

MARCH 2020 CLUB SELECTIONS



NV CHAMPALOU VOUVRAY BRUT 'MÉTHODE TRADITIONNELLE' LOIRE VALLEY, FRANCE

Catherine and Didier Champalou both came from vigneron families, yet their mutual sense of independence prompted the couple to brave it on their own right after completing viticultural school in Saumur. Since starting the domaine in 1983, they have not only grown their business, but their label is one of the most highly acclaimed in the appellation! Vouvray is home to Chenin Blanc, more commonly known as *Pineau de la Loire* in their part of the world. The family farms twenty-one hectares of vineyards on clay, limestone, and siliceous soils. They embrace sustainable farming while also integrating the use of the lunar calendar more traditionally associated with organic viticulture. The Champalou house style produces wines of great elegance and grace, highly aromatic with impeccable balance. There is no question that the tradition and quality for which this domaine is known will continue for many years to come.



Made from 100% Chenin Blanc (as required by law) the grapes for this Vouvray Brut were picked at maturity—early in the morning to best preserve the quality of the fruit. The must was fermented in stainless steel and the wine left on fine lees before bottling, the second fermentation took place in bottle, and was then aged *sur lattes* for two years before disgorgement. Dosage varies from vintage to vintage with a maximum residual sugar of about 3g/L. The Vouvray Brut "Méthode Traditionnelle" is a blending of three different vintages per cuvée.



Pale yellow hue with aromas of toasted almond, honeysuckle and white peach. The flavors are under-ripe peach, green apple skin and pineapple leading to the bright, juicy and mineral-laced finish.



SPARKLING SELECTION

■ SUGGESTED RECIPE: Dragon Roll

■ RETAIL: \$26.00
WINE CLUB MEMBER: \$22.10

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NV DIEBOLT-VALLOIS BLANC DE BLANCS À CRAMANT, CHAMPAGNE, FRANCE

The Diebolt and Vallois families have a distinguished history in the Côte des Blancs. The Vallois family has been growing vines in Cuis since the 15th century; the grandfather of current proprietor Jacques Diebolt began making estate bottled champagne at the beginning of the 20th century. Champagne Diebolt-Vallois was created in 1960, when Jacques married Nadia Vallois and incorporated some of the vineyard holdings that belonged to the Vallois family into the Diebolt estate. Diebolt-Vallois champagnes are the result of a united family: Jacques Diebolt and Nadia Vallois are helped by their two children, Arnaud and Isabelle, and now own 13 ha of vineyard holdings, spread over the villages of Cramant, Chouilly, Cuis, Oger and Épernay and purchase the remainder of their grapes from another branch of the Vallois family.



Cramant is the first 100% Grand Cru village you come to when you enter the Côte des Blancs from the direction of Épernay. The Diebolt-Vallois champagne vines are mainly found in the southern part of Cramant, on the way to the village of Avize. The soil consists of a layer of light earth over a chalk subsoil; the East-Southeast facing slopes suit Chardonnay particularly well, and produce champagnes which simultaneously show fruit, power and a rich texture.



The Chardonnay for this Blanc de Blancs was harvested, pressed and then fermented in thermostatically controlled vats. The wine then saw a dosage of approximately 7g/L, the final assemblage is a blend of wines from two vintages, the result of which is a delightfully balanced and layered example of Blanc de Blancs.



Pale golden robe with a pungent yet refined nose comprised of spring flowers, caraway seed, citrus peel and fresh apple. Brisk and pure yet creamy, with penetrating apple and citrus flavors, great finesse, a lovely chalky minerality, light frothy mousse and exquisite, floral finish.



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

■ SUGGESTED RECIPE: Oysters Rockefeller

■ RETAIL: \$50.00
WINE CLUB MEMBER: \$42.50

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NV LOUIS NICAISE BRUT ROSÉ PREMIER CRU À HAUTVILLER, CHAMPAGNE, FRANCE

Champagne Louis Nicaise is located in the Vallée de la Marne village of Hautvillers in the heart of Champagne—Dom Perignon made this village famous and it is known as the birthplace of Champagne. The Nicaise estate has taken a qualitative turn for the better in recent years, led by Laure Nicaise-Préaux, representing the fourth generation of the Nicaise family, who along with her husband, then 25-year-old Clement Préaux, began working at the domain in 2007. Clement apprenticed with the great Anselme Selosse before then, and the young couple has implemented a progressive approach including lower dosage and gaining certification for sustainability.



The Chardonnay (35%) is sourced from the family vineyards in Hautvillers, while the Pinot Noir (65%) is split terroir: part Hautvillers Premier Cru and part Aÿ Grand Cru (among the top villages for Pinot Noir in Champagne). The base wine is roughly 40% from the 2016 harvest while the generous remainder is “perpetual reserve” wine—a blend of base wines from past vintages, typically held in one vessel (Champagne’s streamlined version of a *solera system*, common in Sherry production). This technique allows for extra layers of complexity and texture. After disgorgement, the Champagne is topped off with 15% still Pinot Noir. The dosage, at 7.5 g/L gives delicious weight without the feeling of sweetness; the finish is refreshing and totally dry.



Pale raspberry hue with a pink-silver rim. On the nose, the wine exhibits fresh crushed white and red cherries, pomegranate, chalk and rose petals. The palate shows ripe cherry, wild strawberry and rhubarb with a hint of citrus zest and a savory brioche note underlying the refreshing, lengthy finish.



SPARKLING SELECTION

■ SUGGESTED RECIPE: Kickin’ Fried Shrimp

■ RETAIL: \$48.00
WINE CLUB MEMBER: \$40.80