

FIZZ

CHAMPAGNE & BUBBLES CLUB

SEPTEMBER 2026

THE RESERVE

SEPTEMBER CLUB BOTTLES

GIMONNET ET FILS, FLEURON, 2019, PREMIER CRU

GASTON CHIQUET, 2016 SPECIAL CLUB, PREMIER CRU, BRUT



GIMONNET ET FILS, FLEURON, 2019, PREMIER CRU

CUIS, FRANCE

Fleuron means “flagship,” and Pierre Gimonnet et Fils only makes this vintage cuvée in years they believe are truly worthy of showcasing. The 2019 is 100% Chardonnay from the Côte des Blancs, with an impressive 75.5% coming from Grand Cru vineyards in Cramant and Chouilly.

What makes Fleuron particularly interesting is Gimonnet's approach to blending. Rather than relying entirely on Grand Cru fruit, they intentionally include 24.5% Chardonnay from their Premier Cru vineyards in Cuis. The family believes Cuis brings the freshness and delicacy needed to balance the richer structure of Cramant and Chouilly.

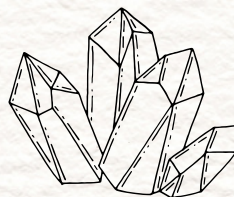
After more than four years of bottle aging, the result is an elegant Blanc de Blancs with bright citrus and orchard fruit, chalky minerality, fine bubbles, and a creamy texture balanced by beautiful freshness.



BRIGHT CITRUS



ORCHARD FRUIT



CHALKY MINERALITY



CREAMY TEXTURE

WHY WE LOVE THIS

Exceptionally famous cuvée from a top grower

VARIETAL

100% Chardonnay

AGE

More than 4 years in bottle

SOMMELIER TIP

Have this with seafood in a white wine glass. Enjoy it starting straight out of the fridge and discover how it changes with temperature in a beautiful way.

GASTON CHIQUET, 2016 SPECIAL CLUB, PREMIER CRU, BRUT

DIZY, FRANCE

The Chiquet family's roots in Champagne stretch back to the 18th century, with Gaston and Ferdinand Chiquet becoming early grower-producers when they began estate bottling their own Champagne in 1919. Today, Gaston's great-grandson Nicolas manages the estate, working with vines that average more than 45 years old.

This 2016 is a Special Club, essentially grower Champagne's stamp of approval. Only members of the Club Trésors de Champagne can produce one, and each wine must pass rigorous blind tastings before earning the designation. Gaston Chiquet was also one of the founding members of the Club.

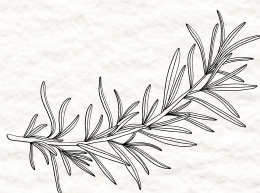
The wine blends 70% Chardonnay from Dizey and Hautvillers with 30% Pinot Noir from Mareuil-sur-Aÿ and spends an impressive 90 months on the lees. Expect lemon, chalk, white flowers, herbs, and minerality with beautiful freshness and an elegant, complex finish.



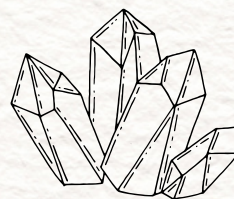
LEMON



WHITE FLOWERS



HERBS



CHALKY MINERALITY

WHY WE LOVE THIS

90 months on the lees!

VARIETAL

70% Chardonnay, 30% Pinot Noir

AGE

90 months on the lees

SOMMELIER TIP

Rich, fruit forward but with exceptional minerality. You can easily pair this with most white meat dishes or even after dinner with a cigar. Drink this in a Burgundy glass.