

MARCH 2022 CLUB SELECTION



NV BOURGEOIS-BOULONNAIS BLANC DE BLANCS 1ER CRU CHAMPAGNE, FRANCE

The Bourgeois-Boulonnais estate is located in the Côte des Blancs in the commune of Vertus, Champagne, and consists of 5.5 hectares of Premier Cru Chardonnay and Pinot Noir vines. Champagne Bourgeois-Boulonnais has functioned as a Propriétaire-Récoltant-Manipulant—a grower who owns the land and makes Champagne under their own label, from grapes sourced exclusively from their own vineyards—for many generations. Today, Thierry Brisson and Agnes Bourgeois run the estate.



Made from Chardonnay from 50-year-old vines chosen for their small, high-quality yields, the assemblage for this wine is sourced from the 2015 harvest as well as reserve wine. The fruit was pressed, settled and then underwent debourbage—or “de-sludging”—to allow the solids to settle to the bottom. After the primary fermentation, the wine was racked to separate the wine and lees before the secondary fermentation in bottle, which took place one year later. Manual riddling before disgorgement, with a dosage of 9g/L.



Golden hue. Delicate aromas of green apple and lemon. Classic Blanc de Blancs. The palate is crisp and fresh, with flavors of citrus, underripe stone fruit and a charming mineral note. Lovely mouthfeel, with a pleasant mousse and persistent bead. An exceptional value for such a wonderfully executed Champagne.



SPARKLING SELECTION

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

■ SUGGESTED RECIPE: Crab Cakes



MARCH 2022 CLUB SELECTION



NV BENGUELA COVE 'CUVÉE 58' CAP CLASSIQUE WALKER BAY, SOUTH AFRICA

Founded in 2013 by Penny Streeter OBE and lead by head winemaker Johan Fourie, Benguela Cove is located in the Walker Bay appellation in Western Cape, South Africa. The estate has 70 hectares under vine near the shores of the Bot River Lagoon, with vistas of the Atlantic Ocean. The marine influence results in cool temperatures that drop even further at night. This diurnal range promotes even ripening and complexity, while the maritime winds encourage healthy vines requiring minimal intervention. The estate is planted with Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, Mourvèdre, Petit Verdot, Syrah, Pinot Noir, Chardonnay, Sauvignon Blanc and Semillon—all micro-managed to nurture each vine to its full potential.



On a mission to “bridge the gap between the science and the artistry of making wine”, Johan created Benguela Cove’s Cuvée 58—named after the gold standard for facets of a diamond—to honor “the precision that both the diamond cutter and the winemaker apply to their craft.” A blend of 72% Sauvignon Blanc, 20% Pinot Noir and 8% Chardonnay, this wine stopped us in our tracks, and is one of the best South African bubbly we have encountered. It combines both tension and grace for a veritable ballet of the senses!



The grapes were hand harvested in the early morning hours and carefully hand sorted. Partially whole bunch fermented, and pressed, only free run juice was used to ensure the best quality. No malolactic fermentation was done, preserving the wine’s natural freshness and subtle aromas. After blending and bottling, a secondary fermentation was induced to create the perlage that Method Cap Classique (South African sparkling wines made by the traditional method) yields. 12 months on the lees. Disgorgement in September 2018. 700 cases produced.



Pale yellow. Deceptively understated aromas of citrus and pear. Clean and focused with tart flavors of citrus flesh, underripe red fruits, apricot pit and apple. Delicate in texture, with a fine bead and brilliant finish. Dangerously delicious, this South African sparkler turns everything into a celebration!



