

# MARCH 2025 CLUB SELECTION



## NV VINS EL CEP PÉT-NAT PNT NR CATALUÑA, SPAIN



Vins El Cep is owned by four different (Carreras, Masana, Parera and Esteve) families who have been making delicious wines from their families' sustainably farmed lands since 1980. Most of the vines are old, located on the slopes of the Anoia and spread over the municipalities of Sant Sadurní d'Anoia, Gelida and Sant Llorenç d'Hortons. The vineyards are primarily planted to native varieties, such as Macabeo, Xarel·lo, Parellada and Tempranillo, with some non-native varieties such as Cabernet Sauvignon, Chardonnay, Pinot Noir, Merlot and Syrah. In 2000, Vins El Cep decided to begin conversion to organic farming; not long afterwards, determined to keep innovating on all fronts, they took things a step further and implemented biodynamic agriculture. Although this type of farming was uncommon in Spain at the time, the results spoke for themselves; and they knew this was the way to go—becoming the first in Spain to produce a biodynamically farmed Cava.

A break from tradition—if you will—the PÉT-NAT PNT NR was produced from 100% estate grown, certified organic Pinot Noir. The grapes were gently pressed and began spontaneous fermentation in stainless steel. The must was transferred to bottle while still fermenting. In the following winter, the wine was disgorged to remove the gross lees and recapped without dosage or any additions, such as bentonite or other clarifiers. The bottles were aged in darkness, at a constant level of humidity and controlled temperature. Certified organic & vegan. The palate bursts with vibrant flavors of underripe strawberry, raspberry and lemon flesh; it is frothy, notably clean and intensely refreshing. This delicious, natural sparkler is well-crafted and focused, with wonderful minerality and plenty of youthful exuberance.

## SPARKLING SELECTION

- RETAIL: \$28.00  
WINE CLUB MEMBER: \$23.80
- SUGGESTED RECIPE: [Fried Smelt w/ Garlic Swiss Chard](#)



# MARCH 2025 CLUB SELECTION



## NV COSSY CUVÉE ÉCLAT BRUT, PREMIER CRU CHAMPAGNE, FRANCE

Champagne Cossy was founded in 1764, in the tiny Premier Cru village of Jouy-Les-Reims, in the heart of the Montagne de Reims. Today, it is headed by Sophie Cossy following the unexpected and sudden passing of her father a little more than 10 years ago. Sophie dropped everything and came back to the domaine to ensure the family legacy continued. Since she took over, she changed many of the cuvées. She began lowering the dosage and lengthening the time on lees before disgorgement—creating drier, more refined wines that exhibit much more complexity.

The estate consists of 7 hectares of vines, divided into 34 different plots. Approximately 50% is planted to Pinot Meunier, 35% to Pinot Noir and 15% to Chardonnay. Farming is sustainable and moving toward organic. CUVÉE ÉCLAT is the flagship wine of the estate. This bottling is comprised of 34% Pinot Meunier, 33% Pinot Noir and 33% Chardonnay: a blend from 3 years (2016 harvest with reserve wines from 2015 and 2014). Aged 3 years on the lees. No wood used. Dosage 8g/L. Pale straw hue. Fine, persistent bead. Pleasant bouquet of apples laced with citrus zest and a hint of pastry dough. The palate is fresh and textured, with flavors of ripe apple, pear and juicy lemon flesh. Nice length with layered finish. A beautiful blend of freshness and maturity.

## SPARKLING SELECTION

- RETAIL: \$60.00  
WINE CLUB MEMBER: \$51.00
- SUGGESTED RECIPE: [Buttery Garlic Crab Noodles](#)



# MARCH 2025 CLUB SELECTION



## NV MICHEL SARRAZIN BRUT CRÉMANT DE BOURGOGNE, FRANCE

Domaine Sarrazin Michel et Fils was founded by Michel Sarrazin in 1964, who took over the estate from his parents and began bottling wine. In the early 1990s, he handed the reins to his two sons, Guy and Jean, who have since been joined by his two grandsons in the family business. The Sarrazin family is known for making spectacular high-altitude Côte Chalonnaise Burgundy from the village of Jambles, a tiny hamlet—of some 50 residents—just outside of Givry, at 300 meters above sea level. Today, the estate includes 40 hectares of sustainably farmed vineyards across Givry, Maranges and Mercurey.

90% Pinot Noir and 10% Aligoté from 30+ year-old vines from estate vineyards located on the higher-altitude slopes around Givry. Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless-steel tanks. Secondary fermentation in bottle (méthode Champenoise). Aged for 16 months in bottle. Dosage 3g/L. Delicate aromas of citrus blossoms. Flavors of red apple, orange, red berries, maraschino cherry and bitter almond. The palate is amply fruited but with great precision; it is refreshing and vibrant through the long, clean finish.

## SPARKLING SELECTION

- RETAIL: \$37.00  
WINE CLUB MEMBER: \$31.45
- SUGGESTED RECIPE: [Shrimp Étouffée](#)

