

FIZZ
CHAMPAGNE & BUBBLES CLUB

AUGUST 2026

THE CONNOISSEUR

AUGUST CLUB BOTTLES

BEYER, CREMANT D'ALSACE, BRUT
CHAMPAGNE AUTREAU, CUVÉE IV, BRUT

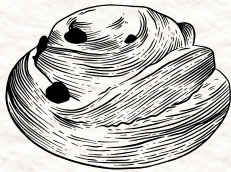


BEYER, CREMANT D'ALSACE, BRUT

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.

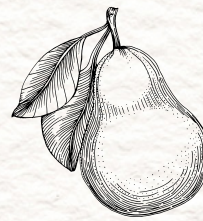
Their Crémant d'Alsace Blancs de Blancs Extra-Brut is crafted from hand-harvested Pinot Blanc, Auxerrois, and Chardonnay using the traditional method, then aged for an impressive three years on its lees, longer than many non-vintage Champagnes. The result is a sparkling wine that balances vibrant freshness 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.

CHAMPAGNE AUTREAU, CUVÉE IV, BRUT

CHAMPILLON, FRANCE

Inspired by a deck of cards, the "IV" represents the four members of the Autréau-Lasnot family who lead the estate today: Fabrice, Florent, Véronique, and Virginie. Each wine in the collection is inspired by the idea of drawing your own winning hand. The house encourages drinkers to "play their own trump card," making each bottle an invitation to discover something new.

Crafted primarily from Meunier (80%) and Pinot Noir (20%), this Blanc de Noirs showcases the richness and generosity that define the western reaches of Champagne. The blend is sourced almost entirely from the exceptional 2022 harvest, complemented by a small percentage of reserve wine from 2021 that adds extra depth and complexity.

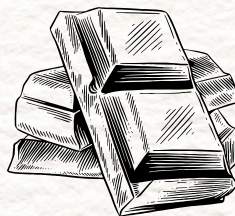
In the glass, expect aromas of tropical fruit, praline, and white chocolate, balanced by lively freshness and a creamy texture. This is a wonderfully food-friendly Champagne that pairs beautifully with duck à l'orange, roasted poultry, or simply as the centerpiece of a memorable celebration. It captures the warmth, creativity, and modern spirit of one of Champagne's exciting family-run estates.



TROPICAL FRUIT



PRALINE



WHITE CHOCOLATE



CREAMY TEXTURE

VARIETAL

80% Meunier, 20% Pinot Noir

WHY WE LOVE THIS

Family Owned

AGE

3 Years on Lees

SOMMELIER TIP

This is a Champagne you should open for people that *don't* think they like Blanc de Noirs or have not had a Blanc de Noir OR someone who doesn't think they like Meunier. They will change their mind. This wine is rich enough to have with a meal, including white meat, but fresh and bright enough to have on its own, out of the fridge outside during this hot summer.

White wine glass or tulip only. Drink Now.