

FIZZ
CHAMPAGNE & BUBBLES CLUB

SEPTEMBER 2026

THE CONNOISSEUR

SEPTEMBER CLUB BOTTLES

JAUME GIRÓ I GIRÓ, RESERVA, 2022, BRUT NATURE

LANSON, GREEN BIO-ORGANIC, EXTRA-BRUT



JAUME GIRÓ I GIRÓ, RESERVA, 2022, BRUT NATURE

CATALONIA, SPAIN

For the Giró family, Cava has been a way of life for generations, with the family's involvement dating back to at least 1836. Today, Ramon Giró carries on that tradition using techniques he learned from his grandfather, Bertomeu Gramona of the famed Gramona family.

This Reserva Cava blends Macabeu, Parellada, Xarel-Lo, and Chardonnay from certified-organic vineyards around Sant Sadurní d'Anoia and Gelida. The grapes are dry farmed, hand harvested, and spontaneously fermented before spending more than 24 months on the lees.

One of our favorite details is that Ramon doesn't disgorge the bottles until they're ordered, allowing them to continue developing complexity on the lees until they're needed. With zero dosage, this Brut Nature is crisp and bone dry, with orchard fruit, citrus, delicate florals, fine bubbles, minerality, and a subtle toasted character..



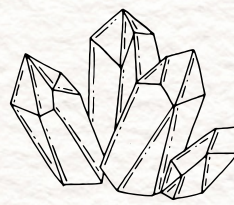
ORCHARD FRUIT



CITRUS



DELICATE FLORALS



MINERALITY

WHY WE LOVE THIS

Only 4,000 cases made

VARIETAL

40% Macabeu, 30% Parellada,
20% Xarel-Lo, 10% Chardonnay

AGE

24 months on lees

SOMMELIER TIP

This wine commands a presence. I think this would be great to enjoy with cheeses and meats or even a delicious paella. Use an all purpose glass.

LANSON, GREEN BIO-ORGANIC, EXTRA-BRUT

REIMS, FRANCE

Maison Lanson may have more than 260 years of history, but Le Green Bio-Organic shows a decidedly forward-thinking side of this historic Champagne house. The wine comes entirely from Domaine de la Malmaison, Lanson's eight-hectare estate in the Marne Valley, encompassing 23 parcels in Verneuil and one in Vandières. The estate serves as a pilot vineyard for the house, allowing Lanson to explore organic and biodynamic viticulture while gaining an incredibly detailed understanding of its terroir.

This release comes entirely from the exceptional 2017 harvest, blending 46% Pinot Noir, 36% Chardonnay, and 18% Meunier. In classic Lanson fashion, the wine undergoes no malolactic fermentation, preserving the naturally bright acidity and freshness of the fruit. Combined with a low Extra-Brut dosage of just 6 g/L, the result is a Champagne that feels remarkably energetic and pure.

In the glass, look for ripe pear, peach, blackcurrant, mirabelle plum, and citrus, followed by intriguing layers of smoke, spice, and minerality. There's plenty of ripe fruit from the warm 2018 vintage, but that richness is kept beautifully in check by Lanson's signature freshness, leading to a long, mineral-driven finish.



RIPE PEAR



PEACH



BLACKCURRANT



MIRABELLE PLUM

WHY WE LOVE THIS

The Exclusive Organic & Biodynamic Cuvée
from a Single Estate!

VARIETAL

46% Pinot Noir, 36%
Chardonnay, 18% Meunier

AGE

Minimum 4 years on Lees

SOMMELIER TIP

This is a very bright wine. Drinking it too cold will make the wine feel too acidic and too warm, too lean. This is a wine to have from a true white wine glass (stemmed of course) and enjoy it 15 minutes out of the fridge.