



DECEMBER 2025

THE SIGNATURE

DECEMBER CLUB BOTTLE

DIEBOLT-VALLOIS, TRADITION, BRUT

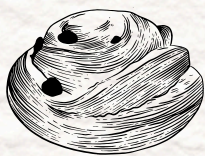


DIEBOLT-VALLOIS, TRADITION, BRUT

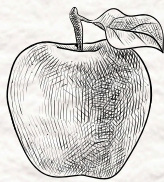
CRAMANT, FRANCE

There's something quietly regal about the wines of Diebolt-Vallois. Perhaps it's the family's centuries-old lineage, or the chalky soils of their cherished Côte des Blancs vineyards—but when I first tasted the Tradition Extra Brut, I understood why it was served at the royal wedding of Prince Carl-Philip and Princess Sofia of Sweden in 2015.

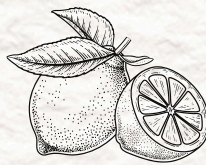
This cuvée, the only in their range to blend all three Champagne grapes, delivers a poised and expressive experience: green apples and citrus lead the charge, underpinned by toasted brioche, crushed stone, and a whisper of dried apricot. It has the structure and creamy finesse of a Champagne twice its price, yet it still dances with freshness.



TOASTED BRIOCHE



GREEN APPLES



CITRUS



DRIED APRICOT

WHY WE LOVE THIS

Grower Producer
Champagne House

VARIETAL

50% Chardonnay, 40% Pinot
Noir, 10% Pinot Meunier

AGE

36 months on Lees