

# MARCH 2026 CLUB SELECTION



## 2021 GENEVIEVE MCC BLANC DE BLANCS BRUT BOT RIVER, SOUTH AFRICA



Genevieve was founded by Melissa Genevieve Nelsen, a former pilot from rural Elgin, South Africa, who transitioned into winemaking after caring for her mother and discovering her passion at Wildekrans Wine Estate's tasting room. Mentored by Ross Gower of Klein Constantia, she launched her label with its inaugural 2008 vintage, focusing exclusively on premium Chardonnay-based Méthode Cap Classique Blanc de Blancs from Bot River's Van der Stel Pass terroir, doubling production after early success. In 2017 she purchased a farm in Bot River Valley with her partner Leon—a viticulturist—converting an old barn into a tasting room and guest cottages, and embracing regenerative farming for sustainability. Named after the patron saint of Paris—reflecting her parents' love for France—Genevieve embodies Melissa's vision of elegant, small-batch sparklers that capture the region's cool-climate finesse.

The 2021 Genevieve Blanc de Blancs Brut is a Méthode Cap Classique sparkling wine from Bot River in South Africa's Overberg region, crafted by winemaker Melissa Genevieve Nelsen. Méthode Cap Classique (MCC) is South Africa's term for premium sparkling wines produced using the traditional method, identical to that of Champagne, where a second fermentation occurs inside the bottle to create fine bubbles and complexity. This 100% Chardonnay expression highlights the cool-climate terroir near Walker Bay, with grapes from old vines on deep riverside soils. Whole bunch pressing ensured clean, high-quality juice, followed by 42 months of lees aging before disgorgement to build finesse and complexity. Minimal intervention in the cellar allows the vintage to shine through. The 2021 Genevieve Blanc de Blancs Brut MCC displays a pale green-gold hue with fine, persistent bubbles. On the nose, it offers citrus, white florals, fresh pear, hazelnut, chalky minerality, lemon zest, chamomile, and subtle brioche. The palate is crisp, light-bodied, and mineral-driven, balancing elegant green pear, lemon pith, almond skin, and flinty wet stone with lively acidity and a racy, layered finish.

## SPARKLING SELECTION

- RETAIL: \$40.00  
WINE CLUB MEMBER: \$34.00
- **SUGGESTED RECIPE: Strawberry Fool (Strawberries and Cream)**



# MARCH 2025 CLUB SELECTION



## NV MARY TAYLOR *DI BRESCIA* EXTRA BRUT PROSECCO VENETO, ITALY



Mary Taylor Wine is an importer and négociant brand founded by American wine expert Mary Taylor, who launched it in 2017 after nearly two decades in the industry selling European wines at auctions and as a merchant. Inspired by her time living among Burgundy growers, Taylor created her signature "White Label" series to demystify Old World terroir for U.S. consumers, focusing on place over grape variety with clean, minimalist designs and affordable pricing. She buys grapes or juice directly from artisan producers—primarily in France and expanding to other regions—to craft approachable, terroir-driven wines like her IGP series and sparkling lineup, building a self-funded business that now proudly partners with women-led distributors.

Mary Taylor's Di Brescia Prosecco Spumante Extra Brut hails from the picturesque valley below Montecchio Maggiore—made famous by Shakespeare—where two sisters helm a historic cantina visible from Veneto trains zipping between Venice, Verona, and nearby Vicenza. Their 17 acres of 20-year-old Glera vines thrive on speckled limestone and volcanic soils, eco-sustainably farmed, yielding juice fermented first in tank, then via the Charmat method in sealed vessels for lively spumante bubbles before filtration and bottling. This 100% Glera spumante delivers a round, rich profile of citrus, pear, and floral notes with a fizzy, refreshing edge—perfect as an apéritif to kick off your next gathering, brunch, or casual happy hour.

## SPARKLING SELECTION

■ RETAIL: \$20.00  
WINE CLUB MEMBER: \$17.00

■ **SUGGESTED RECIPE: Waffled Potato Blini with Smoked Salmon**



# MARCH 2025 CLUB SELECTION



## NV RUELLE-PERTOIS BRUT *ECLAT D'OR* CHAMPAGNE, FRANCE



Ruelle-Pertois is a family-owned grower-producer whose bottles rarely leave France. Both Michel Ruelle and his wife Martine Pertois came from Champagne-growing families. Based in Moussy in the Vallée de la Marne, the couple has quietly farmed about six hectares—anchored by Grand Cru holdings in Chouilly, Cramant, and Oiry—for decades, selling most of their wine to longtime local customers and restaurants. There's no website, no glossy marketing; even the importer had to wait years before being granted tiny allocations. Today, Michel Ruelle and Martine Pertois' children, Benoît and Virginie, carry on this low-key, high-skill legacy, crafting Champagnes that showcase deep chalk soils, *lutte raisonnée* farming, and long lees aging at prices that still feel almost implausibly fair. In a region where small growers can now command luxury-house prices, Ruelle-Pertois remains one of Champagne's best-kept secrets.

Ruelle-Pertois' Brut Eclat d'Or is their Meunier-led multi-vintage jewel, built around a brilliant cépage of 80% Pinot Meunier, 10% Pinot Noir, and 10% Chardonnay, with roughly 70% of its base wine from the excellent 2020 vintage. The wine spent about four years sur lie before disgorgement (here, in 2025) and received a modest 7 g/L dosage—just enough to round out its incisive mineral spine without dulling its vibrancy. The result is a Champagne whose color, aromatics, and texture punch far above its category: layers of orchard and red fruits, brioche, citrus, and chalk unfurl slowly, with an almost Grand Cru-like finesse and a finish that lingers on and on.

## SPARKLING SELECTION

- RETAIL: \$65.00  
WINE CLUB MEMBER: \$55.25
- **SUGGESTED RECIPE: Sweet Onion and Goat Cheese Tarts with Thyme**

