

August 2025



# The Reserve

**August Club Bottles**

- Jacquesson Cuvée N° 748, Premier Cru, Extra-Brut
- Champagne Gallimard Père et Fils Cuvée Prestige 2017 Extra-Brut

## Jacquesson Cuvée N° 748, Premier Cru, Extra-Brut

*Dizy, Champagne, France*

Jacquesson Cuvée 748 is a signature of their terroir-driven 700-series philosophy. Based on the 2020 harvest, it blends about 55% Chardonnay, 30% Pinot Noir, and 15% Pinot Meunier, with roughly 24% reserve wines from prior vintages to add complexity and depth. Vinified in large oak vats without fining or filtration and aged on lees before disgorgement in August 2024, it's bottled at a precise 2g/L dosage for that classic Extra-Brut purity. On the palate, expect a pale straw color with fine mousse, followed by aromas of linden blossom, fresh mint, brioche, and subtle eucalyptus. The texture is mineral-driven and elegant, seamlessly balanced by vibrant acidity and savory persistence.



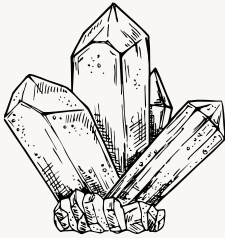
Dizy, Champagne, France



citrus peel



chalk



saline minerality

**Why we LOVE this**

Led by two brothers who rejected convention in favor of purity and place, Jacquesson continues to set the bar for grower Champagne.

**Varietal**

55% Chardonnay, 30% Pinot Noir, 15% Pinot Meunier

**Age**

4 Years on lees

## Champagne Gallimard Père et Fils Cuvée Prestige 2017 Extra-Brut

*Les Riceys, Côte des Bar, Champagne*

Gallimard Père et Fils has been rooted in Les Riceys for generations, now led by the fifth and sixth generations, Didier and his son Arnaud. Deeply connected to their land and legacy, they champion Pinot Noir across sparkling and still formats—Les Riceys being the only village in Champagne permitted to make the rare, age-worthy Rosé des Riceys, which the family continues to craft in special vintages. This 2017 Cuvée Prestige blends 65% Pinot Noir and 35% Chardonnay, with 50% of the Chardonnay fermented in oak barrels for added complexity. The wine is aged on lees for 4–5 years and finished with an Extra-Brut dosage to maintain clarity and mineral tension. Expect aromas of orchard fruit, citrus blossom, and brioche, followed by a palate that’s round yet taut—marked by green apple, golden pear, crushed chalk, and lingering freshness.



Les Riceys, Côte des Bar, Champagne

**Why we LOVE this**

Oak fermented grower produced vintage champagne!

**Varietal**

65% Pinot Noir, 35% Chardonnay

**Age**

4-5 years on the lees