

AUGUST 2026

THE AFICIONADO

AUGUST CLUB BOTTLE

BEYER, CREMANT D'ALSACE, BRUT

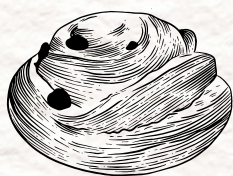


BEYER, CREMANT D'ALSACE, BRUT

ALSACE, FRANCE

Founded in 1792, Emile Beyer is one of Alsace's most historic family estates, now led by the 14th generation in the picturesque village of Eguisheim, considered the birthplace of Alsatian viticulture. Certified organic and biodynamic, the estate has long been committed to expressing the region's unique terroir through wines of remarkable purity and finesse.

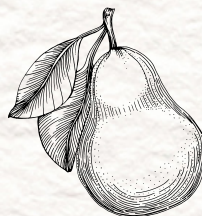
Their Crémant d'Alsace Blancs de Blancs Extra-Brut is crafted from hand-harvested Pinot Blanc, Auxerrois, and Chardonnay using the traditional method, then aged for an impressive three years on its lees, longer than many non-vintage Champagnes. The result is a sparkling wine that balances vibrant freshness with layers of brioche, crisp apple, ripe pear, and citrus, all carried by a creamy mousse and a long, dry finish. It is a beautiful reminder that some of France's most captivating bubbles come from well beyond Champagne.



BRIOCHE



CRISP APPLE



RIPE PEAR



CITRUS

VARIETAL

50% Auxerrois, 40% Pinot Blanc,
10% Chardonnay

WHY WE LOVE THIS

A Crémant that out-ages
many Champagnes

AGE

Minimum of 3 years
on lees

SOMMELIER TIP

Body-ody-ody! This wine is giving the most! I've never tasted a Crémant that works this hard to please. You will be shocked this is not a champagne, the class, caliber, and flavor is exceptional. When I drink this, it feels like a meal. I recommend skipping lunch and instead, just enjoy a bottle of this...we don't think you'll regret it. Drink Now.