

December 2024



# The Reserve

## December Club Bottles

- A. Margaine, Spécial Club, 2016, Premier Cru, Extra-Brut
- Gaston Chiquet, Spécial Club, 2015, Premier Cru, Brut

## A. Margaine, Spécial Club, 2016, Premier Cru, Extra-Brut

### *Villers-Marmery, France*

From the eastern edge of the Montagne de Reims comes the exceptional A. Margaine Spécial Club 2016, a single-village Blanc de Blancs crafted entirely from Chardonnay grown in the Premier Cru village of Villers-Marmery. This unique enclave of Chardonnay amidst a sea of Pinot Noir produces wines of striking originality and finesse. The 2016 vintage showcases bright lemon fruit layered with creamy textures and complex notes of walnut and butter, evolving beautifully with time.

Mathilde Margaine, the fifth generation and first woman to lead the estate, blends tradition with a fresh perspective, ensuring meticulous quality from vine to bottle. Aged for 60 months on lees, this Champagne is vinified in a mix of stainless steel and oak barrels, creating a vibrant and structured wine.

A. Margaine is one of only 24 artisan winegrowers from Champagne that are part of the exclusive Club Trésors, an association dedicated to showcasing the finest grower Champagnes. Membership is granted only to those who meet rigorous quality standards, including crafting their Champagnes entirely from grapes grown in their own vineyards and producing them within their own cellars. This ensures that every Spécial Club Champagne, including A. Margaine's 2016 vintage, is a true expression of the grower's unique terroir and winemaking mastery.



lemon



walnut



butter

### Why we LOVE this

Special Club Female Owned!

### Varietal

100% Chardonnay

### Age

Aged 60 months on lees

## Gaston Chiquet, Spécial Club, 2015, Premier Cru, Brut

### *Dizy, France*

As one of Champagne's pioneering grower-producers, Gaston Chiquet has been crafting exceptional wines since 1919, with roots that stretch back to vines first planted by Nicolas Chiquet in 1746. The Spécial Club 2015 highlights the family's Premier and Grand Cru holdings, blending 68% Chardonnay and 32% Pinot Noir from the historic Premier Cru village of Dizy. Fermented and aged in stainless steel to preserve the purity of the fruit, this cuvée is matured for over 90 months on lees, developing refined notes of citrus, white peach, and toasted brioche with a silky, balanced finish.



citrus



toasted brioche



white peach

### Why we LOVE this

One of the first grower-producers in the region!

### Varietal

68% Chardonnay, 32% Pinot Noir

### Age

Aged 90+ months on lees