



OCTOBER 2025

THE AFICIONADO

OCTOBER CLUB BOTTLE

TASSIN, BLANC DE BLANCS, BRUT



TASSIN, BLANC DE BLANCS, BRUT

LOUCHES-SUR-OURCES, FRANCE

Down in the southern reaches of Champagne, in the tiny village of Louches-sur-Ource, you'll find Champagne Tassin—a family deeply rooted in this land since 1793, when the echoes of the French Revolution were still ringing through the countryside. The Blanc de Blancs is made entirely from old-vine Chardonnay grown on the Kimmeridgian slopes of Essoyes—soils shared with the great vineyards of Chablis.

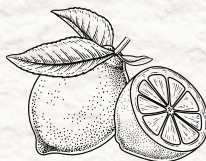
This cuvée offers a compelling portrait of the Aube: delicate floral aromas, green apple and lemon zest brightness, and a whisper of sourdough and salinity, all carried by a silky bead and crystalline acidity. With over 30 months on the lees and no oak, the purity and precision of the terroir shine through—unfussy yet profound.



FLORAL AROMAS



GREEN APPLE



LEMON ZEST



SOURDOUGH

WHY WE LOVE THIS

Grower Producer Chardonnay
Champagne in a region
known for Pinot Noir

VARIETAL

100% Chardonnay

AGE

Aged 36 months on lees