

April 2025



# The Reserve

### April Club Bottles

- Philippe Lancelot, 2018, Grand Cru, Brut Nature
- Eric Rodez, Blanc de Noirs, Grand Cru, Edition 34, Extra-Brut

## Philippe Lancelot, 2018, Grand Cru, Brut Nature

### *Cramant, Côte des Blancs, Champagne, France*

This is a single-village Champagne from Cramant in the Côte des Blancs, crafted entirely from Chardonnay and sourced from vines averaging 45 years old. Fermented and aged in a mix of oak and stainless steel, this wine saw full malolactic conversion and spent years refining before being disgorged in October 2022 with a near-zero dosage (0.8 g/L) and zero added sulfur. It’s lean and lifted, with tightly wound citrus, chalky minerality, and just enough texture to keep things gastronomic. Expect a powerful, structured Blanc de Blancs with serious aging potential and zero fluff.



### Why we LOVE this

No sulfur. No dosage. No shortcuts. Just pure Grand Cru Chardonnay from one of the best sites in Champagne.

### Varietal

100% Chardonnay

### Age

Vintage 2018, aged 4 years on lees (disgorged Oct 2022)

## Eric Rodez, Blanc de Noirs, Grand Cru, Edition 34, Extra-Brut

### *Ambonnay, France*

This bottle is Champagne with purpose. Eric Rodez has been charting his own path in Ambonnay for decades, leaning into organic and biodynamic farming long before it was cool. After training with Krug and facing down the brutal 1984 vintage, he shifted focus to the soil of his family’s vineyards and never looked back. Edition 34 is 100% Pinot Noir from Grand Cru vineyards, with 90% of the wine aged in oak barrels and a blend of six vintages adding serious depth. The result is layered and expressive—think baked pear, hazelnut, smoky saffron, and a touch of savory caramel. The structure is solid, the acidity sharp, and the finish long and clean. It’s rich, focused, and made with intention every step of the way.





pear



hazelnut



saffron



caramel

### Why we LOVE this

Premier Cru Vineyards & Centuries-Old Cellar Aging

### Varietal

100% Pinot Noir

### Age

Aged 1 year in oak, then 3 additional years in cellar before release (4 years total)