

FIZZ
CHAMPAGNE & BUBBLES CLUB

AUGUST 2026

THE RESERVE

AUGUST CLUB BOTTLES

CHAMPAGNE AUTREAU, CUVÉE VIII, EXTRA-BRUT

BERECHE ET FILS, BRUT RESERVE



CHAMPAGNE AUTREAU, CUVÉE VIII, EXTRA-BRUT

CHAMPILLON, FRANCE

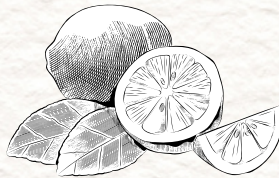
The number "VIII" is part of Autréau-Lasnot's playing card-inspired collection, where each cuvée represents a different "card" in the family's creative deck. Cuvée VIII celebrates the estate's philosophy that "the first rule is there is no rule." Each bottling is designed to showcase a unique expression of Champagne, encouraging wine lovers to discover something different with every pour.

Unlike many Champagnes that rely on blending multiple grape varieties, Cuvée VIII is crafted from 100% Meunier exclusively from the outstanding 2019 harvest. This single-varietal approach allows Meunier to take center stage, revealing the grape's vibrant personality through aromas of exotic fruit, fresh citrus, aromatic herbs, and a distinctive saline minerality.

Bright, energetic, and beautifully balanced, this Champagne is equally at home as an apéritif or alongside elegant dishes like seared scallops, aged Parmesan, or delicate poultry. It is a wonderful reminder that Meunier, often considered Champagne's supporting grape, can confidently steal the show when given the spotlight.



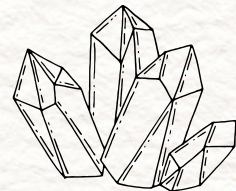
EXOTIC FRUIT



FRESH CITRUS



AROMATIC HERBS



MINERALITY

VARIETAL

100% Meunier

WHY WE LOVE THIS

A rare opportunity to experience 100% Meunier on its own

AGE

6 Years

SOMMELIER TIP

Meunier is an essential yet often overlooked grape in Champagne, celebrated for its vibrant personality, fruity notes, and subtle hints of spice. This single grape brings remarkable character to the wine. Expect a richer experience than you might anticipate. We recommend enjoying Meunier in the evening, especially when the weather cools and a gentle breeze is in the air.

Whether indoors or outdoors, keep the temperature below 74°F for the best experience. For optimal enjoyment, allow the wine to rest outside the fridge for about 15 minutes before serving.

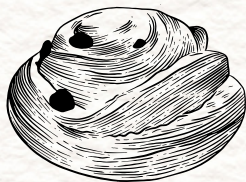
Pour it into a red Bordeaux or an all-purpose wine glass to fully appreciate its captivating aromas. Drink Now.

BERECHE ET FILS, BRUT RESERVE

LUDES, FRANCE

Nestled in the Premier Cru village of Ludes, Bérêche et Fils has quietly become one of Champagne's most revered grower-producers. Founded in 1847 and now led by brothers Raphaël and Vincent Bérêche, the estate is celebrated for its obsessive attention to detail, from farming each vineyard parcel individually to fermenting many wines in oak barrels to enhance texture and complexity.

The Brut Réserve is a beautiful introduction to the house style, blending Pinot Noir, Chardonnay, and Pinot Meunier from old vines with a generous portion of reserve wines that add remarkable depth and consistency. Extended lees aging creates layers of toasted brioche, roasted hazelnut, crisp orchard fruit, and citrus, all framed by a chalky minerality and vibrant acidity. Every sip reflects the precision and character that have made Bérêche one of Champagne's modern icons.



TOASTED BRIOCHE



ROASTED HAZELNUT



ORCHARD FRUIT



CITRUS

VARIETAL

A blend of 30% Chardonnay, 35% Pinot Meunier, and 35% Pinot Noir, with the base supplemented by 30% reserve wine.

WHY WE LOVE THIS

One of Champagne's most sought-after grower producers

AGE

Aged 24 to 36 months on lees

SOMMELIER TIP

This is the wine that truly stands out! Whenever I'm in Champagne, this is the bottle that sommeliers and wine professionals from around the world enjoy nightly. Why? Because outside of Champagne, it's incredibly rare, highly allocated, and produced in limited quantities. This is likely the first and last time we'll be able to offer it in the club. This champagne is perfect for every occasion. I opened my first bottle on a boat in South Lake Tahoe for my birthday, and it did not disappoint. Everyone's reaction was a delighted "OOO!" with eyes wide open—you'd think we were in the Garden of Eden. For the best experience, enjoy it in a white wine or all-purpose glass to fully appreciate its character. Drink Now.