

FERRY PLAZA WINE MERCHANT & WINE BAR

DECEMBER 2019 WINE CLUB



NV Emile Paris 'Réserve Personnelle' Brut, Champagne, France

After years of painstaking work in the region's vineyards, Emile Paris decided to bottle Champagne under his own name in 1884. Located in the commune of Mareuil-sur-Aÿ, just outside of Epernay, the Emile Paris brand was built on strict adherence to tradition and quality standards. The house received a boost in recognition in 1920 with the designation of Mareuil-sur-Aÿ as a Premier Cru site and began to export its wines throughout Europe. Sadly, however, in the next decade business rapidly declined, and in his final years Emile signed over the winery to his son. By the onset of World War II, Emile Paris Champagne had completely dissolved and was no longer making wine; nearly 75 years later, négociant Patrick Bigar sought to bring this brand back to life. Sourcing from the house's original vineyard sites, which had since been supplying grapes to Champagne monolith Philipponnat, Patrick enlisted the assistance of Gérard Cuperly as head winemaker; 2017 marked the first bottling under the Emile Paris name since 1940.

This decadent expression of Champagne (50% Pinot Noir, 30% Pinot Meunier and 20% Chardonnay) comes from vineyard sites in the Mareuil Sur Aÿ, in the Verzy, Verzenay sub-appellation, characterized by its chalk, marl and clay soils. The grapes were harvested by hand and whole-cluster pressed to ensure absolutely zero skin contact. Each pressing was fermented separately before being blended into the final cuvée; 18 months fine lees contact contributed to the richness of this irresistible Champagne.

Deep golden hue, warm, buttered croissant aromas lead to a clean, full palate with notes of Honeycrisp apple, pear, dried apricot, toasted hazelnut and beeswax, finishing with zippy acidity a slight herbal note.

Suggested Recipe: Authentic Canadian Poutine

\$35.00

\$29.75

Wine Club Member reorder price



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

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NV Sanger Voyage 360, Champagne, France

Sanger Champagne represents a journey through Champagne's history. Sanger Champagne is the product of the efforts of the Academy Viticampus in Avize where 85% of Champagne producers have trained since its post-WWII inception in the early 1950s. They chose the name, sans guerre, or Sanger, meaning "without war" to honor their history and celebrate their future direction. Today, the school maintains production of fine Champagne on a small scale but with unprecedented access to resources—talent being the main one; in the winery, modern technology balances the preservation of tradition. Fifty stainless steel tanks allow the school to vinify each of its lots separately, which maximizes blending potential. Partial malolactic fermentation (80%) preserves brightness on the palate. Wines are made in an oxygen free environment to preserve freshness but longer aging in the bottle (40 months on the lees) develops complexity. After minimal dosage, Sanger Champagnes remain in the winery six more months to rest so they are fully ready upon release to the market. Sanger respects time in the cellar to produce accurate, balanced and expressive Champagnes.

NV Voyage 360 is equal parts Chardonnay, Pinot Noir, and Pinot Meunier. Hand-harvested grapes (sourced from 42 villages) were combined to create this cuvée, thus touring you through the Champagne region!

Pale golden hue, with aromatics of green apple, citrus and brioche. The palate shows lovely flavors of pear, yellow apple, Meyer lemon curd and bitter almond with a light, frothy mousse.

Suggested Recipe: New Shrimp Louie (Poached Shrimp Salad)

\$42.00

\$35.70

Wine Club Member reorder price



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NV Bonnet-Ponson Brut Premier Cru, Champagne, France

Since its founding in 1862 by Grégoire Bonnet, six generations of the family built the house of Champagne Bonnet-Ponson. Grower-Producers from the very beginning, each generation has contributed to the legacy by digging new caves, buying new parcels or creating a new cuvée. Thierry Bonnet and his son, Cyril, are now the guardians of tradition and maintain the original style of winemaking by sourcing fruit solely from their family-held vineyards, spread over 26 acres and five Premier Cru and Grand Cru villages: Chamery, Vrigny, Coulommès la Montagne, Verzenay and Verzy. In the interest of preserving the terroir and the continuing search to improve their wines, Bonnet-Ponson now manages their vineyards using organic practices.

The assemblage involves about 35 vine plots over the villages of Chamery, Vrigny and Coulommès-la-Montagne, and is a blend comprised of Pinot Noir (35%), Pinot Meunier (35%) and Chardonnay (30%). The hand-picked grapes were pressed within 4 hours of being harvested, the must was fermented in a combination of stainless steel (75%), concrete tank (20%) and oak barrels (5%). The resulting wine was aged sur lie for 7 months before blending. This elegant Champagne underwent partial malolactic fermentation (for a softer, riper and creamier wine), no filtration and minimal sulfur addition, a dosage of 9g/L, and bottle-aging for 4 years before release.

Pale golden robe with classic aromas of white fruits and toasted almond. The palate shows pear, red and golden apple, candied orange peel, a beautiful, chalky minerality and delicate acidity, the mousse is delicate yet persistent. A true joy to drink!

Suggested Recipe: Caviar and Crème Fraîche Tartlets

\$48.00

\$40.80

Wine Club Member reorder price



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