

SEPTEMBER 2022 CLUB SELECTION



NV H. LANVIN ET FILS BRUT CHAMPAGNE, FRANCE

Founded in 1925, Champagne Lombard is a small family-owned Champagne house located in Epernay, just north of the prestigious Côte des Blancs, that has been crafting fine Champagnes for almost 100 years. H. Lanvin et Fils was introduced by the house in 1931 in honor of the deep friendship formed between grower Henry Lanvin and Champagne Lombard founder Robert Andrieu, himself a farmer from Southwestern France.



Philippe Lombard (Robert's son-in-law) took over the estate in the 1960's, and today, his son Thierry Lombard is at the helm. The family owns 10 hectares of vineyards located in the Montagne de Reims, in the Vallée de l'Ardre and in the Côte des Bars. All of the vineyards of the estate are farmed sustainably with a number of them in organic conversion. The H. Lanvin et Fils Brut sources grapes from the best terroirs of Champagne, among which are the prestigious Grand Crus of Mesnil-sur-Oger, Avize, Cramant, Chouilly (in the Côte des Blancs), and Verzenay and Ambonnay in the Montagne de Reims—paying homage to the diversity of terroirs in Champagne.



A blend of 40% Pinot Noir, 40% Meunier and 20% Chardonnay; Champagne Lombard implements “selection parcellaire”, isolating each vineyard lot during the fermentation and aging processes to preserve the singularity and quintessence of each terroir. Alcoholic fermentation in thermo-regulated, stainless-steel tank. No fining. No malolactic fermentation on the Chardonnay sourced from Mesnil-Sur-Oger. The cuvée was then aged 6 months in steel vats. Dosage: 9 g/L. Aged 24 months



Deep golden hue. The nose is inviting with ripe apple and toasted brioche notes. The palate is subtle with fine bubbles, showing flavors of bruised apple, pear flesh, lemon and a bit of toast. The finish is long and lively with a touch of citrus zest.



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



- RETAIL: \$46.00
- WINE CLUB MEMBER: \$39.10
- SUGGESTED RECIPE: White Truffle Scrambled Eggs

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NV CLAUDE GENET BLANC DE BLANCS BRUT GRAND CRU CHOUILLY, CHAMPAGNE, FRANCE

A little-known family Champagne house, Claude Genet is a small grower producer located in Chouilly (southeast of Epernay), the village that marks the beginning of the Côte des Blancs. The producers here are not limited to producing Blanc de Blancs Champagne since there are both Pinot Noir and Pinot Meunier grown in certain areas of Chouilly. In fact, many of the houses, including Claude Genet, produce exceptional Rosé Champagnes of notable quality. The estate consists of 6 hectares of Grand Cru and Premier Cru vineyards, the majority of which are sold to some of the big Champagne houses in the area. Winemaker Charles Genet (Claude's youngest son) is at the helm today, but is limited to a scant 1.5 hectares of fruit for the production of the domaine wines.



100% Chardonnay. The grapes were pneumatically pressed at low pressure and the juice was transferred to stainless-steel vats for vinification. After the primary fermentation, the wine was left to age in different stainless-steel tanks for between 6 and 8 months before being bottled and capped. Everything was done according to the Méthode Champenoise from there on. Dosage: 11 g/L. The non-vintage Blanc de Blancs blend is typically the base vintage with smaller amounts of 2-3 vintages of reserve wine. The current release however is not multi-vintage, but entirely from the 2015 vintage.



Pale golden yellow. Fresh aromatics, with scents of green apple, lemon, buttered toast and wet stone. The palate is vibrant, clean and focused with a fine, persistent bead. Bright flavors of green apple, lemon mousse, and toasted hazelnut. The finish is long and elegant with a graceful minerality.



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: Baked Camembert with Thyme & Garlic



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2020 BORTOLOMIOL 'PRIOR' VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT, VENETO, ITALY

One hundred years have passed since Giuliano Bortolomiol was born in Valdobbiadene. After attending Oenological School in Conegliano, he decided to stay in his homeland to help rebuild what conflict had destroyed—and did so starting with wine. A figure of major importance in the world of Prosecco, Giuliano was among the founders of the Prosecco Wine Fraternity in 1945, and of the National Exhibition of Sparkling Wines. His eponymous winery was founded in Valdobbiadene in 1949. An intuitive and skillful winemaker, and champion of the Charmat method, Giuliano was the first to create a Prosecco Brut in 1960. Over the years, Giuliano's legacy has been picked up by his wife Ottavia and their daughters. Today his spirit of innovation, and an increasingly sustainable approach to production, is carried on by his daughters Maria Elena, Elvira, Luisa and Giuliana. The Bortolomiol headquarters, "Parco della Filandetta", was built by renovating an ancient spinning mill, and consists of the winery, a tasting room and an organic vineyard, now a UNESCO World Heritage Site.



100% Glera. The Prior Brut Millesimato was created in honor of Giuliano's pioneering spirit and his dedication to the evolution of Prosecco di Valdobbiadene, and was crafted in the Martinotti Charmat sparkling method with fermentation in an autoclave (also known as the Italian Method).



Pale straw yellow. Inviting floral aromas. The palate is light and bright, with flavors of white peach, melon and jasmine. The mousse is gentle, giving way to a graceful acidity throughout the delicately tapered finish.



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



- RETAIL: \$21.00
- WINE CLUB MEMBER: \$17.85
- SUGGESTED RECIPE: Avocado Bun BLT