

SEPTEMBER 2024 CLUB SELECTION



NV DE REYVE BRUT PREMIER CRU CHAMPAGNE, FRANCE



Champagne De Reyve is the flagship label of Union Champagne (founded in 1966), an Aize-based consortium of 15 winemaking cooperatives, made up of approximately 2,330 members, whose vines extend over nearly 1,500 hectares across the Champagne region. They have a staggering 615 hectares of Grand Cru vineyard land, 615 hectares of Premier Cru vineyard land, and 135 hectares of other excellent vineyard land. Most of these vineyards are nestled in the sought-after Côte des Blancs region, where they own more Grand Cru acreage than all the other Champagne houses combined. Historically, most of the Union Champagne wines were sold to the region's iconic houses, a practice which still accounts for a sizable proportion of their business. The decision to launch their own label was a bold and fortuitous move!

With the goal of crafting a classical, terroir-driven Champagne, this bottling is a combination of 64% Chardonnay and 36% Pinot Noir (including 37% of reserve wine), sourced from the Côte des Blancs and Montagne de Reims regions.

Golden hue. Classic aromas of fresh green apples and citrus with a hint of toast. The palate is clean, with flavors of fresh green apples, lemon flesh and a hint of almond. Vibrant, with a light, frothy mousse and a dusting of chalky minerality. Lively and expressive through the elegant, softly fruited finish.

SPARKLING SELECTION

- RETAIL: \$55.00
WINE CLUB MEMBER: \$46.75
- SUGGESTED RECIPE: [Gruyère-and-Parmesan Beignets](#)



SEPTEMBER 2024 CLUB SELECTION



NV JCB 'CAVIAR' BLANC DE BLANCS BURGUNDY, FRANCE



As he freely admits, Jean-Charles had the luck of growing up in the wine industry in Burgundy and has turned his innate passion for the family business into a global wine empire. His parents, Jean-Claude and Claudine Boisset founded their winery in the village of Vougeot in 1961 and then purchased vineyards in Gevrey-Chambertin. Their holdings in different parts of the Côte-de-Nuits and Côte-de-Beaune grew over time until Jean-Charles and his sister, Nathalie, combined them all under the Le Domaine de La Vougeraie name in 1999. In doing so, the siblings evolved the Boisset family Burgundy business from a négociant-éleveur (a négociant that may improve the quality of wine bought in bulk before bottling and putting their name on the label) into a “viticulteur” or one who takes a deeper, more direct interest in the actual practice of winegrowing and vineyard management. The move was so successful that Jean-Charles embarked on a mission to acquire other historic family-owned estates in and outside of France and purchased, among others in California, DeLoach Vineyards in Russian River Valley, Raymond Winery in Napa Valley and Buena Vista Winery in Sonoma (California’s first premium winery founded in 1857) under the Boisset Collection name. In an effort to be kind to the environment, improve the quality of the wines and create sustainability for future generations, Jean-Charles converted the Boisset Collection vineyards all over the world (in Canada and England as well) to organic and biodynamic farming.

The JCB CAVIAR is a blend of 85% Chardonnay and 15% Aligoté. Traditional Crémant de Bourgogne production process, aged for at least 18 months on lees in the bottle. This charming Blanc de Blancs is clean and focused, with delicate scents of apples, the blossoms and citrus zest. The palate is light with a frothy mousse and pronounced flavors of green apple, lemon pith and underripe yellow peach. Artfully balanced with a softly fruited, fresh, mineral-kissed finish.

SPARKLING SELECTION

- RETAIL: \$40.00
WINE CLUB MEMBER: \$34.00
- SUGGESTED RECIPE: Caviar Carbonara



SEPTEMBER 2024 CLUB SELECTION



2021 MURGO BRUT ROSÉ SICILY, ITALY



Emanuele Scammacca Barone del Murgo enjoyed a long, important career as a diplomat, serving as Italian Ambassador to Brussels and Moscow, as well as Assistant Secretary of the Estate of Foreign Affairs for Italy. His family had been cultivating olives and making wine on the slopes of Mount Etna—Sicily's still active volcano—since 1850. While production was originally intended for local consumption only (mainly friends and family), in 1981, Emanuele got more serious about the wine business. Well aware of the family estate's excellent terroir (comprised exclusively decomposed lava), and with the help of his eight sons, he set out to transform the ancient property into a modern wine estate. They initially focused their efforts on Nerello Mascalese—an indigenous Sicilian grape varietal that thrives in the island's high-altitude vineyards and pure volcanic soils.

Murgo bottled their first Etna Rosso in 1982 and their first brut in 1990, followed soon after by a brut Rosé. The most recent bottling of which, we were thrilled to feature in our Sparkling club. Today, the estate produces over a dozen different wines from their 60 acres of sustainably farmed, terraced vines that sit at altitudes between 1600-2000 feet above sea level. The Murgo family cares for its vines as naturally as possible, and harvest is always by hand.

This 2021 brut is 100% Nerello Mascalese that receives its pale antique pink color from a direct pressing of the skins before it is fermented in a stainless steel tank for 8 months. Following the 'Metodo Classico' or 'Méthode Champenoise', the wine undergoes secondary fermentation in bottle and is aged for 3 years before it is disgorged with a dosage of less than 5g/L. In Champagne standards, this wine would be considered 'Extra Brut' or drier than a 'Brut', yet it is not lacking in aromatics or personality whatsoever! The nose is quite expressive with notes of wild strawberry and yellow cherry, suggesting that the wine might be a fruity style. However, considering the fruit was sourced from Mt. Etna's volcanic soil, it's not surprising to find more austere flavors on the palate including wet limestone, chalk, underripe strawberry and white pepper. Fairly light in body, the acidity is bracing and cleansing, leaving only a pristine mineral note on the finish.

SPARKLING SELECTION

- RETAIL: \$30.00
WINE CLUB MEMBER: \$25.50
- SUGGESTED RECIPE: [Fried Sardines w/ Parsley Caper Sauce](#)

