

JUNE 2025 CLUB SELECTION



NV FRANÇOIS MONTAND BLANC DE BLANCS BRUT METHODE TRADITIONNELLE, FRANCE



François Montand is located in the Jura region of eastern France, created to showcase the elegance of méthode traditionnelle sparkling wines beyond Champagne. Produced by Les Grands Chais de France, under the direction of winemaker, Arnaud van der Voorde, the house works with growers across select vineyard sites, focusing on consistency, value, and regional expression. While not estate-driven in the traditional sense, the sourcing emphasizes sustainably farmed vineyards, with increasing attention to environmentally responsible viticulture practices such as reduced chemical inputs and careful canopy management to preserve fruit quality and freshness.

The non-vintage François Montand Brut Blanc de Blancs is crafted using the méthode traditionnelle, with secondary fermentation in bottle and a period of lees aging, for at least nine months, to build texture and complexity. Made from Colombard, Ugni Blanc and Chardonnay from sites located on the west facing slopes of the Jura Mountains, and select vineyards located in the Gascony region of Southwest France. The resulting wine is bright and approachable, offering aromas of green apple, lemon zest, and white flowers, with subtle notes of brioche and almond. On the palate, it is crisp and lively, with fine bubbles, a clean citrus-driven core, and a refreshing finish marked by hints of pear and minerality. An easy, versatile sparkling wine, it pairs well with light appetizers, soft cheeses, or simply as an apéritif.

SPARKLING SELECTION

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- **SUGGESTED RECIPE:** Curried Chicken with Peach Salad



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HENRI CHAMPLIAU BRUT *AUTHENTIQUE* CRÉMANT DE BOURGOGNE, FRANCE

Henri Champliau is a family-owned sparkling wine house based in Mercurey, in Burgundy's Côte Chalonnaise, founded in 2016 by Alexandre Graffard and named in honor of his grandfather, whose admiration for Burgundy's terroir and craftsmanship inspired the project. Operating as a négociant, Graffard takes a hands-on approach to sourcing, working directly with growers to select high-quality fruit without intermediaries. This close collaboration allows for careful vineyard oversight and an emphasis on sustainable, quality-focused farming, ensuring that each site's character is preserved while maintaining consistency across the portfolio.

The non-vintage Crémant de Bourgogne Brut "Authentique" is anchored by Pinot Noir (85%), complemented by a small portion of Chardonnay (15%), with each parcel vinified separately in small lots before blending. The wine underwent secondary fermentation in bottle and was aged sur latte for 15 months, building texture and complexity. "I call the wine 'Authentique' because of the Pinot Noir," says Alexandre, "Pinot Noir is the identity of Henri Champliau." And Pinot Noir defines the wine's personality, offering a vibrant aromatic profile of red apple, wild strawberry, and citrus peel, alongside hints of white blossom and toasted brioche. The palate is lively and structured, with fine bubbles, bright acidity, and a subtle mineral note on the finish, making it an elegant and versatile sparkling wine for a range of pairings.

SPARKLING SELECTION

- RETAIL: \$37.00
WINE CLUB MEMBER: \$31.45
- **SUGGESTED RECIPE:** Tuna Croquettes



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NV ELEA BRUT *LES COQUELICOTS DE CERSEUIL* CHAMPAGNE, FRANCE



The story of Champagne Elea began in 1991, when David planted his first vines in Cerseuil, Troissy, and Bouquigny, working steep south-facing slopes of shallow clay-limestone soils overlooking the left bank of the Marne Valley. His wife, Emmanuelle later joined him, and together they built the vineyard through years of dedicated work, with a strong focus on Meunier alongside a smaller amount of Chardonnay. In 2014, David tragically passed away in an accident, Emmanuelle carried the estate forward with the help of the local winegrowers who had supported her, and she has managed the vineyard since 2015. Today, the estate continues as a collaboration rooted in gratitude, resilience, and a deep attachment to place, with the poppy symbolizing freedom, rebirth, and resilience at the heart of the cuvée's identity; Elea is deeply tied to family, and is an amalgamation derived from the names of her three daughters: Eva, Lily, and Analéa.

The Elea "Les Coquelicots de Cerseuil" Brut is composed of 70% Meunier and 30% Chardonnay, sourced from the clay-limestone terroir of Cerseuil and disgorged with a Meunier liqueur based on a 2014-2023 perpetual blend; the wine was disgorged on January 28, 2025, with a dosage of 5 g/L. The wine is made to feel fresh, tensioned, and easy to drink, and it shows that style with bright orchard fruit, citrus zest, and white-flower notes wrapped around a creamy, mineral frame. Fine bubbles and a lively backbone give it lift and precision, while the Meunier brings generosity and supple texture, making it feel effortless and adaptable in almost any setting.

SPARKLING SELECTION

- RETAIL: \$68.00
WINE CLUB MEMBER: \$57.80
- **SUGGESTED RECIPE:** Rosemary-Brined, Buttermilk Fried Chicken

