

The Connoisseur

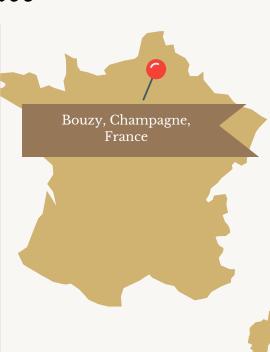
April Club Bottles

- Champagne Brice, Blanc de Blancs, Premier Cru, Extra-Brut
- Bollenere, Etna DOC, Metodo Classico, Brut Nature

Champagne Brice, Blanc de Blancs, Premier Cru, Extra-Brut

Bouzy, Champagne, France

Champagne Brice's Blanc de Blancs
Premier Cru is a precision-crafted
expression of Chardonnay from the chalky
slopes of Bouzy and Grauves — a rare and
compelling showcase given Bouzy's Pinot
Noir dominance. This Extra-Brut cuvée
offers a clean, racy backbone, with bright
notes of Sicilian lemon, lime, and candied
orange peel laced with floral and herbal
undertones like verbena. There's an airy,
pâtisserie-like richness too — think citrus
curd on puff pastry — grounded by subtle
spice: white pepper and a whisper of anise.
The result is harmonious, focused, and
persistently elegant.











Why we LOVE this

Chardonnay from Bouzy is a rarity — this bottle proves how thrilling it can be in the right hands.

Varietal 100% Chardonnay

Age

2 years on the Lees, base wine in stainless steel with no malolactic conversion, blended with 20% reserve wine from French oak

Bollenere, Etna DOC, Metodo Classico, Brut Nature Etna, Sicily, Italy

Crafted from 100% Nerello Mascalese grown on the volcanic slopes of Etna, Bollenere is a seriously unique sparkler. The grapes are handpicked early to preserve their bright acidity and subtle fruit profile, then vinified as a white wine using the metodo classico. It spends a solid 48 months on the lees in underground cellars, giving the wine a creamy mousse and beautifully refined texture. Aromatics lean into white flowers and delicate brioche, with a clean, mineral backbone that reflects its volcanic origins. Dry, focused, and elegant, this Brut Nature pulls off complexity without flash—just balance, purity, and precision.







Why we LOVE this

Sparkling Nerello Mascalese aged 4 years on lees. Not something you see every day!

Age

Varietal

48 months on lees

100% Nerello Mascalese (vinified white)