



The Reserve

March Club Bottles

- Sanchez Le Guedard, Millésime, 2012
- Hervieux-Dumez, La Vieille Cave, 2020, Premier Cru

Sanchez Le Guedard, Millésime, 2012 *Cumières, Champagne, France*

This is a bottle that whispers rather than shouts—a quietly confident gem from the village of Damery near Cumières. Sánchez Le Guédard’s Meunier Millésime 2012 is a love letter to Meunier, crafted exclusively from the 2012 vintage and aged a minimum of five years in the cellar. What sets this wine apart is its purity—100% Meunier, fermented in stainless steel with malolactic fermentation encouraged to round out its structure. Disgorged with a modest 4 g/L dosage, it’s a study in balance and mature grace.

What I adore most is the hands-on craftsmanship—manual riddling on traditional pupitres is a rarity these days, and you can taste the care in every sip. Expect a bouquet of dried orchard fruit, toasted hazelnut, spiced plum, and wet chalk, followed by a silky texture and an elegant, elongated finish. And a special detail—the grapes for this cuvée come from vineyard parcels marked in violet on the label, adding a lovely visual link between terroir and taste.



dried orchard fruit



toasted hazelnut



spiced plum

Why we LOVE this

a true grower-producer (récoltant-manipulant)

Varietal

100% Meunier

Age

Minimum 5 years on lees, Vintage 2012

Hervieux-Dumez, La Vieille Cave, 2020, Premier Cru *Montagne de Reims, Champagne, France*

La Vieille Cave is a cuvée that quietly captivates. Crafted from equal parts Pinot Noir and Chardonnay, this 2020 vintage from Premier Cru Sacy embodies elegance with a distinct twist—it’s aged for one year in oak barrels sourced from the Montagne de Reims forests. That oak influence is subtle yet soul-stirring, adding layers of smoky vanilla, toasted almond, candied citrus, and honeyed complexity. The wine then rests for three more years in the namesake “Vieille Cave,” a vaulted cellar dating back to the 17th century, where time seems to stand still. These ancient stone arches offer the perfect conditions for slow maturation—cool, quiet, and full of history—allowing the champagne to unfold into something profoundly expressive.

There’s a palpable sense of place in every sip—thanks to the estate’s clay-limestone soils, hand-harvested grapes, and deeply rooted grower-producer ethos. It’s a champagne that speaks to those who appreciate balance, craft, and a touch of rustic elegance wrapped in refinement.



smoky vanilla



toasted almond



honeyed complexity



candied citrus

Why we LOVE this

Premier Cru Vineyards & Centuries-Old Cellar Aging

Varietal

50% Pinot Noir, 50% Chardonnay

Age

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