

# JUNE 2025 CLUB SELECTION



## 2020 CHÂTEAU DE PASSAVANT ANCESTRALE BRUT NATURE VAL DE LOIRE, FRANCE



Founded in 1900 by Jules Falloux, Château de Passavant is located on the River Le Layon in Anjou. The estate is now run by the fourth and fifth generation of the Lecomte family to cultivate grapes and make wine there. Château de Passavant's flagship wine, Ancestrale, Crémant de Loire is an homage to its roots as a farmstead winegrower and producer. The first bottle of sparkling wine in history was likely the result of an accident based merely on the seasonal rhythms of a farm. Fermentation would spontaneously start in the fall, then the winter's cold temperatures would set in and halt it. When temps rose in the spring, any residual sugars provided the resource for a second in-bottle fermentation.

A blend of 60% Chenin Blanc, 20% Chardonnay and 20% Cabernet Franc from estate vineyards in Haut-Layon (Anjou), vinified with indigenous yeasts. Instead of waiting for the winter's cold temperatures, a controlled and planned chilling of the bottles halted the first fermentation, leaving some residual sugar in the bottle. After some time, as the ambient temperature rose, the secondary fermentation was initiated, trapping the CO<sub>2</sub> in the bottle, giving the wine its natural effervescence. Most producers would stop there, but Passavant chooses to age theirs for an impressive 24 months on its lees (nine months longer than the minimum requirement in Champagne). They then disgorge the wine, creating a clear sparkler, rather than one with a cloudy appearance, and resulting in an especially polished méthode ancestrale. This elegant Pét-Nat has a fine, steady bead, the delicate aromatics open to flavors of white orchard fruit, citrus flesh and a hint of toasted brioche. Smooth and graceful with a lengthy, balanced finish.

## SPARKLING SELECTION

- RETAIL: \$35.00  
WINE CLUB MEMBER: \$29.75
- **SUGGESTED RECIPE: Shrimp Four-Layer Caviar Dip**



# JUNE 2025 CLUB SELECTION



## NV BRETON *LA DILETTANTE* BRUT VOUVRAY LOIRE VALLEY, FRANCE

Catherine and Pierre Breton have been crafting great wines of remarkable integrity for several decades. The couple farm eleven hectares of vines just east of Bourgueil in the village of Restigné. The Bretons first introduced biodynamic practices into their viticulture in 1994, just after receiving their organic certification in 1991. Recently, they started the three-year process of seeking biodynamic certification. Their wines are made primarily from Cabernet with small quantities of Chenin Blanc; they produce Chinon and Bourgueil, as well as a bit of Vouvray. Each of their wines are unique, with differences in soil, vinification, and élevage all playing a role. Though Pierre is the principal cellar master, Catherine makes a series of cuvées under the label La Dilettante—or “the dabbler”.

Made exclusively of hand-harvested Chenin Blanc from 40-year-old vines. This delightful Brut Vouvray was made using the traditional method (*méthode champenoise*), with indigenous yeasts and 8g/L dosage. Inviting aromas of honeyed pear and orange blossom. The lively palate shows flavors of ripe pear, quince and apricot nectar and marzipan; beautifully balanced with a light, creamy mousse and a delicately tapered finish.

## SPARKLING SELECTION

- RETAIL: \$35.00  
WINE CLUB MEMBER: \$29.75
- **SUGGESTED RECIPE:** New Orleans-Style Barbecue Shrimp



# JUNE 2025 CLUB SELECTION



## NV JEAN VESSELLE BRUT RÉSERVE BOUZY, CHAMPAGNE, FRANCE

The Vesselles have been cultivating vines on the chalky soils of the Grand Cru village of Bouzy for generations, since the early 1700s. In 1880, Jean Vesselle's grandfather established the domaine as a Récoltant-Manipulant and began making Champagne from his own fruit. The lovely and sweet Delphine Vesselle now runs the estate with her husband, David, after her father Jean's passing in 1996. She takes great pride in her family's 300-year history in Champagne and strives to honor her father's memory and the wonderful domaine he established. It covers 15 hectares of vines, mostly Pinot Noir, with a little Chardonnay, which are farmed sustainably using organic practices. They produce 12 different cuvées including a still, Bouzy Rouge (100% Pinot Noir from Bouzy) for a total of 10,000 cases, which is minuscule compared to the big houses and Grands Marques of the region. Jean Vesselle is considered to be one of the premier grower-producers in Champagne and a top maker of Blanc de Noir wines. As our loyal clientele can attest, we are longtime fans of their rosé bottlings (Oeil de Perdrix, Rosé de Saignée and Cuvée Friandise Demi-Sec), which have had permanent spots on our Champagne shelves practically since we opened our doors. We are especially proud to feature their Brut Réserve in our Sparkling Club and know it will be just as popular as the rosés!

This charming Champagne is a blend of 80% Pinot Noir and 20% Chardonnay that was fermented in stainless steel tanks and aged in bottle for three years before disgorgement with a dosage just under 11g/L. The nose is very expressive with aromas of white strawberries, lemon blossom and red apple skin. The palate is at once light-bodied, full of flavor and creamy, yet light on its feet. Notes of sweet red apple are joined by Anjou pear, lemon curd, blanched almond and honeysuckle, which is especially apparent on the crisp finish.

## SPARKLING SELECTION

- RETAIL: \$55.00  
WINE CLUB MEMBER: \$46.75
- **SUGGESTED RECIPE: Fried Macaroni & Cheese Bites**

