

# JUNE 2021 CLUB SELECTIONS



## NV VEUVE FOURNY & FILS GRANDE RÉSERVE BRUT 1ER CRU CHAMPAGNE, FRANCE

Champagne Veuve Fourny & Fils has been an active family domaine since 1856. The estate is located in the prestigious Côte des Blancs, in the premier cru village of Vertus, an appellation that gives them the rare opportunity to grow Pinot Noir as well as Chardonnay. Brothers Charles-Henry and Emmanuel Fourny sustainably farm nearly nine hectares of vineyards and have been carrying on the family winegrowing tradition since 1993. Their “Clos Faubourg Notre Dame” is a rare jewel in Champagne, primarily due to the fact that there are few existing clos parcels left in the region. In this walled plot of vineyard, their older vines benefit from a unique microclimate with deep, chalky subsoil and clay and limestone deposits. Southeastern sun exposure optimizes grape maturity in an area of France where ripe grapes are a precious commodity. Their other vineyards share the soil composition of the Clos Faubourg and get east, southeast and southern sun exposure.



Veuve Fourny produces fine grower Champagne, raising pedigreed fruit, adhering to high standards, and hand-crafting wines that showcase the chalky terroir of Vertus. All of the Fournys’ vineyards are farmed according to the same meticulous practices and principles, and each parcel is vinified individually. The Brut ages in their cellars for two and a half years before release. The house style at Veuve Fourny is best characterized as traditional Côte des Blancs: a fine bead, rich, complex aromatics, and a prominent minerality emphasizing freshness and purity. The Fournys believe in minimal dosage for all of their Champagnes, preferring to let the individual terroirs express themselves more clearly. This technique, in addition to their dedication to partial malolactic fermentations in their overall blends, and their decision to age most base wine partially in barrel, all contribute to their unique style.



The Grande Réserve Brut 1er Cru is a blend of 80% Chardonnay and 20% Pinot Noir from 30-year-old vines. One quarter of the cuvée goes through malolactic fermentation and is aged for 24 months on lees. The current disgorgement was June 2018 and the blend is assembled from 60% 2015 vintage with reserve wines from 2014, 2013 and 2012 vintages. Dosage: 6 grams/liter.



Pale golden hue. Lively aromatics of fresh-baked pastry, green apple and honeycomb. Delightful flavors of Granny Smith apple, pear, Meyer lemon and brioche. Fine bead and a lively, effervescent mouthfeel with a persistent, flavorful finish.

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

■ SUGGESTED RECIPE: Buttermilk Fried Chicken Tenders

■ RETAIL: \$55.00  
WINE CLUB MEMBER: \$46.75

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## 2015 BALLETO BRUT ROSÉ RUSSIAN RIVER VALLEY, CALIFORNIA

Founder and owner John Balletto came home to this business after the untimely death of his father in 1977. At the age of 17, when the family needed him the most, he put their needs before his own and relinquished several college athletic scholarship offers so he could stay home and help his mother, Hazel, run the family's small five-acre farm.



The Ballettos were determined to make the business a success, and throughout the 1980s and 1990s they gradually added parcels of farmland to increase vegetable production. One of those properties is where the Balletto Vineyards winery stands today. By 1994, the Balletto family had grown the business into the largest vegetable farm in Northern California, growing more than 70 different vegetables on 700-plus acres. More than two million cases of mixed vegetables moved through the premises per year during its peak. Balletto Vineyards was born in 2001 as the family segued from farming vegetables to grapes. Today it produces all of its wine from sustainably-farmed estate vineyards located throughout the cool southern third of the Russian River Valley.



The grapes for this Brut Rosé—60% Pinot Noir and 40% Chardonnay—were grown on Balletto's estate Russian River Valley vineyards. The harvest was gently whole-cluster pressed and fermented in both stainless steel (Pinot Noir) and old neutral oak (Chardonnay). -The Chardonnay was sent through 100 percent malolactic fermentation for added depth and texture.



Made in the traditional Champagne method wherein the secondary, sparkle-producing fermentation takes place in the bottle, this wine was then left on the yeast for five years before it was disgorged. It's amazing what happens to the flavors of a sparkling wine when it sits that long. The mid-palate texture builds, and the aromas shift to incorporate a yeasty or toasty quality. The idea behind the brut rosé is to balance the complexities that bottle and lees aging bring, while maintaining a hint of red fruit, a crisp focus and a bit of minerality. Dosage was kept to a minimum to highlight the purity of the fruit.



Delicate salmon hue with golden highlights. Inviting aromas of red and green apples, stone fruit and raspberry, with pleasant yeasty notes. Light, frothy mousse, flavors of fresh strawberry, raspberry, orange blossom and a touch of yeastiness. The finish is long and juicy with a beautifully focused acid backbone.



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

■ SUGGESTED RECIPE: Smoked Salmon Blini Puffs

■ RETAIL: \$34.00  
WINE CLUB MEMBER: \$28.90

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## 2018 CHAMP DIVIN ZÉRO DOSAGE BRUT NATURE CRÉMANT DU JURA, FRANCE

Champ Divin is owned and run by husband and wife team Fabrice and Valerie Closset-Gazi-aux, who both have educational backgrounds in agronomy and earth sciences. The duo spent extensive time developing sustainable farming practices in Africa, and then a subsequent eight years helping growers in the Loire develop organic and naturally balanced vineyards. After, as Valerie puts it, one too many gentleman farmers telling her she didn't know her business, she and Fabrice decided to find their own piece of land. In 2008 they procured 5 hectares of vineyards in South-Revermont, in the "premier plateau" of Jura, land on which they grow Pinot Noir, Chardonnay and Savagnin, and where they employ biodynamic farming practices. Biodynamics requires both patience and observance to better understand their locale and to achieve a better balance in the vineyard.



The property is one of those vineyard settings where you can feel the energy while walking the vines. They have bee-hives and native grasses and trees surrounding the vines. The climate is quite cool and the soils are much like nearby Burgundy. They have some spots with higher concentrations of marl, and this is where they plant the Savagnin variety that thrives in the Jura.



Champ Divin Crémant Zero is a blend of 80% Chardonnay and 20% Savagnin. The grapes were harvested ripe, with the idea that the inherent fruit will negate the need for dosage. It was partially fermented in barrel but then bottled early, in the January following the harvest, while the weather was still enough cold to allow for a long, slow secondary fermentation in bottle. The cuvée spent 12 months on the lees before disgorgement, and as the name suggests, had zero dosage.



Beautiful golden hue. Charming, slightly toasty aromatics. Lush flavors of yellow plum, Meyer lemon and bruised apple. Fine bead, beautiful texture and laser-focused acid. Complex and refreshing at the same time. A perfect aperitif.



## SPARKLING SELECTION

■ SUGGESTED RECIPE: Squid & Summer Vegetable Salad with Preserved Lemon Dressing

■ RETAIL: \$32.00  
WINE CLUB MEMBER: \$27.20