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

■ RETAIL: \$30.00
WINE CLUB MEMBER: \$25.50

■ SUGGESTED RECIPE: Brioche French Toast with Fresh Berries & Whipped Cream

MARCH 2022 CLUB SELECTION



2015 LAMBERT DE SEYSSSEL 'ROYAL SEYSSSEL' GRAND CRU RÉGIONAL SEYSSSEL AOP, SAVOIE ET BUGEY, FRANCE

Seysssel may be relatively unknown today, but the vineyards of this small appellation are regularly mentioned in documents dating back to the 11th century. With the development of sparkling wine production techniques in the 19th century, Seysssel mousseux was created and gained great popularity. The “Royal Seysssel” label, originally called “Royal Carte Bleue”, was launched in 1901 by the Varichon and Clerc families. For many years, it was considered to be the best sparkling Seysssel on the market. But when the operation was purchased in the 1990’s by a large Burgundian négociant, the quality suffered badly, and in 2007 the owners finally closed the winery, only keeping the rights to the name ‘Varichon et Clerc’. Saddened to see what their great local wine had come to, Gérard and Catherine Lambert teamed up with Olivier Varichon (the great-grandson of the founder), to buy back the Royal Seysssel label and re-create the local sparkling wine that was once so renowned.

The sparkling wines of Seysssel employ the same production techniques used in Champagne. The 2015 Royal Seysssel is a 50/50 blend of biodynamically farmed Altesse and Molette. Each varietal was vinified separately. Sorting was done in the vineyards, the grapes were hand-harvested and immediately transferred to a gentle pneumatic press. The must underwent a cold settling (debouillage) before being racked into temperature-controlled, stainless-steel tanks for alcoholic fermentation. After an élevage on the fine lees for 10 months, the blend was assembled with a dosage of 3 g/L. The bottles were stacked sur lattes for four years before being released to the market.

Rich golden hue with a fine bead. Complex aromatics of wildflowers, apple and honeycomb. The palate is fresh and lively, with green apple, kiwi fruit, rosehips and quince paste. The mouthfeel is expansive, with mouthwatering acidity and a subtle wet stone note on the finish.

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

- RETAIL: \$28.00
WINE CLUB MEMBER: \$23.80
- SUGGESTED RECIPE: Fondue Savoyarde

MARCH 2022 CLUB SELECTION



NV TERRES SECRÈTES BRUT ROSÉ CRÉMANT DE BOURGOGNE AOC BURGUNDY, FRANCE

If we had our way, we would drink fine Champagne all of the time, but our discretionary income oftentimes doesn't support this sentiment. That's why we were over the moon to discover Terres Secrètes, meaning 'secret lands', which is a collaboration between one of our favorite vendors, California-based North Berkeley Imports and a winery in the Mâcon region of Burgundy in operation since 1951. The idea behind the project is to produce Champagne quality wines for decidedly un-Champagne prices and to showcase Burgundy's legendary limestone terroirs. The vineyard sources for this venture, which are farmed sustainably, are in and around the village of Sologny at the southern end of the zone, with soils featuring Burgundy's classic mix of clay and limestone. We were thrilled to present this sparkling rosé made in the méthode Champenoise, alongside three unique sparkling wines—even a premier cru Champagne—since it holds its own quite well. While undoubtedly leaner in style, it offers a complexity and elegance that we rarely see at this price point.



A blend of 80% Pinot Noir and 20% Chardonnay, the grapes were hand-harvested and macerated briefly to extract color, then pressed and fermented on selected yeasts in temperature-controlled, stainless-steel tanks. Aged in tank, with 10% of wine aged in older French oak barrels for six months. Secondary fermentation in bottle for two years. The final wine is 90% vintage wine and 10% reserve wine (a blend of eight vintages). Dosage: 7 g/L.



Pale pink, with a fine bead of tiny bubbles. Inviting aromas of tart red fruit and chalky minerals. The palate is clean and focused, with flavors suggesting red cherry and grapefruit flesh. Bright and juicy all the way through, this is a crowd-pleasing sparkling rosé, perfect for entertaining or as a wonderful brunch accompaniment!

SPARKLING SELECTION



- RETAIL: \$25.00
WINE CLUB MEMBER: \$21.25
- SUGGESTED RECIPE: [Apple Havarti Beignets](#)