

DECEMBER 2024 CLUB SELECTION



2021 LLOPART BRUT RESERVA ROSÉ CORPINNAT PENEDÈS, SPAIN



The Llopart family has been growing grapes since 1385. Over the centuries, they dedicated themselves to the cultivation of grapevines, wheat, and olive trees, until the late 1800s when they committed themselves exclusively to grape growing. In 1887 Llopart released their first Cava, produced in the estate's old *masia*—or country house. In the 1950s Pere Llopart i Vilarós elevated the operation and began producing remarkable sparkling wines according to the *méthode Champenoise*. Llopart were pioneers in the production of sparkling rosé wines and were one of the first sparkling producers to make a rosé from exclusively red grapes. As a founding member of Corpinnat, they soon convinced the association to restrict rosé production exclusively to red varieties.

The Llopart vineyards are certified organic. They sit on a limestone mantle with soils that are a mixture of clay and siliceous components. Due to the primitive sea inlet that expanded and retreated several times, there are layers of marine fossils, coral reefs and sediment layers from old cliffs, rivers, deltas and small lagoons. The vineyards are primarily head-trained bush vines while younger plantings are on high density trellises. All of the vineyards are dry-farmed and tended to by hand, without any machinery; plowing in the oldest vineyards is still done by horse.

Made up of 58% Monastrell, 21% Garnatxa and 21% Pinot Noir, the grapes were sourced from the Clos del Lluís and Clot de Balenyà vineyards. The vines were planted between 1970 and 2000. The grapes were hand-harvested and whole cluster pressed with very gentle levels of pressure, only half of the first press was used. Each varietal was vinified separately, via spontaneous fermentation in small lots. The base wines were aged in tank *sur lie* for a short period of time before being blended and racked to bottle. The wine was crafted in the traditional, artisanal *méthode Champenoise* with secondary fermentation in the bottle. Aged for 18 months in bottle before release.

Bright pink in the glass with persistent, creamy perlage. Lush, fruity aromas of ripe red berries mingled chalky, mineral notes. The palate is round and fresh, bursting with flavors of candied cherry, raspberry and currants. Artfully balanced with plenty of zippy acidity and ripe fruit through the lip-licking finish.

SPARKLING SELECTION

- RETAIL: \$32.00
WINE CLUB MEMBER: \$27.20
- SUGGESTED RECIPE: [Southern Fried Pork Chops](#)



DECEMBER 2024 CLUB SELECTION



2021 LOUIS PICAMELOT LES TERROIRS BLANC BRUT CRÉMANT DE BOURGOGNE, FRANCE

Established in 1926, Maison Louis Picamelot is one of the first crémant houses in Burgundy. Known for its character-driven, complex wines, this family-run sparkling wine house sources high-quality grapes from greater Burgundy. Picamelot not only crafts its own, estate-sourced Crémant de Bourgogne but also is the house to which many of Burgundy's top growers entrust their Crémant de Bourgogne production. The cellars are located in the village of Rully, in the Côte Chalonnaise, nearly 500 feet underground, dug into pure rock and are ideal for the slow, gradual aging of their many impressive cuvées.

The 2021 Les Terroirs bottling is blend of 57% Pinot Noir, 32% Chardonnay and 11% Aligoté. The grapes were sustainably farmed, picked by hand and pressed in a pneumatic press. Only the "heart" of the press wine—the cleanest and most expressive juice, was used. The juices were settled for 24 hours in stainless-steel vats. Once the alcoholic and malolactic fermentation were completed, the base wines were blended, bottled and sealed with crown caps for the secondary fermentation—or Prise de Mousse. After two years aging sur lie, the bottles were disgorged on February 1, 2024. Dosage of 5.6g/L.

Lemon yellow hue. Aromas of fresh citrus with a touch of honeyed pastry. The plate shows mélange of sliced pear, yellow apple, cherries, and white plum. Nicely textured, and layered with toasty, yeasty notes and rich, lemon custard through the finish.

SPARKLING SELECTION

- RETAIL: \$33.00
WINE CLUB MEMBER: \$28.05
- SUGGESTED RECIPE: Grilled Scallops (in the shell) w/Café de Paris Butter



DECEMBER 2024 CLUB SELECTION



NV BRICE BLANC DE NOIRS EXTRA BRUT GRAND CRU BOUZY, CHAMPAGNE, FRANCE

The Brice family has lived in the village of Bouzy since the 17th century, and were exclusively focused on red wine production, only shifting to Champagne production after WWII. In 1994, Jean-Paul Brice founded Champagne Brice and ten years later Jean-Paul's sons Jean-René and Remi took the reins, with consulting oenologist and viticulturist Christophe Constant, formerly of J-L Vergnon.

Brice owns twelve hectares of vines, eight of which are in the Grand Cru village of Bouzy—mostly Pinot Noir with one hectare of Chardonnay. The remaining estate vineyards are in Chigny-lès-Roses (1.5 hectares of Pinot Noir and Pinot Meunier) and Loches-sur-Ource in the Aube (2.5 hectares of Pinot Noir). All vineyards are farmed organically, and the house style avoids malolactic fermentation entirely. This preference usually results in wines with more vibrant acidity.

100% Pinot Noir the lieux dits, Poteaux and Mont Des Tours, in the Grand Cru of Bouzy, 2016 harvest with 20% reserve wine. Primary fermentation and élevage in 228L oak barrels and stainless-steel vats, with no malolactic fermentation. Bottled in April 2017 and aged sur lie for nearly four years. Disgorged December 2020. 4g/L dosage.

Pale rose gold hue and fine, persistent bead. Inviting aromas of stewed apple and fresh pastry. Flavors of red apple and sour cherry with notes of brioche. Elegantly balanced, with fine-tuned acidity and a slightly weighted and textural mouthfeel, leading to the remarkably long finish.

SPARKLING SELECTION

- RETAIL: \$60.00
WINE CLUB MEMBER: \$51.00
- SUGGESTED RECIPE: [Chicken with Tarragon and Morels](#)

