

JUNE 2022 CLUB SELECTION



NV VINCENT COUCHE *ECLIPSIA* BRUT CHAMPAGNE, FRANCE

Hailing from a third-generation winemaking family, Vincent Couche took over the domaine in 1999, restructuring its farming and winemaking practices under the guidance of terroir specialist Claude Bourguignon. Claude has worked for a veritable who's who of iconic French producers including: Domaine Romanée Conti, Dujac, Leflaive, Selosse, Dagueneau and Chave. Certified Biodynamic since 2008, Couche was the first Champagne house to receive Demeter certification. Today, Vincent farms a total of 32 acres in Champagne's southern frontier, the Côte des Bar. His holdings include 25 acres of Pinot Noir (with some Pinot Meunier) in the village of Buxeuil; and seven acres of Chardonnay in Montgeux (just outside of Troyes), with chalky soils similar to those of Chablis. Vincent is one of a new generation of winemakers in Champagne pushing the boundaries; his approach to winegrowing is more in line with that of his neighbors in Burgundy, with small parcels harvested and vinified separately, and assembled with a focus on balance, rather than being blended based on a formula.



During harvest, the entire family picks the grapes, sorting by taste and touch. Because Vincent refuses to add sugar to the wines, he generally harvests more than a week after his neighbors in both villages. The wines are fermented and aged in oak and stainless steel without added yeast or nutrients and the wines are bottled unfinned and unfiltered.



Couche's *Eclipsia* Brut is a blend of 31% Pinot Noir, 35% Chardonnay and 34% Pinot Meunier from 35-year-old vines. The wine spent 24 months on the lees before disgorgement, and saw a dosage of 6g/L.



Golden hue with a slight blush. Fresh aromas of both red and yellow apple skin, chalk and blanched almonds. The flavors burst from the glass: Rainier cherry, Meyer lemon, quince paste, and a touch of hazelnut mingled with chalky minerality. The palate is expansive with a delicate mousse and a long, graceful finish.



S P A R K L I N G S E L E C T I O N



- RETAIL: \$60.00
WINE CLUB MEMBER: \$51.00
- SUGGESTED RECIPE: [Buttermilk-Brined Fried Chicken](#)

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2019 DOMAINE OINEA *LUNA NOIRE* EXTRA BRUT MACEDONIA, GREECE

Domaine Oinea is a hidden gem in the small town of Amyndeon, perched at over 2100 feet above sea level, and protected to the north by a mountain range full of conifers, lime trees and chestnuts. A world away from the frenzy of modern life, this corner of the world in Greece remains almost untouched. The land is composed mostly of limestone, calcareous sands and chalky stones. The continental climate with its hot, dry summers (with cool nights), and the cold winters, with ample rain and snow to guarantee water reserves; coupled with the presence of two lakes (acting as thermoregulators) and the presence of noble, native vines make it a magical place for winegrowing.



The vineyards are managed using organic practices and cover crops, including vetch, barley and mustard. In the cellar, spontaneous fermentations and non-interventionism rule. A blend of ungrafted Xinomavro (90%) and Assyrtiko (10%) from the Amyntaio appellation. The grapes were harvested by hand and whole cluster pressed in a basket press. Primary fermentation in temperature-controlled tanks with minimal SO₂ and no chemical additives. Second fermentation in bottle, sur latte for 18 months. Released 1 month after disgorgement.



Pale straw yellow. Perfumed nose full of red fruit. Creamy mousse in perfect contrast with its bracing acidity. The palate is a mélange of red and black cherries, red apple and stony minerality. Beautifully balanced, with a floral note on the finely focused finish.



S P A R K L I N G S E L E C T I O N

■ RETAIL: \$45.00
WINE CLUB MEMBER: \$38.25



■ SUGGESTED RECIPE: Shrimp Saganaki

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2018 ROGER GOULART BRUT RESERVA CAVA DO PENEDÉS, SPAIN

Founded in 1882, Roger Goulart is a masía located in the tiny municipality of Sant Esteve Sesrovires, in Barcelona. Throughout its more than 135-year history, Roger Goulart has earned a reputation for the production of remarkable, traditional method Cavas made primarily from the indigenous Xarel-lo grape.



Housed in a stately Art Nouveau building, the winery's stone walls date back to the 18th century and are instrumental to the production of Goulart's exceptional Cava. Fermentation takes place in a series of underground cellars, 100 feet below sea level, similar to the caves of the world's best Champagne houses. These underground cellars connected by a series of tunnels, provide the ideal conditions for fermentation and bottle aging of sparkling wine. Ever the pioneer, Roger Goulart was one of the first wineries in Spain to implement extended bottle aging under these conditions, and today remains committed to producing sparkling wine of notable quality and excellence.



A blend of 50% Macabeo, 35% Xarel-lo and 15% Parellada. The grapes were refrigerated before pressing (to avoid loss of aromas) and elaborated separately. Fermented with select yeasts. The assembled wine was aged for 15 months after tirage and saw a dosage of 8g/L.



Pale yellow color. Persistent bead of fine bubbles. Fruity aromas white fruit, citrus and light yeasty note. The palate is lively and fresh with great texture, flavors of peach, apricot and yellow apple. Elegant and balanced with a long, persistent finish.



SPARKLING SELECTION

- RETAIL: \$20.00
WINE CLUB MEMBER: \$17.00
- SUGGESTED RECIPE: Three-Cheese Artichoke Dip

