many more glasses like baked camembert or butter-poached lobster!

Sparkling Wine Club

\$52.00

\$44.20

Wine Club Member reorder price



"We spit so you don't have to."

WWW.FPWM.COM