

# JUNE 2023 CLUB SELECTIONS



## NV FRANCK BRETON *FUN EN BULLES* BRUT MONTLOUIS-SUR-LOIRE AOC, FRANCE

The domaine is situated in the village of Saint-Martin-le-Beau, in the heart of Montlouis-sur-Loire. Franck Breton took over the estate of Claude Boureau, his father-in-law in 2008. The domaine consists of just over 8 hectares of vines, planted in the flint and sandy soils of this sunny microclimate nestled between the Loire and the Cher rivers; the vineyards are planted primarily to Chenin Blanc with some Cabernet Franc and Côt—or Malbec. Franck implements traditional methods and follows a rigorous regime of manual tilling, weeding, earthing-up and harrowing. He avoids chemical treatments and does not use any enzymes or cultured yeasts. Fermentation and *élevage* occurs in neutral oak barriques and demi-muids.



100% Chenin Blanc from 40-year-old vines, planted on exposed slopes of rocky silex. The grapes were harvested by hand and carefully sorted before being pressed. *Méthode Traditionnelle*, with spontaneous primary fermentation with indigenous yeasts in neutral oak demi-muids. No malo.



Bright yellow with a lively bead. Scents of ripe pear and quince. The palate is beautifully layered, with bruised apple and pear fruit punctuated with exotic notes of ginger and lemongrass. Nicely balanced with a soft minerality and juicy acidity leading to a fresh and fruited finish.



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

■ RETAIL: \$25.00  
WINE CLUB MEMBER: \$21.25



■ SUGGESTED RECIPE: [Lobster Summer Rolls](#)

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## NV ERIC MAÎTRE BRUT *TRADITION* CHAMPAGNE, FRANCE

A family-owned Champagne house that has been producing Champagne in the village of Cells-sur-Ource since 1860, Éric Maître took over his family estate at the end of the 1980s and launched his eponymous brand in 1995. Today, he is assisted by his wife Daniella and their three sons, whose meticulous farming and winemaking is evident in the clean, pure, focused style of their wines. The vineyard spans a modest 8.65 hectares in the Côte des Bar region of l'Aube—where Pinot Noir is king.



100% sustainably farmed Pinot Noir from 40-year-old vines. *Méthode Traditionnelle* with minimal use of sulfur. Vinification on the lees with natural and complete malolactic fermentation. *Prise de mousse* (secondary fermentation) with a dosage of 8 g/L, and 3 years sur latte. This 2022 release is a blend from the 2017 vintage and the two preceding years.



Pale golden hue, with fine perlage. It has a red fruited bouquet, with loads of fresh strawberry and earthy mushroom notes. The palate is complex and structured, with layers of raspberry, strawberry, nectarine, brioche, and chalk. Focused and precise with a persistent finish.



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

■ RETAIL: \$48.00  
WINE CLUB MEMBER: \$40.80

■ SUGGESTED RECIPE: Poached Salmon



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## NV BRICE BRUT *HÉRITAGE XVIII* 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.



The Brut Héritage XVIII bottling is a blend of 70% Pinot Noir and 30% Chardonnay. Primary fermentation and élevage all in stainless steel; with 30% reserve wine held in 228L French oak barrels and a dosage of 5g/L.



Pale yellow, with vibrant bead. The nose is fresh, with scents of green apple and hint of bee's wax. The palate is wonderfully balanced with flavors of tart green apple, fresh lemon and a stony intensity through the persistent finish.



## SPARKLING SELECTION

- RETAIL: \$52.00  
WINE CLUB MEMBER: \$44.20
- SUGGESTED RECIPE: Crispy Slow-Roasted Pork Belly

